



## TO SHARE or not ...

« Paleta Ibérica Cebo del Campo », bread, garlic & tomatoes	16
Ossau-Iraty cheese, with black cherries jam	11
Mixed plate « Paleta Ibérica Cebo del Campo » and Ossau-Iraty cheese	14
Basque Croque, Bayonne ham, piquillos, Ossau-Iraty cheese	12
Avocado guacamole, crispy vegetables and parmesan crumble	13
Sardine rillettes, chives, Philadelphia cheese, toast	9
Homemade Terrine : piquillos or Ossau-Iraty	9

## STARTERS

Oysters “fine de Claire” n°3 (6)	14
Pink shrimps, freshness sauce (6 pieces)	13
Whelks, freshness sauce	8
Iced tomato Gaspacho, cucumber and piquillos, tartar, tapenade	12
Creamy Buratta, heirloom tomatoes and pesto	14
Vegetables Tart with Ossau-Iraty cheese	13
Fried chipirons, freshness sauce	14
Salmon tataki, shuga beetroot and arugula, honey, soya, lime	15
Sea bream carpaccio, citrus fruits dressing, apple and Espelette spice	16

## FOR LUNCH ONLY

### DISH OF THE DAY 14 €

Niçoise Salad, tuna, egg, tomatoes, cucumber, potatoes & red onions	15
Caesar Salad, roasted chicken breast, romaine salad, parmesan, soft egg	14
Burger Biarritz-San Diego, Steak Angus, Ossau-Iraty cheese, Sakari sauce, homemade fries	19

## KIDS MENU until 12 y.o 11.50 €

Chicken nuggets or Fish of the day  
Sides choice: Homemade fries, mashed potatoes, vegetables wok  
1 scoop of ice cream



## DISHES

### MEAT

Crispy chicken breast, with Ossau-Iraty cheese, mashed potatoes	20
Local farmer's pork rib, mashed potatoes, spring onion, chorizo sauce	21
Charolais beef tartar with homemade fries	18
Angus flank steak, thaï marinade, wok vegetables	21
Angus rib steak, béarnaise sauce, homemade fries	24
Rack of lamb with herb, tomatoes confit and zucchini marmelade, pesto and pimentos	24

### FISH

Stuffed squid, vénéré black rice, emulsion of chorizo	21
Sea bream filet, tomatoes confit and zucchini marmelade, "olive oil sauce"	22
Red tuna just snacked, wok vegetables, honey, soya, sesame and fresh coriander	24
Kadaif gambas, tomato gnocchi	24

### For 2 :

Traditional whole hake fish served with Spanish sauce and "olive oil sauce". Choose of sides	23/pax
Whole seabass, served with Spanish sauce and "olive oil sauce". Choose of sides	29/pax

### PASTAS

Linguine with summer truffle sauce	22
Fusilloni with green asparagus and light spices	18

### Additional Side 5 €

Homemade fries, mashed potatoes, salad, vegetables wok, tomatoes confit and zucchini marmalade

## DESSERTS

Gourmet Coffee	9
Vanilla and red fruits, Panna Cotta	7
L'Aréna crème brûlée	8
Lemon meringue pie from maison MANDION	9
Pineapple carpaccio, Espelette spice, lime sorbet	8
Raspberry tart, almond and pistachio from maison MANDION	9
Basque Pie with cream from maison MANDION	8
Le Trois Chocolat, chocolate dessert with caramelized biscuit from maison MANDION	9

### HOMEMADE MILK SHAKES 33cl

Flavours : Red fruits, Oréo, Chocolate, Vanilla

**ICECREAMS :** 1 scoop 2.50 €      2 scoops 4.50 €      3 scoops 6.50 €

Flavours : vanilla, chocolate, strawberry, raspberry, lemon, passion fruit, mango, coffee, coconut, pistachio, caramel