

TO SHARE

JARDIN



GARDEN PLATE Chickpea hummus, falafels, stracciatella & pita bread	16.0 €
BASK PLATE Padrón peppers & assortment of 6 croquetas	13.0 €
CROQUE-SILHOUETTE Ham, ewe's milk & truffle cream from Maison Balme	16.0 €
TROUT GRAVLAX Cream of dill, lemon, pink berries & arugula	14.0 €
PRAWN SKEWERS Prawns, Sweet chili sauce, sesame & mint	17.0 €
SHEEP'S CHEESE Ardi Gasna, Itxassou black cherries	14.0 €
ASSORTMENT OF CHARCUTERIE	17.0 €

SIDES

FRESH FRENCH FRIES	8.0 €
COCONUT & LEMONGRASS RICE	8.0 €
SMALL SEASONAL VEGETABLES	8.0 €
ARUGULA & PARMESAN Walnut oil	7.0 €

WEEK-END COSY BRUNCH

39.0 €

Shot of Skyr, chia, fruit, muesli

+ Choice of savoury platter :

Avocado Toast or Eggs Benedict Trout

or Breakfast Bun Egg Bacon Cheddar Rosti

+ Selection of Biarritz pastries

+ Detox juice of the day + Hot beverage + Glass of Prosecco

KIDS CORNER French fries + I syrup	14.0 €
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Net prices in euros - service included

The list of allergens is available on request, as is the origin of our meats.

GARDEN FRESHNESS

INCREDIBLE EGG Fresh pea soup, perfect egg, feta, bread crumble & mint	14.0 €
AVOCADO TOAST Country bread, avocado, poached egg, basil pesto, cherry tomatoes, feta & mesclun salad	17.0 €
BURRATA TOMATOES Heirloom tomatoes, burrata, pesto & crushed peanuts	19.0 €
BEEF CARPACCIO Arugula, basil pesto & parmesan	16.0 €
CÉSAR SALAD WITH CRISPY CHICKEN Sucrine & Iceberg salad, grilled bacon, anchovy Caesar sauce, croutons & parmesan cheese	18.0 €

SOLO DISH

VEGETARIAN PLATE – GLUTEN FREE Baby spinach, lentils, avocado, feta, grapefruit, toasted pine nuts & parmesan	23.0 €
OVEN-BAKED PEARLY COD Mediterranean vegetables, potato rösti & sauce vierge	23.0 €
TUNA TARTARE Marinated tuna, French fries & mixed greens	25.0 €
GRILLED OCTOPUS Persillade, beet hummus & mesclun salad	24.0 €
HOMEMADE BURGER Baker's bread, 150gr ground steak, «Jardin» sauce, cheddar, ventrèche, onions, fresh fries & mesclun salad	23.0 €
PRESERVED LAMB STEAK Honey-spice sauce, sweet potato purée, peanut and coriander chips	23.0 €
DUCK BREAST À LA PLANCHA Soy sauce, orange, rose berries, parsley, French fries & mesclun salad	25.0 €

DESSERTS

SELECTION OF BIARRITZ PASTRIES Maison PARES & Maison OKINDEGIA	10.0 €
ICED PÉPITE X SILHOUETTE Cookie dough & peanut butter, caramel, peanuts & chantilly ice creams	12.0 €

