

JARDIN

TO SHARE

CROQUE SILHOUETTE	16.0 €
Ham, sheep's cheese & truffle cream	
CHEESE PLATTER	14.0 €
Sheep's cheese & black cherry jam	
PLATTER OF BAÏGORRY TROUT GRAVLAX	17.0 €
Gravlax trout & lemon cream cheese	
ASSORTED CHARCUTERIES	17.0 €
Dry sausage, chorizo, Mangalica ham	
EGGS WITH MAYONNAISE AND BLACK GARLIC	13.0 €
Smoked salt & herb salad	
TEMPURA SHRIMP	15.0 €
Bittersweet sauce and ginger	
TARAMA BLANC DE LA MAISON KALIOS	15.0 €
Raw Vegetables & pita bread	
JARDIN'S PLATE	16.0 €
Falafels, tzatziki, raw vegetables & pita bread	

SIDES

FRESH FRIES	8.0 €
SEASONAL FRESHNESS	8.0 €
TRUFFLED MASHED POTATOES	8.0 €

WEEK-END COSY BRUNCH

45.0 €

Bowl of granola and fruit

+ Choice of savory plate:

Avocado toast

soft-boiled egg, guacamole, beetroot hummus, tomato salsa, ricotta, mixed greens

or

Sesame bagel

cream cheese, bacon, cheddar, soft-boiled egg, potato pancake, mixed greens

+ A Biarritz pastry

+ Juice of the day + Hot drink + Glass of Prosecco

Net prices in euros - service included

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

MAIN COURSES

HERITAGE TOMATO & BURRATA Heritage tomatoes & watermelon, buffalo milk burrata, pistachio pesto & toasted pine nuts	19.0 €
AVOCADO TOAST Soft-boiled egg, guacamole, beet hummus, tomato salsa, ricotta, pickles & mixed greens	21.0 €
ROASTED EGGPLANT Einkorn wheat, grilled halloumi, Kalamata olives, fresh herbs & feta-yogurt sauce	21.0 €
THE CLASSIC CAESAR SALAD <i>Choice of: Crispy chicken or medium-rare Baïgorry trout</i> Romaine lettuce, anchovies, 18-month aged PDO Parmesan cheese, bacon, croutons, and homemade dressing	22.0 €
80G AGED BEEF CARPACCIO Roasted pistachio pesto, parmesan, french fries & mixed greens	23.0 €
HAKE WITH SEAWEED TARTARE Mashed potatoes, mixed spring vegetables & sauce vierge	24.0 €
CONFIT LAMB CUTLET Tajine-style vegetables, roasted almonds, fine semolina, and raisins	23.0 €
LE BURGER <i>Choice of: 150g French beef patty & bacon or Cereal and pumpkin plant-based patty</i> Cheddar, tomato, caramelized onions, lettuce, garden sauce, fries	23.0 €

DESSERTS

SELECTION OF BIARRITZ PASTRIES Maison PARES & Maison OKINDEGIA	10.0 €
M.TXOKOLA X SILHOUETTE ICE CREAM SUNDAE Crema de la Nonna Ice Cream & Pistachio Ice Cream with chocolate chips, chocolate shavings, chocolate-hazelnut sauce, whipped cream	12.0 €
M.TXOKOLA ICE CREAM POT Choose from : Dark chocolate sorbet, Lemon, Fraisella Vanilla ice cream, Coffee, Stracciatella	7.0 €

KIDS CORNER Crispy chicken or steak & fries + 1 syrup	14.0 €
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