



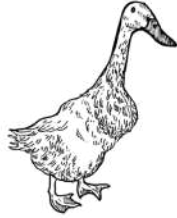
## TAPAS

PADRON | 15  
Padron/Comte Cheese/Squid Aioli

KINOUBAO | 19  
Larnaudie Duck Confit & Foie Gras

TXISTORRA | 23  
Our Basque Traditional Seared Sausage

BASQUAISE SKEWERS | 21  
Basque Grilled Skewers



CHARCUTERIE BOARD  
100GR/33  
Selection Of Favorites Chef's Cold Cuts

## STARTERS

KOKOTXE | 24  
Pork Cheeks/Wine Jus/Grandmother Purée

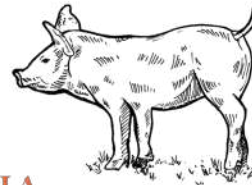
XIPIRON | 23  
Baby Squid/Chimichurri/Aioli

ESCARGOTS | 23  
Snails/Parsley Emulsion/Iberico Pork

KINOUBEEF TARTARE | 36  
Tenderloin Signature Black Angus  
MB2+/Uni Aioli/Caviar

GAMBAS | 29  
Poached Gambas In Garlic  
Olive Oil

TRADITIONAL FOIE GRAS | 34  
Larnaudie Duck Liver/  
Armagnac Château Leberon



## MAINS & PLANCHA

KINOUBEEF TARTARE | 36  
Tenderloin Signature Black Angus  
MB2+/Uni Aioli/Caviar

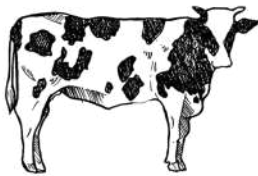
PULPO GALLEGA | 39  
Grilled Octopus/Agria Purée  
/Spanish Gambas Bisque

PIPERADE (V) | 26  
Tomatoes/Long Green Chili/Onions

PLUMBERICA | 39  
57 Degrees Cooked/Piquillos  
Smoky Corn

COQUAU VIN (Half)/95 (Whole)/175  
Traditional Recipe Of French  
Bresse Poultry In Red Wine

TOURNEDOS ROSSINI | 64  
Tenderloin Signature Black Angus MB2+/  
Larnaudie Seared Foie Gras & Truffles



CONFIT DE CANARD  
LARNAUDIE (IGP SUD OUEST) | 39  
Traditional Duck Confit

TRADITIONAL PIPERADE | 38  
With Bayonne Ham & Egg

## SIDES & SAUCES

EXTRA BREAD | 5

AGRIA POTATOES IN DUCK FAT | 13

SUCRINE BRAISÉE | 13

GRAND MOTHER PUREE | 11

RED WINE JUS | 6

GRILLED BROCCOLINI | 15

EXTRA SLICED TRUFFLES | 20

## DESSERTS

BASQUE CAKE | 12  
The True Recipe

CRÈME BRÛLÉE | 13  
Vanilla Beans

PAIN PERDU | 12  
French Toast/Caramel

FRENCH CHEESE SELECTION  
3 CHEESES/28 5 CHEESES/45  
Ask For Our Selection

