

# *BriKet* **BISTROT**

## *Starters*

*9 €*

Semi-cooked foie gras from Les Landes,  
Strawberry and pepper chutney. + 6€

Eric Ospital's Ibaïama ham toast,  
Corn bread and Basquaise sauce.

Fish ceviche, coconut milk,  
Lime and coriander sorbet.

Tomatoes from the Bastellica family,  
Burrata and aromatic herb oil.

## *Dishes*

*18 €*

Fish from the market, white wine sauce from Domaine Brana,  
Espelette pimento Ratatouille.

The hake from Saint-Jean-de-Luz,  
Risotto with basil pesto, parmesan tile.

The French piece of beef,  
Roasted potato, salsa brava. + 6€

Pluma of pig cooked on a plancha,  
Sauce « Diable », fresh tagliatelle.

## *Cheeses*

9 €

Ardi Gasna, Mesclun Salad,  
Homemade black cherry jam from Itxassou.

## *Sweets*

7 €

The piña colada, flambéed pineapple,  
Ti punch granita and a cloud of coconut.

Chocolate "briket", peanut praline,  
Vanilla ice cream from Tahiti.

The Passoa "baba cool",  
Lime and exotic fruits.

Fresh strawberries, compoted and in sorbet,  
Espuma cream cheese.

## *Coffee and Sweets*

3 €