



@le_Surfing_btz Lunch Menu

To begin with:

- . César salad with chicken, romaine, croutons, parmesan cheese, anchovies **17€**
- . Surfing salad, fennel salad, spinach sprouts, prawns, cashew nuts, lemon vinaigrette **18€.**
- . Crunchy Makis with salmon, prawns, Cream-Cheese, Tare sauce **16€**
- . Mimosa eggs with tuna belly and wasabi, trout eggs, coriander **15€**
- . Poke bowl tuna, avocado, wakame, vinegar rice **16€.**
- . Vegetarian poke bowl, red cabbage, carrot, avocado, wakame, vinegared rice **16€.**
- . Oyster plate " fine Claire " N 3 par 6 -**13€**, par 9- **18€**, par 12 -**24€**.
- . Whelks, 10 pieces, Espelette chilli pepper rust **10€.**
- . Pink shrimp, 10 pieces, house mayonnaise **10€.**
- . The big plate of shellfish, 6huitres, 6 shrimps, 6 whelks and their sauces **22€.**

Main courses :

- . Fresh market fish **22 €**
- . Toulouse sausage hot dog, choucroute, pickles, old-fashioned mustard, fried onion **17€**
- . Risotto d'orzo , caviar d'aubergines , pesto de roquette **21€**
- . Fish & chips, peas with min t, homemade tartar sauce **18€**
- . Steak Tartare, French fripes **18€**
- . Mister Surfing, cheddar cheese, caramelized onions, guacamole, tomato confit, mesclun,
Homemade barbecue sauce, french fries **18€**
- . Croque- Monsieur brioché with truffle, county 24 months, mesclun, fries **18€**
- . Sliced Thai beef with basil, peppers, soy sprout, red onions sautéed in wok, rice **18€**

In closing :

- . Plate of regional cheeses with black cherry jam **8€**
- . Pavlova with seasonal fruit **9€**
- . Fresh fruit salad with fruit sorbet **8€**
- . Rice pudding, nougatine crumble, Tahini caramel dumplings **9€**
- . Brownie, pecan banana ice cream, chocolate sauce **9€**
- . Coffee with gourmet desserts **9€**
- . Glass of champagne with gourmet desserts **13€**
- . Ice creams and sorbets from Master Ice Craftman Denis Lavaud - 1 ball **2.50€** - 2 balls **4€** sup. Chantilly **2€**

We also make the traditional ice cream cut

Peach Melba - 1 scoop vanilla, 1 scoop strawberry, whipped cream, red fruit coulis, grilled almonds **11 €**

Dame Blanche - 2 scoops of vanilla whipped cream, chocolate sauce **11 €**

Alcoholic Cups

Colonel (lemon sorbet, vodka) **12 €**

Scottish Cup (vanilla ice cream, whisky, whipped cream) **12€**

Jamaican cup (Malaga ice cream, fruit salad, rhum, whipped cream) **12€.**

Our Tapas

Tapas unit **2 €**

Relaxed suggestion

Sangria + 3 tapas **10 €**

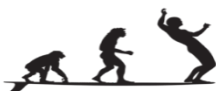
Champagne flute + 3 tapas **12 €**

MIDI Menu 25 €

Guacamole and tortillas chips
or
Potato salad, crumbled crab, fresh
herbs
or
Mimosa eggs with tuna belly and
wasabi, _____
fresh market fish
or
Spaghetti sauce bolochistora
or
Toulouse sausage hot dog

Served only at lunchtime except weekends
and public holidays

The prices displayed are net prices including all taxes.



@le_Surfing_btz Evening menu

To share:

- . Platter of ham, chorizo and sausage from our regions, guindillas **13€.**
- . Marker vegetables & hummus **13€**
- . Platter of Basque cheeses, black cherry jam **14 €.**
- . Mixed platter, ham, chorizo and sausage and Basque cheeses **17 €.**
- . Basque pâté 130g, Guindillas **9€**
- . Smoked fillet of Baigorry trout, cream with fresh herbs **13€.**
- . Guacamole and tortillas chips **9 €**
- . Piment padrons teryaki sauce **9€**

To begin with:

- . César salad with chicken, romaine, croutons, parmesan cheese, anchovies **17€**
- . Surfing salad, fennel salad, spinach sprouts, prawns, cashew nuts, lemon dressing **18€.**
- . Crunchy Makis with salmon, prawns, Cream-Cheese, Tare sauce **16€**
- . Mimosa eggs with tuna belly and wasabi, trout eggs, coriander **15€**
- . Poke bowl tuna, avocado, wakame, vinegar rice **16€.**
- . Vegetarian poke bowl, red cabbage, carrot, avocado, vinegared rice **16€.**
- . Oyster plate " fine Claire " N 3 par 6 -**13€**, par 9- **18€**, par 12 -**24€.**
- . Whelks, 10 pieces, Espelette chilli pepper rust **10€.**
- . Pink shrimp, 10 pieces, house mayonnaise **10€.**
- . The big plate of shellfish, 6huitres, 6 shrimps, 6 whelks and their sauces **22€.**

Main courses :

- . Octopus, parsleyed potatoes, chorizo, pine nuts, romesco sauce **24€**
- . Hake snacked on its skin, seasonal vegetables, citrus sauce **24€**
- . Fish & chips, peas with mint, homemade tartar sauce **18€**
- . Risotto d'orzo, caviar d'aubergines, pesto de roquette **21€**
- . Candied pork breast sauerkraut, old-fashioned mustard sauce **23€**
- . Steak Tartare, French fries **18€**
- . Mister Surfing burger, cheddar cheese, caramelized onions, guacamole, tomato confit, mesclun, Homemade barbecue sauce, french fries **18€**
- . Rossini burger, foie gras cutlet, mesclun, fried onions, 24-month-old county, truffled mayonnaise **24€**
- . Beef rib for two, mesclun, parsley shot potatoes, chimichurri sauce **53€**

In closing :

- . Plate of regional cheeses with black cherry jam **8€**
- . Yuzu meringue pie with blueberry sorbet **9€**
- . Pavlova with seasonal fruit **9€**
- . Baba au Grand-Marnier, whipped cream **9€**
- . The tiramisu of families **8€**
- . Coffee with gourmet desserts **9€**
- . Glass of champagne with gourmet desserts **13€**
- . Ice creams and sorbets from Master Ice Craftman Denis Lavaud - 1 ball **2.50€** - 2 balls **4€** sup. Chantilly **2€**

The prices displayed are net prices including all taxes.

Our Tapas

Tapas unit - 2 €

Relaxed suggestion

Sangria + 3 tapas **10 €**
Champagne flute + 3 tapas **12€**

The evening menu 35€ :

Beef tataki, truffled celery remoulade, ponzu
Or
Mimosa eggs with tuna belly and wasabi
Or
Crunchy Salmon Makis

Hake snacked on its skin, seasonal vegetables:
citrus sauce
or
Risotto d'orzo, caviar d'aubergines, pesto de
roquette
Or
Bourbon steak mesclun, potatoes shot
(Meat marinated in bourbon)

Plate of regional cheeses with black cherry
jam
or
Brownie, pecan banana ice cream, chocolate
sauce
or
The tiramisu of families

Peach Melba 1 scoop vanilla, 1 scoop strawberry, whipped cream, red fruit coulis, grilled almonds **11 €**

Dame Blanche - 2 scoops of vanilla whipped cream, chocolate sauce **11 €**

Alcoholic Cups

Colonel (lemon sorbet, vodka) **12€**

Scottish Cup (vanilla ice cream, whisky, whipped cream) **12€**

Jamaican cup (Malaga ice cream, fruit salad, rum, whipped cream) **12€.**