

@le_Surfing_btz Lunch Menu

Tray to take away 18 €

Drink (mineral or soft water) + Burger or salad of the day + dessert

To begin with:

- . Cesar salad with chicken, romaine, croutons, parmesan cheese, anchovies 17€
- . Tomato salad, basil, cucumber, lemon, smoked sardines 17€.
- . Crunchy Makis with salmon, prawns, Cream-Cheese, Tare sauce 15€
- . Poke bowl tuna, avocado, wakame, vinegar rice 15€.
- . Vegetarian poke bowl, red cabbage, carrot, avocado, wakame, vinegared rice 15€.
- . 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 **21 €**
- . Meat of the day **22 €**
- . Lobster pasta coquillettes, sauce Alfredo, arugula **23€**
- . Fish & chips, peas with mint, homemade tartar sauce **17€**
- . Steak Tartare, French fries **18€**
- . Mister Surfing, cheddar cheese, caramelized onions, guacamole, tomato confit, mesclun, Homemade barbecue sauce, french fries **18€**
- . Pulled pork basque igp, pickles, coleslaw, homemade barbecue sauce, french fries **18€**
- . For 2 persons Roasted half chicken, mesclun salad, parsleyed potatoes, juice **26€**

In closing :

- . Plate of regional cheeses with black cherry jam **8€**
 - . Strawberry "Etom Mess", custard, coulis, muscavado meringue **9€**
 - . Fresh fruit salad with fruit sorbet **8€**
 - . Rice pudding, nougatine crumble, Tahini caramel dumplings **9€**
 - . Coffee and sweets **9e**
 - . 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 sundaes**

Our Tapas

Tapas unit 1 €- 2 €

Relaxed suggestion

Sangria + 3 tapas **10 €**
Champagne flute + 3 tapas **15 €**

MIDI Menu 24 €

Guacamole and sweet potato chips
or
Planche Basque (assorted local sausages)
or
Shrimp and whelk
—————
fresh market fish
or
Tagliatelle with mushrooms
or
Meat of the day

**Served only at lunchtime except
weekends and public holidays**

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 **10 €**

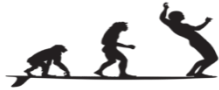
Alcoholic Cups

Colonel (lemon sorbet, vodka) **11 €**

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

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

The prices displayed are net prices including all taxes.



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Evening menu

To share:

- . Platter of ham, chorizo and sausage from our regions, guindillas **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 Sweet Potato Chips **9 €**
- . Piment padrons teryaki sauce **9€**

To begin with:

- . Cesar salad with chicken, romaine, croutons, parmesan cheese, anchovies **17€**
- . Tomato salad, basil, cucumber, lemon, smoked sardines **17€**.
- . Crunchy Makis with salmon, prawns, Cream-Cheese, Tare sauce **15€**
- . Poke bowl tuna, avocado, wakame, vinegar rice **15€**
- . Vegetarian poke bowl, red cabbage, carrot, avocado, wakame, vinegared rice **15€**
- . Oyster plate " fine Claire " N 3 by 6 **13€**, by 9 **18€**, by 12 **24€**
- . Whelks, 10 pieces, Espelette chilli pepper sauce **10€**
- . Pink shrimp, 10 pieces, house mayonnaise **10€**
- . The large plate of shellfish, 6 oysters, 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 **17€**
- . Tagliatelle with seasonal mushrooms, parmesan, arugula **23€**
- . Lobster pasta coquillettes, sauce Alfredo, arugula **23€**
- . Steak Tartare, French fries **18€**
- . Mister Surfing, cheddar cheese, caramelized onions, guacamole, tomato confit, mesclun, Homemade barbecue sauce, french fries **18€**
- . Char Siu pork chop, samphire, pear pickles, roasted corn and furikake **24€**
- . Beef Picanha, mesclun salad, french fries, chimichurri sauce **27€**

In closing :

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

Our Tapas

Tapas unit 1 €- 2 €

Relaxed suggestion

Sangria + 3 tapas **10 €**
Champagne flute + 3 tapas **15**

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The evening menu 33€ :

Shrimp and whelk
or
Semi-cooked tuna, crunchy fennel, fresh herbs
or
Crunchy Salmon Makis
or
Platter Basque (assorted local sausages)

Hake snacked on its skin, seasonal vegetables, citrus
sauce
or
Lobster pasta coquillettes, sauce Alfredo, arugula
or
Beef Picanha, mesclun salad, french fries,
chimichurri sauce
or
Lacquered duck breast, pok choi, sesame seeds

Plate of regional cheeses with black cherry jam
or
Yuzu meringue pie with blueberry sorbet
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 **10 €**

Alcoholic Cups

Colonel (lemon sorbet, vodka) **11 €**

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

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