

ILURA

RESTAURANT BASQUE

Summer Menu 2017

OUR CHEF FABRICE IDIART WILL BE HAPPY TO GIVE YOU SUGGESTIONS ACCORDING TO THE SEASON AND THE PRODUCTS OF THE LOCAL MARKET

STARTERS

| | |
|---|------|
| DUCK FOIE GRAS FROM THE UHARTIA FARM "Leef to Leef" / exotic spinach and black garlic | 19 € |
| ROCK FISH AND MARINATED LANGOUSTINES Cold "Toro" consommé / Crab and Lentils | 19 € |
| MILK-FED VEAL FROM THE ALDUDES VALLEY AND BABY SQUID "Like a Salad" / "Boqueron" Vinaigrette / Wild Sorrel | 18 € |
| YOUNG VEGETABLES & SUMMER HERBS * Egg / Tahini with peanuts - Espelette Pepper | 22 € |
| DAILY SUGGESTION | 16 € |

MAIN COURSES

| | |
|--|------|
| LOCAL LINE-CAUGHT HAKE FILLET Bellpeppers-Paprika / Squid Ink / Avocado | 27 € |
| FISH FROM OUR COAST Fennel Milk / Pistachio and patxaran "Gomasio" | 30 € |
| ROASTED-DEBONED "KRIAXERA" DUCK Hydromel "Etxexuxen" consommé and young sprouts | 30 € |
| GALICIAN BEEF FILLET AND CHEEK * Hay Potatoes / Beer / Onions | 32 € |
| DAILY SUGGESTION | 27 € |

CHEESES & DESSERTS

| | |
|--|------|
| BASQUE CHEESE "ARDI GASNA" * 4 Producers / 4 Textures / 4 Condiments | 14 € |
| CHARLOTTE "ILURA" Chocolate / Kikos / Cassagnac | 13 € |
| "KOKABRICOT" Churros tuile biscuit / Frangelico and nasturtium leaves | 13 € |
| BAIGORRI PRALINE AND SUMMER TRUFFLE Salt Flower Foam | 12 € |
| RASPBERRIES FROM BAYONNE AND OLIVE OIL Dried muesli / Herbal sorbet | 12 € |
| OUR COFFEE - CHOCOLATE An Espresso or Decaffeinated Coffee with 4 Homemade Chocolate Candies | 12 € |
| DAILY SUGGESTION | 11 € |

LUNCH MENUS ONLY WITH DAILY SUGGESTIONS

From Tuesday to Saturday - except
on Sunday & bank holidays

| | |
|----------------------------------|------|
| "STARTER - MAIN COURSE" | 33 € |
| "MAIN COURSE - DESSERT" | 28 € |
| "STARTER - MAIN COURSE- DESSERT" | 44 € |

" CARTE BLANCHE " MENU

75 €

The Chef Fabrice Idiart will surprise you with a succession of six dishes. This menu is personalized and instant made for all Guests at your table.

Open Tuesday to Sunday (noon/1:30pm - 7pm/9pm). Closed Sunday night & Monday. Open 7/7 from June 15th to Sept. 15th (noon/2pm - 7pm/9:30pm).
Net prices, drinks not included. All our meats are of French and Spanish origin. Vouchers and packages : Recipes submitted to an extra charge of 5 €