

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.