



LES FRÈRES IBARBOURE  
*(table & hostellerie)*

## Coup de Coeur

*At lunch time, discover the local products glorified by the Chef*

### **Chef's amuse-bouche**

#### **Escabèche of sardine from Saint Jean de Luz,**

Variation of vintage tomatos, vegetal soil, vervein and ginger infused tomato water.

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#### **Slow cooked Banka trout**

Atlantic iodized flavors, oyster condiment and beure blanc

**Or**

#### **Kintoa pork;**

Declined like a painter palette, condiment, black garlic, orange and beetroot.

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#### **Raspberries from Tuscan,**

meet with the tarragon from our garden...like a vacherin

*Menu served at lunch time at €55 per person  
(Sundays and Bank Holidays not included).*