



LES FRÈRES IBARBOURE
(table & hostellerie)

Tasting Menu

Immersion in our land :

From ocean influences...to the Pyrenean Valley...

Prelude

Between land and ocean.

Biscayenne,

Cod rose, Pil-Pil espuma, Espelette pepper et and wild garlic.

Souffled zucchini flowers with langoustine, grilled vegetables,

basil and langoustine jus.

Slow cooked sea bath,

Oyster, delicate cooking jelly with condiments, Aquitaine caviar sauce.

Wagyu beef brisket cooked 30 hours,

Spring onions and eggplant pickles, caripoulé, smoked chilli pepper and combawa.

"Mara des bois" strawberries from the region in a contemporary tartlet.

Diamond shortbread, mint and Sarawak pepper.

Warm & cold 62% dark chocolate from Dominican Republic

Piedmont hazelnut praliné, Tahiti vanilla ice cream and cocoa froth.

Epilogue

Between gourmandize and delight.

The Tasting Menu : 130€, 196€ with wine pairing.

Our more prudent guests can choose a shorter version by taking out one of the dishes (meat or fish) and the chocolate dessert.

The shorter "Emotion" Menu: 92€, 137€ with wine pairing.

Before the sweet, a little bit of cheese will be proposed:

Explore Ossau Iraty cheese (18€) or our plate of Kayolar (24€)