



OSTAPE IS A 5-STAR HOTEL COMBINING TRADITION WITH MODERNITY.
IT IS LOCATED NEAR THE SMALL VILLAGE OF BIDARRAY, IN THE MIDST OF THE
HILLS OF THE MARVELOUS BASQUE BACKCOUNTRY.

THE 22 SUITES (IN 5 DIFFERENT VILLAS) AND THE MAIN BUILDING (A 17TH
CENTURY MANSION) ARE LOCATED WITHIN A 45-HECTARE ESTATE.
THEY ALL OFFER BREATHTAKING VIEWS OF THE PYRENEES.

COMFORT, SERVICE, LUXURY AND SERENITY ARE THE KEY WORDS
FOR YOUR STAY IN THIS HIDDEN SANCTUARY.



LIST OF OUR PRODUCERS:

- PATXI IN BIDARRAY (64)
FOR THE BASQUE CHEESE
- LABEL DU GOURMETS SOUTROSSE (40) - FOIE GRAS
- DIMA IN SAINT JEAN DE LUZ (64)
FOR FISH
- LA MAISON OSPITAL IN HASPARREN (64)
FOR CHARCUTERIE
- AXURIA LES ALDUDES (64)
FOR LAMB
- LA MAISON DAGORRET IN IRRISSARY (64)
FOR DUCK « KRIAXERA »
- L'ORANGERIE IN ANGLET (64)
MEILLEUR OUVRIER DE FRANCE PRIMEUR
FOR FRUITS AND VEGETABLES
- BEÑAT MOITY IN SAINT JEAN DE LUZ (64)
FOR RIPENED CHEESE
- PANTXO IBAR IN BIDARRAY (64)
FOR CURDLED MILK, SHEEP MILK
- BELAUN LES ALDUDES PORC KINTOA (64)



«OSTAPE Water» is the water of the Basque Country

Water is captured on the inn's property.

Ostape water is a modern and ecological initiative. Regular checks and micro filtration ensure total purification while preserving trace elements and minerals.

This approach allows us to use the shortest possible circuit and therefore the most ecological.

Water is produced "on demand" at the ideal tasting temperature, served flat or sparkling.

The water bottle is sold in our restaurant, bring some Basque country home!

APERITIF

Coupe de Champagne Drappier Brut Nature zéro dosage	18 €
Coupe de Champagne Drappier Brut Nature rosé	20 €
Kir Royal	18 €
Kir	10 €
Sangria Blanche/ Rouge	10 €
Martini, Muscat, Porto, Suze, Ricard, Lillet	8 €
Bob's Beer : Blonde, Blanche (Hasparren)	7 €
Txapa, Domaine Brana	8 €
Cidre Basque Bordatto Jaxu	7 €

SOFTS

Coca Cola, Coca Cola Light, Limonade	7 €
Les Ptits Jus d'Argi/Meneau (orange, tomate)	7 €
Jus de pomme locales Basque Txopinondo (Ascain)	7 €

COCKTAILS

Gin Tonic (Gin Hendrick's, Citron, Tonic)	15 €
Americano (Martini Rouge, Campari)	15 €
Bloody Mary (Pyla, jus de tomate, citron)	15 €
L'Ostape (Champagne, liqueur de framboise, Coulis de framboise)	18 €
Chahatoa (Champagne, Cointreau, martini rouge)	18 €
Lore ttipia.(vodka, miel, jus de pomme local, romarin gingembre)	17 €

OSTAPE WATTER

Still or sparkling	8 €
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STARTER

CRAB FROM OUR COAST SEASONED
AND SHIZO TEMPURA
Spicy carrot mucilage 31€

WHITE ASPARAGUS WITH FLAME
Oyster and lemon condiments,
Smoked sabayon and iodized juice 29€

MAIN COURSES

HAKE FROM SAINT-JEAN-DE-LUZ, CANDIED KUMQUATS WITH SPICES FROM SYLVIE Brocoletti, seasoned tops, sparkling seashells juice	41 €
EXCEPTIONAL FISHING, STEAMED-GRILLED MORELS FROM IRATY Wild garlic, edges infused short juice "petit Guiraud"	58 €
LAMB CHOP AXURIA Green asparagus, green olive condiments-seaweed Smoked cottage cheese, infused juice	39 €
PIGEON FROM MONT-ROYAL Celeriac and apple fruit, peanuts from Soustons	48 €



WE INFORM YOU THAT OUR DESSERTS REQUIRE 45 MINUTES PREPARATION.
WE THEREFORE ADVISE YOU TO ORDER THEM
AT THE BEGINNING OF THE MEAL.

CHEESE & DESSERTS

CHEESE FROM BASQUE COUNTRY, CONDIMENTS AND CRACKERS	19€
CHESTNUTS FROM BENAT LIKE A SOUFFLÉ Praline heart, Mandarin sorbet and citrus from Sylvie	20€
MILKY CHILDHOOD MEMORY INSPIRED BY THE SHEPHERD "PATXI"	18€
GRAND CRU DARK CHOCOLATE FROM "TXOKOLA " Smoke black cardamom, pear like a Belle Hélène Citrus condiment	19€
<i>TO SUBLIMATE THE CHOCOLATE 1 GLASS OF MAURY 30 YEARS OLD, MAS AMIEL 10 CL</i>	12 €
<i>TASTE THE 3 SAUTERNES FROM CHÂTEAU GUIRAUD</i>	21 €
1996 4 CL	
2008 4 CL	
2016 4 CL	

MENU MONT BAIGURA

MENU SERVED TO ALL GUESTS

Lunch: 12h15 – 13h30

Diner : 19h15 – 21h15

CRAB FROM OUR COAST SEASONED
AND SHIZO TEMPURA
Spicy carrot mucilage

GRILLED WHITE ASPARAGUS
Oyster and lemon condiments
Smoked sabayon and iodized juice
Caviar in addition 18 €

EXCEPTION FISHING,
GRILLED MOREL FROM IRATY
Bear's garlic, fish bone short juice

PIGEON FROM "MONT ROYAL" FARM,
CELERY AND APPLE FRUIT, PEANUTS FROM SOUSTONS
Offal tart, juice with armagnac Monluc

PRE-DESSERT CANDIED KIWI OF ADOUR
Sorbet, Brana brandy granite

DESSERT À LA CARTE

- 110 € -

MENU DU COL
DE L'ÂNE

CRAB FROM OUR COAST SEASONED AND SHIZO CRISPS
Carrot broth refreshed with blood orange
OR

WHITE ASPARAGUS WITH FLAME AND OYSTER FROM JOËL
SMOKED SABAYON AND IODIZED JUICE

HAKE FROM SAINT-JEAN-DE-LUZ,
LEAF BY LEAF POTATO
WITH SEAWEED
Salicornia condiment, traditional pil pil sauce

VEAL PIRENAIKA LIKE A SMOKED LOMO,
CHARD ET KUMQUAT
Veal jus and smoked anchovies

PRE-DESSERT CANDIED KIWI OF ADOUR
Sorbet, Brana brandy granite

SOUFFLÉ WITH ARMAGNAC 15 YEARS "MONTLUC"
FROM BENAT
Hazelnut praline, ice cream from the undergrowth

OR

STRAWBERRY NEST, WITH PINK PEPPER
ICE CREAM AND PESTO'S LEMON BALM

- 95 €-

MENU DU COL
D'ARZATEY

CRAB FROM OUR COAST SEASONED AND SHIZO CRISPS
Carrot broth refreshed with blood orange
OR

WHITE ASPARAGUS WITH FLAME AND OYSTER FROM JOËL
SMOKED SABAYON AND IODIZED JUICE

POACHED FOIE GRAS, GRILLED OCTOPUS FROM GETARIA

SMALL MONKFISH, GREEN ASPARAGUS, SEA URCHIN AND OXALIS

PIGEON FROM MONT-ROYAL AND EMMANUELA'S TURNIPS

PRE-DESSERT CANDIED KIWI OF ADOUR
Sorbet, Brana brandy granite

SOUFFLÉ WITH ARMAGNAC 15 YEARS "MONTLUC"
FROM BENAT
Hazelnut praline, ice cream from the undergrowth

OR

APPLE LIKE A TATIN AND DAMIEN'S CIDER SORBET

**20 € on an extra course.*

- 110 €-

MENU DU COL
DE GAKOETA

CRAB FROM OUR COAST SEASONED AND SHIZO CRISPS CARROT BROTH
REFRESHED WITH BLOOD ORANGE

HAKE FROM SAINT-JEAN-DE-LUZ, POTATOS LIKE A MILLE-FEUILLE
WITH SEAWEEED SALICORNIA CONDIMENT,
TRADITIONAL PIL PIL SAUCE

OU

SMALL MONKFISH, GREEN ASPARAGUS, SEA URCHIN AND OXALIS

OU

VEAL PIRENAIKA LIKE A SMOKED LOMO, CHARD ET KUMQUAT
VEAL JUS AND SMOKED ANCHOVIES

CHESTNUTS FROM BENAT LIKE A SOUFFLÉ CHANTERELLES MUSHROOM ICE

CREAM

OU

CHILDHOOD MEMORY IN VELVET AND POACHED PEAR WILLIAM'S
BISCUIT AND COFFEE TOUCH

- 59 €-

** Menu served only at lunch, except weekends and holidays.*