



LIST OF OUR PRODUCERS :

- Herbes aromatiques : « Les Petits Naufragés » à Bidarray (64) et « l'autre campagne » st martin-de-seignanx (40)
- Fruits rouges BIO : Fabien Labrune à Beguios (64)
- Légumes de saison BIO : « Les Jardins d'Harda » à Ustaritz (64) et Iparlab (association de maraîchers BIO) à Macaye (64)
- Cacahuètes : la ferme Darrigade à Soustons (40)
- Miel : ruches du domaine Ostape
- Poisson : Ladimar, Oiartzun Gipuzkoa (20) et Dima à Saint-Jean-de-Luz (64)
- Truite de Banka – les Aldudes (64)
- Viande : « Label du Gourmet » Foie Gras à Souprosse (40)
- Viande BIO : Coopérative Axuria à Chéraute (64)
- Cane "Kriaxera" BIO à Irissary (64)
- Charcuterie : maison Oteiza (64)
- Volaille : Les pigeons du Mont-Royal (Tarn)
- Bleu Basque : ferme Iturriño à Méharin (64)
- Caillé et lait de brebis BIO : Pantxo Ibar à Bidarray (64)
- Crème épaisse BIO : Émilie Dubois à Mendionde (64)
- Œuf BIO : Saint-Jean-Pied-de-Port (64)
- Pain BIO : Ludovic à Ossès (64)
- Maïs grand roux Bio : ferme Xemiania à Beguios (64)
- Farine de blé BIO : Moulin de Saint-Pé-de-léren (64)
- Huile d'olive : La Maja en Navarre (Espagne)
- Huile de tournesol BIO : coopérative Nouste Ekilili à Gabat (64)



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.





«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!

APERITIFS

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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STARTERS

CRAB FROM OUR COAST SEASONED AND SHISO TEMPURA Spicy carrot mucilage	31 €
WHITE ASPARAGUS FROM DARRIGADE Oyster and lemon condiments, Smoked sabayon and iodized juice Extra Caviar 18 €	29 €
FOIE GRAS POACHED FROM FARM'ADOUR Kabu turnips from Paul infused with elderberry of the Domain, Grilled octopus vegetable consommé	38 €

MAIN COURSES

HAKE FROM SAINT-JEAN-DE-LUZ,
CANDIED KUMQUATS WITH SPICES FROM SYLVIE
Brocoletti, seasoned tops, sparkling seashells juice 41 €

EXCEPTIONAL FISHING,
ARTICHOKE FROM OUR GARDEN 58 €
Broth camus worked as in dashi
And crystal-marine from our coasts

VEAL LOIN FROM AXURIA LIKE A LOMO 43 €
Last green asparagus with seaweed, Navarrese olives,
Cassoletti of juice with smoked anchovies "millésime 2023"
Smoked cottage cheese

PIGEON FROM MONT-ROYAL 48 €
Celeriac and apple fruit, peanuts from Soustons
Offal tart, refreshed juice with Armagnac Monluc



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€

TRADITIONNAL SOUFFLÉ WITH 15 YEARS OLD ARMAGNAC 20€
Toasted bread ice cream, tart yeast note

MILKY CHILDHOOD MEMORY
INSPIRED BY THE SHEPHERD "PATXI" 18€
Hay infusion, milk ice cream and rice bomba

STRAWBERRY FROM ANTTON IN ITS SIMPLICITY 19€
Work around the acacia of the Domain, dipping donuts

TO SUBLIMATE THE CHOCOLATE 1 GLASS OF MAURY 30 YEARS OLD,
MAS AMIEL 10 CL 12€

TASTE THE 3 SAUTERNES FROM CHÂTEAU GUIRAUD 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
Extra Caviar 18 €

EXCEPTIONAL FISHING,
ARTICHOKE FROM OUR GARDEN
Broth camus worked as in dashi
And crystal-marine from our coasts

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

PRE-DESSERT REFRESHING SALAD
As a reminder of the chef's origins: rocket-nut-lemon

DESSERT À LA CARTE

- 118 € -

MENU DU COL DE L'ÂNE

MENU SERVED TO ALL GUESTS

Lunch: 12h15 – 13h30

Diner : 19h15 – 21h15

CRAB FROM OUR COAST SEASONED AND SHIZO TEMPURA
Spicy carrot mucilage
OR

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

HAKE FROM SAINT-JEAN-DE-LUZ
CANDIED KUMQUATS WITH SPICES FROM SYLVIE, BROCOLETTI
Tops condiments, sparkling shellfish juice

VEAL LOIN FROM AXURIA LIKE A LOMO
Last green asparagus with seaweed, Navarrese olives,
Cassolette of juice with smoked anchovies "millésime 2023"
Smoked cottage cheese

PRE-DESSERT REFRESHING SALAD
As a reminder of the chef's origins: rocket-nut-lemon

DESSERT À LA CARTE

- 95 € -

MENU SIGNATURE

MENU SERVED TO ALL GUESTS

Lunch: 12h15 – 13h

Diner : 19h15 – 20h30

CRAB FROM OUR COAST SEASONED AND SHIZO TEMPURA
Spicy carrot mucilage

OR

WHITE ASPARAGUS WITH FLAME FROM DARRIGADE
GRILLED WHITE ASPARAGUS
Oyster and lemon condiments
Smoked sabayon and iodized juice and caviar osciètre

FOIE GRAS POACHED FROM FARM'ADOUR
Kabu turnips from Paul infused with elderberry of the Domain,
Grilled octopus vegetable consommé

TRADITIONAL KOKOTXA

Juice like a "Spanish hake" with bonito vinegar, chives oil-lime

EXCEPTIONAL FISHING, ARTICHOKE FROM OUR GARDEN
Broth camus worked as in dashi
And crystal-marine from our coasts

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

PRE-DESSERT REFRESHING SALAD
As a reminder of the chef's origins: rocket-nut-lemon

MILKY CHILDHOOD MEMORY
INSPIRED BY THE SHEPHERD "PATXI"
Hay infusion, milk ice cream and rice bomba

OR

STRAWBERRY FROM ANTON IN ITS SIMPLICITY
Work around the acacia of the domaine, dipping donuts
Possibility of a second dessert of your choice for 8 euros extra

- 168 € -

MENU DU COL DE GAKOETA

CRAB FROM OUR COAST SEASONED AND SHIZO TEMPURA
Spicy carrot mucilage

HAKE FROM SAINT-JEAN-DE-LUZ
CANDIED KUMQUATS WITH SPICES FROM SYLVIE, BROCOLETTI
Tops condiments, smoothie shellfish juice

OR

VEAL LOIN FROM AXURIA LIKE A LOMO
Last green asparagus with seaweed, Navarrese olives,
Cassolette of juice with smoked anchovies "millésime 2023"
Smoked cottage cheese

TRADITIONNAL SOUFFLÉ WITH 15 YEARS OLD ARMAGNAC
Toasted bread ice cream, tart yeast note

- 59 € -

*MENU SERVED ONLY AT LUNCH, EXCEPT WEEKENDS AND HOLIDAYS.