

DOMAINE CHAHATOENIA

LORE TTIPIA

BISTRONOMIQUE

MENU



EDITION **OSTAPE**
BIDARRAY



«OSTAPE Water» is the water of the Basque Country

The 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 one.

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

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

LIST OF OUR PRODUCERS

La charcuterie :

La boucherie :

La bière :

Les fromages :

Le poisson :

Les maraichers :

Le Miel :

L'huile d'olive :

L'huile de tournesol :

Les tisanes :

Le chocolat :

Farine :

Le pain :

L'épicerie :

Les œufs :

Oteiza, Les Aldudes (64)

La ferme Darrigade (asperges), Landes (40)

Alex Feldmann, Macay (64)

Axuria, Cheraute (64)

Belaun les Aldudes porc de kintao (64)

Pascal Massonde, Souraide (64)

Arrobio, Espelette (64)

Patxi à Bidarray (64)

Benat, saint-jean-de-luz (64)

Pantxo Ibar, ferme en bas d'Ostapé

Dima à Saint Jean de Luz (64)

Truite de Banka, Goicochea (64)

Notre potager en fonction de la saison

Paul Begresse, Arbonne (64)

L'Orangerie à Anglet (64)

Nos ruches du domaine

Maja, Navarre Espagnole

Ferme de bordes, Landes (40)

Les petits Naufragés, Bidarray (64)

Mr Txoxolat, Bayonne (64)

Valrhona

Moulin de saint-Pee-Sur-Leren (64)

Ludovic, Ossés (64)

Comptoir de Navarre, Saint-Jean-Pied-de-Port (64)

Iparla, Saint-Martin d'Arrossa (64)

APERITIFS

Glass of Drapier Champagne brut nature, zero dosage	18 €
Glass of Drapier Champagne brut nature, rosé	20 €
Kir Royal	18 €
Kir	10 €
White/Red Sangria	10 €
Martini, Muscat, Porto, Suze, Ricard, Lillet	8 €
Bob's Beer : Blonde, Blanche (Hasparren)	7 €
Txapa, Domaine Brana	8 €
Basque Cider Bordatto Jaxu	7 €

SOFTS

Coca Cola, Coca Cola Light, Limonade	7 €
Les Ptits Jus d'Argi/Meneau (orange, tomate)	7 €
Local apple juice Txopinondo (Ascain)	7 €

COCKTAILS

Gin tonic (... Lemon ...)	15€
Americano (Red Martini, Campari)	15€
Bloody Mary (Pyla, tomato juice, Lemon)	15€
L'ostape (Champagne, raspberry liquor, raspberry coulis)	18€
Chahatoa (Champagne, Cointreau, Red Martini)	18€
Lore Ttipia (vodka, honey, local apple juice, rosemary and ginger)	17€

COCKTAILS OF THE MOMENT

Uda kea	12€
(Liqueur of griotte, verbena, lavender leaf, lemongrass, coffee)	

OSTAPE'S WATER

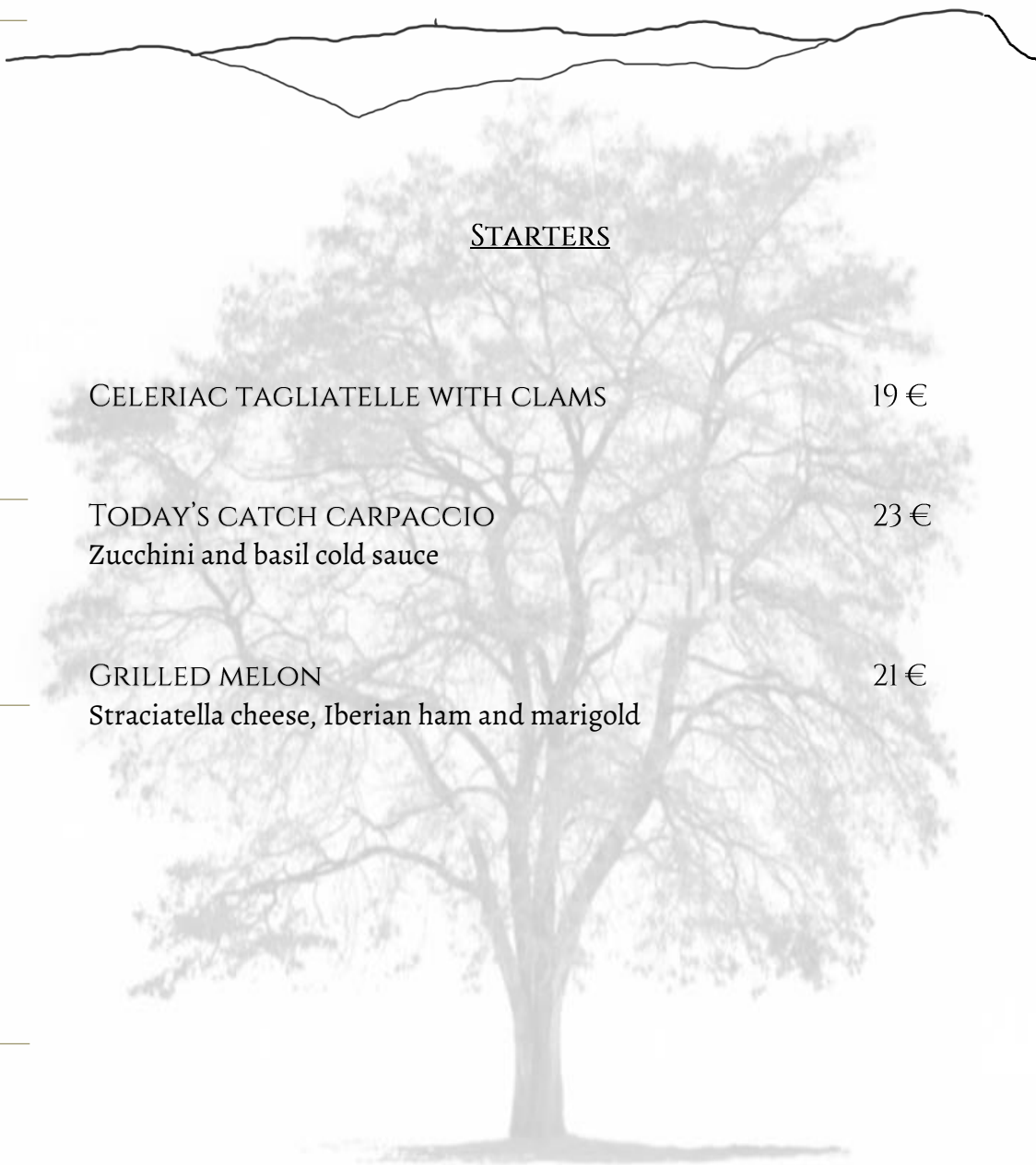
Steal or sparkling	8 €
--------------------	-----

STARTERS

CELERIC TAGLIATELLE WITH CLAMS 19 €

TODAY'S CATCH CARPACCIO 23 €
Zucchini and basil cold sauce

GRILLED MELON 21 €
Straciatella cheese, Iberian ham and marigold





MAIN COURSES

“CHEZ PIERRE” FAMOUS PORC CHOP 38 €/67 €
Polenta with aged sheep cheese and Grenobloise juice
(For 1 or 2 persons)

BEEF FILET 37 €
Eggplant and capsicum sauce

TODAY’S CATCH 34 €
Yogurt, cucumber and mint

BOMBA RICE LIKE A PAELLA 28 €
Market vegetables

CHEESES AND DESSERTS

LOCAL CHEESES 14 €
Condiment

PAVLOVA WITH “GARIGUETTE” STRAWBERRIES 13 €
FROM MENDIONDE
Lemongrass

RUM BABA 14 €
Roasted vanilla whipped cream, selection of spirits

PEACH AND VERBENA 14 €
Nectarine, citrus sorbet