La table de Larrouleta

SHORT DRINKS

Kir white wine (blackberry) - 12cl	4,00€
Kir basque (cherry cream/cider) - 12cl	4,50€
Sparkling Kir -12cl	6,00€
Sangria - 20cl	4,50€
Homemade punch (only in season)	6,00€
Ricard - 2cl	3,50€
Whisky - 4cl	5,00€
Whisky Jack Daniels	7,00€
Whisky Ballantines	7,00€
Red Porto - 5cl	5,00€
Martini (red or white)	5,00€
Vodka – 4cl	5,00€
Add of soda or juice	2,00€

DRAUGHT BEER

	25cl	50cl
Zazpi	3,50€	7,00€
Eguzki Amber- 25cl	4,00€	7,50€
Add of syrup		0,20€

BEER BOTTLE

Eguzki blanche – 33cl	5,00€
La Locale - 33cl	5,00€
Desperados - 33cl	5,50€
Heineken 0° Alcohol - 33cl	4,50€

NO ALCOHOL

Coca cola/zéro - 33cl	3,50€
Schweppes/Citrus -25cl	3,50€
Lemonade - 25cl	3,50€
Ice Tea peach - 25cl	3,50€
Juice - 20cl (orange, pineapple, apple)	3,50€
Perrier - 33cl	3,50€
Water syrup (grenadine, strawberry, mint, lemon)	2,50€

ALCOHOL FREE COCKTAIL

Coconut (coconut, pineapple)	7,00€
Fuitus (fruit juices)	7,00€

COCKTAILS

Aperol Spritz, Blue Lagon, Gin Tonic Bombay, Surprise, Mojito, Pina colada (only in season) 9,00€

LIQUEUR

Armagnac - 4cl	6,50€
Get 27 - 4cl	5,00€
Patxaran local Egiasky - 6cl	6,00€
Manzana - 4cl	5,00€
Baileys - 4cl	5,00€
Rhum Havana amber - 4cl	8,00€
William pear - 6cl	8,00€

APERITIF

La table de Larrouleta

WINES

RED WINES	glass	50cl	75cl
Rioja Dunviro (Spain)			27,00€
Egiarte Bio (Basque wine from Navarre)	5,00€		23,00€
Château renaissance (Bordeaux)			24,00€

ROSE WINE	glass	50cl	75cl
Egiarte Bio (Basque wine)	5,00€		23,00€
Gazouillis (Pays d'Oc)			22,00€

WHITE WINE	glass	50cl	75cl
Cap-E-Tot moelleux (Landes)	5,00€		21,50€
Chardonnay La Belle Vie (Bourgogne)	5,00€		22,50€
Prosecco (Italy sparkling)	6,00€		23,00€
Egiarte Lezaun Txoria (Basque wine)			24,50€
Basque cider Zelaia	3,50€		12,00€
Champagne Veuve de Beaumont			40,00€

WATER

San pellegrino - 50cl	3,50€
San pellegrino - 1L	4,50€
Vittel - 50cl	3,00€
Vittel - 1L	4,00€

WINE LIST -WATER

La table de Larrouleta

PIZZAS

MARGARITA PIZZA (tomato, mozzarella, olives) — 11,00€

REINE PIZZA (tomato, mozzarella, ham, olives) — 13,00€

4 FROMAGES PIZZA
(cream, mozzarella, goat cheese, ewe cheese, blue basque cheese, olives) — 15,00€

VEGETARIENNE PIZZA
(tomato, mozzarella, onions, mushrooms, piquillos, peppers, artichoke hearts, olives) — 14,00€

LUZIENNE PIZZA (tomato, persillade*, squid, mozzarella) — 16,00€

DIAVOLA PIZZA (basquaise*, txistorra, egg, goat cheese, mozzarella) — 16,00€

BIQUETTE PIZZA
(cream, goat cheese, mushrooms, honey, fried onions, mozzarella, rocket) — 15,00€

PAYSANNE PIZZA (cream, mushrooms, bacon bits, onions, mozzarella) — 15,00€

FERMIERE PIZZA
(tomato, cream, chicken, mushrooms, onions, persillade*, mozzarella) — 15,00€

CALZONNE PIZZA *(turnover bread),*
(tomato, ham, piquillos, mushrooms, egg, mozzarella) — 15,00€

LARROULETA PIZZA
(tomato, Serrano, cherry tomatoes, ewe cheese, mozzarella, rocket) — 16,00€

NAPOLITAINE PIZZA
(tomato, capers, anchovies, mushrooms, persillade*, mozzarella) — 15,00€

IKURRINA PIZZA (tomato, piquillos, chorizo, egg, olives, mozzarella) — 15,00€

**basquaise = peppers, onions, tomatoes*
**persillade = ail, parsley, olive oil*

La table de Larrouleta

FIRST COURSE / TO SHARE (or not)

Basque pâté — 8,00€
Serrano Slate — 13,00€
Stier fried calamary — 9,00€
Homemade tuna rillette — 9,00€

MAIN COURSE

Beef piece with fries and salad — 21,50€
Pork fondant with full bodied juice, oil mounted mashed potatoes — 21,50€
Basquaise style fresh cod steack — 22,00€
Larrouleta dish (salad, txistorra, egg, fries, ewe cheese) — 17,50€
Sicilian tagliatelle (cream, Serrano, marsala*, mushrooms, parmesan cheese) — 18,00€
**marsala = cooked wine*

SALADS

Burrata salad (grilled vegetables and basil pesto) (only in season) — 16,00€
Cesar salad (iceberg salad, bread croutons, chicken, parmesan cheese, tomatoes, cesar sauce, egg) — 16,00€
Chavignol salad (salad, crispy goat cheese, bacon bits, tomatoes) — 15,00€

BURGER

Cheese burger + fries (salad, tomatoes, beef, bacon, candied onions, ewe cheese) — 15,00€

KID'S MENU (until 10 years old) 10,50€

*Syrup with water

*Grounded beef **OR** Ham with Fries **OR** Pasta

OR ½ Pizza : Margarita **OR** Reine

*1 scoop of ice cream **OR** Crepe with sugar

LOCAL MENU 29€

FIRST COURSE

Crispy goat cheese salad

MAIN COURSE

Veal Axoa (basque recipe with ground veal flavored with sweet peppers and Espelette pepper), tagliatelle

DESSERT

Basque cake

DESSERTS

Ewe cheese — 6,00€
Flowing of chocolate — 6,00€
Creme brulee — 6,00€
Crepe with sugar — 3,50€
Crepe with chocolate or butter salted caramel toffee — 5,00€
Waffle with chocolate or caramel — 5,00€

COMPOSED FROZEN CUPS

Coffee or chocolate or caramel liegeois — 8,50€
Coffee or chocolate or salted caramel ice creams, vanilla ice cream, coffee or homemade hot chocolate or butter salted caramel toffee, whipped cream

White lady — 8,50€
Vanilla ice cream, homemade hot chocolate, whipped cream

Exotic trip — 8,50€
Coconut ice cream, passion fruit sorbet, strawberry sorbet, red fruits coulis, whipped cream

Larrouleta's cup — 8,50€
Chocolate, pistachio, salted caramel ice creams, homemade hot chocolate, whipped cream

Colonel — 8,50€
Lemon ice cream, vodka

Islands cup — 8,50€
Vanilla, coconut, chocolate ice creams, homemade hot chocolate coulis, whipped cream

A LA CARTE & DESSERTS