

la Chartreuse summer menus



menu with a Spanish influence:

marcona almonds, fino sherry

andalasian gazpacho with jamon & croutons

*paella with cuttlefish, chicken, clams & morcilla
green salad*

*torched almond meringue with honey roast fig
& PX cream*

45 euros per person



menu with a French influence:

*tempura courgette flowers stuffed with local
sheep cheese & honey*

*salmon confit with lemon & caviar de
Aquitaine*

wood grilled lamb chops with olive dressing

*bulghur salad with apricot & verbena
roast golden beetroot, herby puy lentil & goats
cheese*

seasonal fruit galette

45 euros per person



local menu:

*salad nicoise with seared tuna, Ortiz anchovies,
homegrown tomatoes & our own eggs*

*duck breast with black cherry, shallot puree &
espelette pepper*

*hake with white beans, chorizo & paprika oil
roasted local asparagus*

*grilled peaches with goats cheese, honey &
almonds*

45 euros per person



best of Basque:

*bream tartare with orange, oregano & espelette
pepper*

asparagus with soft boiled eggs & romesco

*Iruki dry-aged rib-eye chuleta (for 2)
roast seabass with herby lemon dressing (for 2)
potato & fennel puree*

*tangy sheeps milk ice cream with cherry
compote & tuile biscuit*

60 euros per person



