

# La Table Basque

Restaurant La Rochelle / Les Minimes



## The starters

Basque pâté  
Marinated anchovy fillets  
"Kaskarote" salad (tuna, tomato, egg, pimientos, anchovy fillets)  
Tapas assortment  
Canapés with potato and home-made semi-cooked foie gras (fattened liver)  
Home-made semi-cooked duck foie gras (fattened live)  
Foie gras (fattened liver) and its glass of Sauternes (mellow wine) Château les Mingets  
Serrano réserva ham 16 to 20 months of maturing  
Ibérico Bellota ham 36 months minimum of maturing  
Duo of Serrano réserva and Ibérico bellota hams  
Ham trilogy (Serrano réserva, Ibérico and Bayonne)  
Green salad  
Grilled pork "ventrèche" (pork belly meat)  
Portion of cepes  
Portion of home-made fries  
Tuna carpaccio (according to the season and the catch)

## The fishes

Garnish of your choice: fries, steamed potatoes, rice, tagliatelle pasta or "niçoise" style vegetables.

Thick tuna steak a la plancha  
Thick tuna steak with foie gras (fattened liver)  
Thick fillet of hake a la plancha  
Duo of tuna and hake a la plancha  
Basque-style hake  
Roasted hake with lard  
« Biscayenne » salt cod: garlic, "piperade\*" and fish  
« Pil Pil » salt cod with garlic (garlic, onions, chive, "Espelette" chili pepper and fish stock)  
Cod with chorizo  
Gambas grilled a la plancha  
Home-made paella (chicken, mussels, prawns, chorizo, young cuttlefish)

## The meats

« Axoa d'Espelette » (minced veal simmered with "Espelette" chili pepper)  
« Axoa de Saint Pée sur Nivelle » (minced beef simmered with "Espelette" chili pepper)  
Lomo with pimientos (marinated pork fillet)  
Basque-style chicken  
Zingar and arrolltze (Serrano ham and fried egg, "piperade\*")  
« Piperade ventrèche » (grilled "ventrèche" (pork belly meat), "piperade" and scrambled egg)  
Basque plate (Serrano ham, axoa, "piperade\*", ventrèche (pork belly meat) and ewe cheese, black cherry jam)

Roasted shoulder of lamb, fries (2 people)  
Roasted shoulder of lamb, fries and cepe mushrooms (2 people)  
Lamb costillas (chops)  
Skewer with goose breast, green pepper sauce  
Whole goose breast, green pepper sauce  
Meat "parillada" (Assortment of meats cooked a la plancha)  
Chuleta, fries (beef rib steak, French meat)  
Chuleta, fries, cepe mushrooms (beef rib steak, French meat)  
Beef rib steak 500 grams, fries (French meat)  
Beef rib steak 500 grams, fries and cepe mushrooms (French meat)  
Rib of beef, fries for 2 people (French meat)  
Rib of beef, fries and cepe mushrooms for 2 people (French meat)  
Rib of beef, fries, cepe mushrooms and foie gras (fattened liver) for 2 people (French meat)  
Rib of beef, fries for 3 people (French meat)  
Rib of beef, fries and cepe mushrooms for 3 people (French meat)  
Rib of beef, cepe mushrooms and foie gras (fattened liver) for 3 people (French meat)

## Children's Menu

Less than 12 years old

Chicken fries or minced beef steak fries  
Ice cream cup, 2 scoops, choice of flavour