



Drinks menu

⇒ COCKTAILS

9.50 €

- **LAETI** : Armagnac, local apple juice & “gingerbread” syrup
- **CAMPARI SPRITZ** : Campari, sparkling wine & sparkling water Ogeu
- **SPRITZ GASCON** : Pousse-Rapière liqueur, sparkling wine & sparkling water Ogeu
- **THE MULES** : Vodka or Gin or Rum, ginger beer Kaskad & lime juice
- **BLISS** : White & gold rum 3 rivières, passion fruit puree, sparkling water Ogeu, lime juice & fresh mint
- **LILLET TONIC** : Lillet rosé, Kaskad tonic, grapefruit syrup & lime juice
- **SWEET BUBBLES** : Soho liqueur, sparkling wine , lemonade Ogeu & lime juice
- **JOKER** : Let yourself be tempted by our team's creations! 😊

If you're in the mood for another cocktail, we'll be happy to make it, if we have the ingredients! 😊

⇒ MOCKTAILS

6.50 €

- **CARAÏBES** : Pineapple juice and guava nectar, lime juice & passion fruit puree
- **BLUEBERRY BLAST** : Lemonade & sparkling water Ogeu, tonic, blueberry syrup, lemon juice & blueberry
- **ANANASUN** : pineapple juice, coconut puree, vanilla syrup & lime juice
- **PASSION & MINT** : Ogeu sparkling water, passion fruit puree, lime & fresh mint leaves
- **SKI BAR** : According to the inspiration of the moment!

⇒ SODAS

Coca-Cola & Zero	33 cl	4.00 €
Schweppes Citrus	25 cl	4.00 €
Kaskad Tonic or Ginger beer	20 cl	4.00 €
Orangina	25 cl	4.20 €
Lipton IceTea	25 cl	4.00 €
Cacolat	20 cl	4.00 €
Lemonade Ogeu	25 cl	3.20 €
Diabolo		3.40 €

⇒ ARTISANAL JUICES

4.80 €

Made in the Basque Country 25 cl

L'Équilibre : apple, beetroot, mint

Le Bien-être : pineapple, banana, orange, passion fruit

Le Matinal : 100% pineapple

Le Vitaminé : 100% orange

Le Tonus : turmeric, ginger, orange, lemon, carrot

L'Énergique : orange, kiwi, banana

L'Hydratant : pineapple, lime, mint, cucumber



⇒ MINERAL WATERS

Ogeu natural or sparkling	33 cl	3.50 €
<i>With syrup / with lemon</i>		+ 0.20 €

⇒ BEERS

• DRAFT • ESTRELLA GALICIA

Small	25 cl	3.70 €
Large	50 cl	6.50 €

• DRAFT • LOCAL

Aussau Belgian strong ale	25 cl	4.80 €
Aussau Belgian strong ale	50 cl	8.50 €
Excelsa IPA ou Beer of the moment	25 cl	5.20 €
Excelsa IPA ou Beer of the moment	50 cl	9.10 €
<i>With syrup / with lemonade</i>		+ 0.20 €
<i>With Picon</i>		+ 0.80 €

• BOTTLE • LOCAL

AUSSAU ORGANIC & BÉARNAISE

Brown ale	33 cl	5.50 €
Beer of the moment	33 cl	5.50 €

• PYRENEAN BREWERY

Excelsa Amber	33 cl	5.50 €
Excelsa Lager	33 cl	5.50 €

• BREWERY OF THE BASQUE COUNTRY

Eguzki Rosé	33cl	5.50 €
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Estrella Galicia Non-alcoholic - Bottle	25 cl	3.80 €
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Kupela Craft Cider - Bottle	33 cl	5.50 €
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Made in the Basque Country



Wines

➔ RED WINES

	<i>Glass 12 cl</i>	<i>Bottle 75 cl</i>
• Côtes de Gascogne IGP - Château du Pouey - Happy time 100% Tannat - Aromas of red fruits, supported by a slight liveliness at the finish that brings freshness	3.90 €	20.00 €
• Madiran AOP - Château du Pouey - Gaïa Tannat, Cabernet Franc, Cabernet Sauvignon - Notes of red fruits, round & creamy	5.50 €	28.00 €
• Saint Mont AOC - Plaimont - Les bois Mathieu Tannat, Pinenc, Cabernets & Petit courbu - Easy to drink wine with notes of ripe red fruits & sweet spices	4.30 €	22.00 €
• Pays d'Oc IGP - Domaine Gilbert & Gaillard - Terre sauvage syrah 100% Syrah - Fine & light tannins, covered by a pleasant freshness	4.50 €	23.00 €
• Navarra DO Somontano - Bodega pirineos - 3404 Cabernet Sauvignon, Garnacha & Moristel - Expressive & creamy with great aromatic persistence	4.00 €	20.00 €



➔ WHITE WINES

	<i>Glass 12 cl</i>	<i>Bottle 75 cl</i>
• Côtes de Gascogne IGP - Côte Sauvage Colombard & Sauvignon - Powerful palate with fresh & spicy aromas	3.90 €	20.00 €
• Pacherenc du Vic Bilh AOP - Château du Pouey - Eden Gros & Petit manseng - Wine with citrus aromas, creamy & elegant	5.00 €	25.00 €
• Saint Mont AOC - Plaimont - Vignes retrouvées Gros manseng, Petit courbu & Arrufiac - Ripe fruits with notes of nuts	4.90 €	25.00 €
• Sweet Pacherenc from Vic Bilh AOP - Château du Pouey - Gaïa Gros & Petit manseng - Fresh & generous mouth with aromatic complexity, spicy final note	5.60 €	28.00 €
• Jurançon AOC dry - Clos de Guirouilh 95% Gros manseng & 5% Courbu - Balanced palate between the roundness of the fruit, softness & freshness	4.90 €	25.00 €
• Navarra DO Somontano - Bodega Pirineos - 3404 60% Chardonnay & 40% Gewürztraminer - Fine, floral fragrance & fruity aromas, balanced between sweetness & acidity	4.00 €	20.00 €

➔ ROSÉ WINES

	<i>Glass 12 cl</i>	<i>Bottle 75 cl</i>
• Saint Mont AOC - Plaimont - Les bois Mathieu Pinenc, Cabernets, Tannat & Petit courbu - An elegant & fresh rosé wine made with five grape varieties	4.30 €	22.00 €
• Navarra DO Somontano - Bodega Pirineos - 3404 Tempranillo & Cabernet Sauvignon - Gourmet & balanced, its initial aroma gives way to sweetness and freshness	4.00 €	20.00 €



☛ HOT DRINKS

Espresso	2.00 €
Long coffee	2.30 €
Double espresso	3.60 €
American coffee	2.90 €
Espresso macchiato *	2.10 €
White coffee *	3.60 €
Viennese coffee	4.60 €
Hot chocolate *	4.10 €
Viennese chocolate	5.10 €
<i>With Marshmallows</i>	+ 0.50 €
<i>With Caramel, Hazelnut or Vanilla Syrup</i>	+ 0.30 €
<i>* Available with oat milk</i>	+ 0.50 €
Tea & Infusion Maison Deuza	3.70 €
Mulled wine	5.50 €
Mulled cider	5.50 €
Irish coffee	8.00 €
Grog	5.50 €

☛ APERO

Artisanal Pyrenean pastis with genepi	2 cl	4.00 €
Ricard	2 cl	3.50 €
Baronnies aperitif Chestnut	6 cl	4.70 €
Murançon	12 cl	4.70 €
<i>Dry Jurançon & blackberry liqueur</i>		
Maydie	6 cl	5.00 €
<i>Liqueur wine aged in oak barrels</i>		
Léonce white or red vermouth	6 cl	4.70 €
Lillet rosé	6 cl	4.80 €
White or red Floc de Gascogne	6 cl	4.70 €
Campari, Suze	6 cl	4.70 €
Homemade sangria	25 cl	5.50 €
Punch	20 cl	6.00 €

☛ SPIRITS

Armagnac	4 cl	7.00 €
Armagnac VSOP Château de Laubade	4 cl	10.00 €
Pear, plum or raspberry schnapps	4 cl	8.00 €
Genepi, Patxaran	4 cl	6.00 €
Egiazki Apple or Mint	6 cl	6.50 €
Green or Yellow Izarra	6 cl	7.00 €
Baileys, Malibu	6 cl	6.50 €

☛ RUM

	4 cl	
White - 3 Rivières - Martinique		6.00 €
Gold - 3 Rivières - Martinique		7.00 €
VSOP - 3 Rivières - Martinique		12.00 €
Aged - HSE - Martinique		8.00 €
The Arcane - Mauritius		10.00 €

☛ GIN

	4 cl	
Beefeater		6.00 €
Bombay sapphire		7.00 €
BB9		8.00 €

☛ VODKA

	4 cl	
Smirnoff		6.00 €
Belvédère		10.00 €

☛ TEQUILA

	4 cl	
Jose Cuervo Gold		7.50 €

☛ WHISKY

	4 cl	
Johnnie Walker Red - Blend		7.00 €
Johnnie Walker Black 12-Year-Old - Blend		9.00 €
Peat chimney - Blend		10.00 €
Jack Daniel's - Bourbon		8.00 €
Paddy - Irish		8.00 €
Penderyn Legend - Single		10.00 €



BREAKFAST

- Croissant 2.30 €
- Chocolate croissant 2.40 €
- Bread, butter & jam 2.80 €
- Continental 15.00 €

Hot drink, 100% fruit orange juice, farm yogurt, artisan cake, bread, butter & jam

- Formule randonneur 19.00 €

Hot drink, 100% fruit orange juice, farm yogurt, artisan cake, bread, butter, jam, ham & cheese

SWEET SWEET

- Blueberry tart ❄️ 6.50 €
- Artisanal Basque cake ❄️ 6.50 €
- Farm yogurt with chestnut cream 5.50 €

HOMEMADE CREPES

- Sugar 4.80 €
- Salted butter caramel or Chestnut cream 5.80 €
- Chocolate or Nutella 5.80 €
- Jam : *Blueberry, Strawberry or Apricot* 5.80 €
- Ice cream or sorbet 7.80 €
- Grand Marnier 7.50 €
- House whipped cream 5.60 €

ARTISANAL ICE CREAMS & SORBETS

Farm ice cream - Made in the Pyrenees



ICE CREAMS

- Madagascar Vanilla
- Chocolate from Mexico
- Coffee
- Caramel with Guérande salt
- Bueno
- Yogurt > Gold Medal at the Lyon International Competition

SORBETS

- Strawberry
- Blueberry
- Lemon



- Petite douceur 1 scoop 3.00 €
- Gourmand 2 scoops 5.50 €
- Epicurien 3 scoops 7.50 €
- Topping *Salted butter caramel, Chocolate, Forest fruits* + 0.50 €
- House whipped cream + 1.00 €

ICE CREAM CUPS

- CHOCOLAT LIÉGEOIS : 2 chocolate scoops, 1 vanilla scoop, chocolate sauce & whipped cream 8.50 €
- CAFÉ LIÉGEOIS : 2 coffee scoops, 1 vanilla scoop, espresso coffee & whipped cream
- CARAMEL ADDICT : 2 caramel scoops, 1 vanilla scoop, caramel sauce & whipped cream
- FRAISE OR MYRTILLE LOVER : 2 strawberry or blueberry scoops, 1 vanilla scoop, red fruit topping & whipped cream
- DAME BLANCHE : 3 vanilla scoops, chocolate sauce & whipped cream
- TODO BUENO : 2 bueno scoops, 1 chocolate scoop, chocolate sauce & whipped cream



A PAUSE in the TERROIR

BASED ON LOCAL, ARTISANAL & FARM PRODUCTS

⇒ HOT TOASTS* Generous slices of rustic bread with garnish, accompanied by salad

• **Refuge** 13.00 €

Ham, emmental & sheep's cheese, béchamel

• **Pyrénéenne** 16.00 €

Smoked trout from Lau-Balagnas, emmental & sheep's cheese, cream cheese

• **Matthias** 14.00 €

Bacon, potatoes, onion & sheep's cheese from the farm

⇒ EGGS* Salads & local side dishes

• **Omelette** 14.00 €

To choose: ham, cheese or blue cow's cheese

• **Fried eggs & bacon** 13.00 €

⇒ SALADS* 15.00 €

• **Estives** 15.00 €

Bacon, farm sheep's cheese, potatoes, croutons with tomato & garlic seasoning

• **Torrent** 16.00 €

Smoked trout from Lau-Balagnas on toasts with yoghurt & aneth sauce

• **Hautacam** 14.00 €

Blue cheese from the farm, roasted vegetables, potatoes, honey & walnuts

*Served for lunch only

⇒ TERROIR TABLES

• **Cold cuts accompanied by pickles, chillies & olives** 20.00 €

Iberian ham, chorizo, dry sausage, black pork pâté from the Bigorre & artisanal black pudding

• **Farm & local cheeses, made with raw milk, accompanied by artisanal jams** 21.00 €

Sheep's cheese, blue cow's cheese, cured goat/sheep's cheese & Pyrenean reblochon

• **Mixed accompanied by pickles, chillies, olives & artisanal jam** 22.00 €

Iberian ham, chorizo, dry sausage, pâté, sheep's cheese & Pyrenean reblochon

⇒ TO FINISH, WITH SWEETNESS

• **Blueberry tart** ❄️ 6.50 €

• **Artisanal Basque cake** ❄️ 6.50 €

• **Farm yogurt with chestnut cream** 6.50 €

• **Gourmet coffee** 5.50 €

• **Plate of farm & local cheeses** 7.00 €

• **Homemade crepes**

Sugar 4.80 €

Chocolate, Nutella or Salted Butter Caramel 5.80 €

Jam : *Blueberry, Strawberry or Apricot* or Chestnut cream 5.80 €

If you have specific needs, we invite you to let us know, we will do our best to meet them.

The dishes we offer contain allergens. Please ask us ☺ we will let you know.



Our Favorites ❤️

Try the products of our suppliers & discover the richness of the territory that surrounds us!

