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, blueberry puree, lime juice, sparkling water Ogeu & fresh mint
- LILLET TONIC : Lillet rosé, Kaskad tonic & grapefruit syrup
- SWEET BUBBLES : Lychee liqueur Soho, sparkling wine, lemon juice & lemonade Ogeu
- 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
- PURPLE MINT : Blueberry purée, lime, lemonade Ogeu & fresh mint leaves
- ANANASUN : Pineapple juice, coconut puree, vanilla syrup & & lime juice
- AMBRE : Local apple juice, ginger syrup, lemon juice & sparkling water Ogeu
- 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 €
Cacolac	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 €
With syrup / with lemon		+ 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 €
With syrup / with lemonade		+ 0.20 €
With Picon		+ 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 €
Estrella Galicia Non-alcoholic - Bottle	25 cl	3.80 €
Kupela Craft Cider - Bottle	33 cl	5.50 €

Made in the Basque Country

Wines

RED WINES

	Glass 12 cl	Bottle 75 cl
• 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

	Glass 12 cl	Bottle 75 cl
• 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 - A harmony blending the fruit's roundness, smoothness & 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

	Glass 12 cl	Bottle 75 cl
• 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 *	4.30 €
Viennese chocolate	5.30 €
With Marshmallows	+ 0.50 €
With Caramel, Hazelnut or Vanilla Syrup	+ 0.30 €
** Available with oat milk*	+ 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 Chestnut aperitif	*6 cl*	4.70 €
Murançon *Dry Jurançon & blackberry liqueur*	*12 cl*	4.70 €
Maydie *Liqueur wine aged in oak barrels*	*6 cl*	5.00 €
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

BASED ON LOCAL PRODUCTS

- 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 stuffed with almond cream ❄ — 6.50 €
- Farm yogurt with artisanal chestnut cream — 5.50 €

HOMEMADE CREPES

Sugar	4.80 €
Homemade salted butter caramel or Artisanal chestnut cream	5.80 €
Homemade dark chocolate sauce or Nutella	5.80 €
Artisanal jam : *Blueberry, Strawberry or Apricot*	5.80 €
Artisanal 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

PRALINE & MARGUERITE GLACES ARTISANALES

ICE CREAMS

Madagascar Vanilla
Chocolate from Mexico
Coffee
Caramel with Guérande salt
Bueno
Yogurt

Médaille d'or Concours international de Lyon

SORBETS

Strawberry
Blueberry
Lemon

Petite douceur 1 scoop	3.00 €
Gourmand 2 scoops	5.50 €
Epicurien 3 scoops	7.50 €
Topping Homemade salted butter caramel, Homemade dark chocolate sauce, Red fruits	+ 0.50 €
House whipped cream	+ 1.00 €

ICE CREAM CUPS — 8.50 €

- CHOCOLAT LIÉGEOIS : 2 chocolate scoops, 1 vanilla scoop, homemade dark chocolate sauce & whipped cream
- CAFÉ LIÉGEOIS : 2 coffee scoops, 1 vanilla scoop, espresso coffee & whipped cream
- CARAMEL ADDICT : 2 caramel scoops, 1 vanilla scoop, homemade salted butter caramel & whipped cream
- FRAISE or MYRTILLE LOVER : 2 strawberry or blueberry scoops, 1 vanilla scoop, red fruit topping & whipped cream
- DAME BLANCHE : 3 vanilla scoops, homemade dark chocolate sauce & whipped cream
- TODO BUENO : 2 bueno scoops, 1 chocolate scoop, homemade dark 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** — 15.00 €
  Bacon, potatoes, onion, emmental & Pyrenean "reblochon" cheese

EGGS* Salads & local side dishes

- **Omelette** — 14.00 €
  To choose: ham, cheese or blue cow's cheese
- **Fried eggs & bacon** — 13.00 €

SALADS*

- **Estives** — 15.00 €
  Batavia lettuce, bacon, farm sheep's cheese, potatoes, croutons with tomato & garlic seasoning
- **Torrent** — 16.00 €
  Batavia lettuce, smoked trout from Lau-Balagnas on toasts with yoghurt & aneth sauce
- **Hautacam** — 14.00 €
  Batavia lettuce, blue cheese from the farm, roasted vegetables, potatoes, honey & walnuts

**Served for lunch only*

TERROIR BOARD

- **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" cheese
- **Mixed accompanied by pickles, chillies, olives & artisanal jam** — 22.00 €
  Iberian ham, chorizo, dry sausage, pâté, sheep's cheese & Pyrenean "reblochon" cheese

TO FINISH, WITH SWEETNESS

- Blueberry tart ❄ — 6.50 €
- Artisanal Basque cake stuffed with almond cream ❄ — 6.50 €
- Farm yogurt with artisanal chestnut cream — 6.50 €
- Gourmet coffee — 5.50 €
- Plate of farm & local cheeses — 7.00 €
- Homemade crepes
  Sugar — 4.80 €
  Homemade dark chocolate sauce, Nutella or Homemade salted butter caramel — 5.80 €
  Artisanal jam : *Blueberry, Strawberry or Apricot* or Artisanal 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!