



BISTROT BASQUE

Caen ♥ Nantes



@lebistrotbasquecaen

TAPAS



FREE-RANGE EGGS WITH MAYONNAISE 6

CRISPY CALAMARI WITH AÏOLI 8

Lightly fried calamari served with garlic aioli

STUFFED MUSSELS & COCKLES 9

STUFFED SPANISH MUSSELS 9

**HOMEMADE FOIE GRAS
& ONION JAM 20**

Origin : Périgord

TAPAS To Share

SERRANO HAM 9

TAPAS PLATTER 12

ROASTED BONE MARROW WITH FLEUR DE SEL 9

SEAFOOD TRIO (MIN. 2 PERS.) 9/PERS

Baby squid, prawns, mussels & cockles

PATA NEGRA 19

Exceptional Spanish ham
matured from 24 to 48 months

SPECIALTIES For 2

RIB STEAK 75

Approx. 1,2 kg - French beef (VBF) - Served with bone marrow

AGED RIB STEAK (ask our team) Market price

Approx. 1,2 kg - French beef (VBF) - Served with bone marrow

FLANK STEAK, RIB STEAK STYLE 61

Approx 550 gr - grilled on the plancha with confit garlic

GRILLED FISH PLATTER 55

A selection of grilled fish depending on availability

BABY SQUIDS AND PRAWNS

GRILLED BABY SQUID 18

Plancha-grilled squid with garlic

BABY SQUID WITH PIPERADE 18

Red peppers & creamy scrambled eggs

BABY SQUID WITH CHISTORRA 18

Grilled squid served with mildly spicy mini chorizos

ORGANIC GARLIC SAUTÉED PRAWNS 18

Fresh whole prawns from Madagascar



LIST OF
ALLERGENS

MAIN COURSES

COD WITH CRISPY "SCALES" & SAFFRON CREAM 21

Cod fillet with chorizo

FLANK STEAK, RIB STEAK STYLE 25

Approx. 200 gr

BEEF TENDERLOIN & SHEEP'S CHEESE, COGNAC SAUCE 29

Approx. 200 gr

VEGETARIAN AXOA 16

CONSULTEZ LES SUGGESTIONS SUR L'ARDOISE

Side garnish or green salad 3,00
Extra sauce 2,00

DAILY SPECIALS CHECK THE BLACKBOARD 14

DESSERTS

BASQUE CAKE 9

Almond, cherry or half & half

VANILLA CRÈME BRÛLÉE 8.50

FRESH FRUIT SALAD WITH SORBET 8

WARM CHOCOLATE FONDANT 9.50

Served with seasonal ice cream

MACARON 10

Chef's inspiration

PROFITEROLES 10

Choux pastry filled with vanilla ice cream, warm chocolate, whipped cream

CARAMEL APPLE WAFFLE 10

Warm caramelised apples, salted butter caramel ice cream from Guérande & whipped cream

GOURMET COFFEE 11

RICE «OLÉ» 8

Rice pudding

All desserts are homemade

ICE CREAM

BIARRITZ PLATE 9

Vanilla, caramel, pistachio, coconut, caramel sauce & whipped cream

AÏNOHA SUNDAE 9

Lime, apple, raspberry & manzana

DAME BLANCHE 9

Vanilla, warm chocolate & whipped cream

CHOCOLATE LIEGEOIS 9

Vanilla, chocolate, warm chocolate, whipped cream

COFFEE LIEGEOIS 9

Vanilla, coffee, coffee sauce & whipped cream

MELBA STRAWBERRIES 11 *

Vanilla, strawberry, strawberry coulis, whipped cream & fresh strawberries

STRAWBERRY SOUP 10 *

Fresh mint & vanilla ice cream scoop

* Seasonal depending on availability

CHEESE

CHEESE PLATTER WITH BLACK CHERRY JAM 9

MENUS

LUNCH MENU



**Starter + Main Course
ou
Main Course + Dessert
21**

**Starter + Main + Dessert
23,50**



STARTERS

**MARINATED BOQUERONES
SERRANO HAM PLATTER
PIQUILLO PEPPERS STUFFED
WITH TUNA**

MAIN

**HASPARREN PLATE
FISH OF THE DAY
MEAT OF THE DAY**

DESSERTS

**CRÈME BRÛLÉE
RICE «OLÉ»
BASQUE CAKE OU DUO
DESSERT OF THE DAY
SHEEP'S CHEESE
FRESH FRUIT SALAD
& WITH SORBET**

CHILDREN'S MENU



**Main + Dessert + Drink
Au Choix
14**

MAIN

**GRATIN COD FILLET
GRATIN FLANK STEAK**

DESSERTS

**ICE CREAM (2 SCOOPS)
FRESH FRUIT SALAD
CHOCOLATE WHIPPED-CREAM WAFFLE**

DRINKS

**SODA
FRUITS JUICE
SYRUP WITH WATER**

Under 12

TO START

WINE GLASS

RED

Gorri d'Ansa	12 cl
Kattalin	6,00
Omenaldi	7,00
Madiran	8,00
Marquès de Cacères	7,00
Dena Dela	8,00
	6,00

ROSÉ

Symphonie	12 cl
Minuty	7,00
Argi	8,00
	6,00

WHITE

Gaillac	12 cl
Gaillac doux	6,00
Sauternes	7,00
Xuri	9,00
Dena Dela	8,00
	6,00

APERITIFS

Homemade Sangria 20 cl **5,00** 1L **15,00**

Txapa 6 cl **7,00**

Fortified wines Porto, Martini 6 cl **7,00**

Kir Red or White Wine 15 cl **8,00**

Kir Royal Champagne 15 cl **13,00**

Glass of Champagne **12,00**

Moët & Chandon 12cl

Homemade Américano 6 cl **8,00**

Ricard 2 cl **4,00**

Whisky 4 cl **8,00**

Ballantine's, Jameson

Whisky premium 4 cl **10,00**

Aberlour, Glenfiddich, Jack Daniel's, The deacon

Whisky top-tier on request

Whisky Laminak, Maison Brana 4cl **10,00**

Finish bourbon, Finish porto, Finish tourbé

Whisky Coca Ballantine's 20 cl **10,00**

Gin Tonic Beefeater 20 cl **10,00**

Pinâ colada Havana Club 20 cl **10,00**

Spritz 20 cl **10,00**

Aperol, Limoncello, Italicus, St Germain +2€

Cuba Libre Havana Club 20 cl **10,00**

Mojito Havana Club 20 cl **10,00**

Classic, strawberry, passion fruit

Cocktail sans alcool 20cl **8,00**

Virgin mojito, Virgin colada, Fruit Cocktail

BEERS

Draft Beer 25 cl **4,50** 50 cl **8,00**

Eguzki - Blonde or Amber

Basque Beer 25 cl **5,00** 50 cl **9,00**

Blonde beer with pacharán

SODAS FRUIT JUICES

Coca, Perrier 33 cl **4,00**

Schweppes, Orangina, Ice Tea 25 cl **4,00**

Pressed juices Orange or lemon **7,00**

Water with syrup 20 cl **3,00**

Fruit Juices 25 cl **4,50**

Orange, apple, pineapple, apricot,
tomato, multifruit

WINE AND DRINKS

FRENCH CELLAR

ROUGE

SUD-OUEST	75 cl
Madiran	27,00
<i>Domaine Berthoumieu</i>	
IGP des Landes	33,00
<i>Cuvée le Roi Boeuf</i>	

BORDEAUX	75 cl
Côte de Blaye	25,00
<i>Cuvée Château La Rivalerie</i>	
Saint-Estèphe	35,00
<i>Château La Lande de Pez</i>	

BOURGOGNE & RHÔNE	75 cl
Bourgogne Pinot Noir	32,00
<i>Domaine Voarick</i>	
AOP Côte Du Rhône	28,00
<i>Saint Antoine</i>	

BLANC

SUD-OUEST	75 cl
Gaillac doux	27,00
<i>Domaine de Labarthe</i>	
Gaillac sec	26,00
<i>Domaine de Labarthe</i>	
<i>Cuvée l'Héritage</i>	

ROSÉ

Château Sainte Marguerite	75 cl
<i>Cru Classé Symphonie</i>	39,00
Château Sainte Marguerite	55,00
<i>Cru Classé Fantastique</i>	
Minuty Prestige	42,00
Minuty Rosé et Or	59,00
Minuty 281	81,00

CHAMPAGNES

Moët & Chandon Réserve impériale	70,00
Veuve Clicquot Réserve cuvée	80,00
Ruinart Brut	90,00
Ruinart Blanc de blanc	130,00
Dom Pérignon Vintage	250,00

WATER

Vittel, San Pellegrino 50 cl	4,50
Vittel, San Pellegrino 1L	6,00

HOT DRINKS

Espresso / Decaffeinated	2,20
Double espresso	3,90
White coffee	3,80
Cappuccino	4,50
Tea or Herbal Tea	4,00
Irish Coffee Jameson	11,00

BASQUE CELLAR

ROUGE

IROULEGUY	50 cl	75 cl
Gorri d'Ansa	19,00	25,00
Harri Gorri BRANA		31,00
Mignaberry	21,00	27,00
Omenaldi		29,00
Kattalin		28,00
SAINT-JEAN-DE-LUZ	75 cl	
Dena Dela		27,00

ROSÉ

IROULEGUY	50 cl	75 cl
Argi d'ansa	19,00	25,00

BLANC

IROULEGUY	50 cl	75 cl
Xuri	21,00	29,00
Kattalin Quantité Limitée		28,00
Lehia		41,00
SAINT-JEAN-DE-LUZ	75 cl	
Dena Dela		27,00

SPANISH CELLAR

ROUGE

RIOJA	75 cl
Marquès de Cacères Excellens	29,00

CIDRES

Farmhouse cider 75 cl	17,00
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SPIRITS

Pacharán, Manzana 6 cl	7,00
Izarra Green or Yellow 4 cl	8,00
Eau de vie, maison Brana 4 cl	12,00
Pear, raspberry, plum	
Get 27, Get 31,	
Menthe pastille, Baileys 6 cl	7,00
Calvados 4 cl	7,00
Calvados « Hors d'Age » 20ans 4 cl	12,00
Calvados « Grande Réserve » 1997 4 cl	17,00
Calvados « Vieux Calvados » 1963 4 cl	32,00
<i>Maison Lemorton</i>	

Cognac Hennessy VS 4 cl	9,00
Cognac Martell VSOP 4 cl	12,00
Cognac Hennessy XO 4 cl	21,00
Rhum et Armagnac on request	

NET PRICES IN EUROS, VAT AND SERVICE INCLUDED.
EXCESSIVE ALCOHOL CONSUMPTION IS DANGEROUS.
DRINK RESPONSIBLY.

GRANDS CRUS

Bourgogne

ROUGE	75 cl
Marsannay	55,00
<i>Les Echezaux</i>	
Mercurey 1er Cru	65,00
<i>Les Combins</i>	
Gevrey-Chambertin	85,00
<i>Maison Remoissenet</i>	
Aloxe-Corton 1er Cru	95,00
<i>La Toppe au Vert</i>	
Pommard	95,00
<i>Maison Remoissenet</i>	
Nuits-Saint-Georges 1er Cru	125,00
<i>Aux Boudots</i>	
BLANC	75 cl
Chablis 1er Cru	59,00
<i>Fourchaume</i>	
Pouilly-Fuissé 1er Cru	69,00
<i>Les Crays</i>	

Loire

BLANC	75 cl
Sancerre	39,00
<i>Domaine Vacheron</i>	
Sancerre	59,00
<i>Les Romains - Domaine Vacheron</i>	
ROUGE	
Sancerre	49,00
<i>Domaine Vacheron</i>	

Vallée du Rhône

ROUGE	75 cl
AOP Saint-Joseph	39,00
<i>Domaine J-Denuziere</i>	
AOP Cornas	59,00
<i>Domaine J-Denuziere</i>	
AOP Côte-Rôtie	79,00
<i>Domaine J-Denuziere</i>	
AOP Châteauneuf-Du-Pape	59,00
<i>La Cour des Papes</i>	

Bordeaux

ROUGE	75 cl
Moulis	50,00
<i>Château Maucaillou</i>	
Moulis-en-Médoc	75,00
<i>Château Chasse-Spleen</i>	
Haut-Médoc	75,00
<i>Château Sociando-Mallet</i>	
Pessac-Léognan	90,00
<i>Château Carbonnieux</i>	
Saint-Estèphe	95,00
<i>Château Haut-Marbuzet</i>	
Margaux	145,00
<i>Château Giscours</i>	
Pomerol	155,00
<i>Château Gazin</i>	
BLANC	
Sauternes	45,00
<i>La Tertre du Lys d'Or</i>	
Pessac-Léognan	65,00
<i>Château Carbonnieux</i>	

