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# BAYONNE

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## RESTOBAR

### Breakfast 08.30 - 11.30

<b>Croissant</b> Home made marmelade   Butter	3
<b>Breakfast Bowl</b> Yoghurt   Granola   Fruit	7
<b>Tostada 'Pan con Tomato'</b> Toasted bread   Tomato spread	1,50
<b>Crêpes au Chocolat</b> Chocolate   Banana	7
<b>French Toast</b> Maple syrup   Blueberry	7,50
<b>Breakfast Bayonne p.p.</b> Croissant   Breakfast bowl   Warm item Coffee or tea   Juice   Water	19,50

### Juice

Jus d'Orange	3   3,90
Jus de Pommes	3   3,90

### Kids menu voor kinderen tot 10 jaar

Breakfast	7,50
Dinner	7,50

### Croque 08.30 - 17.00

<b>Croque Monsieur</b> Jamon   Gruyere	8,50
<b>Croque Oignon</b> Gruyere   Onion	8
<b>Croque Madame</b> Jamon   Gruyere   63° egg	9

### Oeuf 08.30 - 17.00

Choose from:

<b>Omelette Baveuse   Oeuf Brouille</b>	7
<i>Girolles</i>	+1,50
<i>Gruyere</i>	+1,50
<i>Jamon iberico</i>	+1,50

### Baguette 08.30 - 17.00

Choose from:

Jamon iberico   Tomato	8,50
Manchego   Chutney	8,50
Smoked salmon   Cream cheese	9,50
<b>Brioche toast</b> Girolles   Parsley   Lemon	9,50

### Tapas de Carne from 12.00

<b>Jamon Iberico Paleta</b> Spanish shoulder ham	9,50
<b>Cabecero de Lomo</b> Spanish Iberico neck	8,50
<b>Iberico chorizo</b> Seasoned pork sausage	7,50
<b>Salchichon Iberico</b> Spanish sausage   Garlic   Spices	7,50
<b>Charcuterie</b> Variety of meats	15,50
<b>Steak tartare</b> Brioche   Onion   Truffle	12,50
<b>Iberico Lomo</b> Pear   Cidre   Green asparagus   Jamon	16
<b>Rabo de Toro</b> Black garlic   Seasonal vegetables	15

### Bar Tapas from 12.00

<b>Croquetas de Jamon</b> Serrano ham croquettes   6 pcs.	8
<b>Croquetas Chorizo</b> Chorizo croquettes   6 pcs.	8,50
<b>Pollo Piri Piri</b> Spicy chicken   6 pcs.	7,50
<b>Queso Frito</b> Fried cheese   8 pcs.	6,50
<b>Bayonne mix</b> Mix of all above   12 pcs.	12,50
<b>Empanadas</b> Varying dough pies   4 pcs.	8,50
<b>Padron Pepers</b> Sea salt   Lemon-aioli	6,50

### Postres

<b>Burnt Basque Cheesecake</b> Cafe con leche leche	8
<b>Bavarois</b> Varying bavarois with sorbet	8
<b>Varying pasty</b> Varying home made pastries	3,5
<b>Queso</b> Spanish-Basque cheese platter	13

### Pintxos from 12.00

<b>Pintxos</b> Varying, a piece	3,50
<b>Pintxos</b> 5 pcs.	15
<b>Sherry y Pintxos</b> 3 glasses of wine   3 pintxos Reserve until 16.00	32,50

### Tapas de Pescado from 12.00

<b>Oyster</b> Cidre   Shallot	3,50
<b>Boquerones</b> Marinated anchovies   Olive oil	5,50
<b>Gamba Carpaccio</b> Ajillo   Chorizo   Jalapeño	13
<b>Corvina Mosaic</b> Celery   Cucumber   Sea vegetables	14,50
<b>Pulpo a la Gallega</b> Potato   Pimenton   Parsley	14
<b>Red Mullet</b> Leek   Velouté   Dill   Guindilla	16

### Tapas Vegetarianas from 12.00

<b>Baguette</b> Aioli	5
<b>Olives</b> Marinated	4,50
<b>Patatas Bravas</b> Tomato sauce   Aioli   Pimenton	5,50
<b>Manchego</b> Chutney	11
<b>Burrata</b> Gazpacho   Melon   Olive oil	13
<b>Celeriac terrine</b> Mustard   Terragon   Hazelnut	6,50
<b>Berenjenas y padron</b> Eggplant   Padron peppers   Artichoke	12,50
<b>Wild Mushrooms</b> Pumpkin   Moscatel   Egg yolk	15

Ask crew for the weekly  
changing specials, pintxos  
and pastries!

## Beers

Kornuit	2,75   3,10
Weizen	3,75   4,50
Changing draft	3,75   4,50
<b>Bottled</b>	
La Salve Wheat Beer	5
San Miguel 0%	3,50
IPA	5,50
Tripel	5,50
Blond	5,50
Various 'Uiltje' Beers	5

## Cocktails

Aperol Spritz	9,50
Limoncello Spritz	9,50
Chai Cocktail	10,50
Dark 'n Stormy	10,50
Gimber Mule	11,50
Mocktail	6,50
<i>Gimber mule or Chai cocktail</i>	
Espresso Martini	10,50
Bobby's & Clementine tonic	11,50
Gin Mare & Mediterranean tonic	11,50

## Coffee & Tea

*Whole milk | Oat milk*

Espresso	2,95
Espresso Macchiato	3,25
Lungo	2,95
Cappuccino	3,25
Café Latte	3,75
Latte Macchiato	3,75
Caviar de Yuzu	3,75
<i>Black   Citrus   Fruity</i>	
La Dame du Lac	3,75
<i>Green   Apple   Strawberry</i>	
Verveine	3,75
<i>Herbal</i>	
Jardin Rouge	3,75
<i>Rooibos   Floral   Herbal</i>	
Fresh Mint Tea	3,95
Fresh Ginger Tea	3,95

## Sodas

Coca Cola   Zero   Cherry Zero	3
Fuzetea green   sparkling	3
Various Fanta	3
Sprite	3
Ginger Beer	3,50
Ginger Ale	3,50
Fever Tree Tonics	3,50
Sicilian Bitter Lemonade	3,50

## Water

Acqua Panna 200 ml	3
Acqua Panna 750 ml	5,50
Perrier 330 ml	3,50
Perrier 750 ml	5,50

## Liquors & Spirits

Various liquors	4,50
Glenlivet Founders Reserve	6,50
Bowmore Single Malt	7,50
Valdespino Malt Whiskey	9
Nonino Grappa	6
Cles des Ducs Armagnac	6
Courvoisier VSOP Cognac	6,50
Busnel Calvados VSOP	6,50
Ketel 1 Jenever	3,50
Ketel 1 Vodka	5,50
Havana Club 3 YO	5,50
Havana Club Anejo Especial	5,75

## Sherry

Valdespino PX El Candado	5
Valdespino Moscatel Promesa	5,50
Valdespino Isabela	5
Valdespino Deliciosa	5

## Port

Graham's The Tawny	5,50
Graham's 10	6,50
Graham's 20	8

## Blanco

**Doniene Gorrondona Txakolina** 8,25 | 39,5  
*Bizkaiko | Spain*

*Typical Basque wine, aromas of apple, lemon and lemongrass. Delicious wine to start the afternoon or evening.*

**Ramón Bilbao Verdejo** 5,75 | 29,5  
*Rueda | Spain*

*A glass with tropical fruits, anis and passionfruit. Goes very well as aperitive.*

**Domaine Font-Mars Picpoul de Pinet** 6,50 | 32,5  
*Languedoc | France*

*Light fruity and spicy wine with nice hints of apple and hay. Dry with a very aromatic finish.*

**Domaine Coudoulet Viognier** 7 | 34,5  
*Languedoc | France*

*Round and in balance with nuances of apple and peach. Very good wine to enjoy on our sunny terrace.*

**Herdade de São Miguel Antão vaz** 6,5 | 32,5  
*Alentejo | Portugal*

*Round and fully bodied, with aromas of yellow fruit and a touch of oak.*

**Cazas Novas Avesso** 6,5 | 32,5  
*Vinho Verde | Portugal*

*Juicy and aromatic with a fruity aroma of apple, peach and a pinch of citrus. Goes very well with oysters or other fish dishes.*

**Terra d'Alter Antão Vaz | Viognier** 7,25 | 35,5  
*Alentejo | Portugal*

*Intense aroma of melon, apricot, peach and a pinch of vanilla. It has a long finish with a fruity flavour and minerals.*

**Pazo Señorans Albariño** 8,25 | 39,5  
*Rias Baixas | Spain*

*Aromatic Albariño with the classic characteristics, citrus, peach and apricot. Good minerality with light acidity.*

**Château Mourgues Viognier | Roussanne** 7,75 | 37,5  
*Pont du Gard | France*

*Long aromatic finish with ripe yellow fruit and honing. The deep yellow colour asks for heavy fish dishes or poultry.*

**Ramón Bilbao Tempranillo Blanco** 7,5 | 36,5  
*Rioja | Spain*

*Fresh white wine with subtle tannins and aromas of drupes and white blossom. Balanced, harmonious with a long finish.*

## Tinto

*All available chilled*

**L'Abeille & La Fleur Merlot | Cabernet** 6 | 30,5  
*Bergerac | France*

*Silky wine with a nose of both black and red fruit, slightly herbal and sweet spices. Vivid pallet with blackcurrant and cherries.*

**Viña del Lentisco Tempranillo | Garnacha** 7,75 | 37,50  
*Rioja | Spain*

*Sophisticated wine with the four main grapes from Spain. Full bodied, but juicy with aromas of cherry, bay leaves and cedar wood.*

**Bodegas Ponce Bobal** 7 | 34,5  
*La Mancha | Spain*

*Ruby light red wine with hints of fresh red fruit with a spicy character. Juicy tannins with a strong but delicate finish.*

**Ramón Bilbao Tempranillo** 5,75 | 29,5  
*Rioja | Spain*

*Rich red wine with hints of black fruit, herbs and coconut. Long intense finish.*

## Rosado

**Ramón Bilbao Garnacha** 5,75 | 29,5  
*Rioja | Spain*

*Silky rosé with a long finish and fresh cherries, citrus and white flowers.*

**Olivier Sumeire Méditerranée** 6,50 | 32,5  
*Provence | France*

*Fruity rosé with hints of raspberries and strawberries. Round, smooth and a long finish.*

**Château Puech-Haut Grenache | Cinsault** 39,5  
*Languedoc | France*

*Full bodied rosé with an aromatic and long finish, strong flavours of fresh red fruits.*

## Sparkling

**Clos Amador Xarello | Macabeo** 6 | 34,5  
*Penedès | Spain*

**Clos Amador Rose Trepas** 6 | 34,5  
*Penedès | Spain*

**Ayala Brut Nature** 75  
*Champagne | France*