



# Carnet gourmand

DESTINATION  
  
BIARRITZ



# Welcome to our Carnet Gourmand, your passport to Biarritz's gastronomic soul.

Come and explore with us the must-try restaurants, the colorful and lively markets and our best addresses.

Get ready for a unique culinary adventure in the heart of a passionately gourmet region!

**For a complete, up-to-date list of Biarritz restaurants, scan the QR code on page 16.**

Our tourism advisors will also be happy to provide you with further information.

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RESTAURANT  
03

© Emilie Charransol



## Le Blé Noir

↓  
05 59 24 31 77

**31 BD DU GÉNÉRAL  
DE GAULLE •  
64200 BIARRITZ**

@ leblenoirbiarriz

OUR+

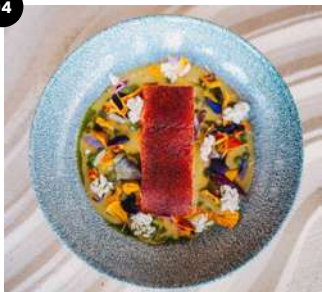
★  
OUR  
SPECIAL-  
TIES !!!

THE FULL GALETTE,  
THE CHICKEN SALAD,  
THE HOMEMADE SALTED BUTTER CARAMEL DELIGHT  
WITH VANILLA SCOOP.

Open all year round

Terrace overlooking  
the ocean

Continuous service

RESTAURANT  
04

## La Petite Plage

↓  
05 59 24 88 98

**PLACE DU PORT  
VIEUX •  
64200 BIARRITZ**

restaurant-lapetiteplage.com

OUR+

★  
OUR  
SPECIAL-  
TIES !!!

SMALL CALAMARI SAUTEED WITH CHORIZO  
PLUMA OF IBERIAN PIG, CHILI POWDERED CHIP  
TANDOORI-FLAVORED SALMON, JALAPEÑO SAUCE

Summer cuisine  
by Eric Fréchon

Feet in the sand

Ocean view



SWEET  
*Treats*

07

© Emilie Charransol



## Pâtisserie Miremont

↓  
05 59 24 47 97

18 PLACE GEORGES  
CLEMENCEAU •  
64200 BIARRITZ

miremont-biarritz.fr

OUR

Historical  
monument

Ocean view

Have a drink

★  
OUR  
SPECIAL-  
TIES !!!

HOT CHOCOLATE  
BASQUE GATEAU  
BRUNCH

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08

© Emilie Charransol



## Chez Albert

↓  
05 59 24 43 84

51 BIS ALL. DU PORT  
DES PÊCHEURS •  
64200 BIARRITZ

chezalbert64.fr

OUR

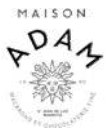
Terrace

Seafood platter

Seasonal cuisine

★  
OUR  
SPECIAL-  
TIES !!!

OVEN-ROASTED JOHN DORY FOR 2  
SEAFOOD PLATTER  
BANKA TROUT GRAVLAX



# Maison Adam

SWEET  
Treats

09

↓  
05 59 26 03 54

3 ET 27 PLACE CLEMENCEAU • 64200 BIARRITZ



**If there is one place representative of the sweet treats of the Basque country, it has to be Maison Adam, one of France's oldest patisseries. Generous Basque cakes, sumptuous chocolates and the famous macaroon!**

Authentic and simple, this recipe has been (verbally) passed down through thirteen generations.

It all began in 1660 with the marriage of King Louis XIV to the Spanish Infanta Maria Theresa of Austria, which saw the King's family-in-law fall in love with this delicious crunchy, soft-centred biscuit.

Maison Adam continue to preserve this moment through their unaltered recipe.

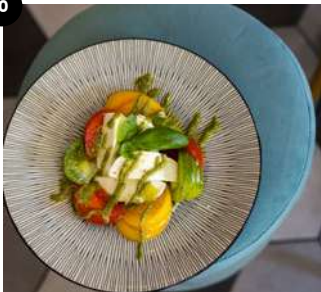
These days, by sourcing ingredients locally and focusing more on their ecological responsibilities, Maison Adam are increasingly involved in the local economic fabric, proving that family businesses are adapting and evolving to maintain the high quality of the products that define them.

You can find them in their charming, old-style stores: three in Saint-Jean-de-Luz and two in Biarritz, as well as at their online boutique, where you can order and have them delivered anywhere in France or Europe... without any moderation!



RESTAURANT  
10

© Emilie Charransol



## La Table de Michel

↓  
05 24 33 03 06

**13 RUE GAMBETTA •  
64200 BIARRITZ**

latabledemichel.fr

OUR+

Seasonal cuisine

Terrace

Surf and turf

★  
OUR  
SPECIAL-  
TIES !!!

SEAFOOD AND FISH FROM THE MARKET  
SWEETBREADS FROM AMI JEAN  
MATURED PRIME RIB

RESTAURANT  
11

## Le Café de Paris

↓  
05 59 24 19 53

**5 PLACE BELLEVUE •  
64200 BIARRITZ**

hotel-cafedeparis-biarritz.com

OUR+

Ocean view

Art Deco design

Seasonal cuisine

★  
OUR  
SPECIAL-  
TIES !!!

GAMBAS FROM PALAMOS, ESPELETTE PEPPER  
PYRENEAN TROUT & BUTTER  
GRAND-MARNIER SOUFLÉ

# Bask cake

## Recipe for 6

40 minutes  
of preparation

35 minutes  
of cooking

## Ingredients

### For the dough

300 g of flour  
200 g of sugar  
200 g of butter  
1 egg  
2 egg yolks  
Salt  
1 lemon  
1 teaspoon of yeast  
1 egg yolk for glazing

### For the pastry cream

1/4 liter of milk  
50 g of flour  
50 g of sugar  
2 eggs  
2 egg yolks  
1/2 vanilla bean

Preheat the oven to 180°C (350°F).

Pour the flour, beaten whole egg, 2 egg yolks, sugar, salt, yeast, and lemon zest into a bowl.

Then, incorporate the butter cut into pieces.

Work the dough until it becomes smooth. Form a ball and let it rest in the fridge for at least 1 hour.

Heat the milk with the half vanilla bean.

Mix the sugar, egg yolks, and the two previously beaten whole eggs and whisk until the mixture becomes pale.

Slowly add the flour, then the salt, and the warm milk.

Pour the mixture into a saucepan and heat it while stirring gently to thicken the cream. Once it comes to a boil, remove the saucepan from the heat and let it cool while stirring the mixture.

Butter and flour a mold (22 cm in diameter).

Divide the dough into two parts (1/3 and 2/3).

Roll out the larger piece and place it at the bottom of the mold, pressing it up the sides.


Pour the cooled cream into the mold.

Roll out the remaining dough and place it on top of the cream.

Brush with egg and use a fork to draw crisscross patterns on top.

Bake in the oven at 180°C (350°F) for 30 to 35 minutes.

Let cool before enjoying!



**With its crisp,  
shortbread crust  
and cream or cherry filling,  
the Basque cake  
has been emblematic  
of our destination  
since the 1830s.**

Océan Atlantique



ÉCHELLE

500M



COTE DES BASQUES





RESTAURANT  
12



★  
OUR  
SPECIAL-  
TIES !!!

SUSHIS  
CALIFORNIAS  
SASHIMIS

## You Sushi



05 59 22 59 59

**1 TER BOULEVARD  
DE CASCAIS,  
AV. KLÉBER •  
64200 BIARRITZ**

yousushi.fr

OUR+

Sushi restaurant

Takeaway

Delivery

RESTAURANT  
13



★  
OUR  
SPECIAL-  
TIES !!!

CALIFORNIA ROLL & MAKI  
DIM SUM  
ICE CREAM MOCHI

## Le Plongeur



05 59 01 13 13

**1 CARREFOUR  
D'HELIANTHE  
5ÈME ÉTAGE •  
64200 BIARRITZ**

leplongeur-biarritz.fr

OUR+

Rooftop ocean view

Have a drink

Tapas to share

SWEET  
*Treats*

14



## Pépite Cookie

↓  
05 59 43 71 57

**30/32 RUE  
GAMBETTA •  
64200 BIARRITZ**

instagram @pepите.cookie

OUR+

Desserts and treats

Local & artisanal

Takeaway

★  
OUR  
SPECIAL-  
TIES !!!

COOKIES  
ICE CREAM  
COFFEE SHOP

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15



© Emilie Charransol

## Le Ponton

↓  
05 59 41 63 56

**HÔTEL IBIS STYLES  
BIARRITZ PLAGÉ  
30 AV.  
DE LA MILADY •  
64200 BIARRITZ**

hotel-le-biarritz.com

OUR+

Terrace

Ocean view

Seasonal cuisine

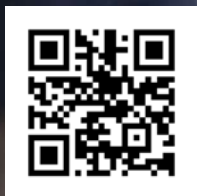
★  
OUR  
SPECIAL-  
TIES !!!

CATCH OF THE DAY WITH VEGETABLE CLAFOUTIS  
AND CARROT MOUSSELINE  
MEAT OF THE DAY WITH SWEET POTATO PURÉE  
CHEF'S SALAD



For a complete,  
up-to-date list  
of Biarritz restaurants,  
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will also be happy  
to provide you with  
further information..







SURE HOTEL BY  
BEST WESTERN  
BIARRITZ AÉROPORT

# Apolonia



05 59 01 04 04

24 BIS BLVD MARCEL DASSAULT,  
AÉROPORT DE PARME • 64200 BIARRITZ



[surehotel-biarritz.com](http://surehotel-biarritz.com)



Restaurant / Lunch / Afterwork / Events / Privatization /  
Brunch / Company seminar



# La Table Basque



05 59 22 23 52

4 AVENUE DE LA MARNE • 64200 BIARRITZ

[restaurant-ltb-biarritz.com](http://restaurant-ltb-biarritz.com)



Local Food

RESTAURANT  
18

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## Restaurant Miremont Bellevue



05 59 24 01 38

7 PLACE BELLEVUE •  
64200 BIARRITZ

miremont-biarritz.fr

OUR+

Terrace

Ocean view

Have a drink

OUR  
SPECIAL-  
TIES !!!

FILLET OF GALICIAN BEEF

OCTOPUS

FISH FROM THE ST JEAN DE LUZ FISH MARKET

© Emilie Charransol



# infos & horaires

info & opening hours  
Informaciones y horarios



**DESTINATION BIARRITZ**  
OFFICE DE TOURISME  
ET DES CONGRÈS DE BIARRITZ  
TOURIST OFFICE & CONVENTION BUREAU  
OFICINA DE TURISMO Y CONGRESOS DE BIARRITZ

1 Square d'Ixelles - 64200 Biarritz  
+33 (0) 5 59 22 37 10

**biarritz.tourisme@destination-biarritz.fr**

## Horaires

Opening hours . Horarios de apertura

	OCTOBRE - MARS OCTOBER - MARCH OCTUBRE - MARZO	AVRIL - JUIN APRIL - JUNE ABRIL - JUNIO	JUILLET - AOÛT JULY - AUGUST JULIO - AGOSTO	SEPTEMBRE SEPTEMBER SEPTIEMBRE
<b>DU LUNDI AU VENDREDI</b> MONDAY TO FRIDAY DE LUNES A VIERNES	<b>9:00&gt;13:00 14:00&gt;18:00</b>	<b>9:00&gt;13:00 14:00&gt;18:00</b>	<b>9:00&gt;19:00</b>	<b>9:00&gt;18:00</b>
<b>SAMEDI</b> SATURDAY SÁBADO	<b>10:00&gt;13:00 14:00&gt;17:00</b>	<b>10:00&gt;13:00 14:00&gt;17:00</b>	<b>9:00&gt;19:00</b>	<b>10:00&gt;17:00</b>
<b>DIMANCHE</b> SUNDAY DOMINGO	<b>Fermé</b>	<b>9:30&gt;13:30 + jours fériés</b>	<b>9:00&gt;19:00</b>	<b>10:00&gt;17:00</b>

Plus d'infos sur / More information on / Más información en  
**www.destination-biarritz.fr**



BLUE CARGO  
PLAGE D'ILBARRITZ

[bluecargo.fr](http://bluecargo.fr)

Avenue du Lac - Bidart - 05 59 23 54 87