



LE REGINA BIARRITZ

Hotel & Spa Mgallery Hotel
Collection****

CATERING

LUNCHES, DINNERS, COCKTAILS,
BUFFETS OR GOURMET COFFEE
BREAKS FOR FABULOUS EVENTS IN
THE BASQUE COUNTRY



IQORI RESTAURANT

Facing the lighthouse of Biarritz, our bistronomic restaurant IQORI and its Chef Antoine Chuard, delight the taste buds of your guests and / or collaborator.

Set among light wood panelling and velvet accents you feel a sense of well-being. Sitting on large sofas between cushions and works of art, the surroundings are quite cosy. The large outdoor terrace allows you to enjoy a meal with sea view overlooking the lighthouse of Biarritz; an undeniable asset on the Basque Coast.



REFINED CUISINE

The Chef's cuisine is refined, creative and modern. We value local producers and adapt to the seasons to offer you quality dishes.

Regarding events, everything is designed to meet your requests. From **lunch or dinner** in our restaurant to **cocktail dinner, gourmet coffee breaks** or even **buffets** for larger receptions, we review each of your requests with care.



SEMINAR MENU

TO START

Marinated mackerel with spices, avocado, pickled vegetables and wasabi mayonnaise
Foie gras of Landes in terrine, selection of seasonal fruits (suppl. 5€)
Perfect egg, creamy seasonal vegetables, Bellota ham and supreme sauce
Txangurro au gratin and foaming seafood bisque
Basque salad (marinated octopus, piquillos, ham of Bayonne, Xipister)

TO CONTINUE

Roasted poultry, warm potato salad and foie gras sauce
Pork belly simmered with spices and tajine-style semolina
Beef Rossini style, mashed apple, served with a muffle sauce (suppl. 5 €)
Baked duckling, selection of carrots and citrus juice
Grilled salmon, candied turnips and lemon sauce
Local hake with sheep's cheese au gratin, fresh herb risotto and Xipister emulsion
Grilled King Prawn, vegetables wok with peper and peanut lacquer
Poached monkfish, fried tomatoes and American sauce

INDULGE YOURSELF

Selection of Basque cheeses, black cherry jam (suppl. 10 €)

POUR FINIR

Selection of chocolate dessert, cream and sorbet
Creamy Basque Cake, cherry ice cream
Revisited tartlet with lemon thyme
Pavlova with seasonal fruits
Seasonal fruits dessert

Unique choice of menu for all the guests





COCKTAIL PIECES



C O L D

- Foie gras from the Landes, seasonal condiment
- Marinated salmon in citrus peels, horseradish cream
- Tartar of pink shrimps, Granny apples and cucumber
- Beef tataki, soy and peanuts
- Mini club sandwiches to choose from (crab or chicken)
- Sheep's cheese, black cherry jam and walnut snow
- Crab and avocado verrine

W A R M

- Shrimp and crispy potatoes, wasabi mayonnaise and sesame
- Hake of line of St Jean de Luz, wilted leeks and Xipister
- King prawn in tempura, caramel of soy
- Roasted poultry, mashed potatoes, Supreme sauce
- Breaded Ossau Iraty cheese with Basque cider honey
- Fish brandade and garlic cream
- Baked Egg, soldiers and Supreme sauce
- Cream soup of seasonal vegetables

S W E E T

- Paris Brest choux bun and praline
- Lemon tartlet
- Chocolate and caramelized bananas fondant cake
- Fresh fruit minestrone with green cardamom
- Basque Beret cake
- Basque cake and black cherry jam
- Chocolate and sesame truffle
- Seasonal fruits dessert



BASQUE

STARTERS

Basque country cured meat & frenchbread
Trout from Banka region, Basques
country, smoke with oil & spice from Espelette
Salad, smoked duck breast and walnuts
Marinated chipirons with Xipister
Crispy Basque pudding with tartar sauce
French cheese platter, black cherry jam

MAIN COURSE

Gratin served with Basque country's pork, honey
& soya sauce
Hake poached & vegetables cooked in South
West style

DESSERTS

Mini Basque Cream Cakes
"Financial" with spice from Espelette, vanilla favor
"Berets Basques": creamy chocolate cake
Seasonal slice fruit platter

BIARROT

STARTERS

Caesar salad with blue cheese
Foam of foie gras and tonka beans sanded Ossau
Iraty
Bread surprise of your wish (salmon, smoked
steaklet of duck, cheese, crab)
Hake in chaud/froid, minestrone of seasonal
vegetables, herbal mayonnaise
Tray of whelks and shrimps bouquet
Tartar of crab, mango and coriander

MAIN COURSE

Suckling lamb shoulder from Pyrénées, served
with raisin semolina, vegetables from a tajine
Lean fish poached with Ttoro, served with
potatoes & saffron

DESSERTS

Tonka Panacotta, pears & spices
"Chouquette" with cream and cherries
Lemon tartlet with meringue
"Crème Brulée" served with bourbon vanilla
Minestrone of fruits

REGINA

STARTERS

Terrine of foie gras of Landes, chutney of seasonal
fruits, toast in walnuts
Carpaccio of sea bream, mango and lime
Smoked duck breast, hazelnut
Marinated gambas, coriander and sesame
Maki of trout of Banka, cremates soya
Ice-cold or hot soup following the season
Seafood platter (Salmon Bellevue)

MAIN COURSE

Fillet of beef Rossini, mashed potatoes & truffle
flavor
Sole Meunière, creamy risotto

DESSERTS

"Blanc manger" Coco Mango
Dome with caramel & pear
"Baba" with Rum
Fresh sliced fruit
Chocolate fountain and house marshmallow /
fruit brochettes

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GOURMET COFFEE BREAKS

After several hours of meetings, enjoy a coffee break to relax, get together and exchange a few words between collaborators.

We offer coffee breaks consisting of **three delicacies, a selection of teas and coffees, mineral water and fruit juices.**

You can choose the break for your meeting from the following options:

- **Morning break**
- **Sweet break**
- **Veggie break**
- **Fruity break**
- **Salty break**

Our Chef is in charge of concocting the sweets according to your choice.

