

La Table du Lac

Starters

Bluefin tuna and Getaria anchovies , "Mystery" egg and nasturtiums	29 €
Txangurro freshness , bathed in a Kaffir lime leaf broth	32 €
Marmande tomato and rhubarb , elderflower ice cream and Oscietra caviar	32 €

Mains

Flavours of Biscay , gently cooked cod, Biscay-style with pink garlic	42 €
Pyrenean lamb , field-grown courgettes Sobrassada condiment	42 €
Blue lobster , celery and Roscoff onion, roasted beef marrow	46 €
Beef Wellington , grand veneur sauce, carrots from Monsieur Garbage with lemon myrtle	42 €
Our selection of cheese	18 €

Desserts

Black sesame delight , raspberry and cubeb pepper	15 €
Hot-and-cold grand cru chocolate , vanilla and Saint-Sardos hazelnut	15 €
Our Grand Marnier soufflé	17 €
Please allow 15 minutes for the preparation of this delicate soufflé.	



In partnership with UNESCO, Relais & Châteaux properties have made 12 commitments toward sustainable development, serving three key missions:

- Preserving traditions of hospitality and the world's cuisines
- Contributing to the protection and promotion of biodiversity
- Acting daily for a more humane world

LE CHEF
HUGO DE LA BARRIERE

La Table du Lac

As night falls over Brindos, the first fairies awaken and swirl across the shimmering lake. Inside, the kitchens come alive...
The Château prepares to share its stories with you.

Signature Menu

69 €

Appetizers

Marmande tomato and rhubarb

Elderflower ice cream and Oscietra caviar

Flavours of Biscay

Slow-cooked cod, Biscayan-style sauce with pink garlic

Black sesame delight

Raspberry and cubeb pepper

Garden Menu

69 €

Appetizers

Marmande tomato and rhubarb

Elderflower ice cream

The Secret of Celery

Walnuts and Roscoff onion

Black sesame delight

Raspberry and cubeb pepper

Experience Menu

85 €

Appetizers

Bluefin tuna and Getaria anchovies,

"Mystery" egg and nasturtiums

Blue lobster, celery and Roscoff onion

Roasted beef marrow

Pyrenean lamb, field-grown courgettes

Sobrassada condiment

Pre-dessert

Hot-and-cold grand cru chocolate

Vanilla and Saint-Sardos hazelnut

The Experience Menu is served exclusively for the whole table, until 9:00 PM.

Enhance your menu with a Food & Wine pairing for €41, four glasses carefully selected by our Head Sommelier.



« The reading ends... the tasting begins. »

Price includes VAT. Meat origins : France and Spain
A list mentioning allergens is available upon request