A Time to Celebrate

BRINDOS
LAC & CHATEAU



New Year's Eve menu

31 December 2026

BRINDOS
LAC & CHATEAU

OPENING BITES

Basque sushi: Grand Roux corn polenta, skrei cod à la Vizcaína
Woodland cigarillo: porcini purée with sherry and chestnut
Summer-pasture Ossau-Iraty cheese sphere

AMUSE-BOUCHE

Crayfish tartare, mandarin butter foam
and oscietra caviar

STARTER

Mushroom tart, confit foie gras, Kintoa bacon
and Tío Pepe sabayon

IBAIA, THE RIVER

Gently cooked Banka trout, black salsify with vin jaune,
tonka bean cream and oscietra caviar

LURRA, THE LAND

Rose veal from Maison Axurria: rack roasted with truffle,
seven-hour leg confit, dauphinoise-style

SWEET INTERLUDE

Chilled herbs, Meyer lemon
and breuil sheep's whey cheese

DESSERT

Indonesian Grand Cru chocolate: light mousse,
crisp gavotte wafer and cocoa pulp sorbet

€330 per person

Wine pairing, show and dancing included
Children aged 6-12: €110 · Under 6: €60