LOTU
SAN SEBASTIAN

CHRISTMAS EVE MENU

Selection of artisan breads from our bakehouse, served with butters

Pâté en croûte by Albert Boronat i Miró with house-pickled vegetables and champagne mustard

Puff pastry tomato tart, basil pistou sauce, salad, and tuna belly

Shellfish bisque soup with a hint of cognac, cheese crisp, and golden-brown croutons

Sole meunière, classic lemon and caper emulsion

Tournedos Rossini with sauce Périgueux and black truffle

Baba au rhum with vanilla Chantilly cream

Petit fours

WINE SELECTION

Alta Alella, Gran Reserva 2021 (Alella, Catalonia)

Belondrade, Quinta Apolonia 2025 (La Seca, Castile and León)

Frontonio, Telescópico 2023 (Al Partir, Aragon)

Gutiérrez de la Vega, Casta Diva Cosecha Miel 2024 (Parcent, Alicante)

Mondariz water
Illy coffee

PRICE €180

VAT included

LOTU
SAN SEBASTIAN

CHILDREN'S MENU

Selection of artisan breads from our bakehouse, served with butters

Iberian ham from two montanera seasons (the acorn-feeding period), hand-carved

Mediterranean red prawns with cocktail sauce and classic mayonnaise

Grilled beef sirloin with fries

Puff pastry mille-feuille with Chantilly cream

Petit fours

BEVERAGES

Mondariz water

Soft drinks

PRICE €70

VAT included