LOTU
SAN SEBASTIAN

NEW YEAR'S EVE MENU

Selection of artisan breads from our bakehouse, served with butters

Tarte Tatin of foie gras and apple

Plain-boiled brown crab claws with cocktail sauce and classic mayonnaise

A taste of Zuberoa: Salade niçoise of green beans and langoustines, with shallot and tomato vinaigrette

Steamed sea bass with hollandaise sauce

Sirloin with green pepper sauce and black truffle

Puff pastry mille-feuille with Chantilly cream

Petit fours

WINE SELECTION

Gramona, Brut Imperial Magnum 2019 (Sant Sadurní d'Anoia, Catalonia)

Albamar, 2025 (Rías Baixas, Galicia)

Álvaro Palacios, Propiedad de Yerga 2024 (Alfaro, Rioja)

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

At midnight, the traditional twelve grapes of good fortune, accompanied by champagne

Pertois Moriset Assemblage (Le Mesnil-sur-Oger, Champagne)

Mondariz water
Illy coffee

PRICE €230

VAT included

LOTU
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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