

**ROUTES DU BONHEUR Basque Country : a world of epicurians**

From Anglet, a renowned year-round surf spot, to San Sebastian via Saint-Pée-sur-Nivelle, the Basque Country transcends the borders between France and Spain. This road trip offers an array of Basque cultural traditions, but, more than anything else, it immerses you in the region's gastronomy, including tapas (called *pintxos* locally), squid and Ibañama pork, as well as Michelin-starred dishes from celebrated chefs Cédric Béchade at L'Auberge Basque and Pedro Subijana Reza at L'Akelarre.



**3 NIGHTS  
PRICE ON REQUEST\***

A concierge is at your service:  
**+1 800 735 2478 \***

\* Total price provided for illustrative purposes only, on 12/18/2025, calculated on the basis of two people sharing a double room for stays of a duration indicated on this page, per establishment, excluding recommended activities, properties that cannot be booked online and restaurants.

\*\* Price of a local call.

1

12 miles



2

30 miles



3

**1** ANGLET — 1 NIGHT

( 1 property available )

**Brindos Lac & Château**

**Hotel and restaurant on a lake.** In the heart of the Basque coast, in Anglet, Brindos Lac & Château majestically sprawls across the shores of one of the largest private lakes in France. Imbued with Hispano-Moresque charm, this exceptional hotel, close to Biarritz, offers guests a fascinating immersion into this mythical setting located between the Atlantic Ocean and the Basque hinterland. Its 39 rooms and suites, which elegantly incorporate elements and furniture from regional artists and craftsmen, provide the ultimate sense of relaxation. And for a stay unlike any other, its ten floating lodges on the lake offer guests the added pleasure of unparalleled intimacy. Nestled amidst a lush backdrop, its vast spa, featuring Gemology products and treatments, is a unique and magical interlude to any stay. An ambassador of fine living, the restaurant is deeply rooted in its strong cultural heritage and proudly promotes its Basque identity with a cuisine in which the chef expertly showcases the treasures offered by the land and sea. From gustatory delights to long walks that are both exhilarating and relaxing, and through the discovery of the land and its ancestral traditions, Brindos Lac & Château is a truly enchanted kingdom in which a thousand mesmerising experiences await you.



Member Relais & Châteaux since 2021  
 1, allée du Château  
 64600, Anglet  
 (Pyrénées-Atlantiques)

**Close to the property**

- Taste the Anglet sweet pepper
- Quintaou, the largest market in the Basque Country



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**2 SAINT-PÉE SUR NIVELLE — 1 NIGHT**

( 1 property available )

L'Auberge Basque

**Hotel and restaurant in the country.** A few kilometres from the ocean, facing the Pyrenees and the Larrun, the Auberge Basque offers a calming pause in a territory full of character. A traditional inn on one side, a modernist cube on the other, the establishment offers a beautiful architectural contrast that can also be found in the cuisine. In love with the Basque Country and trained in the finest restaurants of Paris, chef Cédric Béchade joyfully blends the authenticity of regional products with the refinement of his dishes, conceived as contemporary works of art. Several elegantly decorated rooms will have you wishing to extend your discovery of the Basque mountains.



Member Relais & Châteaux since 2017  
745, Vieille route de Saint Jean de Luz  
D 307  
64310, Saint-Pée sur Nivelles  
(Pyrénées-Atlantiques)

**Close to the property**

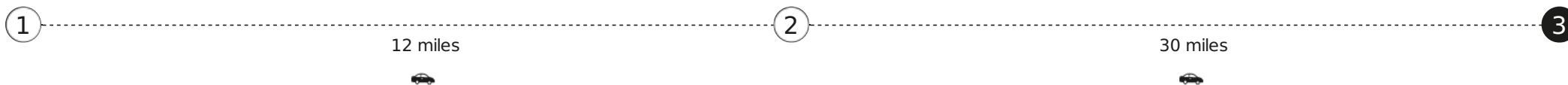
- Between Espelette and La Rhune
- En route aboard the little Train de la Rhune



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\*Price of a local call



**3 SAINT-SÉBASTIEN — 1 NIGHT**

( 1 property available )

## Akelarre – Restaurant & Hotel

**Restaurant and hotel in the country.** "Successful creations start with the best products. Each dish must be approached with the daring of a young chef, the experience of a mature man and the wisdom of an elder." The personality of Chef Pedro Subijana, always striving to do better and his constant quest for innovation have made him an ambassador for new Basque cuisine. He adds a "personal touch" to traditional recipes: hake and its "kokotxa", oyster leaf and "mussel beans". Enjoy the impressive panoramic views of the Cantabrian sea from Mount Igeldo while dining at this restaurant located just five minutes from the centre of Saint Sebastián. (In order to guarantee the tranquility of all our guests, we inform you that Akelarre does not recommend booking a stay with children under 14 years old. The Spa is available from 18 years old.)



Member Relais & Châteaux since 1999  
P° Padre Orcolaga 56 (Igueldo)  
20008, San Sebastián  
(Gipuzkoa)

### Close to the property

- For the love of pintxos...
- The Feria of Santo Tomás



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