

Sunday, 19 August 2007



## Iberian Traveler

2145 N 115th Street  
Seattle, WA 98135

Mobile: 206.778.0127  
Tel/Fax: 206.364.6723  
Spain Mobile: 34 649 347 213  
info@iberiantraveler.com



**Specializing in Navarra, La Rioja, País Vasco and the Fiesta de San Fermín, the running of the bulls**

### An outstanding find in the Pays Basque



We have discovered many exciting properties during our explorations of the Basque country, but this latest addition to our finds, L'Auberge Basque, open less than three months, is truly unique in many respects. The young chef/owner, only 30+ years of age, has distinguished himself in the culinary world of Alain Ducasse during his tenure in Paris at the La Cour Jardin rest of the hotel Plaza Athénée. He has now decided on a slightly different approach in his future as a chef and hotelier.

This exceptional property, a beautifully renovated 17th century Basque farmhouse and member of the Chateaux & Hotels de France, is only 15 minutes from the beach at St. Jean-de-Luz and a little over an hour's drive north of Pamplona. The farmhouse has been transformed into a small, ultra sophisticated boutique hotel with nine spacious double rooms, two private suites sharing the top floor, with the added attraction of two, 2-bedroom, fully self-contained apartments that rent by the week, perfect for a family with children, or for two couples to share.

*L'Auberge Basque, St.-Pée-sur-Nivelle*



Standard Double



Superior

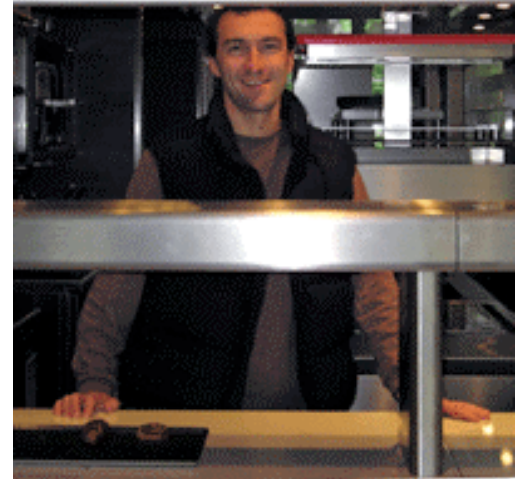


Suite

This beautiful rural hotel, just north of Pamplona in Saint-Pée-sur-Nivelle in the Pays Basque, has many outstanding features including exceptionally comfortable rooms and fine attention to detail. The staff, all in their 30s, are welcoming and helpful. The standard double rooms are priced at under €100/night, while the suites are offered at less than €250/night. There is no seasonal adjustment in rates.

Contact us regarding staying at this exceptional property before or following the fiesta in Pamplona, or at anytime of the year.

## A gastronomic delight in Saint-Pée-sur-Nivelle



Chef/owner Cédric Béchade decided to keep the price of his meals reasonable so as to be affordable to everyone, especially those living nearby. The superb wine selection has been chosen by the former sommelier of La Maison de Marc Veyrat, the 3-star Michelin restaurant on Lake Annecy in the Haute-Savoie.

The restaurant, at one time a roadside inn offering simple food and lodging to travelers on the old highway to St. Jean-de-Luz, is one of only twelve gourmet restaurants listed in the Carnet Gourmand Guide for Aquitaine (Pays Basque). It offers a fixed price gastronomic menu for only 39€ and a la carte from 50€ to 70€. The open kitchen concept allows the guests to watch the chef at work, while also permitting Cédric to be an intricate part of your dining experience. The restaurant is closed on Mondays and Tuesdays, and for lunch on Thursdays and Fridays.



*A view of the Pays Basque countryside from the restaurant.*



*The adjoining bar is a relaxing spot to have a digestive following lunch or dinner.*

The uniquely designed glass wall of the restaurant slides open, disappearing into the wall itself, offering a spectacular view of the Pays Basque countryside looking west toward the coast, St. Jean-de-Luz and La Rhune mountain.

**Maribel's Guides to the Pays Basque and País Vasco (<http://maribelsguides.com>)**