

Restaurant Arzak – History

As far as I remember, the history of the restaurant is also the history of my family. The house was built in 1897 by my grandparents, José Maria Arzak Etxabe and Escolastica Lete, as a wine inn and tavern in the village of Alza, now belonging to San Sebastian. Many of my first memories took place here.

It was a tavern until my parents, Juan Ramon Arzak and Francisca Arratibel, took it over the run of it. Together they started serving meals. Their effort and skill with the stoves was highly recognized. Little by little the rumour was spreading. In the Height of Miracruz, also called the Height of "Vinagres", one could eat delicious stew. The restaurant achieved renown and specialized in banquets for family celebrations.

My father died in may 1951, when I was 9 years old. My mother didn't crumble/break, but kept on struggling and working on her own. She kept on improving the quality of the banquets and attaining local prestige. She became so popular that the wedding ceremonies were fixed to fit in with the day my mother had place in the restaurant, and the same happened to baptisms and communions.

In 1966, after my studies in the School of Hostelería, the compulsory military service and my practices abroad, I started working at the restaurant. In the beginning I specialized in roasted meat on charcoal. My mother was a patient and constant teacher. She was the one that step-by-step revealed all the secrets of gastronomy to me. The curiosity and the will to keep on learning led me to work on the dishes of self creation.

Soon after, in 1967, Maite Espina became part of the restaurant. Together we're still making progresses and improving the restaurant. She brought and still does her talent in different matters such as the lounge service, the style, decoration and administration. I've evolved within the Basque cuisine, adding new elements, until I achieve, starting from it, my own cuisine. Other grand cooks took part in this adventure of renewing and actualising the Basque cuisine, without forgetting the tradition.

The restaurant grew and so did the family. We have two daughters, Marta and Elena. From the middle of the 70's we have received prizes and awards that have proved our efforts to turn the Restaurant Arzak into one's point of reference in national and international gastronomy. In 1989 we received the third star of the famous Michelin Guide.

Elena is already completely involved in the day-by-day management of the restaurant and still widens her training. She's ready to run the restaurant and continue with this tough task. You can already appreciate her hand in the changes that she's adding to the menu. It's the fourth generation of this family devoted to the catering business and enthusiasm for fine cuisine.



Kungsfenan
The Swedish Seafood Award
Vasagatan 35
SE-411 37 Göteborg
Sweden

Phone: +46 706 350 350
info@kungsfenan.se
www.kungsfenan.se

Cuisine

Basque author's cuisine, research, evolution and vanguard

The big secret of every dish is the love it is put in its preparation. Escolástica Arzak, grandmother of Juan Mari, instilled this simple truth into her children and grandchildren. Every day viands are prepared following these precepts and making use of the finest raw ingredients of the land and sea. This is the main argument for Arzak. Juan Mari runs a team of superb professionals. The enthusiasm, dedication and ability of these professionals make possible the small miracle that every day comes into being from the stoves of the Restaurant Arzak.

On special occasions, you can admire the work of this qualified team having lunch or dinner at the table in their kitchen. That will allow you to share and get involved in the soul of the restaurant.

Investigation

This is one of the best-kept secrets from Arzak

A good part of the international prestige of the Restaurant is due to the activity that takes place in the investigation's cuisine. Everyday we experiment and investigate with the flavours, textures and elaboration's processes. From there comes up the 'score' that, once on the menu, our cooks will perform to the palates' delight.

The menu of a 'great' restaurant should be evolving day in day out, changing according to the raw ingredients of each season and adding new concepts. In the investigation's cuisine the creativity, skill and inspiration roam free. Juan Mari and Elena Arzak lead a group of alchemists that try each day to decipher the secrets of the culinary art. This team is, to a large extent, responsible for the restaurant Arzak becoming a reference point for enthusiasts of the fine cuisine. One of the big contributions of the Laboratory is the struggle to find a perfect balance between avant-garde and the roots of tradition.

This important task is held in a quiet place equipped with the latest facilities. Besides the investigation's kitchen there is a "Flavour Bank", that contains more than 1000 products and ingredients we use to their investigations and for the new creations

Wine cave

A good wine becomes a delicate pleasure

The wine caves have a wide and varied range of the finest wines of the world. There are many national wines of different origin denomination. In the international scene the French representation stands out disregarding other important vineyards of the world. Red and white wines from Australia, Chile, South Africa, California, Golan Heights and others are also included. Among the sweet and full-bodied ones we should mentioned the magnificent collection of Oporto wines.

Going through the passages of the caves you will find other treasures in the champagne and sparkling wine room, or the cigar room, including fine cigars from Cuba, the Dominican Republic, Nicaragua, Mexico and the Canary Islands.

A good wine is a delicate pleasure. Only with care and all the necessary means it's possible to bring it to your table in optimal conditions.

Many times the sole problem lies in choosing which wine you would like to enjoy. Our sumilleres will be pleased to help you in your choice