



GASTRONOMIC GUIPUZCOA

One of the best gastronomic destinations in the world having the city the most of Michelin Stars per square meter. This is a city that truly celebrates the art of eating in all its forms, either by eating gourmet snacks and drinking txakoli wine in a cafe by the sea or enjoying a multi-course feast in a gourmet restaurant.



Highlights

- **Taste a unique menu elaborated by Juan Mari Arzak , Father of the new Basque cuisine for World Travel Gourmet in his restaurant awarded with 3 Michelin stars**
- **Delight a culinary experience in one of the best gastronomic hotels in the world Akelarre**
- **Enjoy a cow steak immersed in the party atmosphere of a Guipuzcoan cider house**
- **Savour one of the most prestigious cheeses in Spain followed by an exclusive lunch in a traditional fish fire**



FRIDAY SAN SEBASTIAN

Morning visit and cider tasting in Lagar, places where Bascos elaborated their cider

Cider house typical menu based on Codfish , and tender steak in one of the oldest and prestigious cider houses in the Urumea river region



Afternoon guided walking tour of the San Sebastian city center

Sunset. Pintxos route through the bars and gastronomic societies in the historical center

Wine selection: Txakoli and cider

Night. Hotel Akelarre 5* San Sebastián

LUNCH & DINNER



SATURDAY SAN SEBASTIAN

Morning visit and Txakoli wine tasting in a winery where you will know the different native grapes and you will see the wine elaborated process, mixed with local products tasting

Exclusive tasting menu elaborated by Juan Mari Arzak for World Travel Gourmet in his restaurant awarded with 3 Michelin Stars

Afternoon guided walking visit to Concha Bay and The Bretxa gastronomic market

Wine selection: Spanish wines

Night. Hotel Akelarre 5* San Sebastián

BREAKFAST & LUNCH



SUNDAY HONDARRIBIA

Morning visit and Idiazabal cheese tasting in a farmhouse where we will discover the cheese elaborated process

Exclusive menu based on fish and seafood in a traditional firehouse overlooking the Cantabrian Sea

Afternoon walking guided visit in Hondarribia , Marine village

Wine selection: Riojan wines

BREAKFAST & LUNCH



WHAT`S INCLUDED THE GASTRONOMIC EXPERIENCE

MEALS

- 1 TASTING MENU IN ARZAK RESTAURANT AWARDED WITH 3 MICHELIN STARS
- 1 TRADITIONAL TASTING MENU BASED ON STEAK AND CODFISH IN A CIDER HOUSE
- 1 PINTXOS ROUTE IN SAN SEBASTIAN HISTORICAL CENTER ACCOMPANIED BY A WINEMAKER
- 1 MENU IN A FISH FIREHOUSE OVERVIEW THE SEA
- 2 GOURMET BREAKFASTS
- SPANISH WINES SELECTION AND SOFT DRINKS ON ROUTE LUNCHES AND DINNERS

EVENTS

- 1 VISIT TO CIDER HOUSE WHERE BASCOS ELABORATE THEIR CIDERS
- 1 VISIT AND TXAKOLI WINE TASTING AT GUETARIA
- 1 VISIT AND IDIAZABAL CHEESE TASTING IN THE HOUSEFARM

ACCOMODATION (DOUBLE ROOM)

- 2 NIGHTS IN AKELARRE ONE OF THE BEST GASTRONOMIC 5 STAR HOTELS IN THE WORLD

OTHERS

- BILINGUAL GUIDE EXPERT IN GASTRONOMY
- PRIVATE LUXURY TRANSPORT
- 24 HOURS CONCIERGE