

## AWARDS

In 1994, he received the prestigious “Fourchette d’argent” prize (silver fork) that outstanding French gastronomes award every two years as recognition of a career.

He obtained the award for the best Spanish pastrycook in 1995, given by the *Lo mejor de la gastronomía española 1996* guide by Rafael García Santos, as well as the “Pil-Pil” awards to the best creative dish and the best dish of 1995.

He was appointed "Best Spanish Cook" in 1996 by the 'Spanish Gastronomy Academy and the Good Table Guild'.

He was also chosen "Cook of the Year" in 1997 by the *Lo mejor de la gastronomía española 1998* guide by Rafael García Santos.

In November, the Martín Berasategui Restaurant obtained 18 points out of 20 in the “Prestige” category in *Gault Millau*, a French gastronomy guide.

The International Gastronomy Academy gave him the "Grand Prix of the Cooking Art 1997" in Beirut.

One year later, in 1998, The Basque Gastronomy Academy gave him the “Euskadi” Gastronomy Prize of the year. He received the "Best Restaurateur" award.

Martín also obtained the "Gourmetour" award for the best cook in 1999. The Basque Government gave him the "Euskadi" Gastronomy Prize for the "Best Cook of the Basque Country" in 1998.

In 2000, he was given the Basque Gastronomy "Pil-Pil" award for the best dish of the year with his “Marinated scallop with monkfish liver and olive oil ice cream”.

In 2001, his career was recognized by the Gourmetour Guide within the XV International Gourmet Fair in Madrid.

That November he obtained 9.5 points in the *Lo mejor de la gastronomía española 2002* guide by Rafael García Santos.

The restaurant in Lasarte appeared among the six best European restaurants of the *Guida delle Guide* of the *Panorama* Italian magazine in 2004, which calculates the average of the scores given by the best European guides. It obtained 98.3 points out of 100.

In January 2005, he received the "Sabino Arana" award in the “Society” section, given by the Foundation with the same name.

In November 2005, the best chefs of the world recognized Martín Berasategui's work by choosing him as one of the two best European cooks in the Miljonair Culinary

Awards 2005, together with French Michel Bras. Only the winners of three Michelin stars have the right to vote.

2006: in May, the jury of the Gourmand Prizes, which are considered the Oscars of the gastronomic sector, gave him a special prize for the book titled *Kursaal Martín Berasategui, una selección de grandes recetas* (Kursaal Martín Berasategui, a selection of great recipes). This publication collects the best creations of the prize-winning cook in his 25 years of work.

That December, the Italian city of Sorrento paid homage to Martín within the III Gastronomic Convention organized by Villa Massa. It was recognition for 30 years of work. The organization pointed out that “Martín is one of the most creative and exciting Spanish chefs in the world”.

Also in December, the Basque Government gave him the "Euskadi Award of Tourism 2006". Juan Mari Arzak and Pedro Subijana, Martín's colleagues and owners of three Michelin star restaurants in San Sebastian, received the same award. The Basque Tourism Department rewarded the “tourist value of the Basque gastronomy”.