

The KURSAAL Restaurant

The restaurant hides the warmth and the structuring of a space made of steel and glass, designed by architect Rafael Moneo. Its spaciousness turns it into the perfect framework for the celebration of big weddings and several events.

The gastronomic offer of the Kursaal is as varied as amazing. Located in a magnificent area in the centre of San Sebastian, and with spectacular views of the mouth of the Urumea River and the Bay of Biscay, it develops a wild activity in several fronts:

First, serving the large amount of people that come everyday to visit our premises in order to enjoy the bar or the tasty set menu.

Second, creating an offer of high quality food in a luxury restaurant where small lunches or meetings for large amounts of people can be organized, both in the restaurant (up to 150 people) and in the several halls of the palace (up to 1,200 people). This way, an elitist and personal cooking offer has been created but, above all, it has achieved a shocking, effective and avant-garde staging.

The most important characteristic of his cooking is his obsession to get the best raw material and prepare it with respect and commitment. Besides, Martín Berasategui's classic dishes are also offered in the menu for those who want to try the cooking of a three Michelin-star winner, interpreted by one of his best students and the cooking team of the Kursaal.

A long bar is full of the most varied and amazing *pintxos* of the capital of Gipuzkoa. The tasty daily cooking of the menu offered in the ground floor competes in quality, good cooking and better prices.

The summer terrace invites to enjoy fresh drinks and the attention of the service encourages enjoyment and joy of life.