



EXTERNAL AFFAIRS

Monaco suspends negotiations with the European Union

|| The country's Government points out that the demands go beyond the established red lines

|| The Minister of Foreign Affairs, Imma Tor, believes that «the decision has no impact on us»

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As the Government of Monaco reported yesterday afternoon, it decided to suspend the negotiations to conclude the association agreement with the EU that was underway. «The EU is and will continue to be a privileged partner of the Principality», they pointed out in the letter, adding that «they share many common values and Monaco will continue to support the action of the EU on the international stage, in particular in the matter of sanctions». The decision was taken on Thursday in a meeting between the Minister of the Government and Minister of External Relations and Cooperation of Monaco, Isabelle Berro-Amadei, and the executive vice-president of the European Commission, Maros Sefcovic.

«At the end of a frank and cordial exchange, the participants made the common observation of the impossibility of reconciling the demands of the European Union with the red lines established by His Royal Highness the Prince at the beginning of these debates, the objective of which is to ensure that the current living, working and housing conditions of the nationals and residents of the Principality are maintained», completed the statement.

However, the Monegasque country does not close the door to continuing the dialogue «and reflecting on ways to strengthen the relationship» with the European Union. It should be noted that Andorra, despite this affair, is still in the negotiations.

Various reactions from the representatives/ Taking advantage of the appearance of Minister Imma Tor to present the annual report on Foreign Action of the Ministry of Foreign Affairs, several representatives of the country wanted to express themselves about the suspension of Monaco in relation to the aforementioned negotiations. «His decision has no impact on us», stated Tor, adding that «the association agreement has a part that is multilateral and another bilateral, with all the specificities of the three countries». In the same line, the general counselor of Demo-



► Isabelle Berro-Amadei and Maros Sefcovic, during the meeting where Monaco announced the suspension of negotiations.



IMMA TOR
MINISTER OF FOREIGN AFFAIRS

«Monaco's decision has no impact on us, since the agreement has a part that is multilateral and another bilateral»

POL BARTOLOMÉ
GENERAL COUNSEL OF CONCÒRDIA

«The departure from Monaco confirms what we already knew, and that is that the agreement is not the best way for micro-states to integrate within Europe»

PERE BARÓ
GENERAL COUNSEL OF PS

«The situation in Monaco is negotiated in a general framework, but then each country negotiates its individual specificities»

BERNADETA COMA
GENERAL COUNCILOR OF DEMOCRATS

«We must focus on the negotiations and continue working to achieve the best partnership agreement for Andorra»

crats, Bernadeta Coma, assured that «we must focus on the negotiations and continue working to reach the best agreement for Andorra».

For his part, Concòrdia's general counsel, Pol Bartolomé, was much more reflective than his colleagues: «Monaco's withdrawal from the negotiations confirms what we already knew, which is that the association agreement is not the best way of integration within Europe for the micro-states», alluding to the year 2013, when the European Commission proposed this agreement because it was «a way of integration with less technical complexity and not because it was more beneficial for Andorra or the other countries». According to Bartolomé, it is necessary to focus on the real person responsible for this si-

tuation: the European Commission. «In order to do this we must assume, first of all, that the association agreement is not the best way of integration within Europe. We are supporters of the path of sectoral integration, as it is much better suited to the interests of our State».

Finally, the General Counsel of the Social Democratic Party, Pere Baró, maintained a line similar to that mentioned by Tor and Coma: «The situation in Monaco is negotiated in a general framework, but then each country negotiates its individual specificities», adding that «what we have to do is continue the negotiation because we are at a very important moment, in which we must continue to fight so that this negotiation comes to fruition». ≡

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GASTRONOMY

El Beç prepares 1,200 tapas of the dish that has become a classic

The taste is lamb in a sizzling jar with mashed potatoes, a garlic flower and pea sprouts

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The Andorra Taste is an event in which restaurateurs and pastry chefs from the country offer tastings of high-quality cuisine. The chef and one of the managers of El Beç, Rodrigo Martínez and Laia Pérez, told them last year that they could try to present themselves in this year's edition.

Martínez detailed what is the tapa they have prepared for this year. «We've made lamb from the Pallars Sobirà carafe, kilometer zero, which is marinated for 24 hours, smoked for four hours, grilled and candied for 15 hours at a low temperature. This accompanied by a potato mash, made the way my mother used to make it when I was little, with Andorran potatoes, a juice from the bones of the same roasted lamb, a flower of garlic and a pea sprout,» explained

From El Beç they are very happy to be participating and hope that the weather will be good throughout the weekend



► Above, the chef, Rodrigo Martínez, and one of the managers of El Beç, Laia Pérez. Below, the dish that has become a classic and that they offer as a tapa at the Andorra Taste.

the chef. This is a dish that has been on the menu since they opened El Beç and in a short time it has become a house classic. For this reason they have decided to offer this dish at this event, «we believe that the customer generated in the popular area should taste our dish».

For all those who have melt and want to try this tapa, they must go to the Andorra Taste ticket office and buy tokens, which are the tickets with which you can purchase the taste you want to try. In the case of El Beç, for four euros you can taste the tapa.

This year's edition started yesterday at 12:00 p.m. and is «non-stop until Sunday at 8:00 p.m.», specified Pérez. Today's schedule is from 12.00 to 00.00 hours. They combine their stay at the event with the service of El Beç and El Passadís, two restaurants in

the country they own.

The chef of the restaurant commented that this year's edition is much bigger and better organized than last year. From El Beç they are very happy to be participating this year, but they hope that it will not rain and that the weather will be with them throughout the weekend.

At the Andorra Taste, in addition to the tastings, there are also children's workshops, show cooking and masterclasses, music and live entertainment. All of this is a series



Rodrigo Martínez
CHEF OF THE RESTAURANT EL BEÇ

«It's a dish that's been on the menu since we opened. We believe that the customer generated in the popular field should taste it»

«We made lamb from a sizzling carafe, marinated for 24 hours, smoked for four hours, grilled and candied for 15 hours»

of proposals to turn Escaldes-Engordany into a reference gastronomic meeting point.

Once again, Carrer dels Veedors will host this space open to the general public and in the open air, which this year will also extend to Carrer Arnaldeta de Caboet to accommodate the increase in restaurateurs, which is growing to around twenty.

More than fifty renowned chefs and professionals from the world of gastronomy signed a manifesto yesterday as part of the event with the aim of promoting mountain cuisine. «Gastronomy is culture and one of the main tourist ambassadors, as well as a generator of wealth and employment», says the text, which embodies the commitment of high mountain cooks to sustainable, seasonal and local gastronomy, according to the ANA.

Some of the cooks added to the manifesto that it is difficult to carry out the quality seal of mountain cuisine because a series of conditions are required that cannot be given in Andorra right now. Faced with this question, the Minister of Tourism and Commerce, Jordi Torres, recalled that one of the requirements of the text talks about local products. A term that, according to him, not only refers to the Principality but also to territories such as Arieja or Cerdanya. ≡



► Archive image of Yolanda Cid, Gemma Serkedaki, Maria Socias and Audrey Mae.

MODELING

New beauty contest for children organized by Yolanda Cid

Ordino will experience a new parade for the little ones this Sunday

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The Hotel Coma d'Ordino will host tomorrow, at 18.00, a new beauty contest organized by Yolanda Cid, founder of the website Modely Artists. This will be focused on the yo-

ungest, divided into two different categories: one for 6 to 10 years and another for 11 to 15 years, as well as two modules to choose the winners: Be Yourself 2023 and Top Model 2023. Each of the candidates in the competition will be awarded a certificate according to the master class modeling and photo shoot tests, as well as their respective tests.

Among the seven figures who

will make up the jury, stand out the winner of Young Lady Andorra 2023, Gemma Serkedaki; the Mini Miss Andorra 2023, Audrey Mae; the Miss Andorra 2023, María Socias, and the Brazilian singer and model, Mateus.

In addition, the event will also feature music by DJ Luis Vilà, photographs by Antonio Miralles and the collaboration of models Eli Costa and Tatiana Misko. ≡