

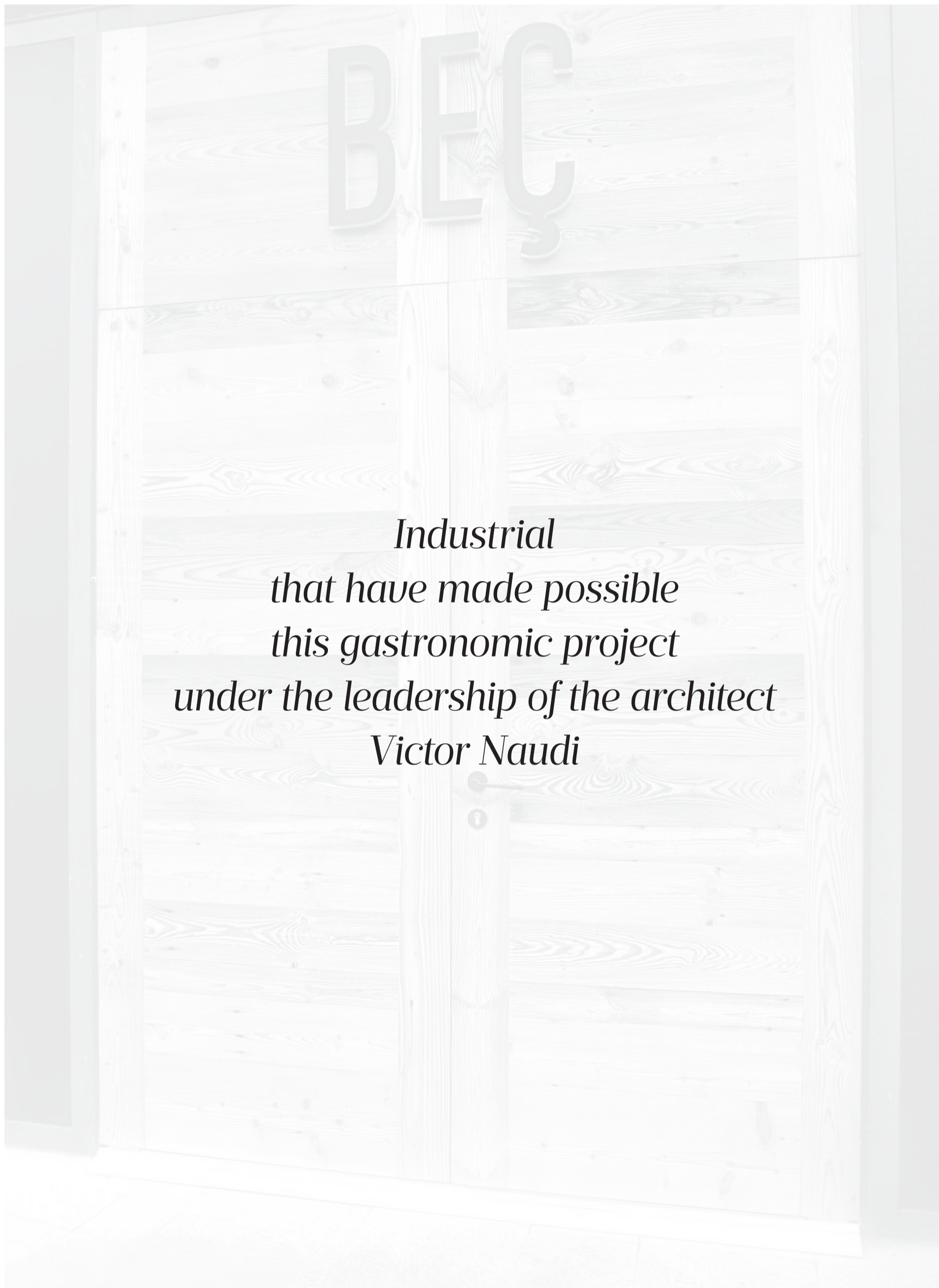
PROJECT
BEÇ



*EL PERIÒDIC OF ANDORRA
invites you to meet Beç, a new
gastronomic proposal in the center
of Escaldes-Engordany by Rodrigo Martínez,
one of the most popular chefs in the country.*

*El Beç is a restaurant that is defined by an
original and balanced proposal that combines a fusion cuisine with many
identity elements of mountain gastronomy, and made with high quality
seasonal products paired with
a very select wine list.*

*Welcome to a space where you can enjoy yourself
an exquisite atmosphere, and personalized attention that cares and pampers
all the details for diners to enjoy
of a unique and unforgettable gastronomic experience, where the
combination of flavors and sensations will transport you
in the middle of the Andorran mountains without having to
move from the table*



*Industrial
that have made possible
this gastronomic project
under the leadership of the architect
Victor Naudi*

Naudi architecture, sustainable and efficient projects

Naudi arquitectura is an architecture office born in 2017 from the confluence of the vision of two generations of architects on the profession, Víctor Naudi Zamora and Víctor Naudi Gabriel, who coincide in a meeting point that allows them to concentrate on the sustainable development of projects giving each of them the time and work essential to project the needs of the client always taking into account the characteristics of the site.

In the case of the Beç restaurant in Escaldes-Engordany, and as described by Naudi Zamora, the proposal was framed in a space made up of two floors of a premises previously dedicated to cafeteria services and bread sales, joined by a staircase interior and differentiated from each other, forming rigid and unchanging volumes.

From this point of departure, the architects developed an initial approach based on giving maximum transparency to the spaces taking into account that the available surface

Naudi arquitectura focuses on the sustainable development of projects where it prioritizes the needs of the client and taking into account the characteristics of the space



was very small, making the conditioning area of the kitchen space compatible with the area of restaurant so that the beginners enjoy at all times the delights of the dishes cooked together with the complicity of the manager and the chef. In this sense, it was very much taken into account that the promoters, from the beginning, had the objective of creating a warm and exclusive restaurant space where the customer can enjoy good cuisine in a pleasant atmosphere.

Thus, the transparency of the spaces is complemented by the warmth of the treatment of the materials, in a sober and warm way, with the use of wood in the entrance door, in the vertical walls and on the outside terrace. The architects have sought a sober, warm and pleasant treatment avoiding possible decorative shrillness in order to be able to enjoy good cuisine in a pleasant and relaxed way, enhancing this to be the reference objective sought by restaurateurs. <



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Professional kitchens for avant-garde gastronomic spaces

Grup Rull is a company that has been designing, installing and guaranteeing the proper functioning of more efficient professional industrial kitchens for more than 80 years. They have experience that ranges from kitchens in restaurants, hotels, collectives and the private kitchen of other services.

Based on the idea and needs of each client, Grup Rull provides efficient technological and functional solutions, always taking into account the dimensions of the premises, the gastronomic style, the number of tables expected, the regulations and the budget. And always without losing sight of the fact that each project is unique: adapting to the sizes, distribution, furniture and circulation of each space when planning the water, electricity, gas and air conditioning installations. When necessary, they carry out realistic perspectives to verify the feasibility and aesthetics of each project.

Grup Rull takes care of the process in a comprehensive way: installing both the cooking and refrigeration equipment as well as the cleaning, renovation and air extraction equipment of the best qualities and leading brands in the sector. To do this, they study the optimal extraction (avoid odors, contribution so that there is no depression and absorb the air con-



ditioning of the dining room), and they guarantee hygiene and food safety by installing unique kitchen counters to avoid the accumulation of dirt.

Grup Rull is environmentally friendly and works sustainably using technologies that minimize water consumption, energy and polluting emissions: use of induction technology, water dispensers, sensors for switching off automatic equipment, separation of refrigeration equipment from heat producing equipment (ovens, fryers), led lighting, etc.

And to maintain the maximum efficiency of the devices, they have an after-sales repair and maintenance service available to their customers.

Grup Rull has been responding to the needs of kitchen professionals since 1940

Regarding the renovation of the Beç restaurant in Escaldes-Engordany, Grup Rull carried out the entire design, implementation and commissioning of the kitchen space based on the client's needs. In this sense, he was responsible for the installation of an extraction/contribution system controlled by an advanced regulation mechanism; a high-performance central cooking block; all custom-made stainless steel elements; a state-of-the-art convection oven; a charcoal oven; a washing system with built-in vapor condensation, as well as the corresponding refrigeration services to feed a refrigeration chamber and an exclusive wine cellar. ◀



GRUP RULL



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Simplifying your mobility

Ascensors Principat is a family company that this year celebrates 30 years of existence and experience in the elevator sector in Andorra, where it is a benchmark in terms of the assembly, maintenance and renovation of elevators and products that facilitate travel.

The success of these three decades of work lies in the relationship of trust established with its customers and in its high-quality solutions, in addition to knowing how to maintain the same motivation from the beginning: to offer solutions so that everyone can travel - in a comfortable, easy and accessible way.

To make this possible, at Ascensors Principat they have a wide variety of alternatives that ensure the mobility of people in all possible spaces: lifts for all types of buildings; elevators, a perfect choice for homes or smaller buildings such as shops or restaurants; forklifts for shops or warehouses; garage doors for private residences, buildings or commercial premises; escalators for shopping centres, and stairlifts to make home environments more accessible to people with mobility difficulties.



A service of quality and trust

Thanks to its commitment and the trust of its customers, Ascensors Principat is located at the head of the sector in Andorra, which endures over time due to the professionalism of its specialists and the world-renowned and high-quality companies with

which they work, such as TKE Elevator, whose are official distributors and installers in the Principality.

Among the elevators they install, the Synergy 100 models (a durable and energy-efficient solution for residential buildings with low traffic flows) and the Synergy 200

Ascensors principat offers solutions so that everyone can move in a comfortable, easy and accessible way

(a flexible and versatile model for residential and commercial buildings with up to 20 stops).

To ensure safe use and the most optimal conditions, they also take care of its maintenance, and if necessary, renovate the spaces (buildings, private homes, commercial premises, etc.) to adapt it to the suitable conditions for installation one of its products.

Ascensors Principality at the Beç restaurant

The company is the supplier of the restaurant, where it has installed a new elevator from the Raloe house, as well as two plate lifts, also taking care of the maintenance of all three devices. <



Ascensors Principat

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Servei d'assistència 24 hores

Simplifiquem la teva mobilitat

A Ascensors Principat, treballem en el muntatge, el manteniment i la reforma d'ascensors i productes que faciliten el desplaçament.

El nostre objectiu és oferir solucions perquè totes les persones puguin desplaçar-se de manera còmoda, fàcil i accessible.



SYNERGY 100



SYNERGY 200

Integral reforms of all kinds of spaces



Construccions ANSA i Fustec is a company with a long track record in comprehensive renovations of all types of premises, homes and interior and exterior spaces.

His participation in the project of the restaurant Beç of Escaldes-Engordany has been key and his mark can be seen in all the materials and finishes of solid wood of the best quality that provide a warm and welcoming atmosphere together with the majestic tiles of a soft gray tone that gives it an elegant and minimalist touch that presents an original and different contrast to the restaurant's decoration, giving it a unique personality to enjoy not only a gastronomic experience, but also a comfortable one in all feelings

All in all, we managed to create a climate that is very representative of the land and the products of Andorra, which was what the client wanted.

It has been very enriching to be able to collaborate on a proposal that will surely become a benchmark of style as well as Premium culinary offer. <

Construccions 
A.N.S.A. SL

 **fustec**

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Glass products with the highest level of thermal insulation



Cristalleries Unió is a company dedicated to the transformation, handling and installation of glass and aluminum throughout Andorra.

In their facilities, located in Santa Coloma (Andorra la Vella), and where they have machinery of the highest technology, they manufacture different products for the construction, rehabilitation, industry and decoration sectors.

To carry it out, they have a team of professionals with the technical knowledge and training necessary to maintain permanent contact with the client throughout

the development process of each project to attend to all their needs, as well as solve their doubts.

Day by day, Cristalleries Unió strive to improve its offer of glass products, with a clear orientation to offer the highest level of thermal insulation, solar control and acoustic insulation in glass, to reduce the high energy consumption that both they harm the environment and at a time when energy efficiency is a necessity of our society.

Its products include: safety laminated glass, insulating glass, tempered glass,

Cristalleries Unió manufactures different glass and aluminum products for the construction, rehabilitation, industry and decoration sectors

commercial installations, sliding and swinging glass doors, automatic glass doors, interior and exterior glass railings, custom or standard bathroom screens, mirrors, skylights and glass ceilings, walkable glass, steps, etc.

With regard to customized aluminum projects, they carry out aluminum window projects (sliding, lift-up, practical; aluminum doors for premises, residential; roll-up, adjustable, motorized or manual aluminum blinds; mallorquina with fixed or movable slats, mosquito nets, etc. <

CU
CRISTALLERIES
UNIÓ S.L



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Lighting to create unique environments

Caldes Electricitat is a family company founded in 1975 with a philosophy of professional customer service while being very close and committed to customer satisfaction, pampering every detail.

They work for all types of users from individuals, banks, ski resorts, institutions (municipalities, government), construction companies, etc.

The range of services they offer is wide as well as varied within their branch and covers everything from electricity, lighting and computer networks to fiber optics, photovoltaics and home automation, all with the maximum guarantees of energy savings and of environmental respect.

His contribution to the Beç restaurant project has been to give light to a quiet and pleasant place in which to feel at home. Lighting is a very important element in the decoration of a space, because it gives the rooms their own personality and generates a specific atmosphere according to what we want to transmit through this energy.

They light up Andorra whenever they are hired. ◀



ELECTRICITAT / XARXES INFORMÀTIQUES / FIBRA ÒPTICA
FOTOVOLTAICA / DOMÒTICA / IL·LUMINACIÓ



CTRA. DE LA COMELLA N° 41, EDIF. ENCORCES PL.4 L.4, AD500 ANDORRA LA VELLA, TEL: +376 824150

All types of work in natural and artificial stone

Marbres Jesús is a small family business specializing in the natural and artificial stone sector since 1993. A serious, solvent and professional company whose highest priority is to achieve the satisfaction of its customers.

With a human team supported by more than 20 years of experience in the sector, and continuous training to achieve projects with new materials, they cover all the design proposals suggested by their customers with the highest quality.

Marbres Jesús works with any type of natural and artificial stone (granite, marble, limestone, sandstone and slate, Silesto-



ne®, Naturamia®, Neolith®), always looking for design and innovation to create new spaces and environments with stone using the colors and textures of these materials.

Marbres Jesús carries out all types of orders in natural and artificial stone for use in pavements, facades, tombstones, kitchens, bathrooms, crafts, etc.

As for the renovation of the Beç restaurant in Escaldes-Engordany, Marbres Jesús supplied the kitchen worktop, made of black Zimbabwe granite, antique finish, as well as the stairs, made of South Africa black granite, with a polished finish. <



MARBRES JESÚS S.L.

tot tipus de treball amb pedra natural i artificial



CTRA. DELS CORTALS, MAGATZEMS PARROT / AD200 ENCAMP, PRINCIPAT D'ANDORRA

TEL. (+376) 833620 / FAX. (+376) 833621

Mesa, commercialization of construction material in Andorra

Mesa is a company founded in 1964 dedicated to the sale of all types of construction-oriented material. A range of products that have expanded over time thanks to the creation of MARMESA, specialized in all kinds of marble, granite and ceramic products. The quality of its products, as well as an experience of more than 50 years in the construction sector, endorse Mesa as a company that offers all the guarantees of professionalism and quality service for its customers, which includes free transport of materials. Little details make the difference.

They have a team with great knowledge of all their products who help and advise their customers so they can get the best results. At Mesa they work with the best suppliers to offer the highest quality. Constant renewal allows them to continuously offer a product perfectly adapted to the preferences and needs of the market. In the renovation of the Beç restaurant in Escaldes-Engordany, Mesa supplied flooring, coverings and sanitary ware of the highest quality, supplying products from the brands Pamesa Ceramic, Roca Sanitaries and Dune Ceramic. <



MESA-MARMESA
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EXPERTS EN QUALITAT



AVINGUDA D'ENCLAR, 67, AD500 SANTA COLOMA, ANDORRA
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RODRIGO MARTÍNEZ

*«Beç is not just a restaurant,
it is a dream come true»*



TEXT: IRINA RYBALCHENKO

As all know, a concept is key to the success of any project. The concept of the restaurant Beç (Birch Tree) is based on its name. Birch symbolizes purity, light, femininity and tenderness. Birch sap is a well-known seasonal delicacy, birch is slender and beautiful.

A perfectly balanced menu combined with fusion cuisine, a generous wine list, an eco-friendly interior (you should especially pay attention to the huge photo of a birch forest on the second floor), an open terrace overlooking the city and, finally, perfect cleanliness and snow-white tablecloths. And the serving dishes are always remembered. Lunch or dinner seems much more delicious to a guest when they like how the table is decorated and the food is served.

To attract customers, you should offer something that is not in the neighboring restaurant, something original. Chef Rodrigo Martinez talked with us about the originality of the Beç restaurant and gourmet cuisine.

–When and why did you decide to become a chef?

–It all started around 1998 when I decided to study cooking in Buenos Aires. I admit that I was looking for a quick way to get a job. This was an excuse not to go to university.

–What is your profession: just a profession or an art?

–I think it's more than just a profession. It's passion, love, devotion ... that's life. And, of course, I think that it has a good share of art.

From my point of view, this is one of the few craft professions that will survive over time.

–Please tell us about the concept of the Beç restaurant. What does it offer and what do its guests prefer?

–Beç is not just a restaurant; it is a dream come true. A dream in which we put a lot of care and effort every day so that everything meets our guests' expectations.

As a concept, we want to make a sincere restaurant so that our guests understand what we do and how we do our work.

At Beç, we use the highest quality products and combine them with the most advanced technology in high-end cuisine.

Andorran guests want restaurants to be different, but not crazy. They need places where they can eat well and are taken care of. So simple and so difficult at the same time.

–What do you think of fusion cuisine? Do you have these types of dishes on your menu?

I think that fusion cuisine is everything nowadays. Without fusion, dishes would be very boring.

The Beç menu is made with a «mix» of recipes that I have been collecting and learning during my professional career. We have recipes from Spain, France, Japan, Argentina, Mexico, Italy and many other countries. And from Spain, we have recipes from leading gastronomic regions such as Catalonia, the Basque Country, Madrid and the Balearic Islands, which are the places where I have been studying as a chef.

–What ingredients do you use the most? Do you use the entire palette of products or tend to exclude something?

–I am open to using any ingredient; if a product is of good quality, I use it. I do not like using products that have undergone industrialization processes.

–What do you think Andorra can offer in terms of cuisine? Are there any ingredients, recipes, or dishes that interest you?

–I think Andorra can give a lot. I believe that we should attach great importance to the wild ingredients that the mountains give us. And, why not, we should use the land better in terms of growing crops.

–What is the secret of a successful kitchen?

–Honestly? I don't know.

I only know, from the prism of my experience, that you need to work hard for 100% to make your customers happy.

–Do you like to improvise or prefer to reproduce good recipes? Do you have your own recipes? Where do you get ideas for new dishes?

I use all the tools at my disposal. At Beç we work with classic recipes, my recipes, recipes from other professional colleagues, recipes from books, YouTube and Instagram.

And I hope that one day we can research to create new ones and be able to share them with other teams and our customers.



–Does the chef's own personality affect the quality of his cooking, or does it all depend on professionalism?

–It affects, that's undeniable.

And your team is also very influential.

–What kind of cuisine do you like? What are your ideals in this sector?

–I like different cuisines because each one brings something different, but most of all, I identify with Spanish, Mexican and Japanese cuisines.

My ideals are quality, order and discipline.

–What inspires you?

–Everything inspires me, I can't say anything specific ... But my main inspiration is to cook delicious dishes that customers understand and enjoy.

–Do you follow the philosophical principle: you are what you eat?

–I'm not strong in philosophy. I'm more for a balanced diet and good food.

–There is the opinion that good recipes, as long as quality products are used, do not contain many calories. Do you agree?

–I believe that quality and calories have nothing to do with each other.

If you buy sea bass that is of good quality, it is low in calories because fish is generally low in calories.

But if you buy foie gras, it's also good quality even if it has many calories.

I think the secret is to find balance at all levels.

–When do you think you will get a Michelin star?

–To be honest, the only thing we care about is filling our restaurant with repeat guests so that our customers enjoy and come back.

And if some kind of recognition comes later, it is welcome, although receiving it is not our priority. <

«As a concept we want to make a sincere restaurant, so that customers understand what we do and understand all the work behind it»

«At Beç we combine top quality products and marinades with the most advanced techniques of high-level cuisine»





Estem oberts

BEÇ

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Dilluns tancat per festa setmanal