

THE PRIVATE JET LIFESTYLE MAGAZINE

# ELITE

T R A V E L E R

## WORLD'S TOP RESTAURANTS



In association with:

**NETJETS**<sup>®</sup>

# INTRODUCTION

GÂTEAU DE PIGNONS DE PIN GRILLE, THE FRENCH LAUNDRY



From molecular gastronomy to the classic coq au vin, elite dining is one of the biggest joys of a private jet lifestyle. It is in this spirit that we present *Elite Traveler's* guide to the World's Top Restaurants.

Across the globe, the standard of restaurants is ever on the up, with big name chefs stealing headlines, fighting for awards and changing the way we think about food. It's an exciting time to unfurl a napkin, and our expectations as diners have never been higher.

Our guide features 100 restaurants loved not just by the critics, but by the wealthy elite who spend their lives traveling the world

and dining in style. By gathering your views, we discovered where high net worth individuals have been eating in the past year, and which places have wowed you.

We continue to welcome your feedback, whether it's a nod of approval or table-thumping disgust—your comments will help shape future editions of the guide. To submit your views on any of the restaurants featured, or to suggest a venue for inclusion, please email us at [restaurants@elitetraveler.com](mailto:restaurants@elitetraveler.com) and make your voice heard.

We've certainly enjoyed compiling the guide, and we hope you enjoy reading it.

MILK FED VEAL, DANIEL © T.SCHAUER



ON THE COVER: PHEASANT AT ALINEA, USA

# TOP 100

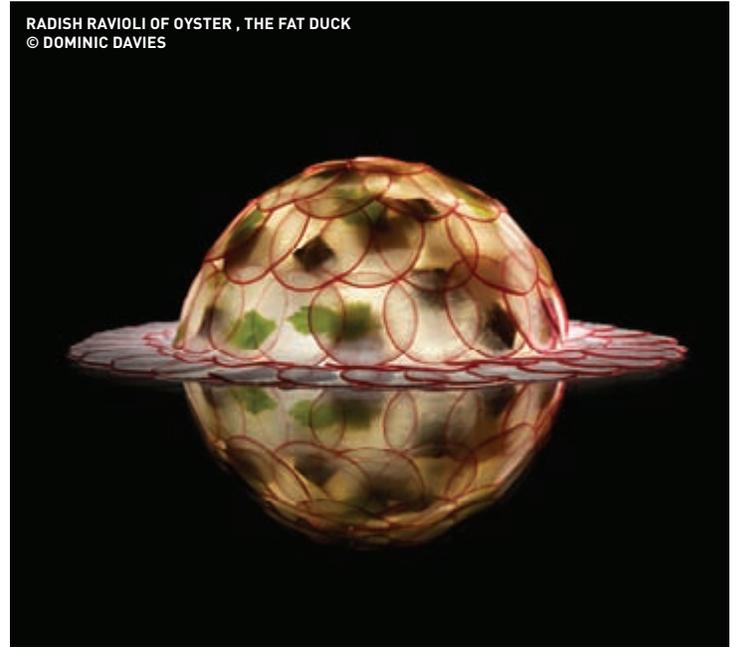
## 1 ALINEA

Chef / Owner: Grant Achatz  
 Chef de Cuisine: Dave Beran  
 General Manager and Wine Director: Joseph Catterson  
 Phone: +1 312 867 0110  
 Email: [alineaoffice@gmail.com](mailto:alineaoffice@gmail.com)  
 Address: 1723 North Halsted, Chicago, Illinois, 60614, USA  
 Website: [www.alinea-restaurant.com](http://www.alinea-restaurant.com)  
 Cuisine: Contemporary American

The worthy recipient of a host of accolades, Alinea's reputation speaks for itself. Spearheaded by chef / owner Grant Achatz, whose hypermodern, emotional approach to dining is respected the world over, Alinea is simply a cut above the rest. Its team of creative staff and innovative collaborators produce a forward-thinking, deconstructed cuisine. A tasting menu of 16 to 18 courses includes such delights as black truffles, urchins, hamachi and venison.



RADISH RAVIOLI OF OYSTER, THE FAT DUCK  
 © DOMINIC DAVIES



## 2 THE FAT DUCK

Chef / Owner: Heston Blumenthal  
 Head Chef: Jonny Lake  
 Phone: +44 (0)1628 589 333  
 Address: High Street, Bray, Maidenhead, Berkshire, SL6 2AQ, UK  
 Website: [www.thefatduck.co.uk](http://www.thefatduck.co.uk)  
 Cuisine: Modern British  
 Signature dishes: Sound of the Sea ; Mock Turtle Soup; Pocket Watch; Toast Sandwich  
 Tucked away inside a 450-year-old pub in the village of Bray, The Fat Duck, shines out among the top restaurants of the world. Pushing the boundaries of British gastronomy, Heston Blumenthal's pioneering techniques and scientific approach provide a dining experience like no other. Described as a culinary alchemist, his menu deliberately plays on all your senses, transforming British classics into innovative dishes which will surprise and delight.

LOBSTER, PER SE



## 3 PER SE

Chef / Owner: Thomas Keller  
 Head Chef: Eli Kaimeh  
 Phone: +1 212 823 9335  
 Address: 10 Columbus Circle, 4th Floor, Time Warner Center, New York, 10019, USA  
 Website: [www.perseny.com](http://www.perseny.com)  
 Cuisine: French, New American  
 Per Se is one of New York's finest dining venues. Sister to The French Laundry—also in our guide—the cuisine, presentation, mood and surroundings all reflect chef Thomas Keller's perfectionist vision. With striking views of Columbus Circle and its own fireplace and garden, the restaurant is a rare blend of open space and intimacy, offering understated luxury. Book a table in the 64-seat dining room or choose from two private dining rooms.

# TOP 100



PIERRE GAGNAIRE

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## PIERRE GAGNAIRE

Head Chef: Pierre Gagnaire

Phone: +33 1 5836 1250

Email: [info@pierregagnaire.com](mailto:info@pierregagnaire.com)

Address: 6 Rue Balzac, 75008 Paris, France

Website: [www.pierregagnaire.com](http://www.pierregagnaire.com)

Cuisine: Modern fusion

Tired of heavy French classics? Yearning for premium ingredients arranged in an exciting, innovative way? Then Pierre Gagnaire, the center point of the superstar chef's worldwide restaurant group, is the place for you. Taste bizarre and beautiful combinations of flavors from all over the globe in this stylish location, where the artistry of the plates is complemented by the plush slate-grey tones of the interior décor. Particularly appealing is the tasting menu, which includes such dishes as Porterhouse steak enrobed in a jus of beef tongue with tamarind, accompanied by butternut squash marmalade.

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## DANIEL

Head Chef: Daniel Boulud

Executive Chef: Jean François Bruel

General Manager: Pierre Siue

Phone: +1 212 288 0033

Address: 60 East 65th Street, Upper East Side, New York, 10065, USA

Website: [www.danielnyc.com](http://www.danielnyc.com)

Cuisine: Contemporary French

Daniel has become a standard-bearer for quality and excellence in food, atmosphere and service. Chef Daniel Boulud leads more than 30 cooks to prepare beautiful seasonal cuisine. You can choose from a variety of experiences from the tasting menu in the grand dining room, delectable cocktails in the intimate bar as well as made-to-measure events in the private dining room.

BLACK SEA BASS, DANIEL  
© T. SHAUER



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## LE BERNARDIN

Executive Chef: Eric Ripert

VIP contact: David Mancini, General Manager

Phone: +1 212 554 1515

Address: 155 West 51st Street, New York, 10019, USA

Website: [www.le-bernardin.com](http://www.le-bernardin.com)

Cuisine: Seafood, French

Ever since Michelin started sending inspectors to New York, Le Bernardin has retained its three stars. Executive Chef Eric Ripert is a master of innovative seafood cuisine, creating fresh dishes subtle in the flavors of Europe and East Asia. Both lunch and dinner are immaculately presented, and the seven-course tasting menu is outstanding. Head sommelier Aldo Sohm, named Best Sommelier in Austria four times since 2002 and Best Sommelier in the World in 2008, makes expert pairings. Art aficionados will love the décor—the quality of the art pieces lining the walls gives the impression of dining in an art gallery rather than a restaurant.

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## EL CELLER DE CAN ROCA

Head Chef: Joan Roca

Phone: +34 972 222 157

Email: [info@cellercanroca.com](mailto:info@cellercanroca.com)

Address: Can Sunyer, 48 17007 Girona, Spain

Website: [www.cellercanroca.com](http://www.cellercanroca.com)

Cuisine: Catalan

Signature dishes: Charcoal-grilled king prawn, king-prawn sand, ink rocks, fried legs, head juice and king prawn essence; European lobster parmentier with black trumpets; Lemmon cloud Enclosed within walls of white lacquer and glass the three Roca brothers—Joan, Jordi and Josep—perform wizardry in their search for forgotten flavors and aromas. Using highly innovative techniques, their avant-garde menu reinvents Catalan cuisine, helping to put Girona on Spain's gastronomic map. Blown sugar bubbles resembling glass toys and dishes perfumed with saffron and smoke are just some of the elaborate creations to be discovered and savored.



LE BERNARDIN © SHIMON & TAMMAR

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## LE LOUIS XV – ALAIN DUCASSE

Head Chef: Dominique Lory

Maître d': Michel Lang

Phone: +377 98 06 88 64

Email: [lelouisxv@alain-ducasse.com](mailto:lelouisxv@alain-ducasse.com)

Address: Hôtel de Paris, Place du Casino, Monte Carlo, Monaco

Website: [www.hoteldeparismontecarlo.com](http://www.hoteldeparismontecarlo.com)

Cuisine: Mediterranean

The awards speak for themselves: a member of Les Grandes Tables du Monde and the first hotel restaurant to be awarded three Michelin stars, which it retains to this day. Together Alain Ducasse and Executive Chef Franck Cerutti create Mediterranean haute cuisine that astonishes, charms and beguiles. But it has not earned these awards through food alone: the service is meticulous, the table décor is immaculate and the wine list is legendary. More than 600,000 bottles, 950 different references and rare vintages line the hotel cellar's walls. Finally, there is the Versailles grandeur of the restaurant—gilding, chandeliers and precious fabrics adorn the dining room, and the summer terrace offers a priceless view.

LE LOUIS XV – ALAIN DUCASSE

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## MUGARITZ

Head Chef: Andoni Luis Aduriz

Phone: +34 943 522 455

Email: [susana@mugaritz.com](mailto:susana@mugaritz.com)

Address: Otxazulueta Baserria, Aldura Aldea, 20, 20100 Errenteria, Gipuzkoa, Spain

Website: [www.mugaritz.com](http://www.mugaritz.com)

Cuisine: Modern Basque

Since its opening in 1998, Mugaritz has become an institution of modern gastronomy. Andoni Luis Aduriz has taken the culinary world by storm with his high-tech cuisine, producing a menu that constantly reinvents itself according to the season and the chef's own flights of fancy. The contemporary farmhouse conversion is set in the hills five miles southeast of San Sebastián.



MORTAR SOUP WITH SPICES, SEEDS, FISH BROTH AND FRESH HERBS, MUGARITZ

## ENTRÉE, HOF VAN CLEVE



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## HOF VAN CLEVE

Head Chef: Peter Goossens

VIP contact: Ann Van Them

Phone: +32 9 383 5848

Email: [info@hofvanleve.com](mailto:info@hofvanleve.com)

Address: 1 Riemegemstraat, 9770 Kruishoutem, Brussels, Belgium

Website: [www.hofvanleve.com](http://www.hofvanleve.com)

Signature dishes: Open ravioli with braised cheeks of beef, served with Parisian mushrooms and langoustine; King crab with Belgian sevruga caviar; Crispy veal sweetbreads with penne au gratin, melted foie gras and spinach

During Belgium's recent culinary boom, which has seen the nation attract more awards than ever before, there has been one restaurant that has stood out from the rest: Hof van Cleve. The 30-minute drive from the center of Brussels will allow you mentally to prepare for this culinary whirlwind—do you go for the eight course seasonal menu or the five course à la carte menu? Both have a play on key ingredients, with the former reading like a shopping list—sardine, hiramasa, langoustine, brill, venison, arabica and apricot. The restaurant itself, situated in the beautiful Flanders countryside, is unassuming, plain and simple—the ideal neutral canvas for Goossens's bold enthusiastic dishes and some of the finest gastronomy you will ever taste.

# TOP 100

**11 ALAIN DUCASSE AU PLAZA ATHÉNÉE**

Head Chef: Christophe Saintagne  
 General Manager: Denis Courtiade  
 Phone: +33 1 5367 6500  
 Email: [adpa@alain-ducasse.com](mailto:adpa@alain-ducasse.com)  
 Address: Hotel Plaza Athénée, 25 Avenue Montaigne, 75008 Paris, France  
 Website: [www.alain-ducasse.com](http://www.alain-ducasse.com)  
 Cuisine: Modern French

Ducasse’s most ambitious project to date, this three-Michelin-star restaurant takes an architectural approach to dining, turning its back on flamboyance in favor of harmony through simplicity. Ducasse’s chefs use only the best seasonal ingredients, to ensure that each dish reaches its full flavor potential. Langoustine Tartare, prepared in an instant, is seasoned only with lime juice, salt and pepper so as not to obscure its pure ocean taste. The location doesn’t disappoint either—finely moulded dove-colored walls in traditional style are complemented by modern table settings and furniture, all illuminated by an immense chandelier of delicate crystals suspended on invisible strings.



ALAIN DUCASSE AU PLAZA ATHÉNÉE  
 © PIERRE MONETTA



TUNA RIBBON,  
 JEAN GEORGES  
 RESTAURANT

**12 JEAN GEORGES RESTAURANT**

Head Chef: Mark LaPico  
 General Manager: Philippe Vongerichten  
 Phone: +1 212 299 3900  
 Email: [reservations@jean-georges.com](mailto:reservations@jean-georges.com)  
 Address: 1 Central Park West, New York, 10023, USA  
 Website: [www.jean-georges.com](http://www.jean-georges.com)  
 Cuisine: Modern French with Asian touches

This quiet, romantic restaurant is loaded with awards: three Michelin stars, four New York Times stars. It is a Grandes Tables du Monde member and a Zagat Best Restaurant award winner. Matching these accolades are the spectacular views of Columbus Circle and Central Park through huge windows. Private dining and buyouts of the main dining room are available for a more exclusive experience of this world-renowned restaurant.

**13 NOBU MATSUHISA**

Chef / Owner: Nobu Matsuhisa  
 Head Chef: Yoshi Sato  
 Phone: +1 310 659 9639  
 Address: 129 North La Cienega Boulevard, Beverly Hills, California 90211, USA  
 Website: [www.nobumatsuhisa.com](http://www.nobumatsuhisa.com)  
 Cuisine: Contemporary Japanese

Signature dishes: New style sashimi; Sashimi salad; Black cod with miso; Yellowtail jalapeno; King crab tempura with sweet sour ponzu sauce; Tiradito  
 Surprise and discovery are the hallmarks of this flagship restaurant of the Nobu empire. Sushi master, Nobuyuki Matsuhisa has used his classic sushi-chef training and Peruvian influences to create edgy and exciting flavors. Timeless in its Japanese design with lines of plain wooden tables, the restaurant was virtually an overnight success when it opened in 1987, and remains a landmark eatery for the Beverly Hills elite.



NOBU MATSUHISA

# TOP 100



OPERA CAKE, THE FRENCH LAUNDRY

## 14 THE FRENCH LAUNDRY

**Chef / Owner:** Thomas Keller  
**Chef de Cuisine:** Tim Hollingsworth  
**VIP contact:** Amali Seneviratne  
**Phone:** +1 (707) 944 2380  
**Address:** 6640 Washington Street, Yountville, California, 94599, USA  
**Website:** [www.frenchlaundry.com](http://www.frenchlaundry.com)  
**Cuisine:** Contemporary American with French influences  
 Thomas Keller is renowned for his commitment to culinary excellence which is exactly what diners can expect from The French Laundry. In the heart of the Napa Valley, within a stone cottage wreathed in vintage roses, this restaurant provides a haven of comfort and impeccable service. With a menu that changes daily, each dining experience brings something new but always to the highest degree of fine dining.

## 15 AL SORRISO

**Head Chef:** Luisa Marelli  
**Phone:** +39 0322 983228  
**Email:** [info@alsorriso.com](mailto:info@alsorriso.com)  
**Address:** Via Roma 18, 28010 Soriso, Italy  
**Website:** [www.alsorriso.com](http://www.alsorriso.com)  
**Cuisine:** Traditional  
**Signature dishes:** White tartufi d'Alba; Funghi porcini  
 Full of warmth and charm, Al Sorriso offers an enchanting dining experience within the cobbled streets of this undisturbed medieval town. Perched at the foot of the Italian Alps, Head Chef Luisa and Host Angelo Marelli pride themselves on their passion for the gastronomic tradition of the region. Luisa's menu provides creative, hearty dishes with original flavors sourced from high-altitude ingredients such as wood sorrel, wort and wild mushrooms.

## 16 THE LEDBURY

**Head Chef:** Brett Graham  
**Phone:** +44 (0)207 792 9090  
**Email:** [info@theledbury.com](mailto:info@theledbury.com)  
**Address:** 127 Ledbury Road, London, W11 2AQ, UK  
**Website:** [www.theledbury.com](http://www.theledbury.com)  
**Cuisine:** Modern French  
 Headed by Australian chef Brett Graham, The Ledbury offers superb cuisine in a relaxed west London setting. Diners can order à la carte from a spectacular array of expertly prepared dishes, or experiment with an eight-course tasting menu, particularly fun in larger groups. This menu is also available in a completely vegetarian version.

## 17 RESTAURANT GORDON RAMSAY

**Head Chef:** Clare Smyth  
**VIP contact:** Jean-Claude Breton  
**Phone:** +44 (0)20 7592 1611  
**Email:** [carolinecrofts@gordonramsay.com](mailto:carolinecrofts@gordonramsay.com)  
**Address:** 68 Royal Hospital Road, London, SW3 4HP, UK  
**Website:** [www.gordonramsay.com](http://www.gordonramsay.com)  
**Cuisine:** French  
 Combining contemporary elegance with intimate, unparalleled service, Restaurant Gordon Ramsay is a must for the culinary connoisseur. With only 14 tables, it has continually wowed diners with its devotion to customer care and quality. Clare Smyth's menu prides itself on the best ingredients and sublime flavor combinations.



# TOP 100

## 18 RESTAURANT DE LHÔTEL DE VILLE

Chef / Owner: Philippe Rochat  
 Chef: Frank Giovannini  
 VIP contact: Alessandro Egidi  
 Phone: +41 21 634 05 05  
 Email: [alessandroegidi@restaurantcrissier.com](mailto:alessandroegidi@restaurantcrissier.com)  
 Address: 1 route d'Yverdon, 1023, Crissier, Switzerland  
 Website: [www.restaurantcrissier.com](http://www.restaurantcrissier.com)  
 Cuisine: Swiss, French

Set in the pretty Swiss village of Crissier, L'Hôtel de Ville represents for many the pinnacle of gourmet dining, with stunningly presented dishes and increasingly creative flavor combinations. Following in the footsteps of one of the world's greatest chef's, Frédy Girardet, Chef Philippe Rochat upholds the restaurant's reputation with a well-deserved three Michelin stars.



L'ŒUF EN SURPRISE,  
 RESTAURANT DE L'HÔTEL DE VILLE  
 © PHILIPPE ROCHAT



## 19 LA COLOMBE

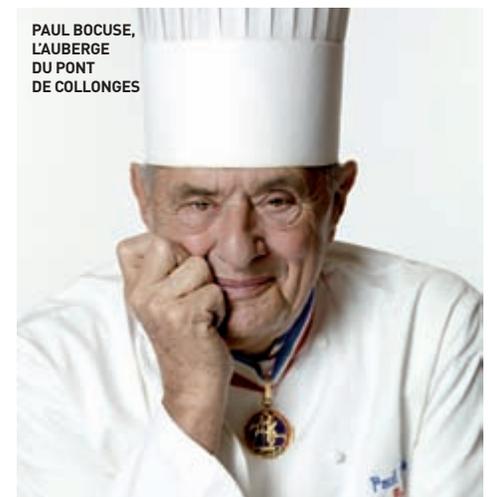
Head Chef: Scot Kirton  
 Phone: +27 21 794 2390  
 Email: [lacolombe@uitsig.co.za](mailto:lacolombe@uitsig.co.za)  
 Address: Constantia Uitsig, Spaanschemat River Road, Constantia, Cape Town, 7848, South Africa  
 Website: [www.constantia-uitsig.com](http://www.constantia-uitsig.com)  
 Cuisine: French and Asian Fusion

With uncomplicated, clean flavors, the legendary La Colombe is an unmissable dining experience on any visit to Cape Town. The sensational dishes on offer are heightened by a sophisticated interior dining space that is pure luxury, surrounded by the tranquil beauty of the Constantia Uitsig Wine Estate.

## 20 L'AUBERGE DU PONT DE COLLONGES

Head Chef: Paul Bocuse  
 VIP contact: Vincent Le Roux  
 Phone: +33 4 72 42 90 90  
 Email: [paul.bocuse@bocuse.fr](mailto:paul.bocuse@bocuse.fr)  
 Address: 40 Quai de la Plage, 69660 Collonges au Mont d'Or, France  
 Website: [www.bocuse.fr/auberge-collonges.aspx](http://www.bocuse.fr/auberge-collonges.aspx)  
 Cuisine: French

Signature dishes: Black truffle soup; Bresse hen cooked in pig's bladder with truffles  
 Located in a grand house on the banks of the Saône, L'Auberge du Pont de Collonges has become a shrine for gastronomes worldwide. Paul Bocuse has spent a lifetime perfecting his French dishes to become an ambassador of classical French cuisine. The charismatic 'Monsieur Paul' is a French institution, now well into his eighties but still a force to be reckoned with in the kitchen. A pioneer of nouvelle cuisine, Bocuse comes from a family of cooks dating back to the 17th century. He cooked for the maiden flight of Concorde in 1969, and since 1987 he has lent his name to the prestigious Bucuse d'Or Award for leading chefs. To sample his creations is to taste a piece of French history.



PAUL BOCUSE,  
 L'AUBERGE  
 DU PONT  
 DE COLLONGES

# TOP 100



MENHIR DE OSTRAS, ARZAK

## 21 ARZAK

Head Chef: Juan Mari Arzak / Elena Arzak

Phone: +34 94 327 8465

Email: [restaurant@arzak.es](mailto:restaurant@arzak.es)

Address: Avenida Alcalde José Elosegui 273, 20015 San Sebastián, Spain

Website: [www.arzak.es](http://www.arzak.es)

Cuisine: New Basque

Deservedly recognized as one of the best restaurants in the world, Arzak is run by the father / daughter team of Juan and Elena Mari Arzak. Awarded three Michelin stars in 1989, the restaurant has remained at the top of its game ever since. Arzak serves New Basque Cuisine and exquisite flavors served with impeccable presentation. Expect classic dishes combined with flair by Juan Mari and Elena. Some of the dishes are not quite what they seem, and combine unusual ingredients with excellent results.



MILK FED VEAL, ELEVEN MADISON PARK  
© FRANCESCO TONELLI

## 22 ELEVEN MADISON PARK

Executive Chef: Daniel Humm

Head Reservationist: Mandy Laterveer

Phone: +1 212 889 0905

Email: [info@elevenmadisonpark.com](mailto:info@elevenmadisonpark.com)

Address: 11 Madison Avenue, New York, 10010, USA

Website: [www.elevenmadisonpark.com](http://www.elevenmadisonpark.com)

Cuisine: Contemporary French

Eleven Madison Park embodies urbane sophistication, serving modern French cuisine from Chef Daniel Humm's obsession with simplicity and seasonal flavors that has earned him three Michelin stars. The restaurant's dramatically high ceilings and magnificent art deco dining room offer guests lush views of historic Madison Square Park. In addition to the main dining room, guests can also enjoy beverages and an extensive bar menu in the restaurant's bar area.



MARTIN BERASATEGUI

## 23 MARTIN BERASATEGUI

Head Chef: Martín Berasategui

Phone: +34 943 366 471

Email: [info@martinberasategui.com](mailto:info@martinberasategui.com)

Address: Loidi, Kalea 4, 20160 Lasarte-Oria, Gipuzkoa, Spain

Website: [www.martinberasategui.com](http://www.martinberasategui.com)

Cuisine: Contemporary Basque

Signature dishes: Roast red mullet with crystals of edible scales, tail and marine salad with sesame and nuts; Squid soup, creamy squid ink ravioli served with squid crouton

An essential destination for lovers of haute cuisine, Martín Berasategui's restaurant is a culinary temple in the Basque country. With a warm, welcoming atmosphere, people flock here to sample his imaginative and refined dishes, which excite both guests and critics. Light and fresh, the menu abounds with subtle creations rooted in the local cuisine of the area, refined to the highest level.

# TOP 100



LE MANOIR AUX QUAT'SAISONS

## 24 NOMA

Head Chef: Rene Redzepi  
 VIP contact: Caroline Kremer, General Manager  
 Phone: +45 32 96 3297  
 Email: [noma@noma.dk](mailto:noma@noma.dk)  
 Address: Strandgade 93, 1401 Copenhagen, Denmark  
 Website: [www.noma.dk](http://www.noma.dk)  
 Cuisine: Nordic

Nordic cuisine was once virtually unknown among food critics and gastronomes, so Noma caused something of a stir when it began topping best restaurant lists two years ago. Noma's aim is to showcase the very best of Nordic food, so guests can expect local delicacies like Icelandic skyr curd and Greenland musk ox. Everything about the restaurant is Danish, from the location in an old warehouse that once stored whale blubber to the prevalence of locally produced salts, pickles and vegetables—there are no sun-dried tomatoes or foie gras here. You'll find Noma on the Greenlandic Trading Square, the center of Danish trade across Scandinavia for more than 200 years.

## 26 ALAIN DUCASSE AT THE DORCHESTER

Executive Chef: Jocelyn Herland  
 Restaurant Director: Nicolas Defremont  
 Phone: +44 (0)20 7629 8866  
 Email: [alainducasserereservations@thedorchester.com](mailto:alainducasserereservations@thedorchester.com)  
 Address: Park Lane, Mayfair, London, W1K 1QA, UK  
 Website: [www.alainducasse-dorchester.com](http://www.alainducasse-dorchester.com)  
 Cuisine: Contemporary French

Awarded three Michelin stars, Alain Ducasse at The Dorchester is the second restaurant in London to receive this prestigious accolade. The restaurant offers contemporary French cuisine in modern and elegant décor along with professional and friendly service. Private dining is also a must-try experience here, with the 'Table Lumière' experience offering guests the opportunity to dine on Hermès china in a private alcove surrounded by shimmering lights.

## 25 LE MANOIR AUX QUAT'SAISONS

Chef / Owner : Raymond Blanc  
 Executive Chef: Gary Jones  
 Phone: +44 (0)1844 278 881  
 Email: [reservations@blanc.co.uk](mailto:reservations@blanc.co.uk)  
 Address: Le Manoir aux Quat'Saisons, Church Road, Great Milton, Oxfordshire, OX44 7PD, UK  
 Website: [www.manoir.com](http://www.manoir.com)  
 Cuisine: Modern French

Signature dishes: Cornish sea bass, Scottish langoustine, smokey mash, star anise jus; Corn-fed squab baked in a salted crust, garden cabbage, creamed mushrooms and Madeira jus  
 Set within a 15th century manor, Raymond Blanc's Le Manoir is renowned as much for its stunning surroundings as its impeccable gourmet cuisine. A champion of the organic movement, the kitchen is supplied by the vast two-acre gardens, with 90 types of vegetable and over 70 aromatic herbs making the journey from soil to saucepan. Le Manoir combines perfectly the romance of fine French cooking and the Oxfordshire countryside.

TABLE LUMIÈRE,  
ALAIN DUCASSE AT THE DORCHESTER



# TOP 100



TETSUYA WAKUDA

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## TETSUYA'S

Head Chef: Luke Powell

Phone: +61 2 9267 2900

Email: info@tetsuyas.com

Address: 529 Kent Street, Sydney, NSW 2000 Australia

Website: www.tetsuyas.com

Cuisine: Japanese-inspired with natural seasonal flavors and classic French technique

Signature dishes: Confit of Ocean Trout

With his insatiable curiosity and deep love of cooking, Tetsuya Wakuda is acknowledged by both his peers and his guests as one of the most influential chefs in the industry. With sleek Japanese décor and tranquil gardens of bonsai trees and quiet waterfalls, Tetsuya's dining rooms offer a peaceful retreat from Sydney's bustling cityscape. Reinventing Japanese cuisine without losing touch with its philosophy and traditions, Tetsuya continues to inspire with his refined technique and pure flavors.

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## L'ATELIER DE JOËL ROBUCHON ETOILE

Head Chef: David Alves

VIP contact: Antoine Hernandez

Phone: +33 1 47 23 75 75

Email: reservationetoile@atelierjr.fr

Address: Drugstore Publicis, 30 rue Vernet, 75008 Paris, France

Website: www.joel-robuchon.com

Cuisine: Modern French

Signature dishes: Caviar gelée and cream of cauliflower; Milk-fed lamb chops with thyme and potato purée; Creamy Araguani chocolate ganache, ice cream with cocoa nibs and Oreo cookies

Expanding his restaurant empire, Joël Robuchon's second L'Atelier in Paris lies just off one of the most beautiful avenues in the world, the Champs-Élysées. Influenced by the small plate cuisine of both Japan and Spain, the L'Atelier Etoile expels the traditions of other French luxury restaurants, reinventing classic haute dishes into exquisite tapas-style portions. Sporting the L'Atelier trademark black lacquered counters and high red velvet seating, Robuchon triumphs yet again in creating a glamorous yet relaxing dining atmosphere.



L'ATELIER DE JOËL ROBUCHON ETOILE  
© ATELIER TOILE PUBLICIS



CROCCANTINO DI FOIE GRAS, OSTERIA FRANCESCANA  
© PERS-ANDERS JORGENSE

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## OSTERIA FRANCESCANA

Head Chef: Massimo Bottura

Phone: +39 059210118

Email: info@osteriafrancescana.it

Address: Via Stella 22, Modena, Italy

Website: www.osteriafrancescana.it

Cuisine: Contemporary Italian

Signature dishes: Foie gras crunch with almonds from Noto, hazelnuts from Piemonte and traditional Modena balsamic vinegar; Five ages of parmigiano reggiano in different textures and temperatures; Bollito misto (not boiled); Compression of pasta and beans

Smashing cooking conventions to smithereens, Massimo Bottura heralds a new generation of avant-garde chefs with his artisanal take on classic Italian cuisine. Bottura's dishes reflect his never-ending curiosity in their experimental flavors and textures. Finding inspiration from memory and art, he searches for new possibilities in each ingredient. With only eleven tables and decorated with three Michelin stars, Osteria is rightly revered as one of the best restaurants in Italy.

# TOP 100

30 **AQUA**

Head Chef: Sven Elverfeld  
 VIP contact: Sandra Schuschkleb  
 Phone: +49 53 61 60 6056  
 Email: [sandra.schuschkleb@ritzcarlton.com](mailto:sandra.schuschkleb@ritzcarlton.com)  
 Address: The Ritz-Carlton, Wolfsburg, Parkstrasse 1, 38440 Wolfsburg, Germany  
 Website: [www.restaurant-aqua.com](http://www.restaurant-aqua.com)

Cuisine: Modern European

Simple and sophisticated are the overruling themes at Aqua which, having been awarded three Michelin stars, has proven itself among the elite ranks of the gourmet dining world. The restaurant's sleek and elegant art deco design is reflected in Head Chef Sven Elverfeld's menu which re-invents plain, classic European dishes to produce visually stunning creations. The artistic grandeur and attention to detail combined with impeccable service continue to amaze again and again.



SVEN ELVERFELD, AQUA



ROSARY, OUD SLUIS

31 **OUD SLUIS**

Head Chef: Sergio Herman  
 Phone: +31 11 746 1269  
 Email: [contact@oudsluis.nl](mailto:contact@oudsluis.nl)  
 Address: Beestenmarkt 2, 4524 EA, Sluis, Holland  
 Website: [www.sergioherman.com](http://www.sergioherman.com)

Cuisine: Contemporary

Bringing perfection to the table time and time again, Oud Sluis has been harvesting the cornucopian Zeeland coastline of its seafood for three generations. Since inheriting the restaurant from his father, Sergio Herman has driven Oud Sluis with a passion for creativity and excellence. Herman constantly searches the globe for new ingredients and strives for new levels of culinary distinction. Innovative dishes of extraordinary style and substance await diners, created by one of the most inspiring chefs in the industry.

32 **RESTAURANT STEIRERECK**

Head Chef: Heinz Reitbauer  
 Phone: +43 1 713 3168  
 Email: [wien@steirereck.at](mailto:wien@steirereck.at)  
 Address: Am Heumarkt 2A, im Stadtpark, Vienna, 1030, Austria  
 Website: [www.steirereck.at](http://www.steirereck.at)

Cuisine: Local / International

Vienna's only double-Michelin-starred restaurant, an intimate and charming spot within the Stadtpark, serves classic Viennese dishes alongside contemporary Austrian and international cuisine, complemented by wines from an exceptional cellar of 35,000 bottles. A smart, elegant main dining space gives way to a classy smoking area known as the 'Red Saloon', while exclusive private dinners can be accommodated in the 25-person 'Theatre'.



RESTAURANT STEIRERECK

# TOP 100



PRIVATE ROOM, RESTAURANT GUY SAVOY  
© STEVENS FREMON

## 33 RESTAURANT GUY SAVOY

Head Chef: Guy Savoy  
General Manager: Christophe Leboursier  
Phone: +33 1 43 80 40 61  
Email: [reserv@guysavoy.com](mailto:reserv@guysavoy.com)  
Address: 18, Rue Troyon, Paris, 75017, France  
Website: [www.guysavoy.com](http://www.guysavoy.com)  
Cuisine: Modern French

A stone's throw from the Arc de Triomphe, Restaurant Guy Savoy is a shrine to the skills of its namesake. Renowned not only for its food but also for the impeccable service, characterised by conviviality instead of aloofness, this three-Michelin-star restaurant consistently enthral its diners, and is a source of inspiration for many other chefs. Signature dishes include Savoy's artichoke soup dressed with black truffle shavings accompanied by brioche slathered with truffle butter. Cocoa lovers will relish the chocolate orb dessert, over which warm mango coulis is poured at the last minute to create a delicious melting effect. Each lunchtime Guy Savoy reserves one table for guests to indulge in a French gourmet experience.

## 34 THE CLIFF

Head Chef: Paul Owens  
VIP contact: Peter Harris, General Manager  
Phone: +1 246 432 1922  
Email: [info@thecliffbarbados.com](mailto:info@thecliffbarbados.com)  
Address: Derricks, St. James, Barbados BB24110, The Bahamas  
Website: [www.thecliffbarbados.com](http://www.thecliffbarbados.com)  
Cuisine: International

Signature dishes: Snow crab cake, coriander cream, coriander vinaigrette, red curry oil; Savory snails in a puff pastry case, vegetables julienne, chive cream sauce; Chargrilled mahi mahi, baked potato cake, horseradish, smoked salmon sauce, wilted greens, fine beans, baby onions; Lightly breaded barracuda, crab mashed potatoes, white wine and basil sauce, tomato fondue

A gourmet fortress of coral stone rising out over a palm-fringed cove, the setting of The Cliff is as dramatic and exotic as the cuisine on offer. With astonishing sea views from every table, the restaurant is widely considered the best dining experience in the Caribbean and the place to see and be seen on the island. Famed for its impeccable service and perfectly situated to accommodate those traveling by yacht, The Cliff offers diners a candlelit dinner as stingrays sweep through the moonlit waters below.



THE CLIFF TERRACE  
© GARETH SAMBIDGE

## 35 L'OASIS

Head Chef: Stéphane Raimbault  
VIP contact: Pascal Paulze, Restaurant Manager and Head Sommelier  
Phone: +33 4 93 49 95 52  
Email: [contact@oasis-raimbault.com](mailto:contact@oasis-raimbault.com)  
Address: 6 Rue Jean-Honoré Carle, 06210 La Napoule, Cannes, France  
Website: [www.oasis-raimbault.com](http://www.oasis-raimbault.com)  
Cuisine: Mediterranean with Asian inspiration

When Chefs Stéphane, Antoine and François Raimbault founded their restaurant they wanted somewhere where seasonal produce could work in harmony with tradition. The spot they found in La Napoule fits the bill perfectly; the restaurant is shaded by century-old plane trees and surrounded by lush gardens. With the freshest, local produce, Stéphane and his brother Antoine blend traditional Mediterranean recipes with Asian inspiration. Pastry Chef François Raimbault's 'Caravane des Desserts' beckons you into a world of seasonal tarts, pastries and cakes, while Head Sommelier Pascal Paulze manages a wine list with some of France's rarest biodynamic vintages. But for those who are eager to learn the secrets behind two-starred cuisine, Chefs Stéphane and François Raimbault run a cookery school where beginners can learn the delicate art behind Sushi, carpaccios, macarons and many other exotic creations.



L'OASIS

# TOP 100



SALMON BELLY, L20

**36 L20**

Executive Chef: Matthew Kirkley

Phone: +1 773 868 0002

Email: [l20info@leye.com](mailto:l20info@leye.com)

Address: 2300 North Lincoln Park West, Chicago, Illinois, 60614, USA

Website: [www.l2orestaurant.com](http://www.l2orestaurant.com)

Cuisine: Seafood/Sushi Bar

This modern seafood restaurant offers some of the most exquisite fish and shellfish from around the world. The worthy recipient of many international awards, L20 (pronounced el-two-oh) incorporates simplicity and an uncompromising mastery of seafood from executive chef Matthew Kirkley. Offering a four-course prix-fixe menu, multi-course tasting menus and a special selection of singular items, L20's food is complemented by its clean, simple surroundings. Floor-to-ceiling Macassar ebony columns create a sense of intimacy where diners can fully appreciate the intricate taste experience on offer. The private Tatami Room extends the minimalism of the restaurant's main room, offering between two to eight guests a floor-level dining experience consisting of 12-14 Japanese-inspired tasting dishes.

**38 NOBU**

Executive Chef: Mark Edwards

General Manager: Stephan Guicheteau

Private Dining Manager: Amir Jati

Phone: +44 (0) 20 7447 4747

Address: 1st Floor, The Metropolitan, 19 Old Park Lane, London, W1K 1LB, UK

Website: [www.noburestaurants.com](http://www.noburestaurants.com)

Cuisine: Modern Japanese

Opened in 1997, and awarded its Michelin star just one year later, Nobu London remains one of the city's top dining hot spots. With its own street entrance on Old Park Lane, the restaurant occupies the first floor of the trendy Metropolitan Hotel. The menu is made up of 'new style' Japanese cuisine, where traditional Japanese techniques meet South American flavors. Signature dishes include Yellowtail Sashimi and the famous Black Cod in Miso. Private dining is available at Nobu, or guests may hire out the entire venue.

**37 LA PERGOLA**

Executive Chef: Heinz Beck

Phone: +39 06 3509 2152

Email: [romhi.lapergolareervations@waldorfastoria.com](mailto:romhi.lapergolareervations@waldorfastoria.com)

Address: Hotel Rome Cavalieri, Waldorf Astoria, Via Alberto Cadlolo 101, 00136, Rome, Italy

Website: [www.romecavalieri.com/lapergola.php](http://www.romecavalieri.com/lapergola.php)

Cuisine: Mediterranean

Signature dishes: Fagottelli 'La Pergola'; Fillet of John Dory with curry on a light pesto sauce, scampi and vegetables; Iced pomegranate ball on gianduja cream and salty pine-seed cannelloni

Renowned Rome restaurant La Pergola is the culinary star of the Eternal City and a firm favorite of the international jet set. Serving innovative Mediterranean cuisine composed of the highest quality ingredients, Heinz Beck is a chef in constant pursuit of excellence. More than just a famous menu, however, guests dine amid the art treasures of the Hotel Rome Cavalieri, furnished with rare antiques, paintings and bespoke hand-blown glass pieces. It also features enormous windows that showcase heart-stopping views of the city. After-dinner drinks can be enjoyed in the exclusive adjoining Cigar Lounge, where vintage liqueurs are served.



NOBU © PAUL WINCH FURNESS

# TOP 100



39 **AMAYA**

Head Chef: Karunesh Khanna  
 VIP contact : Kanwal Singh  
 Phone: +44 (0)20 7823 1166  
 Email: amaya@realindianfood.com  
 Address: Halkin Arcade, Motcomb Street, Knightsbridge, London, SW1X 8JT, UK  
 Website: [www.amaya.biz](http://www.amaya.biz)

Cuisine: Indian Grill  
 Signature dishes: Flash grilled scallops; Grilled oyster; Chicken parcels in lettuce; Pepper chicken tikka; Venison kebab; Grilled lamb chops with ginger and lime; Tandoori duck; Whole lobster makhani; Charcoal grilled aubergine

Reinventing the perception of Indian food in Britain, Amaya presents a sophisticated Indian dining experience with their glamorous setting and excellent kebabs. Refined yet casual, the tasting menu provides a convivial meal to be shared and enjoyed. Whether the unusual curries or the complex marinades, the authenticity of the dishes set Amaya apart, mixing royal recipes from Maharaja Palaces with favorites from the humble Indian street stall.

40 **MAISON PIC**

Head Chef: Anne-Sophie Pic  
 Phone: +33 4 75 44 15 32  
 Email: [contact@pic-valence.com](mailto:contact@pic-valence.com)  
 Address: 285 Avenue Victor Hugo, 26000 Valance, France  
 Website: [www.pic-valence.fr](http://www.pic-valence.fr)  
 Cuisine: French

Celebrating 120 years of fine French cuisine, Maison Pic has long belonged to gastronomic legend. Heading this cooking dynasty is Anne-Sophie Pic, the only woman in France to be awarded three Michelin stars. The warm atmosphere in the dining room is imbued with a huge sense of pride in what Anne-Sophie and her family have achieved, revealed in charming old photographs on the walls. Her kitchen continues to churn out fabulous new dishes inspired by childhood memories.

41 **CAL PEP**

Head Chef: Pep Manubens  
 Phone: +34 93 310 7961  
 Email: [calpep@calpep.com](mailto:calpep@calpep.com)  
 Address: Plaça de les Olles 8, 08003 Barcelona, Spain  
 Website: [www.calpep.com](http://www.calpep.com)  
 Cuisine: Mediterranean

Tucked away off a small square amid the vibrant streets of Barcelona, Cal Pep provides the ultimate in authentic Spanish dining. A hive of activity, the constant trailing queue of locals is testament to the quality of the restaurant, which is fast becoming a legend for its simple but delicious tapas dishes. Brimming with charm, chef Pep plays host along the diner-style counter lined with stools, creating traditional, light cuisine in a flurry of sizzling pans.

# TOP 100



BONBON, LE QUARTIER FRANÇAIS

## 42 LE QUARTIER FRANÇAIS

Executive Chef: Margot Janse  
 VIP contact: Jean-Claude Breton  
 Phone: +27 (21) 876 8441  
 Email: [margot@lqf.co.za](mailto:margot@lqf.co.za)  
 Address: Corner of Berg and Wilhelmina Streets, Franschoek, 7690, South Africa  
 Website: [www.lqf.co.za](http://www.lqf.co.za)

Cuisine: Contemporary African

In a world dominated by male chefs, Margot Janse's refined yet exhilarating cuisine brings a distinctly feminine touch to the gourmet scene. An exclusive boutique hotel in the Cape winelands is the stage on which Janse performs her culinary theater, providing innovative, African inspired dishes. Unafraid to experiment with textures and flavors, the kitchen of the Tasting Room is bursting with creative energy and is one of the reasons why Franschoek has become South Africa's gastronomic capital.



ROBUCHON AU DÔME

## 43 ROBUCHON AU DÔME

Chef / Owner: Joël Robuchon  
 Executive Chef: Francky Semblat  
 Phone: +853 8803 7878  
 Email: [reservation@grandlisboa.com](mailto:reservation@grandlisboa.com)  
 Address: 43/F, Grand Lisboa Hotel, Avenida de Lisboa, Macau, China  
 Website: [www.grandlisboahotel.com](http://www.grandlisboahotel.com)  
 Cuisine: French

Signature dishes: Caviar jelly with cauliflower cream, surprise of caviar with cream of peas, crunchy cone stuffed with avocado and lime zest; Roasted guinea fowl and foie gras with potato confit

A taste of Parisian haute cuisine in the center of Macau, the opulent Robuchon au Dôme stands apart from the more relaxed L'Atelier Robuchon restaurants. Encased within the glittering dome of the Grand Lisboa Hotel and adorned in gold, it oozes decadence. Robuchon disciple Francky Semblat serves classic French masterpieces, accompanied by an encyclopedic wine list—one of the biggest in China.



RAVIOLI DI BRANZINO, DAL PESCATORE

## 44 DAL PESCATORE

Head Chefs: Nadia and Giovanni Santini  
 VIP contacts: Antonio and Alberto Santini  
 Phone: +39 0376 723001  
 Email: [santini@dalpescatore.com](mailto:santini@dalpescatore.com)  
 Address: Località Runate 15, 46013 Canneto Sull'Oglio, Mantova, Italy  
 Website: [www.dalpescatore.com](http://www.dalpescatore.com)  
 Cuisine: Italian

Signature dishes: Tortelli with pumpkin and parmigiano reggiano; Risotto with pistils of saffron and artichoke; Ravioli with sea bass and aceto balsamico tradizionale

This family-run restaurant has excelled far beyond its humble beginnings in 1925 to become a world-renowned, three-Michelin-star restaurant and a bastion of Italian cuisine and culture. In the kitchen, Nadia and Giovanni Santini perform a balancing act between traditional, age-old recipes and their own innovative culinary expressions. Located in an elegant country house within the nature reserve of the Oglio Sud Park, Dal Pescatore provides a gastronomic wonderland of the highest quality caliber.

# TOP 100

## 45 LUNG KING HEEN

Executive Chef: Chan Yan Tak

Phone: +852 3196 8880

Email: lungkingheen.hkg@fourseasons.com

Address: 4/F Four Seasons Hong Kong, 8 Finance Street, Central, Hong Kong

Website: www.fourseasons.com/hongkong

Cuisine: Traditional Cantonese

Signature dishes: Braised goose liver in abalone sauce and fish maw; Wok-fried prawns with dried chili and shallots

The first and only Chinese restaurant in the world to receive the accolade of three Michelin stars, Lung King Heen shines above the glimmering Hong Kong skyline as a beacon of opulence for connoisseurs of the gourmet world. Coaxed back into the restaurant industry from retirement, chef Chan Yan Tak selects only the finest ingredients to serve beautifully presented plates of inventive Cantonese dishes to delight even the most jaded palates.



DE KARMELIET



ZUMA

## 46 ZUMA

Chef / Owner: Rainer Becker

Head Chef: Li Soon

Phone: +44 (0)20 7584 1010

Email: info@zuma.com

Address: 5 Raphael Street, Knightsbridge, London SW7 1DL, UK

Website: www.zumarestaurant.com

Cuisine: Japanese Izakaya

Signature dishes: Moromi miso marinated baby chicken, oven roasted on cedar wood; Spicy beef tenderloin with sesame, red chili and sweet soy

One of the top hang-outs in London's glossy Knightsbridge area, Zuma often attracts a celebrity clientele and is a firm favorite of elite chefs such as Gordon Ramsay and Heston Blumenthal. Inspired by his travels in Japan, Rainer Becker combines the casual and shared dining of the Japanese 'izakaya' with the sophistication of modern fine cuisine. Designed by renowned Japanese architectural company Super Potato, the polished granite counters and sleek blond wood lattices provide a traditional setting with a chic edge. The menu focuses on simple yet high quality dishes, each prepared with a careful touch and a delicate balance of flavors.

## 47 DE KARMELIET

Head Chef: Geert Van Hecke

Phone: +32 2 050 33 82 59

Email: info@dekarmeliet.be

Address: Langestraat 19, 8000, Bruges, Belgium

Website: www.dekarmeliet.be

Cuisine: Contemporary French

Light and sophisticated, De Karmeliet blends high-quality French cuisine with local tradition to perfection. Set within a stately 18th century house complete with high ceilings and an impeccably manicured garden, the restaurant radiates an atmosphere of classic fine dining. The first Flemish chef to be awarded a Michelin star, Geert Van Hecke serves a faultless menu which he is constantly refining. Well established as a gastronomic landmark, this is gourmet cuisine at its finest.

# TOP 100



TANTRIS

**48 AKELARE**

Head Chef: Pedro Subijana  
 Phone: +34 943 31 12 09  
 Email: [restaurante@akelarre.net](mailto:restaurante@akelarre.net)  
 Address: Paseo Padre Orcoloaga, 56 20008 San Sebastián, Spain  
 Website: [www.akelarre.net](http://www.akelarre.net)  
 Cuisine: Modern Basque

A staple member of the gastronomic elite that litters the small city of San Sebastián, Akelare has championed Basque cuisine for over 35 years. Striking a delicate balance between tradition and innovation, Relais & Châteaux Chef Pedro Subijana toys with classic Basque dishes by applying avant-garde techniques without ever losing touch with the honest native flavors. Guests can expect playful elements like edible hay or paper, and appetizers that resemble mouthwash and face cream. The passion on the plates is accentuated by stunning panoramic sea views which add romance to an unforgettable meal.

**49 TANTRIS**

Head Chef: Hans Haas  
 VIP contact: Felix Eichbauer, General Manager  
 Phone: +49 89 3619 590  
 Email: [info@tantris.de](mailto:info@tantris.de)  
 Address: Johann-Fichte-Str. 7, 80805 Munich, Germany  
 Website: [www.tantris.de](http://www.tantris.de)  
 Cuisine: Seafood

A true piece of art in terms of restaurant architecture and design, Tantris boasts a striking Asian theme of contrasting reds and blacks along with oriental sculptures by famous architect Justus Dahinden. Along with artwork throughout, natural materials such as bamboo complement this venue’s authenticity. The menu at Tantris is a collaboration between Asian cuisine and art, with the majority of dishes hailing from the ocean. Perfected by chef Haas, one of the most renowned chefs in Germany, you would struggle to find better seafood in another landlocked city. Celebrating its 40th anniversary in 2011, Tantris has held two Michelin stars since 1974, the longest period of any restaurant in Germany. A creation of Fritz Eichbauer, Tantris is now owned by his son, Felix, who can take care of your reservations. VIP visitors can expect a séparée for a maximum of 26 guests, the garden salon can host up to 54 guests. There is also the possibility to rent out the whole restaurant for a maximum of 160 guests. Previous diners have included Woody Allen, Christina Aguilera and Yves Saint Laurent.

**50 DIE SCHWARZWALDSTUBE**

Head Chef: Harald Wohlfahrt  
 Phone: +49 7442 492665  
 Email: [tischreservierung@traube-tonbach.de](mailto:tischreservierung@traube-tonbach.de)  
 Address: Hotel Traube Tonbach, 72270 Baiersbronn im Schwarzwald, Germany  
 Website: [www.traube-tonbach.de](http://www.traube-tonbach.de)  
 Cuisine: French

Deep within the hills of Germany’s fairytale Black Forest, surrounded by tall fir trees, Relais & Châteaux Grand Chef Harald Wohlfahrt serves up magical gourmet dishes. Although predominantly French, Wohlfahrt’s menu shows influences from cuisine the world over, which he executes with his signature precision and finesse. Using woodland delicacies such as wild berries, deer and quail, the grand cuisine Wohlfahrt produces has received global commendation—he has even prepared meals for the International Space Station.



TANTRIS

# TOP 100

## 51 THE RESTAURANT AT MEADOWOOD

Head Chef: Christopher Kostow  
 VIP contact: Nathaniel Dorn  
 Phone: +1 800 458 8080  
 Address: 900 Meadowood Lane, St. Helena, California 94574, USA  
 Website: [www.meadowood.com](http://www.meadowood.com)  
 Cuisine: Contemporary

One of the most romantic restaurants in the Bay Area, The Restaurant at Meadowood offers gourmet cuisine in the heart of California's wine country. Everything about this luxury country resort exudes elegance and charm, not least the subtly brilliant food. Chef Christopher Kostow has been collecting accolades for his dynamic and playful approach since his career began, delivering unusual dishes with finesse and achieving three Michelin stars in the process.

## 52 THE INN AT LITTLE WASHINGTON

Head Chef: Patrick O'Connell  
 Phone: +1 540 675 3800  
 Address: Middle & Main Street, Washington, VA 22747, USA  
 Website: [www.theinnatlittlewashington.com](http://www.theinnatlittlewashington.com)  
 Cuisine: American

Having twice graced the Forbes List of most expensive restaurants in the United States, the Inn at Little Washington is luxurious dining at its best. With its sumptuous interior design, award-winning wine list, and inspired, delectable dishes, the restaurant is a mecca for foodies and wine critics alike. Dine among fellow patrons in the intimate dining room or book a place at the chef's table for a more exclusive experience.



## 53 L'ASTRANCE

Head Chef: Pascal Barbot  
 Maître d': Christophe Rohat  
 Phone: +33 1 40 50 84 40  
 Address: 4 Rue Beethoven, Paris 75016, France  
 Cuisine: Modern French  
 Signature dish: Galette of thinly sliced raw mushrooms and verjus marinated foie gras with hazelnut oil and lemon confit

Boasting a serious reputation for excellence, L'Astrance is high on many a gastronome's wish list. Head Chef Pascal Barbot and Maître d' Christophe Rohat learned the tools of their trade in L'Arpège and deliver technically brilliant food, with a daily bespoke menu composed of adventurous flavor combinations. With only 26 covers, guests must book in advance.

## 54 CHÂTEAU RESTAURANT JÖEL ROBUCHON

Executive Head Chefs: Yuichiro Watanabe / Alain Berzeroli  
 Phone: +81 3 5424 1338  
 Website: [www.robuchon.jp](http://www.robuchon.jp)  
 Address: Yebisu Garden Place, 1-13-1 Mita, Meguro-ku, Tokyo 153-0062, Japan  
 Cuisine: French

Celebrated French chef Jöel Robuchon has been honored by the gastronomic elite with an astonishing array of awards, including the world record for the most Michelin stars—the Château has earned the full three. A sophisticated, rich purple interior creates the hallmark Robuchon dining concept of 'convivialité' which champions culinary excellence within a casual but elegant setting. It offers a mainly à la carte menu based on classic French cuisine with a modern edge.

# TOP 100



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## L'ATELIER DE JOËL ROBUCHON

Head Chef: Olivier Eliezer

Phone: +852 2166 9000

Email: [reservation@robuchon.hk](mailto:reservation@robuchon.hk)

Address: Shope 315 & 401, 4th Floor, The Landmark, 15 Queen's Road, Central, Hong Kong, China

Website: [www.robuchon.hk](http://www.robuchon.hk)

Cuisine: East/West fusion

Another worthy entry for megastar chef Joël Robuchon, who was named 'Chef of the Century' by the guide Gault Millau in 1989, and continues to wow critics and expand his worldwide empire. The contemporary chic décor at L'Atelier contrasts red velvet seating with glossy, dark furnishing, giving it a distinctly oriental feel. Guests are shown to their seats by a former Miss Hong Kong where they can view the exquisite dishes being prepared in the open kitchen. The menu offers variations on French classics in innovative tapas portions.



LE CANARD, L'ATELIER DE JOËL ROBUCHON

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## RESTAURANT SANT PAU

Head Chef: Carme Rusalleda

Phone: +34 93 760 0662

Email: [santpau@rusalleda.cat](mailto:santpau@rusalleda.cat)

Address: Calle Nou 10, 08395, Sant Pol de Mar, Spain

Website: [www.rusalleda.cat](http://www.rusalleda.cat)

Cuisine: Modern Catalan

The inspired cuisine at Restaurant Sant Pau is well worth the scenic journey from Barcelona to the small fishing town of Sant Pol de Mar. Relais & Châteaux Grand Chef Carme Rusalleda has become a leading female figure in the industry, transforming a 19th century townhouse into a mecca of fine dining with her creative interpretations of traditional Catalan cooking. Along with her young and innovative team, Carme uses locally sourced ingredients to produce world-class food with her own distinctive style. To make the most of the menu, enjoy your meal by candlelight in the private pebbled garden overlooking the Catalan coast, a landscape that has inspired so many of Carme's dishes.

57

## DE LIBRIJE

Head Chef: Jonnie Boer

Phone: +31 38 4212083

Address: Broerenkerkplein 13-15, 8011 TW, Zwolle, The Netherlands

Website: [www.librije.com](http://www.librije.com)

Cuisine: Local, Seasonal

Signature dishes: Goose liver, fermented juice of red cabbage leaves, hazelnut, black olive, North Sea crab; Raw scallop, veal marrow, fermented garlic in a charcoal roasted celeriac juice; Epoisse, rabbit kidneys and potato juice  
Set in the depths of a 15th century Dominican monastery boasting magnificent gothic leaded windows, De Librije offers an extraordinary gastronomic experience. Head Chef Jonnie and Host / Sommelier Thérèse earned their two Michelin stars thanks to an obvious love for their traditional national cuisine, which they serve with passion. Using only the purest, locally-sourced, natural ingredients the duo have perfected their dishes to the finest degree. An exclusive table is available in the kitchen itself.

# TOP 100



DESSERT, MAISON TROISGROS  
© JÉRÔME AUBANEL

## 58 MAISON TROISGROS

Head Chef: Michel Troisgros  
Phone: +33 04 77 71 66 97  
Email: [info@troisgros.com](mailto:info@troisgros.com)  
Address: Place Jean Troisgros, 42300 Roanne, France  
Website: [www.troisgros.com](http://www.troisgros.com)  
Cuisine: French

This hotel restaurant, which offers some of the best views of the Ronne region, has long been regarded as one of the top restaurants in France. Chef Michel Troisgros was born and raised in the kitchen and was highly influenced by his grandmother's cooking. Now he delivers superb French cuisine steeped in his own nostalgic experiences and culinary finesse. Using only the freshest ingredients sourced daily from the local market, the seasonal menu constantly reinvents itself with intense attention to detail, which is mirrored in the impeccably tailored service.

## 59 KOJU

Head Chef: Toru Okuda  
Phone: +81 3 6215 9544  
Address: Dai-Ni, Sanyu Building, 8-5-25 Ginza, Chuo-ku, Japan 104-0061  
Cuisine: Traditional Japanese  
Website: [www.kojyu.jp](http://www.kojyu.jp)

With three Michelin stars, the use of quality ingredients is paramount at Koju. Helmed by Toru Okuda, the kitchen employs traditional techniques with a few contemporary touches. Get yourself a counter seat and take the opportunity to chat with the chef/owner himself.

## 60 BOULEY RESTAURANT

Head Chef: David Bouley  
VIP contact: Daniela Escobal  
Phone: +1 212 964 2525  
Email: [danielae@bouleynyc.com](mailto:danielae@bouleynyc.com)  
Address: 163 Duane Street (at Hudson), New York, 10013, USA  
Website: [www.davidbouley.com](http://www.davidbouley.com)  
Cuisine: French

Signature dishes: Porcini flan with live Alaskan Dungeness crab and a black truffle dashi; Organic Colorado rack of lamb with a soubise of cipollini, zucchini-mint purée and black truffle sauce; 'Chocolate Frivolous'—a chocolate brûlée, chocolate parfait and hazelnut dacquoise served with chocolate bread, praline and prune Armagnac ice cream

One of New York's most charismatic chefs, David Bouley has charmed Manhattan society with his old-world haute cuisine. Relaxed and elegant with a peach colored exterior, the atmosphere within the dining rooms of Bouley's flagship restaurant is reminiscent of a modern French château. The soft lilac walls are adorned with large canvasses of calming landscapes, illuminated by candlelight and enclosed by a cream stone vaulted ceiling. By using only the finest ingredients, Chef Bouley capitalizes on modern gastronomy to magnify the pure flavors of his cuisine, complemented perfectly by the freshly baked breads from his nearby bakery. Immensely popular on the New York dining scene, Bouley is one of the best restaurants in the Big Apple and a worthy addition to our World's Top Restaurants.



BOULEY  
RESTAURANT

# TOP 100

## 61 LA BASTIDE SAINT-ANTOINE

Head Chef: Jacques Chibois  
 Phone: +33 4 93 70 94 94  
 Email: info@jacques-chibois.com  
 Address: 48 Avenue Henri Dunant, 06130 Grasse, France  
 Website: www.jacques-chibois.com  
 Cuisine: Provençale French / Mediterranean  
 Signature dishes: Langoustine papillon in orange pulp emulsion with olive oil and basil; New wave Mediterranean bass with vanilla olive oil; Strawberries simmered in mulled wine, olive oil ice cream  
 Jacques Chibois's obsession with aroma and delicate flavors makes Grasse—the perfume capital of the world—the perfect location for his restaurant. Surrounded by the hills and plains of the beautiful Côte d'Azur countryside, the Provençale manor of La Bastide Saint-Antoine offers gastronomic treasures that delight the senses. Truffles feature heavily on the menu, particularly in January when Chibois hosts a vast truffle market, as does an array of vintage olive oils and edible flowers, providing a cuisine full of subtlety and dimension.



ENOTECA PINCHIORRI

## 62 ENOTECA PINCHIORRI

Head Chef: Annie Féolde  
 Maître d': Alessandro Giani  
 Phone: +39 055 242 757  
 Email: ristorante@enotecapinchiorri.com  
 Address: Via Ghibellina 87, 50122, Florence, Italy  
 Website: www.enotecapinchiorri.com  
 Cuisine: French/Italian Fusion  
 Enoteca Pinchiorri emanates character and charm with mosaics, parquet floors, a pink marble chimney and antique furniture, but it is the restaurant's cuisine rather than its décor that provides guests with the true show-stopper. Born in Nice, Annie Féolde successfully applies French techniques to Tuscan gastronomy. Dishes focus on one ingredient prepared by a number of methods. One popular dish on a single plate is Crawfish filled with zucchini and thyme, fried in batter and stewed with onions and bacon.



PASTA, ENOTECA PINCHIORRI

## 63 NARISAWA

Chef / Owner: Yoshihiro Narisawa  
 Phone: +81 3 5785 0799  
 Email: contact@narisawa-yoshihiro.com  
 Address: Minami Aoyama 2-6-15 Minato-ku, Tokyo 107-0062, Japan  
 Website: www.narisawa-yoshihiro.com  
 Cuisine: Satoyama-inspired, seasonal surprises / French Avant-garde  
 Signature dishes: Soup of the soil; Bread of the forest; Essence of the forest; Ash-Sean of the seashore  
 Merging sustainable development and gastronomic excellence, Yoshihiro Narisawa's pioneering cuisine aims to rebuild the ties between food and nature we have lost in our modern world. Devoted to seasonal produce, Narisawa imbues his dishes with the flavors and textures of the landscape from which they came, such as soil and tree bark. His passion is matched by his creative verve on the plate which makes dining at Narisawa a unique and inspiring experience.

## 64 RUST EN VREDE

Head Chef: John Shuttleworth  
 VIP contact: Andrea Shuttleworth  
 Phone: +27 21 881 3757  
 Email: andrea@rustenvrede.com  
 Address: Annandale Road, Stellenbosch, 7599, South Africa  
 Website: www.rustenvrede.com  
 Cuisine: Contemporary  
 Making your grand entrance via the sloping vineyards of this world-class restaurant and winery would be any oenophile's dream. This historic and award-winning estate, which has stood for centuries, is a flagship of South African excellence in the realms of gastronomy, wine and service. Chef Shuttleworth uses only the best ingredients to create a diverse, elegant menu including Ostrich fillet with foie gras and curried peaches. Wine enthusiasts can also delight in a private table in the original wine cellar, now a national monument.



RUST EN VREDE



RUST EN VREDE

# TOP 100



ROUGETTE, SCHLOSS SCHAUENSTEIN

**65 SCHLOSS SCHAUENSTEIN**

Head Chef: [Andreas Caminada](#)  
 VIP contact: [Nina Albin](#)  
 Phone: +41 81 632 10 80  
 Email: [nina.albin@schauenstein.ch](mailto:nina.albin@schauenstein.ch)  
 Address: CH-7414, Fürstenu, Switzerland  
 Website: [www.schauenstein.ch](http://www.schauenstein.ch)  
 Cuisine: Contemporary Swiss

Nestled in a 12th century castle in an alpine valley, Schloss Schauenstein's geographical setting is as spectacular as its culinary prowess, and has become a mecca for high-end gourmet dining. The extraordinarily talented Head Chef Andreas Caminada focuses on only a few ingredients in each dish to create elaborate aesthetic masterpieces to match the beautiful surroundings. This combined with a limited number of tables—only 26 covers—makes dining at Schloss Schauenstein a rare luxury.



KLAUS ERFORT

**66 GÄSTEHAUS KLAUS ERFORT**

Head Chef: [Klaus Erfort](#)  
 Phone: +49 681 95 82 68 2  
 Email: [kontakt@guestehaus-erfort.de](mailto:kontakt@guestehaus-erfort.de)  
 Address: Gästehaus Klaus Erfort, Mainzer Strasse 95, 66121 Saarbrücken, Germany  
 Website: [www.gaestehaus-erfort.de](http://www.gaestehaus-erfort.de)  
 Cuisine: Modern French

Signature dishes: Foie gras in salt crust with elderberry gelée and celery cream; Wagyu 'Gold Label' roast beef with white coco beans, onion cream and pak choi  
 Purity and authenticity are the key components of Klaus Erfort's award-winning cuisine. The warm, elegant atmosphere of Gästehaus reflects the respect and attention to detail present in both the food and the service. Erfort's dedication to flavor and creativity result in marvelous interpretations of French dishes which receive praise again and again.



APRICOT DESSERT, SCHLOSS SCHAUENSTEIN

**67 KANDA**

Chef / Owner: [Hiroyuki Kanda](#)  
 Phone: +81 3 5786 0150  
 Address: 3-6-34 Moto-Azabu, Minato-ku, Tokyo, Japan  
 Cuisine: Japanese

A gourmet jewel hidden within the quiet residential streets of Roppongi, the entrance to Kanda is easily missed with only a small wooden plaque hanging unassumingly by the door. Inside, simplicity reigns in both the chic minimalist décor and the high quality cuisine. There are no avant-garde techniques or flights of fancy here – just pure ingredients artfully presented. Just 15 seats in total, the best positions are by the long counter where the chefs demonstrate their thrilling knife skills.

# TOP 100



TARTE BOUQUET DE ROSES, L'ARPÈGE  
© J.C. AMIEL

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## L'ARPÈGE

Head Chef: Alain Passard  
Maître d': Hélène Cousin  
Phone: +33 (0)1 4705 0906  
Email: arpege.passard@wanadoo.fr  
Address: 84, Rue de Varenne, Paris, 75007, France  
Website: www.alain-passard.com  
Cuisine: Traditional French  
Situated on the chic Left Bank, Alain Passard's L'Arpège is dedicated to creating cuisine that embodies harmony. Every ingredient of each dish is carefully considered to ensure it matches the rest, a dedication that has earned a well-deserved three-Michelin-star rating. Passard is also devoted to quality; since 2000, the restaurant has been supplied by its own three 'potagers' or kitchen gardens, which annually produce 40 tons of fresh, all-natural ingredients. Experience this devotion in the sleek main dining room, or book the private dining room for up to 14 guests.

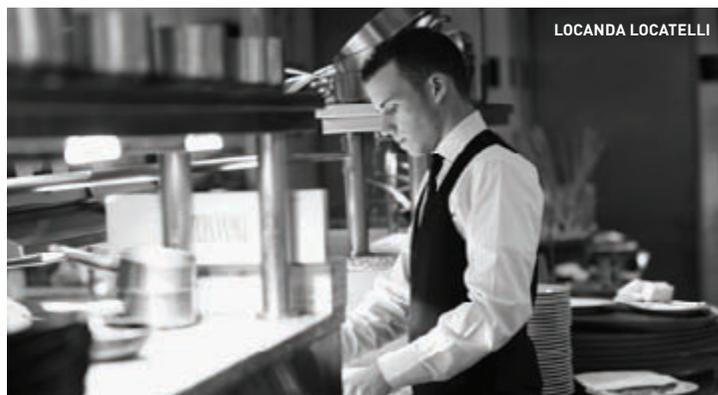
69

## GRAMERCY TAVERN

Owner: Danny Meyer  
Executive Chef: Michael Anthony  
Phone: +1 212 477 0777  
Address: 42 East 20th Street, New York, 10003, USA  
Website: www.gramercytavern.com  
Cuisine: Contemporary American  
Signature dishes: Marinated calamari and carrot salad; Lightly smoked Spanish mackerel; Stuffed meatball with fontina cheese; Grilled sturgeon with lemon fennel sauce; Rack of pork and braised belly; Chef's selection of farmstead cheeses; Warm chocolate bread pudding; Chocolate peanut butter cake with a glass of frozen milk  
A taste of old-world America within a cosmopolitan New York setting, the Gramercy Tavern celebrates the country's gastronomic history to a Michelin star pedigree. Thick wooden beams and a classic tavern design create a warm and inviting atmosphere. Renowned for its exceptional hospitality and service, the Tavern is committed to providing comfortable gourmet dining. Timeless American flavors and dishes are given a modern revamp which include clam chowder, peanut butter macarons and, in true New York style, excellent coffee.



SALAD AND FARRO,  
GRAMERCY TAVERN  
© ELLEN SILVERMAN



LOCANDA LOCATELLI

70

## LOCANDA LOCATELLI

Chef / Owner: Giorgio Locatelli  
Head Chef: Reno Bono  
VIP contact: Roberto Veneruzzo, General Manager  
Phone: +44 (0)20 7935 9088  
Email: info@locandalocatelli.com  
Address: 8 Seymour Street, London, W1H 7JZ, UK  
Website: www.locandalocatelli.com  
Cuisine: North Italian  
Signature dishes: Pan-fried scallops, celeriac purée and saffron vinaigrette; Home-made pasta ribbons with chicken liver and sage; Fillet of wild sea bass in salt and herb crust, escarole and green salad  
Opened in 2002 by Michelin-starred chef Giorgio Locatelli, this delightful Italian eatery offers sublime cuisine in uncluttered, comfortable surroundings designed by David Collins. With typical dishes including chargrilled squid, pan-fried calf's kidneys with lentils and mashed potato, and blackberry confit, Locanda is perfectly positioned to please those looking for a meal bursting with flavor and life. Adorning its walls are artworks by Paul Simonon of The Clash, and Damien Hirst, placing this restaurant firmly in the cool category.

# TOP 100



BRAS



LE GARGOUILLOU, BRAS

**71 TOP OF THE MARKET**

Executive Chef: Michael McDonald

Phone: +1 619 232 3474

Address: The Fish Market, 750 North Harbor Drive, San Diego, CA 92101, USA

Website: [www.thefishmarket.com](http://www.thefishmarket.com)

Cuisine: Seafood

Signature dishes: Dungeness Crab Cioppino; Smoked trout quesadilla served with guacamole, sour cream and salsa fresco; 'Ahi Poke'—cubed Yellowfin tuna loin in spicy sesame marinade, with crispy wonton stack  
Dining on the docks enjoying fresh clam chowder and watching the sun go down over the bay—you can't savor a more iconic dining experience along the golden Californian coast. An institution of fine seafood, The Fish Market shares the bounty of the Pacific ocean. In their flagship San Diego restaurant, Top of the Market brings the freshest and highest quality produce to a gourmet level. With panoramic views across the boardwalk pier, guests can taste the best of the ocean's delicacies in whilst gazing out over the dark blue waters.

**72 BRAS**

Head Chef: Sébastien Bras

VIP contact: Véronique Bras

Phone: +33 5 65 51 18 20

Email: [info@bras.fr](mailto:info@bras.fr)

Address: Route de L'Aubrac, 12210 Laguiole, France

Website: [www.bras.fr](http://www.bras.fr)

Cuisine: French

Signature dishes: Gargouillou

Nestled among the hilly meadows of the L'Aubrac region of Southern France, this family-run restaurant is a gourmet citadel of granite and glass, which has achieved worldwide fame and a firm place on the wish list of any serious epicurean. Self-taught father and son team Michel and Sébastien Bras draw inspiration from childhood memories and the striking countryside to create modern dishes bursting with flavor that pay tribute to the surroundings which they hold so dear. Passionate cooking and astonishing views make Bras an unforgettable culinary adventure.

**73 LE GAVROCHE**

Head Chef: Rachel Humphrey

Maître d': David Galetti

Phone: +44 (0)20 7499 1826

Email: [bookings@le-gavroche.com](mailto:bookings@le-gavroche.com)

Address: 43 Upper Brook Street, London, W1K 7QR, UK

Website: [www.le-gavroche.co.uk](http://www.le-gavroche.co.uk)

Cuisine: Classic French

Led by two generations of the gifted Roux family, this traditional French restaurant sets the standards of cooking and service by which others are judged. It was the first UK restaurant to be awarded one, two and three Michelin stars, and has hosted Hollywood royalty Eva Gardner, Charlie Chaplin and Robert Redford among its many celebrities. Guests at this restaurant can expect to taste French classics with a modern twist, in calm, comfortable, yet undeniably glamorous surroundings reminiscent of a French country manor.



LE GAVROCHE

# TOP 100



SNOW EGG, QUAY

**74 QUAY**

Executive Chef: Peter Gilmore

Phone: +61 1 9251 5600

Email: [reservations@quay.com.au](mailto:reservations@quay.com.au)

Address: Overseas Passenger Terminal, The Rocks, Sydney 2000, Australia

Website: [www.quay.com.au](http://www.quay.com.au)

Cuisine: Modern Australian

Signature dishes: Pork Belly with a braise of green lipped abalone, cuttlefish, hand-made tofu, Japanese mushrooms and chive flowers; Eight texture chocolate cake; White nectarine snow egg

At the forefront of the Sydney dining scene, Quay is blazing a trail with its extraordinary, innovative food. Chef Peter Gilmore has combed the breadths of the Australian continent sourcing rare ingredients to create dishes of exquisite flavor and texture. The spectacular fare is matched by its enviable floor-to-ceiling views of the Sydney Opera House and Harbour Bridge and, with a menu far ahead of its peers, Quay itself has become something of a Sydney landmark.

**76 CAPRICE**

Head Chef: Vincent Thierry

VIP contact: Jeremy Evrard, Restaurant Manager

Phone: +852 3196 8860

Email: [jeremy.evrard@fourseasons.com](mailto:jeremy.evrard@fourseasons.com)

Address: Four Seasons Hotel, 8 Finance Street, Central, Hong Kong

Website: [www.fourseasons.com/hongkong/dining/caprice](http://www.fourseasons.com/hongkong/dining/caprice)

Cuisine: Innovative French

On the checklist of connoisseurs from around the world, Caprice trades the conventional formality of French cuisine for a fresh, innovative take on the classics. With an interior offering a fusion of designs, the aesthetics of France and China blend together to create a unique 'Chinoiserie' dining experience. Three spectacular private dining rooms host up to 16 guests and boast stunning sea views across Victoria Harbour. The exclusive Caprice cellar houses Hong Kong's largest selection of artisanal French cheeses and carefully selected wines from Burgundy and Bordeaux, in addition to New World vintages.

**75 RESTAURANT QUINTESSENCE**

Head Chef: Shuzo Kishida

Phone: +81 3 5791 3711

Email: [info@quintessence.jp](mailto:info@quintessence.jp)

Address: 1F 'Barbizon 25' building, 5-4-7 Shirokanedai, Minato-Ku, Tokyo 108-0071, Japan

Website: [www.quintessence.jp](http://www.quintessence.jp)

Cuisine: French

Signature dishes: Goat milk bavarois with Chef's favorite olive oil; Meringue ice cream

Walls of deep bronze and chairs of sumptuous Italian leather mirror the attention to detail and level of quality in Restaurant Quintessence. With a menu based on seasonal produce, Quintessence champions a deep respect and connection with the ingredients, using extensive cooking techniques to extract the potential of every flavor with extreme care and patience. Chef Shuzo Kishida honors his training in L'Astrance in Paris to create exquisite modern French dishes imbued with his own artistic flair.

DESSERT,  
RESTAURANT QUINTESSENCE



**77 THE WATERSIDE INN**

Chef / Patron: Alain Roux

Head Chef: Fabrice Uhryn

Phone: +44 (0)1628 620691

Email: [reservations@waterside-inn.co.uk](mailto:reservations@waterside-inn.co.uk)

Address: Ferry Road, Bray, SL6 2AT, UK

Website: [www.waterside-inn.co.uk](http://www.waterside-inn.co.uk)

Cuisine: Classic & Modern French

Under the leadership of Alain Roux, of the legendary Roux family, the hallowed kitchens of The Waterside Inn attract gourmands from every corner of the globe. In a charming setting on the countryside banks of the River Thames, a small army of talented chefs prepare exquisite and elegantly presented French fare. Notoriously obsessive attention to detail ensures immaculate service within a relaxed atmosphere. For an exclusive experience, hire the lush private cottage or, in the summer, enjoy an aperitif on the river in the restaurant's own boat.

# TOP 100



LES AMBASSADEURS  
© ERIC CUVILLIER PARIS



LES AMBASSADEURS  
© THIERRY SAMUEL-ORMEAUX

## 78 LES AMBASSADEURS

Head Chef: Christopher Hache  
 Phone: +33 1 44 71 16 16  
 Email: [ambassadeurs@crillon.com](mailto:ambassadeurs@crillon.com)  
 Address: Hôtel de Crillon, 10 Place de la Concorde, 75008 Paris, France  
 Website: [www.crillon.com](http://www.crillon.com)  
 Cuisine: French

Surrounded by luxurious boutiques and grand Parisian monuments, the majestic Hôtel de Crillon is not only a masterpiece of 18th century architecture but also a palace of fine dining. Housed in a former ballroom, where kings, queens and emperors once graced the glittering dance floor, every inch of the dining room of Les Ambassadeurs exudes decadence. Crystal chandeliers cascade from the frescoed ceiling, while the marbled walls and champagne hues create a warm, sumptuous atmosphere. Selecting only the finest ingredients, Christopher Hache creates classic dishes of French haute cuisine with refined technique and elegance.

## 79 MARCEL'S

Head Chef: Robert Wiedmaier  
 Chef de Cuisine: Paul Stearman  
 Phone: +1 202 296 1166  
 Email: [info@marcelsdc.com](mailto:info@marcelsdc.com)  
 Address: 2401 Pennsylvania Avenue, NW Washington, DC, 20037, USA  
 Website: [www.marcelsdc.com](http://www.marcelsdc.com)  
 Cuisine: French / Belgian

Born and raised on a working farm, chef Robert Wiedmaier excels in hearty French cuisine. Rich in both taste and quality, Wiedmaier's dishes use time-honored slow cooking methods with patience and respect for the ingredients to extract sublime forgotten flavors. Drawing on his Belgian roots, he uses parts of the animal some chefs would ignore, with particular skill with sauces like caramelized crushed bones. Nightly live jazz performances and rustic, amber décor add a warm ambiance to the dining room.

## 80 LES NOMADES

Head Chef: Roland Liccioni  
 Owner: Mary Beth Liccioni  
 Phone: +1 312 649 9010  
 Email: [nomads222@hotmail.com](mailto:nomads222@hotmail.com)  
 Address: 222 East Ontario Street, Chicago, Illinois 60611, USA  
 Website: [www.lesnomades.net](http://www.lesnomades.net)  
 Cuisine: Classical French

Intimate and refined this 19th century townhouse offers a peaceful hideaway from Chicago's 'Magnificent Mile' shopping district. Almost completely covered in foliage, Les Nomades was once a private members' club and still retains vestiges of its fine past with an elegant dining room and rigorous jacket and tie dress code. The food has also remained top-class, with esteemed chef Roland Liccioni serving graceful French classics with hints of his Asian heritage.

# TOP 100



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## RISTORANTE PUNY

Owner: Luigi 'Puny' Mioli

Phone: +39 01 8526 9037

Address: Piazza Martiri dell'Olivetta 4-5, Portofino, Genoa, Italy

Cuisine: Traditional Ligurian seafood

It is easy to see why Richard Burton chose this spot to propose to Elizabeth Taylor, as the restaurant's superb position on the harbor front provides a striking view across the water. Tables and chairs flood onto the quay and are often filled with locals enjoying an aperitif before strolling around the harbor. It is the charismatic heart of the old town and the original harbor-side restaurant, but that only accounts for half of Puny's popularity—the traditional Ligurian seafood cuisine makes up the other half. Try the catch of the day done 'al verde' (in a green sauce of parsley, lemon and white wine) or sample 'papperdelle al Portofino', Puny's specialty that blends tomato and pesto.

82

## EDEN-ROC RESTAURANT

Head Chef: Arnaud Poëtte

Phone: +33 4 93 61 39 01

Email: reservation@hdcer.com

Address: Hotel du Cap-Eden-Roc-Antibes, Boulevard JF Kennedy, 06601, Antibes, France

Website: www.hotel-du-cap-eden-roc.com

Cuisine: Traditional French cuisine

Signature dishes: Fillets of red mullet fried 'à l'Antiboise'; Wild seabass 'façon Eden-Roc' with basil and a fennel mousseline

Suspended above the turquoise waters of the Mediterranean, the restaurant at Hotel du Cap Eden-Roc provides one of the most glamorous dining backdrops in the world. Chef Arnaud Poëtte reinvents French classics to create rich and elaborate cuisine that pays homage to the shoreline from which the ingredients are sourced. A mecca for the rich and famous, Eden-Roc Restaurant has delighted the palates of the world's elite for over 27 years.

83

## AMADOR

Head Chef: Juan Amador

Phone: +49 621 85 47 496

Email: reservierung@restaurant-amador.de

Address: Flosswörthstrasse 38, 68199 Mannheim, Germany

Website: www.restaurant-amador.de

Cuisine: Avant-garde

Signature dish: Mieral squab

Ultramodern chef Juan Amador is carving the future of German gourmet cuisine with his astonishing avant-garde menu. With sleek, high ceilings, white walls and futuristic décor, the dining room of three-Michelin-star Amador acts as a gallery showcasing the innovative flair of its owner. Paying extreme attention to detail, Juan creates experimental flavor combinations with cutting-edge techniques that amaze on both the plate and the palate.

84

## D.O.M.

Head Chef: Alex Atala

Sous Chef: Geovane Carneiro

Phone: +55 11 3088 0761

Email: dom@domrestaurante.com.br

Address: Rua Barão de Capanema 549, Jardins, São Paulo, Brazil

Website: www.domrestaurante.com.br

Cuisine: Contemporary Brazilian

Signature dishes: Palm heart fettuccine; Pirarucu with tucupi; Banana ravioli with passion fruit sauce and tangerine sorbet

Alex Atala has attracted wild acclaim for bringing local Brazilian cuisine and produce to the forefront of the international gastronomic scene. Discreetly located and with a restricted number of tables, the fare on offer at D.O.M. is as exclusive as the restaurant itself, serving up rare edible flowers, heart of palms and newly discovered ingredients from the native Amazon region.



D.O.M.

# TOP 100



RHUBARB DESSERT, CHARLIE TROTTERS

## 85 CHARLIE TROTTER'S

Head Chef: Charlie Trotter  
 VIP contact: Adriana Jurado  
 Phone: +1 773 248 6228  
 Email: [adriana@charlietrotters.com](mailto:adriana@charlietrotters.com)  
 Address: 816 West Armitage Avenue, Chicago, Illinois, 60614, USA  
 Website: [www.charlietrotters.com](http://www.charlietrotters.com)  
 Cuisine: Contemporary American  
 Charlie Trotter's is rightly regarded as one of the finest restaurants in the world. The recipient of countless awards including membership of the prestigious Traditions et Qualité, Charlie Trotter's is a must for any visit to Chicago. With an entirely self-taught chef at the helm producing three daily tasting menus, Chef Trotter works upon the principle that each course lays the foundation for the next; a progression of light courses culminating in one remarkably unified taste phenomenon.

## 86 CINC SENTITS

Head Chef: Jordi Artal  
 Phone: +34 93 323 9490  
 Email: [info@cincsentits.com](mailto:info@cincsentits.com)  
 Address: Carrer d'Aribau, 58, Barcelona, 08011, Spain  
 Website: [www.cincsentits.com](http://www.cincsentits.com)  
 Cuisine: Traditional and Contemporary Catalan  
 One of Barcelona's premier restaurants, Cinc Sentits has achieved fame within the city for its selection of only the freshest ingredients from throughout Spain. Cinc Sentits's seafood is always of the highest caliber, caught daily and couriered directly to the city, while butter from the Pyrenees, veal from Galicia, and foie gras and duck from Bajo Empordán ensure diners enjoy a selection of the finest authentic Spanish cuisine with every bite. Centrally located, this delightful restaurant will certainly—as the name implies—appeal to the 'five senses'.

## 87 MÉLISSE

Chef / Owner: Josiah Citrin  
 Chef de Cuisine: Ken Takayama  
 VIP contact: Matthew Greenberg, Maître d'  
 Phone: +1 310 395 0881  
 Address: 1104 Wilshire Boulevard, Santa Monica, California 90401, USA  
 Website: [www.melisse.com](http://www.melisse.com)  
 Cuisine: Contemporary American  
 One of California's premier dining destinations, Mélisse offers award-winning contemporary American cuisine with French influences using only the finest seasonal ingredients. Named best American and French restaurant in the Zagat Guide since 2003, Mélisse attracts both neighborhood diners and distinguished celebrities seeking an extraordinary fine dining experience. Its main dining room offers chic and elegant surroundings, while the Olivia and Augustin Rooms are available for private and business entertaining.

# TOP 100



88

## MARCUS WAREING AT THE BERKELEY

Head Chef: Marcus Wareing

Executive Head Chef: Darren Zelvick

Phone: + 44 (0)20 7235 1200

Email: [marcuswareing@the-berkeley.co.uk](mailto:marcuswareing@the-berkeley.co.uk)

Address: The Berkeley Hotel, Wilton Place, Knightsbridge, SW1X 7RL, UK

Website: [www.the-berkeley.co.uk](http://www.the-berkeley.co.uk)

Cuisine: Modern French

Helmed by star chef Marcus Wareing, this two-Michelin-starred restaurant displays technical brilliance in its execution of French cuisine. The menu offers modern, light cuisine evolved from Wareing's classical French background, and uses the best seasonal produce available. The restaurant's interior, designed by David Collins, abounds with rich jewel tones, creating an opulent, warm ambiance. Reserve the Pomerol room for a private lunch or dinner, or arrange a meal at the exclusive Chef's table, strategically positioned to oversee the workings of the kitchen.

89

## CHEZ PANISSE

Chef / Owner: Alice Waters

Head Chef: Jean-Pierre Moullé

Phone: +1 510 548 5528

Address: 1517 Shattuck Avenue, Berkeley, California 94709-1516, USA

Website: [www.chezpanisse.com](http://www.chezpanisse.com)

Cuisine: French

A devotee of sustainable cooking, chef Alice Waters is a long-standing crusader for Californian cuisine. A prolific author and active member of various food organizations and initiatives, she somehow finds time to produce the stunning dishes at Chez Panisse. The seasonal fixed menu changes daily, starting off rustic on Monday nights and culminating in more lavish fare on the weekends. Combining fine food with ecological harmony, the cuisine depends entirely on the organically-grown and sustainably-sourced produce from local farmers.

90

## THE RIVER CAFÉ

Head Chef: Ruth Rogers

General Managers: Charles Pullen and Vashti Armit

Phone: +44 (0)20 7386 4200

Address: Thames Wharf, Rainville Road, W6 9HA, UK

Website: [www.rivercafe.co.uk](http://www.rivercafe.co.uk)

Cuisine: Italian

Refurbished in October 2008, this classic London gem is back with a vengeance, serving robust, seasonal dishes inspired by the owners' passion for Italy and his experience living and cooking there. The interior is contemporary, airy and light, with the addition of an outdoor terrace overlooking the River Thames, making The River Café a buzzing hotspot particularly during the summer months. Significant new additions include a private dining room, kitchen table within the kitchen zone, and state-of-the-art cheese store. Come here for divine Italian specialities in a chilled out, no-frills environment.



THE RIVER CAFÉ

# TOP 100



GOURMET RESTAURANT VENDÔME  
© GRANDHOTEL SCHLOSS BENSBERG

## 91 TAILLEVENT

Head Chef: Alain Solivères  
Phone: +33 1 44 95 15 01  
Email: [reservation@taillevent.com](mailto:reservation@taillevent.com)  
Address: 15 Rue Lamennais, 75008 Paris, France  
Website: [www.taillevent.com](http://www.taillevent.com)  
Cuisine: French

A stronghold of classic luxury, Taillevent has represented the upper crust of Parisian dining for more than half a century. Founded by André Vrinat, one of the gourmet superstars of yesteryear ranked alongside André Pic and Marius Bise, Taillevent has an atmosphere of noble elegance, with blond-oak-paneled dining rooms and a grand staircase. The menu mixes its traditional haute cuisine with contemporary dishes refined to the highest degree. Famed for its excellent wine list, the restaurant holds over 25,000 bottles within the cellar of the renowned Caves Taillevent.

## 92 GOURMET RESTAURANT VENDÔME

Head Chef: Joachim Wissler  
Phone: +49 2204 420  
Email: [info@schlossbensberg.com](mailto:info@schlossbensberg.com)  
Address: Althof Grandhotel Schloss Bensberg, Kadettenstrasse, 51429 Bergisch Gladbach, Germany  
Website: [www.schlossbensberg.com](http://www.schlossbensberg.com)  
Cuisine: German nouvelle cuisine

Signature dishes: Goose liver  
One of Germany's top gourmet restaurants, the multi-award-winning Vendôme is a benchmark of luxury cuisine. Situated within the baroque splendor of the Schloss Bensberg Hotel, Head Chef Joachim Wissler enchants guests with his dramatic creations, focusing heavily on the pure flavors of classic, often forgotten dishes and giving them a modern twist. Grand in both style and substance, guests are also treated to magical views over the city of Cologne, best enjoyed at sunset when the restaurant is bathed in golden light.



CHEZ DOMINIQUE © TUUKKA KOSKI

## 93 CHEZ DOMINIQUE

Chef / Owner: Hans Välimäki  
Maître d': Pekka Koironen  
Phone: +358 (0)9 612 73 93  
Email: [info@chezdominique.fi](mailto:info@chezdominique.fi)  
Address: Rikhardinkatu 4, 00130 Helsinki, Finland  
Website: [www.chezdominique.fi](http://www.chezdominique.fi)  
Cuisine: French / Nordic

The jewel in Finland's culinary crown, Chez Dominique is widely regarded as the best restaurant in the country for its phenomenal patented cuisine. Bringing together Nordic and French gastronomy, chef Hans Välimäki aims to surprise with each plate of his secretive menu, without ever compromising on taste. Using carefully chosen local ingredients, the results are stunningly decorated dishes with exquisite color and flavor combinations. Innovative food and the alluring black tinted glass and monochrome design make Chez Dominique a unique and stylish dining experience.

# TOP 100



15 KINDS OF SHELLFISH  
SIMMERED WITH RICE,  
NIHONRYORI RYUGIN

## 94 NIHONRYORI RYUGIN

Head Chef: Seiji Yamamoto  
Phone: +81 3 3423 8006  
Email: info@nihonryori-ryugin.com  
Address: Side Roppongi Bldg 1F, 7-17-24, Roppongi, Minato-ku, Tokyo 106-0032, Japan  
Website: www.nihonryori-ryugin.com  
Cuisine: Japanese  
Signature dishes: Charbroiled large wild eel; From March to May 'Spring Special Edition' assortment of 30 kinds of Japanese vegetable; Wild duck grilled on charcoal in Tosa-zukuri style  
Flying the flag for Japanese cuisine, Seiji Yamamoto combines modern techniques with his classic Japanese training to unlock exciting new potential from each ingredient. With only seven tables, this discreet restaurant represents for many the future of Japanese cooking.

## 95 MASA

Chef / Owner: Masa Takayama  
Phone: +1 212 823 9800  
Email: reservation@masanyc.com  
Address: Ten Columbus Circle, Time Warner Center, Fourth Floor, New York, 10019, USA  
Website: www.masanyc.com  
Cuisine: Japanese  
Chef Masa cooks what he chooses from his wide array of exotic ingredients, often flown in from Japan. However, once your sushi is served, he will wait to anticipate your response and then adjust your meal accordingly. Masa is not merely a place to dine; it is a culinary experience where meals can last nearly three hours. Named by *Forbes Magazine* as one of the world's most expensive restaurants, tables are booked a month in advance and there is only one seating for lunch and dinner.

## 96 QUIQUE DACOSTA

Chef / Owner: Quique Dacosta  
Head Chef: Ricard Tobella  
Phone: +34 965 784 179  
Email: quiquedacosta@quiquedacosta.es  
Address: Ctra. Las Marinas, Km.3, con Carrer Rascassa 1, 03700 Dénia, Spain  
Website: www.quiquedacosta.es  
Cuisine: Avante-garde  
Nestled between mountains and sea, this avant-garde restaurant seems anomalous in the small traditional town of Dénia. Chef Quique Dacosta has been making waves on the fine dining scene for decades with his original style, attracting a string of food aficionados who travel from far and wide just to dine here. He belongs to a new generation of chefs who are pushing the boundaries of gourmet cooking. Dacosta is supported by a young, innovative team whose passion for their craft has breathed new life into the local food world.



# TOP 100



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## RESTAURANT ANDREW FAIRLIE

Head Chef: Andrew Fairlie

VIP contact: Ben Dantzie

Phone: +44 (0)1764 694267

Email: [reservations@andrewfairlie.co.uk](mailto:reservations@andrewfairlie.co.uk)

Address: The Gleneagles Hotel, Auchterarder, Perthshire, PH3 1JL, UK

Website: [www.andrewfairlie.co.uk](http://www.andrewfairlie.co.uk)

Cuisine: Modern, French inspired

Signature dish: Home-smoked Scottish lobster with warm lime and herb butter

Already an iconic luxury resort in the golfing realm, the world famous Gleneagles Hotel has now also become an epicurean citadel in the lush Perthshire countryside. Sumptuously lit with rich dark paneling and floor-length silk drapes, the restaurant opened to immediate critical acclaim. One of only eight Relais & Châteaux Grand Chefs in the UK, Andrew Fairlie is an A-lister of the gourmet world. His focus on quality, locally sourced materials means staff members are often found foraging in the hotel grounds. A chef of exquisite skill, he masterfully turns the best of Scottish produce—from wild salmon to Aberdeen Angus Beef—into legendary dishes.

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## LA GRENOUILLÈRE

Head Chef: Alexandre Gauthier

Phone: +33 3 21 06 07 22

Email: [contact@lagrenouillere.fr](mailto:contact@lagrenouillere.fr)

Address: Rue de La Grenouillère, 62170 La Madelaine sous Montreuil, France

Website: [www.lagrenouillere.fr](http://www.lagrenouillere.fr)

Cuisine: Contemporary French

Both rustic and modern, the exemplary cuisine on offer at La Grenouillère is charged with contrasts that challenge and excite even the most experienced epicureans. Showcasing local produce of the surrounding Calais countryside, such as brûlé chestnuts or wedges of honeycomb, as well as imported ingredients, Alexandre Gauthier experiments with ancient recipes, creating simply presented yet technically complex dishes. Cooking without constraint or convention, his mischievous style and sense of theater engages the diner. Whether smashing orbs of sugar-glass, dissecting larger-than-life wild mushrooms or serving dishes surrounded by smoking juniper bushes, La Grenouillère offers a highly memorable dining experience.

HEAD CHEF ALEXANDRE GAUTHIER,  
LA GRENOUILLÈRE



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## LE CHATEAUBRIAND

Head Chef: Inaki Aizpitarte

Phone: +33 01 43 57 45 95

Address: 129 Avenue Parmentier, Paris 75011, France

Cuisine: Modern French

Effortlessly cool and daring, there is a constant buzz surrounding self-taught chef Inaki Aizpitarte. A leader of the neo-bistro scene, his gutsy, often controversial cooking excites the palates of both gourmards and artists. A vintage dark rosewood and zinc bar, hard chairs and devilishly handsome staff provide an exciting, masculine atmosphere within which Aizpitarte serves his bold fixed menu. Simplicity plays a key role in his cuisine—he once famously served a dish of just a single, peeled apple pip—but his deconstructed bistro dishes and brash flavor combinations are always worth the gamble.

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## HIBISCUS

Head Chef: Claude Bosi

General Manager: Claire Bosi

Phone: +44 (0)207 629 2999

Email: [enquiries@hibiscusrestaurant.co.uk](mailto:enquiries@hibiscusrestaurant.co.uk)

Address: 29 Maddox Street, London, W1S 2PA, UK

Website: [www.hibiscusrestaurant.co.uk](http://www.hibiscusrestaurant.co.uk)

Cuisine: Modern British / European

Relocated from Shropshire, two-Michelin-starred Hibiscus is renowned for its fresh, locally-sourced produce. Dishes range from traditional English—cured Cornish mackerel and wood pigeon—to French-inspired cuisine such as crushed Provence figs for dessert, or blueberry madeleines. A private dining room is also available for a more discreet, intimate meal.