

Chapter 1 : OAD Top + European Restaurants

The British magazine Restaurant has been creating a run-down of the World's 50 Best Restaurants, since it's a list that has been sponsored for many years by San Pellegrino and Acqua Panna and is voted for by the Diner's Club World's 50 Best Restaurants Academy.

His restaurant, an hour south of Brussels, should not be missed by anyone who wants to follow the progress of a great young chef. The amazing bread and cheese carts, and a wine list that is packed with more cherries than a tart, are a few others. His cooking is a very unique combination of Spanish and Asian cuisines, prepared utilizing culinary techniques that range from the most traditional to the modern. Dishes like strawberries with kimchi, yogurt and baby squid or cocochas covered with pil-pil foie, fermented truffles jam, finger lime and horseradish were described as "so interesting" and containing "so much flavor. A jump from 88 to number 7 makes him the rising star of our list. His restaurant remains a must stop for anyone traveling along the axis from Milan to Venice. It created such a sensation that it is now being copied in restaurants all over the globe. You design and build a custom-made asador and grill everything from fish to steaks to vegetables to caviar over wood. Even the charcoal Arguinzoniz uses at this restaurant located on the back roads of the Basque country is made in house. A totally unique and original experience, and truly a must for those in search of exceptional products that are simply and perfectly cooked. The dining room seats only 17 people, and the arduous journey adds to the experience: When you finally arrive, you feel you have journeyed into the past. Dishes like labskaus and cod with a herring vinaigrette and saddke of lamb with chorizo, ricotta gnocchi, avocado and octopus show why Wissler is known for his impeccable ingredients and flawless execution, and why many consider him the most intellectual of the new generation of German chefs. The setting is idyllic: We assure you that if you are lucky enough to sample her cooking, you will want her to adopt you. The wine list is likewise glorious and features cherries from producers like Raveneau and Dujac. Gert De Mangleerrestaurant still offers up features an edgy, modern, molecular-influenced cooking served with energy, passion and creativity. Sommelier Joachim Boudens, who excels at unusual pairings, adds an extra dimension to the experience by offering some of the best wine service in Belgium photo credit: Na Honfleur, a village filled with shops that cater to the hordes of tourists who descend on it every weekend, seems an unlikely location for a fine dining restaurant. Alexandre Bourdas thought otherwise, and his restaurant sits less than 30 meters from the entrance to the old city. The pastries and wine cellar, handled by brothers Josep and Jordi, are so good that on their own they are a reason to visit the restaurant. Order an item with the simple title Porc and you might be served more than a dozen dishes, each using pork as the main ingredient but each prepared in a unique style. The Soft-spoken and amiable, Sang-HoonDegeimbre is known for serving a cuisine that features interesting and carefully thought-out ingredient pairings. Likewise, the wine carte, which includes a superb list of Champagnes and Alsatian, German and Austrian offerings, allows for some intricate beverage pairings with the food. The wine cellar is an absolute delight for oenophiles who love vintage Rioja. Rather, Crippa focuses on the lush vegetation of the region. A case in point is his signature salad, titled 21, 31, 41 because depending on the season, it contains somewhere between 21 and 41 different types of vegetables. Enrico lightly dresses the greens with some tuna dashi, then piles them into a dish one might otherwise use to serve an ice cream sundae. When you are done, you wash it down by drinking the dashi that has dripped down from the leaves into a small cup. One of the best lists of Rhone wines you ever will lay eyes on means you will drink as well as you will eat. The experience does not seem all that unusual until you realize the cannelloni is made from avocado and stuffed with a crab and mayonnaise salad, the razor clams are served with refried sauce and lemon air, and the confit potatoes come with Iberian-cured ham and pork rib juice. Renaut is equally comfortable working with ingredients that come from the earth and those from a local body of water; the result is a menu that includes dishes like turnip and red cabbage dumplings in a vegetable and horseradish broth, as well as pike and monkfish from Lake Geneva, served with a crunchy biscuit and onion jus. An additional bonus is a lovely setting on the third floor of a hotel that overlooks the North Sea. With his passing in at the age of 73, Pedro Arregui has handed off the spatula to his son Aitor. Though it gives the impression of being

merely a bistro, some of the most refined cooking in Copenhagen is happening here. While the menu is small – there is a four-course traditional menu plus a four-course vegetarian menu – it still manages to read like an advertisement for the New Nordic cuisine. The wine list is a good match for the splendid cooking, and the lovely views over the fields of Flanders add to the experience. Like many of his peers, Berlin is a forager, one whose skills could rival those of any other chef in the region. No other chef has created a cuisine as cerebral as that of Andoni Aduriz. Visiting his restaurant, a twenty minute drive from San Sebastian, is almost a guarantee you will experience at least one culinary technique you have never encountered before. But those who are in search of the highest-quality specimens of fish and seafood, prepared in an elegant, precise and contemporary way, should know that Uliassi is worth going out of your way for.

Chapter 2 : Best Restaurants in Europe

Europe has one of the finest eating places in the world that offers the best cuisines in the world. If you happen to visit England, you can't do without visiting The Fat Duck Restaurant.

Truffles, Champagne, pasta, prosciutto—all these and more delicious treats can be found on the Continent. Like the chefs themselves, Paris diners are breaking away from tradition with renewed enthusiasm. And because Parisians are more widely traveled than in the past, many ethnic restaurants—notably the best North African, Vietnamese—Laotian, Chinese, Spanish, and Japanese spots—are making fewer concessions to French tastes, resulting in far better food. Those with a sense of culinary adventure should not miss the tripe sandwich, served from stands throughout town. The serene Loire imposes its placid personality throughout this fertile valley. No big, bold, heavily tannic wines here. The service and setting are often basic, but the food can be memorable. La Cucina Costiera seems more sensuous amid all this beauty. Sun-dried tomatoes and chili peppers hang in bright red cascades on balconies and shopfronts. Eggplant, asparagus, and mushrooms thrive in the Tramonte uplands, while tomatoes come from Campora. And a coterie of creative young chefs like Anthony Bonnet have emerged, making it hard to go wrong in this food-focused city. There are few nicer ways to spend an afternoon than to travel to the fabled wineries of the valley and sample the golden nectar coaxed from the vines. Here you can discover some of the finest white wines in Europe. With few exceptions, food in this region is on the simple side. The basics are available in abundance: Truffles are the superstars of the interior villages and work their way onto autumn menus in pastas, game dishes, and on beds of homemade polenta. Most chefs prefer to follow the mantra of freshness over fuss, and simplicity of flavor and preparation over complex cooking methods. Rome has been known since ancient times for its grand feasts and banquets, and though the days of Saturnalia feasts are long past, dining out is still a favorite Roman pastime. This is why the basic trattoria menu is more or less the same wherever you go. Summer fare borrows heavily from Andalusian cuisine, while minimalist contemporary cooking offers lighter postmodern alternatives based on traditional ingredients and recipes. Milan runs counter to many of the established Italian dining customs. Meals are not the drawn-out pastime they tend to be elsewhere in Italy. Champagne firms—Veuve-Clicquot, Mumm, Pommery, Taittinger, and others—give travelers tours of their chalky, mazelike caves cellars. Coastal waters from Dieppe to Granville are equally generous, yielding sole, turbot, and oysters. In summer, shops and museums may shut down, after their morning hours, from noon until 3 or even 4 pm, as much to accommodate lazy lunches as for the crowds taking sun on the beach.

Chapter 3 : European's Best Restaurant and Bakery

Best Dining in Europe: See ,, TripAdvisor traveler reviews of 1,, Europe restaurants and search by cuisine, price, location, and more.

From Groucho Marx, Spring 93 Midnight is nearing, and chef Jean-Pierre Silva is coming out from his kitchen, a Sancho Panza Belicosos gripped between his fingers, to relax with guests in the bar lounge of his two-star Michelin restaurant, Hostellerie du Vieux Moulin, in Burgundy. French law, not Silva, dictates which cigars resting in his humidor get onto his official or private list; cigars bought outside the French state-controlled tobacco distribution system may not be sold in restaurants. Under that rule, Silva may only sell cigars bought at the closest authorized tobacco store. Befriend the chef, though, and he might unlock his humidor and offer a smoke from his personal collection. Yet some troublesome, if as yet somewhat uncertain, developments on the antismoking front could have an impact on what traditionally has been a laissez-faire attitude about cigars, and smoking in general. Belgium and France have already enacted antismoking laws, and there is talk in Brussels that the regulations could spread to the entire European Community. It contains more than cigars, all from Cuba. Girardet disappears into the kitchen for a moment and comes back with some long, unmarked cigars to offer the guests. Girardet gets a smile on his face, just like someone who has pulled a rabbit out of his hat, when discussing his personal cache, kept somewhere near the kitchen. In his own seat restaurant, he forbids pipe smoking. Anyone lighting up a pipe will get a notice carried on a silver plate by a waiter that requests the customer extinguish it. And cigar smokers are usually polite and cultivated. I gave the other guy some Armagnac and moved him to the bar. The cigar smoker finished half the bottle before he left. Remodeled recently, the restaurant will allow cigars in a high-ceiling salon being refurbished as part of the project. Like Khoo, many other European restaurateurs are unwilling to give up on cigars despite the hassles. Instead, they are turning to special smoke rooms or other alternatives as they try to come to grips with growing pressure from customers and legislators for smoke-free areas. In January , Belgium became the first country in Europe to require all restaurants, bars and cafes to set aside nonsmoking areas. On January 1, , the amount of space that must be reserved to nonsmokers increased from the current 33 to 50 percent, according to Patrique Doncq, spokesman for the Belgian-Luxembourg Tobacco Industry Association. While seen as a nuisance by the restaurateurs, the law enjoys popular support. In Italy, the Ministry of Health proposed two years ago to restrict smoking in many public places, including offices and restaurants. In Spain, only Catalonia has passed legislation banning smoking in all public places except in areas specified for smoking. In Germany, hotels and restaurants have adopted self-imposed restrictions, but there are no laws requiring smoke-free areas. In Great Britain, the government proposed in a Code of Practice that recommended smoking be prohibited in restaurants catering to youths, like fast-food places, and limited in buildings visited by the public; the document also urged restaurant managers to "make efforts to cater to the interests of the nonsmokers. The decree, which is an amendment to the Evin Law passed two years ago, bans smoking in cafes, hotels and restaurants and all other so-called public places, according to TDIC. Smokers may light up in these places but only in specified smoking areas. The new law is a hot topic of the day among French restaurateurs, and some chefs have challenged the decree in court. The case is pending. Alain Senderens of Lucas Carton, a three-star Michelin restaurant in Paris, loves cigars and calls the new law "intolerable. A cigar is gastronomy. It is part of the meal. Just like a cafe allows you to digest, a cigar continues the pleasure of the meal. A Cognac or Armagnac with a cigar is like fire on fire. A cigar needs a drink with rounder alcohol. A mature Madeira has complementary aromas of cigar, old leather, like a horse saddle," says Senderens one afternoon as he draws on a Punch Punch de Luxe, a gran corona he describes as a perfect mid-afternoon cigar after a late lunch. Creating a separate room for nonsmokers was impractical at Lucas Carton, a one-room, table restaurant located in a turn of the century building. Instead, the restaurant asks customers when they call for reservations whether they want to sit in a smoking or a nonsmoking area. On one recent night, only two tables were declared smokers. Some customers are afraid to declare they are smokers until they arrive in the restaurant because they fear being relegated to a bad table. Customers are asked when they arrive in the restaurant

whether they want to sit in the smoking or nonsmoking area. A little nonsmoking sign stands on the nonsmoking tables. Cigar consumption has followed the same downward curve as eaux-de-vie and hard liquor in the past five years, at least at the Ritz. Customers can pick from a list of 17 Cuban and Dominican cigars. Davidoff's Dominican cigars sell well. There is a part of the clients which is very knowledgeable, and there is a part of the clients which goes for brand names. Langlois estimates that five percent of the clients smoke cigars, 15 percent, cigarettes and 90 percent drinks wine. In the past, Americans have outranked other clients complaining about a neighbor smoking during the meal, but lately French doctors, lawyers and businessmen have voiced their irritation with smokers. But it can happen that we get a difficult and stubborn client, who must change his table," says Wemer. At Georges Blanc, the three-star Michelin restaurant in Vonnas, nonsmokers and cigar lovers coexist happily, thanks to a house rule that appears in fine print on the menu: In advance of his time, Blanc divided up his restaurant in smoking and nonsmoking areas years ago, and the staff asks which area clients want when they make the reservation. If there is a place cigar lovers will feel right at home it is at Troisgros, the three-star restaurant in Roanne, where the late founder, Jean-Baptiste Troisgros, was big on cigars. He passed his love for an excellent Havana onto his son, the deceased Jean Troisgros. Now brother Pierre Troisgros continues to provide one of the finest cigar experiences any cigar aficionado may wish for. Walking down the stairs to the cellar are museumlike pieces with cigar themes. I am at the level of Montecristo No. Somewhere in the restaurant, like Silva and Girardet in theirs, Troisgros keeps a cache of specialties that include some Rafael Gonzalez cigars which are hard to find in France. At top restaurants like Troisgros you can enjoy in peace a Romeo y Julieta Corona or a Punch corona after a grand meal. Even though the new antismoking climate in Belgium and France may be the beginning of the end of European tolerance to a distinguished tradition, no one is writing an epitaph for cigars. For people who care, smoking a fine Havana is a way of life worth preserving. No one expects the tradition to disappear. Search our database of more than 17, cigar tasting notes by score, brand, price range, country, size, year and more. A curated weekly newsletter about cigars and the good life.

Chapter 4 : World's Top 50 Restaurants - www.nxgvision.com

Europe-based Restaurant Magazine recently revealed the 50 Best Restaurants in the World for , chosen by an international panel of chefs, food critics and restaurateurs. The panel was divided into 20 voting regions from different parts of the world, each with its own small jury. In total,

Even Michelin starred chef Heston Blumenthal has noted his appreciation for Alpine restaurants, particularly in Courmayeur. This continues onto the menu, which specialises in local and trans-Alpine cuisine. Notable dishes include homemade ravioli with mountain butter and walnuts, or chestnut dumplings with fontina sauce and nettles. All the meat is free range and locally reared. The relaxed upstairs bistro is perfect for aperitivo and platters of charcuterie at lunchtime, while the fine dining restaurant on the ground floor provides a leisurely destination for evening meals. The wide windows frame Mont Blanc perfectly and on sunny days you can enjoy your meal on the panoramic terrace. The hut itself is built from Dolomite stone and wood. A large window with panoramic views across the mountains dominate the contemporary, Scandinavian-influenced dining room. The hut has a self-service bistro and a cocktail lounge. However, the table-service restaurant is the place to sample the local Ladin cuisine, a fusion of hearty Tirolean and classic Italian flavours. Try it with a perfectly aged Zweigelt wine from the extensive cellar. The wind-sheltered sun terrace, with its lambskin chairs, is the place to be on sunny afternoons. The open kitchen lends additional buzz. Hospiz Alm, St Anton, Austria Chef Stefan Griessler brings traditional mountain food like goose liver terrine and medium-rare roast beef to a new level. During the day you can dine on the spectacular sun terrace, one of the best in the Alps, which overlooks the slopes of St Christoph. By night, head inside where the dining room has the perfect mix of cosy nooks for romantic meals, private dining rooms for celebrations and big group tables set around a large open fire in the centre. Not only has it won a Five Star Diamond award, it also has bottles of up to 18 litres. It must be seen to be believed. Lac Des Chavonnes, Villars-Sur-Ollon, Switzerland Nestled on the shore of Lac des Chavonnes, just metres from the base of the Petit Chamossaire chairlift, this intimate chalet restaurant is not to be missed. The views of frozen waterfalls and pine trees add a magical backdrop, especially when you appreciate that the ingredients were grown and reared in the very same scenery. Lamb grazed on local pastures is roasted with fresh herbs. Even the wine has provenance:

Chapter 5 : Three-Star Heaven: Europe's Top Restaurants | Cigar Aficionado

Take a tour of Europe and you'll find some of the best vegetarian restaurants in the world, where your meat-loving friends won't feel like they're missing out.. Far from vegetarian food being something to 'endure', the old continent has stepped it up when it comes to meat-free dining, making it an exciting destination in its own right.

Top 10 Restaurants in Europe European Restaurants Europe has one of the finest eating places in the world that offers the best cuisines in the world. It is the topmost restaurant in Europe. It has been listed as the second best restaurant in the world. The restaurant has been designed in a modest manner manifesting a conventional cottage look. This place has the rapture of true culinary seduction. The Pierre Gagnaire Restaurant, Paris definitely holds the second position. It is undoubtedly the best restaurant in France. Chef Pierre Gagnaire experiments with French flavors efficiently and adds exclusivity to each recipe offered. Noma is popular all over the world for their Martini Bars and Asian delight mixed with native touch. They make the best meat dishes to flatter your palate. You will not get to experience the Le Louis fish delight anywhere else in the world. They make outstanding rock fish in indigenous flavors. They make the best garlic dishes in the world. Their garlic butter chicken and the garlic tomato sauce are some of their most loved dishes. Not forgetting about the Hof van Cleve, located in Belgium, the eighth best restaurant in Europe, gives an indigenous look, with cheese and bacon extravagance. Situated on the countryside, they present a beautiful ambience, surprisingly rustic. The Netherlands is not far in offering palatial delight, The Oud Sluis, located in Sluis, Netherlands is the ninth best eating place in Europe. You can enjoy your drive to the restaurant as it is out in the country. They offer a wide range of fruit recipes. Their Oyster recipes are outstanding. Their best offerings include the take on saffron risotto and breaded veal cutlet and steam cooked tiramisu. If you are planning for a vacation, a Europe tour is the best way to give yourself a culinary treat with all these remarkable places. The Fat Duck Restaurant England 2. The Pierre Gagnaire Restaurant Paris 3. The Noma Restaurant Denmark 4. The Brasserie Lipp Paris 8. Hof van Cleve Belgium 9. The Oud Sluis Restaurant Netherlands The Cracco Peck Restaurant Milan.

Chapter 6 : Best Restaurants in Europe - TripAdvisor Travelers'™ Choice Awards

Chianti restaurants serve Tuscan dishes similar to those in Florence, but they also have local specialties, such as pasta creations made with pici (a long, thick, hand-rolled spaghetti).

Nearby Roses is packed and touristy. Head in the other direction to Cala Joncols, for a fairly modest room hotel in its own gardens behind the beach. Run by chef Heston Blumenthal since it opened in , it already has three Michelin stars under its belt. Try the spectacular eight-course tasting menu. Reserve two weeks in advance for weekdays and at least a month ahead for weekends. Make a gastronomic weekend of it and stay at the Michelin-starred nine-room Waterside Inn. Gagnaire should be its Matisse: If you want to venture to the frontier of luxe cooking today -- and if money is truly no object -- a dinner here is a must. Ultra fresh and exotic ingredients include prawns flown in from Madagascar. Leave room for the famous Grand Dessert, seven mini delights such as rum baba, roasted rhubarb and buckwheat pancake. Service is great, as you would expect for the money. The wine list is competent and the wine service very good. Reservations essential and are taken up to a month ahead. Well, it certainly appears so. The course tasting menu is incredible. Open with bagaduce oysters and ossetra caviar, then wing through variations on truffles, tuna nicoise, sweet butter-poached lobster, chicken and dumplings, spring lamb and so on, finishing in triumph with the *delice au chocolat et caramel*. Reserve up to two months in advance. Continue the French-California theme at Maison Fleurie - five minutes from the restaurant. It has 13 rooms set in a peaceful landscaped garden. Bicycles are provided to help tick off the surrounding Napa wineries. Desserts include an orange, honey and black pepper sorbet served prior to a blue cheese bavarois. Finally, early season berries with orange and Grand Marnier jelly and champagne ice cream, a floating island with vanilla and praline anglaise, and a flourless chocolate cake with a bitter chocolate sorbet and orange ice cream. The combination of excellent food and superb service will make this culinary experience unforgettable. Bookings are essential and can be made one week ahead of time. All major credit cards are accepted. The two menus are a riot of rare ingredients, accompanied by equally rare wines. Phone at least two months in advance. The restaurant is open between April and October; we recommend booking in January. The easiest way to get a table is to stay at super-cool Michel Bras itself. Limousin veal, Pyrenean lamb and amazing local herbs and breads. Call two or three weeks in advance. The service is amazing, unparalleled except perhaps by that at French Laundry. Per Se is grand luxe without the pretention: In this lovely old port town, which looks as if time had stood still, is the *Restaurante Arzak*. Traditional Basque ingredients are lovingly prepared to produce dishes of superb standard that retain their regional authenticity. No wonder many people living kms into France will specially drive to this restaurant to enjoy fine Basque cuisine. Annual closing from June 18th to July 5th and from November 5th to 29th. Every dish is the result of a search for original and tasty solutions to new gastronomic problems. Most of the time the problems are solved with rare perfection: The desserts are perfect, the wine list is well thought out, and every kind of cigar is available. The service is very efficient. The restaurant is not in the city center, but it is worth going out of your way for. Closed for holidays from the third week in December to the second week in January. For over 18 years, the restaurant has dedicated itself to excellence, so expect some of the best, most innovative food on the planet. Combinations are complex and often surprising, with influences from just about every world culture that cooks. You might find yourself starting with a small cube that alternates thin slices of orange with house-smoked salmon, or perhaps a diver sea scallop with leek confit and Uruguayan Osetra caviar. Chestnut soup with butternut squash and cloves might precede whole roasted squab with black trumpet mushrooms, oxtail, collard greens, and red-wine-braised carrots, followed by South Dakota bison tenderloin with rutabaga, white polenta, and spiced date. Vegetables might include roasted organic beets with crosnes, porcini mushroom, and garlic chutney. The wine list has few equals in this city, and a good selection of wines is available by the glass and half-glass. The restaurant is located on a cliff top, overlooking the calm waters of the Caribbean. First opened in , The Cliff has established itself as one of the finest and most popular restaurants in the entire Caribbean. Open for dinner only, the restaurant is truly magical at night when it is illuminated with candles and torches for a romantic ambience. The Cliff is famous for cuisine that blends the

flavors of the Caribbean with those of other nations. Diners can begin their meal with classic appetizers such as foie gras and chicken liver parfait with apple and raisin chutney and port glaze, ravioli filled with smoked salmon, cream cheese, spinach, or snails in puff pastry. Reservations are required especially during the winter season. You can make a reservation up to one calendar month in advance. The boutique Myhotel Chelsea is a minute walk from the restaurant. You are looking at two or three weeks for an 8pm table. The main dining room is dressed in neutral colors, with beige banquettes and minimal decoration. Elegant desserts, exceedingly personalized service, and a well-selected wine list contribute to the overall experience. Reservations essential one week in advance. A, B, C, D, 1, 9 to 59th St. Le Figaro was in no doubt: You turn up with crossed fingers, put your name on the list and wait at the bar. The restaurant is attached to the historic Hotel Pont Royal or, 15 minutes away, try Hotel de la Tulipe, hidden in an ancient convent. Reserve two weeks ahead for a Friday night, three weeks for a Saturday evening. Nobu is part of the super-trendy Metropolitan. We recommend trying it. Once a smokehouse, they have cleverly kept the white stone walled setting intact. Complete with its famous in-house bakery, the bread, which greets you as you sit down, is a welcome appetizer. Mainly a meat eating paradise, the menu changes every day and the latest fare can be found on their website. Their Widgeon, a gamey duck, is soft, succulent and unforgettable. Their Ox tail is served braised, in delicious dark gravy, is fall-off-the-bone incredible. To make the dish an altogether melting experience the accompanying mash is a perfect sidekick. With an excellent wine list, St John is the perfect dining experience. Delectable dishes include roasted foie gras with beetroot pickle and syrup, and roast langoustines with peas and braised veal shin. The secluded Elystan Street location, led by a young, talented husband and wife team, Tom Aikens is a real winner. Awarded a Michelin star within 10 months of opening, there is no doubt another is not far away.

Chapter 7 : The World's 50 Best Restaurants - Wikipedia

Europe's 5 best gourmet restaurants for apr s-ski dining By Craig Burton on Mar 17, in Austria, Europe, Food and Drink, Going Out, Italy, Regions, Restaurants, Switzerland, Travel Miscellany, Western Europe.

Chapter 8 : Best Restaurants in Europe - TripAdvisor

Situated on the top floor of the beautiful Rome Cavalieri hotel, itself located on top of the highest hill of the city, Monte Mario, La Pergola is a true destination restaurant.

Chapter 9 : | Travel + Leisure

Unquestionably, cigars are down but not out in Europe's top restaurants. At Girardet's, there is still a demand for fine Cuban cigars, and none is more popular than Dom P rignon, the 7-inch Churchill from Davidoff (priced at \$28 but no longer produced) and the Davidoff No. 2 (\$20), according to ma tre d'h tel, Jean-Louis Foucqueteau.