elitetraveler
Top 100 Restaurants in the World - The List

elite traveler
Top restaurants in the World
PR Coverage
Chef Heston Blumenthal outside The Fat Duck restaurant, which slipped to 5th position in Elite Traveler's survey.

The super-rich are losing their appetite for fine dining in London, according to an annual survey of the world’s top 100 restaurants, with the number of UK eateries dropping by a quarter and every British entry slipping in the rankings.

Voted for by regular private jet passengers, of the eight UK venues to make the cut this year, only one made the top 10 — The Fat Duck in Bray, which slipped two places to rank fifth. Individual UK entries fell by an average of 16 places.

Four restaurants — Alain Ducasse at the Dorchester, Zuma and Nobu in London, plus The Waterside Inn at Bray — fell out of this year’s top 100 list, compiled by Elite Traveler, a lifestyle magazine distributed on private jets.

The international survey saw 17 new entries, but none were from London despite a wave of new openings in the capital in recent years. The accolade of best restaurant in the world went to Chicago’s Alinea — the fourth consecutive year it has topped the poll — and the US overtook France, with 19 restaurants featured to France’s 14.

New York produced nine of the top 100, with Eleven Madison Park ranking the highest in fourth place, followed by Paris with eight restaurants and London with five.

In the 2015 list, The Ledbury in Notting Hill fell three places to rank 12th, Dinner by Heston Blumenthal slipped two places to rank 25th, Restaurant Gordon Ramsay dropped eight to 32nd and Michel Roux Jr’s Le Gavroche tumbled 19 places to 93rd.
The world's top 10 restaurants
Private jet passengers vote for their global favourites in 2015

1) Alinea, Chicago, US
2) El Celler de Can Roca, Girona, Spain
3) Azurmendi, Larrabetzu, Spain
4) Eleven Madison Park, New York, US
5) The Fat Duck, Bray, UK
6) Robuchon au Dôme, Macau, China
7) Per Se, New York, US
8) La Pergola, Rome, Italy
9) Le Bernardin, New York, US
10) Osteria Francescana, Modena, Italy

_Source: Elite Traveler_

Voted for by 4,000 readers of the magazine, the survey organisers said that despite London’s fall in favour, it still outranked other cities that boasted more Michelin-starred restaurants.

Rival restaurant critic Peter Harden, co-founder of the Harden’s Guide, was quick to jump to the defence of the capital’s venues.

“The unifying factor of people who travel by private jet is probably that they have more money than sense, and follow fashion rather than set it,” he said.

Mr Harden did not mourn the passing of Alain Ducasse at the Dorchester — which the _Harden’s review_ describes as a “bland foodie temple” with an “unchallenging and stratospherically overpriced” menu despite its three Michelin stars — but he lamented the conservative choices of the magazine’s readers.

_“Hedone_ in Chiswick is emerging as one of the most exciting restaurants in the country, but the only way this group probably pass through that part of London is en route from Heathrow to Belgravia,” he scoffed.

Outside of London, Raymond Blanc’s Belmond Le Manoir aux Quat’Saisons in Oxfordshire fell 31 places to rank 61st, but the biggest faller, dropping 52 places, was Restaurant Andrew Fairlie in Gleneagles, now ranked 98th.

_http://www.ft.com/cms/s/0/d468a56e-d859-11e4-8a68-00144feab7de.html_
The super-rich are losing their appetite for London’s fine dining scene, according to a survey of the 100 best restaurants in the world.

The number of UK venues celebrated among the most outstanding kitchens in the world dropped by a quarter this year, while every British entry tumbled down the rankings.

Elite diners said they would prefer to eat at restaurants in the US, Spain and France, according to *Elite Traveler*, a lifestyle magazine distributed on private jets.

Heston Blumenthal’s The Fat Duck, in Bray, Berkshire, was the only restaurant in the UK to make the top ten. Another of his restaurants, Dinner, as well as Restaurant Gordon Ramsay and Michel Roux Jr’s Le Gavroche, all in London, were less popular than they were last year. At the top of the list was Chicago’s Alinea, which was announced as the best restaurant in the world for the fourth year running. Its modern, experimental menu offers “green apple helium balloons” and a scallop dish with “fourteen textures”. Restaurants including Alain Ducasse at the Dorchester, Zuma and Nobu — which both serve contemporary Japanese cuisine in London — and the Roux family’s The Waterside Inn in Bray failed to make the top 100 this year.

[http://www.thetimes.co.uk/tto/life/food/article4400908.ece](http://www.thetimes.co.uk/tto/life/food/article4400908.ece)
London is officially one of the best places to eat in the world

London is crowned the third best culinary destination in the world in a poll

By Saffron Alexander
4:00PM BST 01 Apr 2015

The British used to be laughed at for their food, but according to a new poll, London is now among the top three culinary destinations in the entire world.

Readers of Elite Traveler, a 'private jet lifestyle publication', placed London as their third favourite place to eat, with only New York and Paris ranked above it. Eight UK restaurants made it into the final list of the 100 Restaurants in the World, with five of them based in London.

The Ledbury came in at 12th place, Dinner by Heston Blumenthal in 25th, Restaurant Gordon Ramsay in 32nd, Amaya in 92nd and Le Gavroche in 93rd place.

Heston Blumenthal found himself on the list twice, as his Berkshire restaurant The Fat Duck was the highest-ranked UK restaurant at number five. Head chef Jonny Lake said he felt “absolutely brilliant. This is just incredible news and an amazing achievement for the entire team at The Fat Duck.

"It's a great feeling to have been recognised by Elite Traveler's readers as one of the top five restaurants and it means a lot to all of us. We are really grateful.”

Raymond Blanc's Le Manoir aux Quat'Saisons in Oxfordshire came in 61st place whilst Andrew Fairlie in Scotland was placed in 98th. The world's best restaurant according to the list is Chicago's Alinea, which took the coveted number one position for the fourth consecutive year.

Michelin stars and celebrity chefs: Elite Traveler voters take an average of 41 private jet trips a year

JAMES DUNN  Monday 06 April 2015

From the rolling hills of five-star Scottish golfing resort Gleneagles to the hyper-modern playground for the super-rich in China - readers of a magazine for travellers living the 'private jet' lifestyle have voted for their top 100 restaurants.

Complete with landmarks locations, Michelin stars and celebrity chefs including Heston Blumenthal and Raymond Blanc, the list spans six continents and 23 countries including Monaco, Switzerland, and the United Arab Emirates. Such extravagance doesn’t come cheap, but cost of the meals was not a factor in the methodology, with voters taking an average of 41 private jet trips a year.

Top of the bill, for the fourth year in a row, is Alinea in Chicago, with three Michelin stars and a kitchen run by Grant Achatz - the superstar head chef well-renowned as the best chef in the USA for his progressive style and molecular gastronomy.

Known for its edible tablecloths and cinnamon bark chopsticks, Elite Traveler, which compiled The List, says that ‘culinary prodigy Achatz’s establishment ranges from ‘the zany to the sublime’.
The tasting menu ranges from £185 to $265 per person, with past dishes including lobster with carrot and chamomile, Otoro, which is Thai banana with sea salt and kaffir lime, and anjou pear with onion, brie and smoking cinnamon.

Also in the top ten is the Robuchon Au Dome, situated in the Grand Lisboa Hotel, part of a sprawling ultra-modern complex that has become a playground for the super-rich in Asia who go to shop, gamble and party.

The List includes eight restaurants in the UK, with Heston Blumenthal’s The Fat Duck topping the bill in England, ranked number five in the world. The chef, known for his experimental style, has boasted dishes including salmon poached in liquorice gel with artichoke, vanilla mayonaise and ‘Manni’ olive oil, and nitro-scrambled egg and bacon ice cream.

The tasting menu costs £220 per person and diners are advised to allow four-and-a-half hours for the experience.

Another of the gastronomic artiste’s eateries, London’s Dinner by Heston Blumethal, also makes the top 100 at number 25.

Other celebrity chefs on the list include Raymond Blanc, with his Oxford restaurant Belmond Le Manoir aux Qua’t’Saisons at number 61. A Garden Suite at the hotel and dinner for two costs £1,945.

Michel Roux Jr, chef at Le Gavroche in London featuring at number 93 and London’s Restaurant Gordon Ramsey is at 32, but Clare Smyth now runs the kitchen there.

Among the new entries is number 75, Restaurant André, in an elite area of Singapore, run by head chef André Chiang. Elite Traveler says its standout dish is Black Foie Gras Jelly with Black Truffle Coulis.

Also new on the list is Falaknuma Palace, pictured, still owned by the Royal Family of Hyderabad, India, now a hotel situated 2,000 feet above the city, where, it boasts 'grandeur and excess is celebrated in equal measure'. It only just makes the list, at number 100.
Other British restaurants on the list are The Ledbury, a trendy West London restaurant serving French cuisine by Bret Graham; Amaya at 92, described as ‘a sophisticated Indian dining experience’ and run by Kuranesh Khanna; and Restaurant Andrew Fairlie in Scotland’s famous Gleneagles Hotel.

A Scottish restaurant has been named in the world’s top 100 eateries, rubbing shoulders with some of the world’s most prestigious dining rooms.

Restaurant Andrew Fairlie, based at the Gleneagles Hotel in Auchterarder, was one of just eight UK-based restaurants to make the list, compiled by the elitetraveler.com website.

Naming the eatery’s Home Smoked Lobster, Warm Lime and Herb Butter as its standout dish, elitetraveler.com said the restaurant had become an ‘epicurean citadel in the lush Perthshire countryside’.

Paying tribute to Fairlie’s focus on locally-sourced produce, elitetraveler.com added: “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.”

Awarded the first Roux Scholarship at the age of 20, Fairlie held a number of high-profile positions in the catering world before returning home to Scotland to open the eponymous restaurant in 2001.

His restaurant is the only Michelin two-starred eatery in Scotland, and one of just 15 throughout the UK.

It was named one of the world’s top 10 hotel restaurants by Hotels Magazine in 2002, with Fairlie being named the inaugural Scottish Chef of the Year later that year.

In 2006 he was named AA Chef’s Chef of the Year and was named a Relais & Chateaux Grand Chef du Monde in 2011. Restaurant Andrew Fairlie came out on top in the 2012 Sunday Times Food List of the top 100 UK restaurants and has had his restaurant listed in elitetraveler.com’s top 100 in the past.

Reviewing Restaurant Andrew Fairlie in July 2013 for the Scotland on Sunday, Richard Bath said: “It’s more like an updated version of a top-end Parisian salon, sort of Alain Ducasse meets Terence Conran, but as well as mixing the classical and the contemporary, the ambience is surprisingly relaxed for a place where you sometimes have to book months ahead to get a table at the busiest times.

“One of the surefire signs of upper Michelin-star territory is the overkill when it comes to staff numbers, and although Fairlie is relatively (and joyously) parsimonious on this front, we were seamlessly whisked along into our meal by our knowledgeable waiter. “From the environment and waiting staff... to the end product on the plate, this was an excellent meal, even judged through the prism of our inevitably ramped-up expectations of a two-star restaurant.”
Recipe for success! Chicago restaurant named best in the world for a FOURTH year running

- Best restaurant in the world is Grant Achatz's Alinea, Chicago
- The awards are voted for by readers of Elite Traveler magazine
- The US has 19 of the best restaurants in the world, followed by France which boasts 14 and the UK, which has a mere eight

By DAILY MAIL ONLINE REPORTER
PUBLISHED: 20:08, 6 April 2015 | UPDATED: 11:16, 7 April 2015

A restaurant in Chicago has been voted the best restaurant in the world for a fourth year running. Alinea, run by the talented Grant Achatz has retained its crown as the best restaurant in the world, the annual poll by luxury magazine Elite Traveler revealed.

The eatery, which is Chicago’s only three-Michelin-starred restaurant, is the brainchild of culinary prodigy Grant Achatz and features taffy balloons, edible tablecloths and cinnamon bark chopsticks.

Alinea, a restaurant in Chicago has been voted the best restaurant in the world for a fourth year running.

The top 10 featured four American restaurants which are all in New York. Eleven Madison Park came in at fourth position, while Per Se came seventh and Le Bernardin came ninth. Achatz and his business partner Nick Kokonas opened Alinea in 2005, and it quickly became one of America's must-visit restaurants.

Having a three-star Michelin star qualifies a restaurant as a place worth traveling to, just to eat at. Achatz's culinary origins, however, are surprisingly humble. He first started cooking when he was a kid, helping his mom and dad at their diner in Michigan.

In July 2007, once he achieved culinary fame, Achatz had a scare when he was diagnosed with stage IV tongue cancer, which threatened to take away his sense of taste.

El Celler de Can Roca, Spain, came in second place. Spain has eight in the list while Italy has seven and Australia had five.
However, five months later he was able to beat the disease into remission.

The US has 19 of the best restaurants in the world, followed by France which boasts 14 and the UK, which has a mere eight.
Spain has eight in the list while Italy has seven and Australia had five.

Germany, Japan and China have six restaurants respectively which made it into the top hundred.

These include Mizai in Kyoto, Japan which placed at number 15, Aqua in Wolsberg, Germany, which came in at number 21 and Hong Kong's Amber.

Switzerland, Mexico, Belgium, Singapore and Brazil all had two restaurants each in the list.

Three restaurants in South Africa - The Test Kitchen, Cape Town (44); Tasting Room at Le Quartier Francais, Franschhoek (85), and Rust en Vrede, Stellenbosch (87) - were considered the best in the country.

Denmark, Austria, Norway, Ireland, Monaco, India, Canada and the UAE all had one restaurant in the top 100 list.

The awards also awarded its chef of the year accolade, which this year went to Swiss chef Daniel Humm, chef and co-owner of Eleven Madison Park, which came in a fourth in the list and The NoMad in New York City, which placed 89th.

Both Grant Achatz and Heston Blumenthal were shortlisted.

Young chef of the year went to three Michelin-starred Eneko Atxa who runs third-best restaurant in the world, Azurmendi in Spain.
Head Chef of San Francisco’s Saison Joshua Skenes, and American Southern cuisine specialist Sean Brock were both shortlisted for the accolade.

Each year Elite Traveler readers are open polled for their favorite restaurants, producing a top 100 list driven by thousands of votes of paying customers.

In 2015 readers were asked to vote on their favorite restaurants, chefs, young chefs and which culinary maestro deserves the lifetime Elite Traveler achievement award.

With the average Elite Traveler reader taking 41 private jet trips a year and eating in the world's finest restaurants this really is the guide that leads the global fine dining conversation.

Heston Blumenthal's (left) The Fat Duck Restaurant in Bray, Berkshire (right) has been crowned the eighth best restaurant in the world in the annual poll by luxury travel magazine Elite Traveler

Snail Porridge at The Fat Duck Restaurant in Bray, Berkshire

Alinea, run by the uber-talented Grant Achatz has retained its crown for the fourth year running as the best restaurant in the world, the Elite Traveller list revealed.

Experimental chef Heston’s restaurants join six other British establishments in the list which includes The Ledbury, which serves contemporary French cuisine at 12; sophisticated Indian restaurant Amaya, coming in at 92. Restaurant Andrew Fairlie in Scotland’s famous Gleneagles Hotel just scraped in the list at 98th place.
Other celebrity-helmed UK eateries to make it into the top 100 include Raymond Blanc’s Belmond Le Manoir aux Quat’ Saisons, at number 61 and Michel Roux Jr’s Le Gavroche at number 93.

Restaurant Gordon Ramsey run by Clare Smyth came in at a respectable 32nd place. Chicago’s only three-Michelin-starred restaurant is the brainchild of culinary prodigy Grant Achatz and features taffy balloons, edible tablecloths and cinnamon bark chopsticks.

The US has 19 of the best restaurants in the world, followed by France which boasts 14 and the UK, which has a mere eight.

Young talent: Chef Grant Achatz has three Michelin stars for his Chicago restaurant Alinea

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http://www.dailymail.co.uk/femail/food/article-3027372/Heston-Blumenthal-mentioned-twice-100-restaurants-world.html
Another list of the top restaurants in the world was released on Friday and, boy, are we hungry. We're also in need of a little more cash.

Elite Traveler, a high-end luxury magazine only found on private jets (yes, really), compiled the list featuring the best of the best. New York City proves yet again that it is the culinary capitol of the world, with three restaurants ranked in the top ten, and nine restaurants overall in the list of 100. Daniel Humm, chef of NYC-based Eleven Madison Park, even won the coveted "Chef of the Year" title. So prepare your bucket list and scroll down to see the 10 best restaurants in the world:

10. Osteria Francescana, Modena, Italy

9. Le Bernardin, New York, USA

8. La Pergola, Rome, Italy

7. Per Se, New York, USA
6. Robuchon au Dome, Macau, China

5. The Fat Duck, Bray, UK

4. Eleven Madison Park, New York, USA

3. Azurmendi, Larrabetzu, Spain

2. El Celler de Can Roca, Girona, Spain

1. Alinea, Chicago, USA

To see the rest of Elite Traveler’s top 100 restaurants in the world, go here.

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세계 최고의 레스토랑 10 선(엘리트 트레블러)

The Huffington Post  | 세계 최고의 레스토랑 10 선(엘리트 트레블러)

하이엔드 잡지의 끝은 어디까? 아마도 'Elite Traveler'일 것이다. 이 잡지는 오직 '개인용 비행기'만 배부된다. 돈 주고 살 수도 없다. 이 잡지에서 쓴 레스토랑 리스트에 더욱 관심이 가는 이유다. 이 잡지에서 쓴 10 개의 레스토랑을 살펴보자. 당신이 이 중 하나에 가봤다면 미식계 상위 1%안에 드는 것이다.

셀룰라이트를 없애기 위해 당장 시작해야 할 운동 5 가지

카니스로 그림을 그릴 수 있다면, 어떤 사람이 못을 필요로 할까? 화가이자 행위 예술가 브렌트 레이프레이저

이 잡지에서 쓴 레스토랑 100 개의 리스트를 보려면 여기로.

*본 기사는 허핑턴포스트 US 의 기사들 번역한 것이다.

더 보기:

http://www.huffingtonpost.kr/maenner/story_b_77099224.html (Korea)
Chef Grant Achatz of Alinea. The Chicago has been named the best restaurant in the world for in the latest global restaurant ranking. — AFP pic, April 1, 2015.

Chicago restaurant Alinea has been named the best restaurant in the world in the latest global restaurant ranking, this time as voted for by the public. The affluent, jet setting voting public, that is.

This year marks chef Grant Achatz’s fourth consecutive win on Elite Traveler’s ‘Top 100 Restaurants in the World’ list. “From taffy balloons to edible tablecloths and cinnamon bark chopsticks, the zany to the sublime, dinner at Alinea is always a distinctly modern and painstakingly curated experience,” write editors of the luxury, ‘private jet lifestyle’ magazine.

At the triple-Michelin-starred restaurant, diners sit down to an experience that consists of 18 to 22 courses which shatter the conventional notion of restaurant dining with culinary innovations.

While the results of the UK-based World’s 50 Best Restaurants list is determined by votes from a judging panel that includes chefs, restaurateurs and food critics, the Elite Traveler list is compiled from reader votes.

Overall, the US tops the leaderboard with 19 addresses on the ranking, followed by France (14), Spain and the UK — which tied for third spot with 8 places apiece.

This year, two of the biggest movers hail from France, with Taillevent in Paris leapfrogging a whopping 52 spots to take 41st place. Similarly, La Vague d’Or in Saint-Tropez climbed 50 spots to take the 20th position on the list.

Taillevent holds two Michelin stars and makes ceremony of the dining experience, with servers decanting, flaming, slicing and dressing dishes, table side.

Diners tuck into classic and decadent French dishes like frog’s legs, wild duck with spices, Bresse chicken with truffles, foie gras and black truffle pie.

In 2013, chef Arnaud Donckele earned his third stripe and Michelin star for La Vague d’Or for standout dishes like Zitoni pasta filled with black truffles and foie gras served with violet artichoke and Thai basil.
An Alinea creation of corn and white chocolate, honey, mango. — AFP

Here are the top 10 restaurants on Elite Traveler’s list:

1. Alinea, USA
2. El Celler de Can Roca, Spain
3. Azurmendi, Spain
4. Eleven Madison Park, USA
5. The Fat Duck, UK
6. Robuchon au Dome, Macau
7. Per Se, New York
8. La Pergola, Italy
9. Le Bernardin, USA
10. Osteria Francesca

http://news.yahoo.com/alinea-tops-luxury-magazines-list-top-100-restaurants-192614059.html
When it comes to eating out, the 1 percent are less likely to pop down to their local diner—and more likely to jet across the world in search of the latest foodie trend.

Private jet lifestyle magazine *Elite Traveler* this week ranked the super-rich's top restaurant picks for 2015, and Chicago's Alinea was named No. 1 for the fourth year in a row.

Here, CNBC takes you on a whirlwind tour of the ultra-wealthy global dining hotspots.
—By CNBC's Kalyeena Makortoff

*Posted 2 April 2015*

http://www.cnbc.com/id/102555965
Heston's Berkshire restaurant makes top five in the world

The Fat Duck at Bray has made it into a list of the top 100 restaurants in the world.

Heston Blumenthal's Berkshire restaurant, The Fat Duck in Bray has made it into a list of the top 100 restaurants in the world. The celebrity chef's iconic Fat Duck was named the fifth best restaurant in the world in the poll by luxury magazine Elite Traveler. His London restaurant, Dinner by Heston Blumenthal, at the Mandarin Oriental hotel, got 25th place.

Raymond Blanc's Oxford restaurant got 61st place

Raymond Blanc's Oxford eatery, Belmond Le Manoir aux Quat'Saisons, also received recognition and made it to 61st place. The poll included 19 restaurants in the US, 14 in France and eight in the UK.

Last updated Tue 7 Apr 2015

Chicago restaurant recognized as the best in the world in 2015

Chicago restaurant Alinea topped the rating of the best institutions of the year, compiled portal Elite Traveller based on the views of readers. The second and third places in the top list were Spanish institution El Celler de Can Roca in Girona and Azurmendi Larrabettsu in the village near the town of Galdakao.

As noted on the site, a restaurant-winner is the holder of three Michelin stars, chef and employs Ashats Grant (Grant Achatz). Specialist glorified Alinea such unusual addition to receiving food as edible tablecloths and cinnamon chopsticks. The drafters of the rating called served in the American institution dishes "recognizably modern and carefully created".

Earned the "Silver« El Celler de Can Roca readers liked Elite Traveller «avant-garde take on traditional Catalan cuisine." Web Portal recommended to pay special attention to dishes such as caramelized olives and truffle candies.

Took third place Azurmendi noted for "progressive and advanced technology cooking", recommended to order "egg inside out", as well as mushroom and chestnut chips.

Top ten best restaurants in 2015 according to the Elite Traveller is as follows:

1. Alinea (Chicago, USA) 6. Robuchon au Dome (Macau, China)
2. El Celler de Can Roca (Girona, Spain) 7. Per Se (New York, USA)
3. Azurmendi (Larrabettsu, Spain) 8. La Pergola (Rome, Italy)
4. Eleven Madison Park (New York, USA) 9. Le Bernardin (New York, USA)
5. The Fat Duck (Bray, UK) 10. Osteria Francescana (Modena, Italy)

Rating is based on personal preferences of readers Elite Traveller, without any methodology. In October 2014 portal TripAdvisor has made a custom list of the best restaurants in Russia. It was headed Vladivostok restaurant Zuma.

http://lenta.ru/news/2015/04/06/alinea/
Top restaurants of world’s jet-setters (and there’s only one in Canada)

MICHAEL BABAD
THE GLOBE AND MAIL
Last updated Monday, Apr. 06 2015, 8:37 AM EDT

Where the wealthy dine
If you really want to impress your date, try Toqué!. The well-known Montreal eatery, with chef Normand Laprise, is among the world’s top restaurants for the rich, according to a survey of readers of Elite Traveler, which bills itself as “the private jet lifestyle magazine.”

(When I first looked at the menu online today, I thought $26 for its striped bass ceviche wasn’t all that bad. Then I realized that it’s an appetizer.)

Toqué!, which has been around for more than 20 years, is ranked No. 70, and is a new entry on the 2015 list, the result of a poll among Elite Traveler readers as to their favourite restaurants and chefs.

The Top 10, by the way, include Chicago’s Alinea, Spain’s El Celler de Can Roca and Azurmendi in the next two spots, New York’s Eleven Madison Park, Britain’s The Fat Duck, China’s Robuchon au Dome, New York again with Per Se, Rome’s La Pergola, yet another for New York with Le Bernardin, and Osteria Francescana of Modena, Italy.

(I haven’t been to any of them.)

The Montreal restaurant – Toqué!, according to translations, informally means donning a chef’s hat or a tad crazy – was opened in 1993 by Mr. Laprise and Christine Lamarche.

According to their website, the two “aimed to create a restaurant based on market-fresh cuisine where the emphasis is placed on local products.”

The two “took the gamble that led them to becoming both chefs and owners of a gastronomic restaurant, in a city that was then in full recession.”
It opened on St-Denis with 10 employees, a restaurant that could fit 55 diners, but within about a decade moved to “the heart of the Quartier International, where they would create a custom kitchen for their creative and visionary project.”

In fact, it says it became a “learning center” for young cooks that encourages research and “development of new approaches” and whose kitchen “has become quite the laboratory.”

And a few years ago, it published a 400-page cookbook.

(Which might be the only way I experience its food.)

Elite Traveler names Alinea world's best restaurant

Chef Grant Achatz, right, works in the kitchen of his restaurant Alinea in Chicago.

By Phil Vettel
Tribune critic

Alinea is named world's best by Elite Traveler magazine.

For the fourth consecutive year, Elite Traveler magazine has rated Alinea (1723 N. Halsted St., 312-867-0110) as the very best in the world.

The rankings are based on a private, annual poll conducted by Elite Traveler, a "private jet lifestyle publication." Elite's announcement comes two months ahead of the World's 50 Best Restaurant awards, which will be announced June 1.

For many years, Alinea restaurant named best in the world

Elite Traveler's top 10 also include Eleven Madison Park (4th), Per Se (7th) and Le Bernardin (9th), all in New York City. See the complete list here.

Brazil is in list of best 2015 restaurants in the world

In the ranking prepared by the magazine Elite Traveler, DOM and Roberta Sudbrack appear in the top 100 establishments.

The Brazil again is highlighted in the field of gastronomy. In the list drawn up by the publication *Elite Traveler*, the São Paulo DOM and the restaurant Roberta Sudbrack in Rio de Janeiro, among the 100 best 2015 restaurants in the world. The kitchen Alex Atala appears in 14th place, one above the who won in same list last year. Have Roberta Sudbrack, which in 2014 had appeared on the 48th place, fell eleven stations and today ranks as the 59th best restaurant in the world, in a ranking that has establishments in 23 countries spread across six continents. First - the fourth consecutive year - appears Alinea, Chicago restaurant chef Grant Achatz led by, one of the best in the United States because of its progressive cuisine and attention given to molecular gastronomy. The menu on site, an experience that takes hours to be tasted, reaches values ranging from £800 to £ 1100. Brazil is the only country in South America to join the list organized by *Elite Traveler*, whose public - who also participated in the vote - consists basically of millionaires. The United States leads the ranking with the highest number of restaurants in the top 100, with 19, followed by France with 14, and United States and Spain, tied with eight establishments.

For the fourth consecutive year, Chicago's Alinea has beat out every other restaurant in the world to be crowned the very best by Elite Traveler readers.

“There's always that underlying understanding that anything less than number one is not what we want to be,” owner and executive chef Grant Achatz told the magazine.

Luckily, anything less than number one is not often where he finds himself.

Achatz credits the constant evolution of dishes that "surprise and confound the senses" for the restaurant's success and world-renowned fame over the past 10 years since its opening.

“There's always that constant curiosity and excitement to come up with something new – a new dish, a new technique, a new way to plate the food, a new service to use – that's just kind of built into our fabric,” he said in the same interview.

The only other Chicago-based restaurant to make the top 100 list, a compilation of votes from foodies, was another Achatz establishment – Next.

The publication calls Next a “game-changing sister" to Alinea.
“Based on an innovative concept menu format, Next’s offering is overhauled three times annually, providing diners with the chance to experience a brand new culinary adventure on every visit,” they write.


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ALINEA TOPS TRAVEL MAGAZINE'S WORLD RESTAURANT RANKING

A dish from Alinea. (Courtesy of TripAdvisor)

Tuesday, March 31, 2015

CHICAGO (WLS) –

A Chicago restaurant is once again named top in the world for its culinary offerings.

For the fourth year in a row, Elite Traveler magazine has named Alinea, in Chicago's Lincoln Park neighborhood, as the best in the world.

Another Chicago restaurant also made the list. Next is ranked 47th and is a new entry to the list of 100 top restaurants worldwide.

TOP 10 RESTAURANTS OF THE SUPER-RICH

When it comes to eating out, the 1 percent are less likely to pop down to their local diner—and more likely to jet across the world in search of the latest foodie trend.

Private jet lifestyle magazine Elite Traveler this week ranked the super-rich’s top restaurant picks for 2015, and Chicago’s Alinea was named No. 1 for the fourth year in a row.

Here, CNBC takes you on a whirlwind tour of the ultra-wealthy global dining hotspots.

Elite Traveller have published their annual list of the *Top 100 Restaurants in the World* with *Alinea* in Chicago taking the top spot again after being picked as number one in 2013 and 2014. Second place went to *El Celler De Can Roca* in Girona, Spain and third position was awarded to *Azurmendi*, also in Spain.

The list is compiled through a poll of Elite Traveller readers who are asked to ‘vote on their favorite restaurants, chefs, young chefs and which culinary maestro deserves the lifetime Elite Traveler achievement award.’

*Alain Ducasse* was given the Lifetime Achievement award and the overall chef of the year was given to *Daniel Humm* of *Eleven Madison Park*.

Young chef of the year went to *Eneko Atxa* who operates the aforementioned *Azurmendi* with *Joshua Skanes* and *Sean Brock* in second and third place respectively.

The USA topped the list overall with 19 restaurants quickly followed by France with 14 and the UK with 12. As for city specific locations, New York came top of the list with nine restaurants featured, Paris had eight in second followed by London with five.

Below is the Top 10 - you can see the full list on Elite Traveller. There's also a nice interactive map of all of the restaurants.

*Alinea*
*El Celler de Can Roca*
*Azurmendi*
*Eleven Madison Park*
*The Fat Duck*
*Robuchon au Dome*
*Per Se*
*La Pergola*
*Le Bernadin*
*Osteria Francescana*
Among the 100 Best Restaurants in the World

VÉRONIQUE HARVEY

Tuesday, March 31, 2015 7:00 p.m.

While no Canadian institution had never appeared in the Top 100 best restaurants in the Elite Traveler magazine, Toqué! managed this year to carve out a special place in this world ranking.

For the fourth year, readers of the publication focuses on luxurious lifestyle have spoken and have honored the work of chef Normand Laprise and his team giving the 70th position at Toqué!.

Since 1993, Toqué! cooking relies on the market, which puts forward the local products. Quebec leader in high cuisine, the restaurant promotes research and development of new approaches with a menu that changes daily according to the arrivals. In short, the Toqué! is needed for two decades as a reference for the Quebec culinary identity.

This year, the first position of the world ranking is owned by the restaurant Alinea, Chicago, known for his molecular gastronomy, which this year celebrates its 30th anniversary.

Note that the readers of Elite Traveler is considered by Forbes magazine as consumers' Ultra-High-Net-Worth", those who have a median income of $ 2.28 million per household.
1 Alinea, Chicago, United States
2 El Celler de Can Roca, Girona, Spain
3 Azurmendi, Larrabetzu, Spain
4 Eleven Madison Park, New York, United States
5 The Fat Duck in Bray, UK
6 Robuchon at the Dome, Macau, China
7 Per Se, New York, United States
8 La Pergola, Rome, Italy
9 Le Bernardin, New York, United States
Osteria Francescana 10, Modena, Italy
[...]
70 Restaurant Toque !, Montreal, Canada

http://www.journaldemontreal.com/2015/03/31/parmi-les-100-meilleurs-restaurants-au-monde
Two Spanish restaurants among the three best in the world

El Celler de Can Roca in Girona and Azurmendi in Larrabetzu (Vizcaya) up to second and third on the list of 'Elite Traveler', which annually selects the 100 best rated stoves luxury.

Spain is emerging as one of the essential culinary destinations for the 'jet' world. The magazine for luxury 'Elite Traveler' has chosen two Spanish restaurants in the top three in the world in 2015.

El Celler de Can Roca, the Roca brothers and Azurmendi, Eneko Atxa, presume this year's second and third, respectively, behind only restaurant Alinea in Chicago, which ranks first for the fourth consecutive year.

Thus, two prestigious Spanish restaurants with three Michelin stars each, amounted sixth and seventh place they occupied last year's list of the 100 best in the world, displacing three Americans and one British restaurants.

"It is the highest recognition that a restaurant can receive. We cook with the ultimate goal of creating sensations and emotions. All our work, research and creativity is aimed at creating an experience for diners," said the chef Joan Roca while celebrating his success.
The chef and owner of Azurmendi, Eneko Atxa, has also been honored for 'Elite Traveler' first prize in the category of Best Young Chef of the Year. "I am very proud to get this award and very proud that everyone who has come to Azurmendi has enjoyed a unique experience," claimed the Basque chef when he received the award.

"I give all my clients the same importance, and always treat them as if for the first time they come to the restaurant. Therefore, it is a real pleasure to have been voted by the readers of 'Elite Traveler" he added Atxa.

Indeed, the methodology of 'Elite Traveler' to set its annual list of the 100 best restaurants in the world is based on the feedback received by its readers, most affluent customers who travel the world and eat in the best restaurants in each country.

**Eight large stove ... and up**

Spain already has eight hearths in this prestigious ranking, and is also among the countries with the best cuisine in the world, along with France, the US and UK.

Compared with last year, the number of Spanish establishments that have a presence in this list has been increased by two. Americans are restaurants, French and United Kingdom the most presence have since started to make the list.

In this edition the increased presence of restaurants countries are the United States, with 19 facilities; followed by France with 14, and 12. UK cities, New York is the city that has more restaurants on this list, with nine establishments reviewed, followed by Paris, with eight, and London with five.

Meanwhile, San Sebastián is ranked as the fifth best gastronomic world city, along with Sydney and San Francisco, with three restaurants: Mugaritz (ranked 28 in the rankings), Martín Berasategui (63) and Arzak (67). The rest of Spanish restaurants that complete the list are Quique Dacosta (39) in Alicante, DiverXO (62) in Madrid and Sant Pau (83) in Barcelona.

http://www.expansion.com/directivos/estilo-vida/tendencias/2015/04/06/5522d629268e3e9c038b4585.html
Alinea Named World's Best Restaurant by Elite Traveler for Fourth Time

by Brett Hickman Mar 31, 2015, 11:36a

*The three-Michelin-starred restaurant racks up yet another accolade.*

*Elite Traveler* readers have voted *Alinea* as the best restaurant in the world for the fourth time. It's the latest in a long line of accolades and awards for the *Grant Achatz*-led restaurant, which has held three Michelin stars ever since the guide was introduced in Chicago.

Achatz tells the magazine that his desire is to be nothing short of the best and it's surely that drive and what the magazine calls the restaurant's "philosophy of perpetual evolution" that keeps them at the top of their game. The challenge at this point, in Achatz's mind, is to continue on the path they're on and be a lasting institution. He cites *The French Laundry*, where he spent a number of years at, as an example of what he is aiming for.

The acclaimed chef and his partners are close to opening their latest restaurant, the infinitely more casual *Roister*. The rustic and refined restaurant is shrouded in secrecy, and its opening, in the former *iNG* space, will not be announced until about five days before, according to partner *Nick Kokonas*.

100 global no.1 restaurant signature dish is "sugar balloons"

US Alinea restaurant signature dish is "sugar balloons." (Photo Source: Restaurants official website)

Eating should eat the best! "Elite Travel" magazine (Elite Traveller) elected this year the world's best 100 restaurants in Chicago Alinea restaurant to win four consecutive years. "Elite Travel" magazine published an annual ranking, to allow readers to vote for meals at their own expense. These readers are super gourmet, take 41 times the average annual private jet, tasted global cuisine.

Among the world's best 100 restaurants first three, what signature dishes? Ranked first in the Chicago restaurant Alinea located North Halsted Street, retained the title for four consecutive years, the restaurant by molecular cuisine master chef Grant Achatz, creative dishes include taffy balloons, edible tablecloths and cinnamon bark chopsticks.
Elite Traveler magazine has released its annual reader-generated list of the Top 100 Restaurants across the globe, with Chicago’s Alinea at the top for a fourth year in a row.

The United States has the highest number of restaurants of any country on the countdown, and New York City leads the way with nine on the list.

See the full list HERE.

Top 5 Restaurants:

1. Alinea
   Standout dish: Dungeoness Crab

   “From taffy balloons to edible tablecloths and cinnamon bark chopsticks, the zany to the sublime, dinner at Alinea is always a distinctly modern and painstakingly curated experience.

   The constantly evolving tasting menu – consisting of 18 to 22 courses – is updated regularly, although some old favorites are naturally retained.”

2. El Celler de Can Roca
   Girona, Spain
   Standout dish: Fall Vegetable Stock

   “Head chef Joan is a highly skilled technician who pioneered the sous-vide cooking method, while Josep is the restaurant’s knowledgeable sommelier – with some 60,000 bottles located in the restaurant’s exquisite wine cellar.”
In recent decades, younger sibling Jordi – a talented pastry chef – has injected further creativity, devising such unexpected treats as truffle bon bons and caramelized olives, resulting in a third Michelin star being awarded to this formidable trio in 2009.”

3. Azurmendi
Larrabetzu, Spain
Standout dish: Pigeon, Deuxell and Cauliflower

“Chef and owner Eneko Atxa leads guests on a journey which starts in the restaurant’s vegetable garden and greenhouse and continues towards the dining room. Dishes are progressive and the culinary techniques pioneering, from truffled egg cooked ‘from the inside out’ to dried ice apple and mushroom and chestnut crisps.

Just as impressive as the food is the eco-friendly glass and steel building, which cools via geothermal energy, recycles waste and even harvests rainfall.”

4. Eleven Madison Park
New York City
Standout dish: Roasted Muscovy Duck with Lavender Honey, Turnips and Figs

“Based in a stunning art deco dining room with floor-to-ceiling windows, Eleven Madison’s formal setting belies a quirky and lighthearted menu offering up the very best in contemporary French cuisine.”

5. The Fat Duck
Bray, UK
Standout dish: ‘Sound of the Sea’

“Based in a 16th century pub in the British village of Bray, Heston Blumenthal’s The Fat Duck is destination dining at its finest.

This year, to celebrate its twentieth anniversary, the entire restaurant team upped sticks and relocated to the Crown Towers hotel in Melbourne for a 6 month period. There, it has received as much attention as ever, allowing a full refurbishment and renovation of the original premises in the process.

The Melbourne tasting menu includes all of the restaurant’s most famous signature dishes, from jelly of quail to ‘snail porridge’ and nitro-scrambled egg and bacon ice cream, allowing even more jetsetters the chance to experience Blumenthal’s unique concept of fine dining.”
U.S. Restaurants in the Top 100

1. Alinea (see above)

4. Eleven Madison Park (see above)

7. Per Se, New York City
New American and French cuisine, with a nine-course tasting menu and a separate vegetable tasting menu.

9. Le Bernardin, New York City
Fresh and simple cuisine, featuring lots of seafood.

11. Daniel, New York City
French dishes crafted using seasonal American ingredients.

16. The Restaurant at Meadowood, St. Helena, Calif.
Gourmet cuisine in the heart of California’s wine country.

27. Jean-Georges, New York City
Three Michelin stars, plus spectacular views of Columbus Circle and Central Park through huge windows.

47. Next, Chicago
Next’s offering is overhauled three times annually, and previous themes have included everything from an El Bulli-inspired menu to traditional Japanese kaiseki and vegan cuisine.

50. Manresa, Los Gatos, Calif.
Since Chef David Kinch founded Manresa in 2002, he has been offering nightly tasting menus showcasing the finest of each season’s products. He has also worked in Spain and San Francisco previously, and his globetrotting past is evident in the wine list.

52. The French Laundry, Yountville, Calif.
Located in the heart of the Napa Valley, within a stone cottage wreathed in vintage roses, this restaurant changes its menu daily.

54. Chef’s Table at Brooklyn Fare, New York City
Based in an upscale grocery store, Chef’s Table is Brooklyn’s only three-Michelin-starred restaurant. Chef Cesar
Ramirez is on hand for the duration of guests’ experience and diners peer straight into the kitchen from their seats along a U-shaped stainless steel counter. The menu is a parade of Japanese-influenced oceanic delights.

58. *Saison*, *San Francisco, Calif.*
With no set menu, guests are always in for surprise whilst enjoying the 15 courses on offer.

65. *Coi*, *San Francisco, Calif.*
With a strong emphasis on using local produce to create haute cuisine, Coi offers a seasonally changing eight-course menu.

77. *Benu*, *San Francisco, Calif.*
Situated in a historic building in SOMA, Benu seamlessly blends American, European and Asian flavors. The fifteen course menu includes thousand-year-old quail eggs with potage and ginger, frog leg with celery and ‘shark fin soup’. Chef Corey Lee’s modernist approach is also reflected in the minimalist décor, with sleek gray furniture and bare wooden tables.

84. *Marea*, *New York City*
The all-encompassing menu includes Chef Michael White’s famous housemade pasta, and dishes like fusilli with red wine braised octopus and bone marrow and grilled Mediterranean cuttlefish.

86. *Mélisse*, *Santa Monica, Calif.*
Named best American and French restaurant in L.A. by the Zagat Guide since 2003, Mélisse attracts both neighborhood diners and celebrities.

89. *The NoMad*, *New York City*
Sister to three-Michelin-starred Eleven Madison Park (#4 on the list), this hotel restaurant is a stylish yet more casual affair.

96. *Husk*, *Charleston, South Carolina*
Located within the historic town of Charleston, Southern cuisine is celebrated at Husk like nowhere else. It is situated within a building dating back to the 19th century, boasting a rustic wall of firewood creating a warm and comforting ambiance.

“If it doesn’t come from the south, it’s not coming through the door,” Chef Sean Brock says.
99. Momofuku, New York City

Momofuku caters for just 12 diners and has a set, 10-course tasting menu with Japanese, Korean and French influences.
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Elite Traveler plebiscite two Spanish restaurants among the best in the world

The chief US Grant Achatz takes the first place, for the fourth consecutive year, the ranking "Top 100 Restaurants in the World" Elite Traveler. A list compiled from the views of wealthy readers of the magazine. At Alinea, a restaurant that displays three Michelin stars, guests embark on a culinary odyssey composed of 18 to 22 dishes made from innovative techniques.

While the famous list of the 50 Best Restaurants in the world, from the British "Restaurant" magazine, is compiled from professional opinion, that of "Elite Traveler" 100% reflects the opinion of the readers.

Of the 100 addresses, 19 are American, 14 French (but not in the top of the rankings), while Spain and the United Kingdom rank each 8 restaurants in the top 100.

This year, two of the largest increases come from French institutions: Taillevent in Paris, winning 52 places to rank 41st and La Vague d'Or Saint-Tropez, which has climbed 50 spots from the year last to take the twentieth place on the list.

Taillevent displays two Michelin stars and offers a large ceremonial his guests in the form of a menu of classic French cuisine like frog legs, Bresse chicken with truffles or a pie with foie gras and truffles black.

In 2013, the chef Arnaud Donckele received its third Michelin star in The Golden Wave with incredible dishes like Zitoni pasta, topped with black truffle and foie gras and served with Thai basil and artichokes.
Note that the first French restaurant ranking ranks only 13th. This is the Parisian establishment Pierre Gagnaire, named after its famous chef who wins four places compared to the previous year; the second is The Golden Wave.

Here are the top 10 restaurants chosen by the readers of "Elite Traveler"

1. Alinea (USA)

2. El Celler de Can Roca (Spain)

3. Azurmendi (Spain)

4. Eleven Madison Park (USA)

5. The Fat Duck (UK)

6. Robuchon at the Dome (Macau)

7. Per Se (USA)

8. La Pergola (Italy)

9. Le Bernardin (USA)

10. Osteria Francescana (Italy)

http://www.rtve.es/radio/radio5/

http://www.radio1.rai.it/dl/portaleRadio/Page-1bec4fe0-8952-4cf6-aad4-d2786d8b03f9.html#slider-1-2
And the only Canadian restaurant to crack this list of the world's top 100 is...

Toqué!, in Montreal, of course.

Chef-owner Normand Laprise’s esteemed restaurant is the first Canadian restaurant to crack the list released today, based on a poll of readers of the magazine Elite Traveler.

Toqué! finished in 70th place. The top pick was Alinea, chef-owner Grant Achatz’s gastronomic destination in Chicago.

The full Elite Traveler press release is below, including a list of the poll’s Top 10 and a link to the full list.

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CANADIAN BASED RESTAURANT Makes World’s Top 100 Restaurants for the Time...
LONDON (March 31, 2015) – A restaurant in Canada has been named in the world’s top 100 for the first time, according to the fourth annual poll of readers by private jet lifestyle publication Elite Traveler.

Toque, led by head chef Normand Laprise, was the eighth highest new entry on the list, ranking at number 70 on this year’s countdown.

In first place overall was Chicago’s Alinea, a progressive, molecular gastronomy-led restaurant which celebrates its tenth anniversary this year. On receiving the award, Head Chef Grant Achatz said: “I think a lot of the other ratings systems and guidebooks are taking note. Because, quite honestly, a lot of chefs tend to complain about the unfairness of certain systems and I think it’s really refreshing to have an evaluation based on people’s experience when you don’t even know that they’re in the restaurant.”

Second place in the awards was taken by the Spanish restaurant El Celler de Can Roca. On being named the second best restaurant in the world, Joan Roca commented: “It’s the highest recognition a restaurant may receive. We ultimately cook to awake senses and emotions. All our work, research and creativity point to their (the diners’) experience.”

This year the awards also saw Daniel Humm, Head Chef of Eleven Madison Park and The NoMad, take the title of Chef of the Year ahead of Grant Achatz of Alinea and Next and Heston Blumenthal of the Fat Duck and Dinner by Heston Blumenthal. Young Chef of the Year was won by Eneko Atxa from Azurmendi, followed by Joshua Skenes of Saison and Sean Brock of Husk – both based in the US.

On being named Chef of the Year, Daniel Humm commented: “It’s very humbling to receive such an honor, especially one voted on by the diners. Our team works incredibly hard and this accomplishment validates all that work and intensity. It will inspire us to work even harder, to push one another, and to strive for perfection even more.”

The Top 10 Restaurants in 2015 are:

1. Alinea, Chicago, USA

2. El Celler de Can Roca, Girona, Spain

3. Azurmendi, Larrabetzu, Spain

4. Eleven Madison Park, New York, USA
5. The Fat Duck, Bray, UK

6. Robuchon au Dome, Macua, China

7. Per Se, New York, USA

8. La Pergola, Rome, Italy

9. Le Bernardin, New York, USA

10. Osteria Francescana, Modena, Italy

***

To see the top 100 list in full, visit www.elitetraveler.com/category/top-100-restaurants-in-the-world/2015-results.
And the best restaurant in the world is ...

07/04/2015, 24:44  191 SHARES

The Elite Traveler magazine has released its list of the 100 best in the world. There Portuguese among the elite but there are plenty of suggestions for those who want to invest in a luxury meal.

Any publication worth its salt like, now and then, post your list in any specialty is. Readers will appreciate, and hence the social networks as well.

Thus, as the music magazines launched, every other month, lists of the best guitarists of all time and the car magazines we list, with the same frequency, the utilities of the year or the sports of the decade, there are many food magazines, tourism, leisure or all at the same time they risk each year a selection of the world’s best restaurants, for it to be very subjective.

The list of the 50 Best Restaurant is the most famous and respected. But there are other examples, such as selections from Gayot, the Zagat or, in the case that brings us here, the Elite Traveler. The latter magazine, dedicated to the luxury segment (so much so that, say, one can only find it in private jets), recently elected for the third consecutive year, the 100 best restaurants in the world. The vote was made by the readers, who make an average of 44 private plane trips per year. That is, are more than used to eat at the best restaurants in the world.

Curiously - or maybe not, given the segment - none of them is Portuguese. The list is led by the US Alinea in Chicago, chef Grant Achatz. In fact, the United States leads the list, with 18 representatives, followed by France with 14. The United Kingdom and Spain give, each, eight restaurants to the list. Interestingly, the Danish Noma, regulars at the top of this genre lists, here occupies a modest 38th place. Learn about the first 20 in the photo gallery, above.

ravel magazine Elite Traveler has named the world's best restaurants, and boy entices properly to visit these restaurants next time we are traveling!

On top-10 list New York has won 3 seats - not surprising considering that New York is one of the world's most popular cities. Here is the list of the 10 best restaurants in the world:

*We warn fight tempting matbilder:

10. **Osteria Francescana**, Modena, Italy

9. **Le Bernardin**, New York

8. **La Pergola**, Rome

7. **Per Se**, New York

6. **Robuchon au Dome**, Macau, China

5. **The Fat Duck**, Bray, United Kingdom

4. **Eleven Madison Park**, New York

3. **Azurmendi** Larrabetzu, Spain

2. **El Celler de Can Roca**, Girona, Spain

1. **Alinea**, Chicago, USA

[http://reisetips.nettavisen.no/de-10-beste-restaurantene-i-verden/](http://reisetips.nettavisen.no/de-10-beste-restaurantene-i-verden/)
In-Paper Clippings

The New Indian Express

The Times India

The Hans India

Eenadu