

The Ultimate Insiders' Guide

FROM BARGAIN TO HIGH END RESTAURANTS

WHERE CHEFS EAT

A GUIDE TO CHEFS'
FAVOURITE RESTAURANTS

THOUSANDS OF RELIABLY GOOD RECOMMENDATIONS

Full of Hidden Treasures

FIND OUT
WHERE TO EAT
WHEN TO GO
WHAT TO ORDER

FROM
MORE THAN



OF THE BEST
CHEFS

HIGHLY
DETAILED
WORLDWIDE
COVERAGE

FOR THE FIRST TIME
**A GUIDE FROM
THE REAL EXPERTS!**

PHAIDON

WHERE CHEFS EAT

—
A GUIDE TO CHEFS'
FAVOURITE RESTAURANTS

常州大学图书馆
藏书章

Chef selection and reviews
by Joe Warwick



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As many restaurants are closed Sunday and/or
Monday, and some change their opening hours
in relation to the seasons or close for extended
periods at different times of the year, it is always
advisable to check opening hours before visiting.
All information is correct at the time of going to
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THE CHEFS

Participating chefs and their restaurant recommendations

ADAM AAMANN

Aamanns

Øster Farimagsgade 12, Copenhagen
Copenhagen based re-inventor of the smørrebrød who has since taken the idea to New York.

1.th 158.....High end
Damindra 159.....Regular neighbourhood
Krummen & Kagen 163.....Breakfast
Noma 160.....Wish I'd opened

CARLES ABELLAN

Bravo 24

Plaça de la Rosa dels Vents 1, Barcelona
elBulli graduate with multiple tapas bars to his name his most recent being Bravo 24 in the W Hotel.

Can Jubany 327.....Worth the travel
Chicoa 348.....Local favourite
Garde Manger 477.....Worth the travel
Granja Elena 347.....Bargain
Luz de Gas Port Vell 340.....Late night
El Quim de la Boqueria 343.....Breakfast
Tickets 353.....Worth the travel
Els Tres Porquets 346.....High end

MATTHEW ACCARRINO

SPQR

1911 Fillmore Street, San Francisco
New Jersey born, Culinary Institute of America educated head chef of Italian inspired SPQR.

Aziza 514.....Regular neighbourhood
Benu 515.....High end
Brenda's French Soul Food 516.....Breakfast
The French Laundry 484.....Wish I'd opened
Gary Danko 508.....High end
Knead Patisserie 510.....Bargain
Lers Ros Thai 516.....Regular neighbourhood
Moto 555.....Worth the travel
Nopa 513.....Late night
Outerlands 514.....Breakfast
The Purple Pig 560.....Worth the travel
Saigon Sandwich 504.....Bargain
Sepia 561.....Worth the travel
Swan Oyster Depot 513.....Local favourite
Tartine Bakery 511.....Breakfast
Uliassi 406.....Worth the travel
Urban Belly 554.....Regular neighbourhood

HUGH ACHESON

5 & 10

1653 South Lumpkin Street, Athens
Born in Ottawa, resident of Georgia where his trio of restaurants are leading lights in the new South's rising restaurant scene.

Il Buco 595.....Regular neighbourhood
Holeman & Finch Public House 529.....Worth the travel
Husk 539.....Worth the travel
La Lobera di Martin 314.....Worth the travel
Nha Trang 590.....Bargain
Peaches Fine Foods 529.....Local favourite
Thoroughbred Club 540.....High end
Umaido 530.....Regular neighbourhood

GASTÓN ACURIÓ

Astrid & Gastón

Calle Cantuarias 175, Lima

Founder of an impressive Lima-based restaurant empire that began with Astrid & Gastón in 1994.

Azurmendi 325.....Worth the travel
Blue Ribbon Brasserie 597.....Late night
Brooklyn Fare 600.....Wish I'd opened
Fiesta 620.....Worth the travel
Maido 620.....Regular neighbourhood
Maras 622.....Worth the travel
La Red 620.....Local favourite
Salón de la Felicidad 619.....Breakfast

TOM ADAMS

Pitt Cue Co.

1 Newburgh Street, London

From a meat-peddling truck on London's Southbank Adams has gone on to open his first bricks 'n' mortar BBQ outpost in 2012.

19 Numara Bos Cirrik I 210.....Regular neighbourhood
The Black Rat Restaurant 176.....High end
Canton Arms 194.....Regular neighbourhood
Koya 225.....Regular neighbourhood
Quo Vadis 228.....Wish I'd opened
St. John Bread & Wine 209.....Local favourite
Testi 210.....Bargain

ALBERT ADRIÀ

Tickets

Avinguda Paral·lel 164, Barcelona

Younger brother of Ferran who's recently branched out from pastry to open Tickets and 41 Grados.

ABaC 347.....High end
Alkimia 345.....High end
Alta Taberna Paco Meralgo 350.....Local favourite
Bar Cañete 342.....Local favourite
Bar Pinotxo 342.....Breakfast
Ca l'Isidre 342.....Local favourite
Café Viena 341.....Bargain
Cal Campaner 328.....Wish I'd opened
Can Fabes 327.....Wish I'd opened
Can Jubany 327.....Worth the travel
La Cañota 351.....Local favourite
Els Casals 327.....High end
Les Cols 329.....Local favourite
Coire 345.....Regular neighbourhood
Dos Cielos 346.....High end
Gaig 349.....Local favourite
Hispania 326.....Local favourite
Miramar 347.....High end
Pizzeria Du de Cope 414.....Worth the travel
El Quim de la Boqueria 343.....Breakfast
Quimet i Quimet 351.....Late night
Rafa's 330.....Wish I'd opened
Rias de Galicia 352.....High end
Tapas 24 350.....Bargain
Els Tres Porquets 346.....High end
Umi 111.....Worth the travel
Vivanda 348.....Local favourite
El Xampanyet 340.....Local favourite

FERRAN ADRIÀ

elBulli Foundation

Cala Montjoi, Roses, Girona

From 1984 to 2011 he changed the course of haute cuisine with elBulli. He plans to continue that work with his foundation.
Bar Pinotxo 342.....Breakfast
Bras 282.....Wish I'd opened
Dos Paillos Barcelona 342.....Regular neighbourhood
Rias de Galicia 352.....High end

ANDONI LUIS ADURIZ

Mugaritz

Otazuluetta Baserria Aludura Aldea 20, Errenteria

With credentials that read like a checklist of Spanish haute cuisine it's not surprising Aduriz opened award-winning Mugaritz at just 26.

Asador Etxebarri 324.....Worth the travel
La Bodega Donostiarra 322.....Local favourite
Bras 282.....Wish I'd opened
El Celler de Can Roca 329.....Worth the travel
Elkano 318.....Regular neighbourhood
The Fat Duck 172.....Worth the travel
The French Laundry 484.....Wish I'd opened
La Mañeta 335.....Breakfast
Momofuku Seiobo 20.....Worth the travel
Quique Dacosta Restaurante 336.....Worth the travel
Restaurant Valde 319.....Bargain
Va Bene Disco Burger 324.....Late night
wd-50 594.....Regular neighbourhood

TOM AIKENS

Tom Aikens

43 Elystan Street, London

Koffmann and Robuchon trained, he made his name as head chef at Pied à Terre before opening his own restaurants in 2003 and 2006.
L'Arpège 301.....High end
Bincho 222.....Bargain
Hegia 275.....Worth the travel
Hélène Darroze 218.....Breakfast
The Hoste Arms 178.....Worth the travel
Polpo 227.....Bargain
The Wolseley 221.....Breakfast
Zuma 190.....Local favourite

FAUSTO LUIGI AIROLDI

Casino Lisboa

Alameda dos Oceanos, Lisbon

Mozambique born but proudly Portuguese his current portfolio includes overseeing the culinary outlets within Lisbon's Casino Lisboa.
Belcanto 370.....Wish I'd opened
Bica do Sapato 365.....Wish I'd opened
Galeto 366.....Late night
Martin Berasategui 318.....Worth the travel
Pastelaria Bénard 370.....Breakfast
Restaurante Tascardoso 365.....Bargain
Riso - Risottoria del Mundo 358.....Worth the travel

RAHUL AKERKAR

Indigo

4 Mandlik Road, Mumbai

In 1999 he opened Indigo in Mumbai, a restaurant with a European meets Indian menu. Branches followed and a new grill restaurant.
L'Arpège 301.....High end
Bade Miya 66.....Late night
Imago 398.....Worth the travel
Royal China India 66.....Regular neighbourhood
Shree Thakker Bhojanalay 68.....Local favourite
Wasabi by Marimoto 62.....High end

MASSIMILIANO ALAJMO

Le Calandre

Via Liguria 1, Sarmeola di Rubano

After training in France under Veyrat and Guérard he returned home to Italy and his family's esteemed restaurant, Le Calandre in 1983.

Bras 282.....Wish I'd opened
Caffè Sicilia 409.....Breakfast
La Madia 408.....Worth the travel
La Mascareta 414.....Late night
Trattoria al Sasso 413.....Regular neighbourhood

JOSEAN ALIJA

Nerua

Guggenheim, Avenida Abandoibarra 2, Bilbao

Following spells at hotels, elBulli and Martin Berasategui he opened Nerua and a more casual bistro in the Guggenheim in 2011.

L'Arpège 301.....High end
Arzak 320.....Worth the travel
Asador Etxebarri 324.....Worth the travel
Asador Indusi 317.....Regular neighbourhood
Baita Gaminiz 317.....Regular neighbourhood
Bras 282.....Wish I'd opened
El Celler de Can Roca 329.....Worth the travel
La Grande Cuisine Etoilée 275.....Wish I'd opened
Masa 573.....High end
Mugaritz 319.....Wish I'd opened
Mugi Ardo Txoko 317.....Breakfast
Quique Dacosta Restaurante 336.....Worth the travel

OMAR ALLIBHOY

Tapas Revolution

Westfield, Ariel Way, London

With elBulli and Maze on his resume Allibhoi joined El Pirata de Tapas in 2008 launching the popular Tapas Revolution shortly after.
Bistrot de Luxe 191.....Regular neighbourhood
Busaba Eathai 223.....Bargain
Dinner by Heston 190.....Worth the travel
La Fromagerie 192.....Breakfast
Ibu Oka 129.....Worth the travel
Khans 185.....Wish I'd opened
Locale 188.....Late night
Taberna de la Daniela 335.....Local favourite
Tickets 353.....Worth the travel

TED ANDERSON

Campagnola

1020 Main Street, Vancouver

Oversees Vancouver's Campagnola restaurant group including a rustic Italian and Asia-American South offering.

L'Abattoir 462.....Local favourite
Ba Le Deli & Bakery 463.....Bargain
Big Lou's Butcher Shop 461.....Bargain
Fol Epi 455.....Worth the travel
Kiran Restaurant 463.....Regular neighbourhood
Locanda Verde 598.....Breakfast
Maenam 462.....Regular neighbourhood
Nine Dishes 463.....Late night
Pizzeria Prima Strada 455.....Worth the travel
Q Go Ramen 462.....Bargain
The Red Wagon 462.....Breakfast
Soba ni Umazake Yoshimura 111.....Worth the travel
Suika Snackbar 461.....Late night
Sun Sui Wah 463.....High end
Sushi Kanesaka 105.....Worth the travel

MICHAEL ANTHONY

Gramercy Tavern

42 East 20th Street, New York

Moved from Cincinnati to Paris where he worked at L'Aperge and L'Astrance. After a stint at Blue Hill Stone Barns he joined Gramercy Tavern.
Kikunoi 97.....Worth the travel
Maialino 592.....Regular neighbourhood
McCrary's 540.....Worth the travel
Momofuku Ssäm Bar 579.....Wish I'd opened
Per Se 574.....Worth the travel
Yakitori Totto 570.....Late night

AKMAL ANUAR

Iggy's

Hilton Hotel, 581 Orchard Road, Singapore

The head chef of Iggy's in Singapore and a graduate of the Singapore Hotel Association Training and Education Centre.

Aoki 126.....Worth the travel
Arzak 320.....Worth the travel
Edition Koji Shimomura 108.....Worth the travel
Koh Nangkam 124.....Bargain
Tetsuya's 26.....Worth the travel
Warung Nasi Puriaman 124.....Local favourite

CLAUDIO APRILE

Colborne Lane

45 Colborne Street, Toronto

Uruguay born Aprile opened his first Toronto restaurant Colborne Lane in 2007 and followed that in 2010 with Origin.
Chantecler 470.....High end
Gramercy Tavern 591.....Wish I'd opened
Khao San Road 469.....Bargain
Nobu 219.....High end
Swatow 469.....Late night
Terroni 470.....Regular neighbourhood
Torito 469.....Local favourite

VÍCTOR ARGUINZÓN

Asador Etxebarri

Plaza San Juan 1, Atxondo

Owner and chef of Asador Etxebarri, a Basque Country farmhouse he took over in 1989 and turned into a gastronomic destination.

Akelare 320	Wish I'd opened
Arzak 320	Worth the travel
Ibai 323	Local favourite
Mugaritz 319	Wish I'd opened
Nerua 318	Worth the travel
Nihonryori Ryugin 108	Worth the travel
Zuberoa 320	Wish I'd opened

GOVIND ARMSTRONG

Post & Beam

3767 Santa Rosalia Drive, Los Angeles

Started in professional kitchens at 13, at Wolfgang Puck's Spago, worked at Arzak, he is the co-owner of Table 8 and 8oz Burger in LA, and Table 8 in Miami.

Blue Plate 496	Wish I'd opened
Bouchon 490	High end
Campanile 490	Local favourite
Minetta Tavern 581	Worth the travel
Osteria Mozza 493	High end
Tomato Pie Pizza Joint 500	Bargain

ARMAND ARNAL

La Chassagnette

Le Sambuc, Arles

After working with Alain Ducasse for seven years Montpellier born Arnal took the head chef's position at La Chassagnette.

Binh Tay Market 121	Breakfast
Blue Ribbon Brasserie 597	Late night
La Grenouillère 282	Local favourite
Le Giboulin 284	Regular neighbourhood
Kamiya Bar 106	Worth the travel
Maison Troisgros 290	Worth the travel
Marie Rosé 279	Regular neighbourhood
Oustau de Baumannière 284	High end
Il Ridotto 414	Worth the travel
Swartz's 475	Bargain

JUAN MARI & ELENA ARZAK

Arzak

Avenida Alcalde José Elósegui 273,

San Sebastián

Father and daughter behind the three-Michelin-starred Arzak, owned and run by the family since 1897.

Akelare 320	Wish I'd opened
Asador Etxebarri 324	Worth the travel
Astrid & Gaston 621	Worth the travel
Bernadina Vinoteca 321	Wish I'd opened
Biko 610	Worth the travel
El Celler de Can Roca 329	Worth the travel
Ganbara jatebkea 322	Regular neighbourhood
Mugaritz 319	Wish I'd opened
Tamboril 324	Bargain
Zuberoa 320	Wish I'd opened

CORRADO ASSENZA

Caffè Sicilia

Corso Vittorio Emanuele III 125, Noto

A champion pastry chef and owner of Caffè Sicilia, a pastry-coffee-ice cream bar in Noto, southeastern Sicily.

La Gazza Ladra 409	High end
Il Luogo di Aimo e Nadia 403	Worth the travel
L'Osteria Francescana 395	Worth the travel
Ristorante Maria Fidone 409	Bargain

ALEX ATALA

D.O.M. Restaurante

Rua Barão de Capanema 549, São Paulo

Chef-proprietor of D.O.M. in São Paulo, Atala is famous for combining unusual indigenous ingredients with European technique.

Epice 637	Worth the travel
Estádio 638	Late night
Le Chateaubriand 307	Worth the travel
Jun Sakamoto 636	High end
Mani 636	High end
Mocotó 638	Worth the travel
Nihonryori Ryugin 108	Worth the travel

JASON ATHERTON

Pollen Street Social

8-10 Pollen Street, London

Created the hugely successful Maze for Gordon Ramsay before going it alone with Pollen Street Social, Waterhouse and Esquina. Baozi Inn 213. Bargain. Barrafina 222. Regular neighbourhood. The French Laundry 484. Wish I'd opened. Goodman 218. Late night. The Ledbury 194. Worth the travel. Quintessence 109. Worth the travel. Restaurant Sat Bains 179. Worth the travel. Roganic 193. Worth the travel. The Wolseley 221. Breakfast.

PASCAL AUSSIGNAC

Club Gascon

57 West Smithfield, London

Born in Toulouse, trained across France, he has founded a London empire based around gutsy foie gras-loving Gascon cooking.

L'Arpège 301	High end
The Breakfast Club 204	Breakfast
Busaba Eathai 223	Bargain
Fox and Anchor 200	Local favourite
The Gallery 217	Late night
J Sheekey 214	Regular neighbourhood
The Restaurant 59	Worth the travel
La Tupina 274	Worth the travel
The Wolseley 221	Breakfast

JOSÉ AVILLEZ

Belcanto

Largo de São Carlos 10, Lisbon

Worked for Adria, Ducasse and Frechon before returning home to Portugal and launching Cantinho do Avillez and Belcanto.

Cantinho do Avillez 370	Late night
El Celler de Can Roca 329	Worth the travel
Cervejaria Ramiro 366	Local favourite
Fortaleza do Guincho 357	High end
Grande Palácio Hong Kong 370	Bargain
Ocean 357	Worth the travel
Pastelaria Bénard 370	Breakfast
Quique Docasta Restaurante 336	Worth the travel
Salsa & Coentros 367	Local favourite

LUIS BAENA

Tivoli Hotels and Resorts

Portugal and Brazil

Legendary Portuguese chef with a career spanning three decades and several continents. Currently working with Tivoli Hotels.

El Celler de Can Roca 329	Worth the travel
Cervejaria Ramiro 366	Local favourite
O Cortico 360	Bargain
D.O.M. Restaurante 636	Worth the travel
Feitoria Restaurante 368	Regular neighbourhood
The Gallery 217	Late night
Hakkasan 218	Worth the travel
Marítima de Xabregas 366	Local favourite
Martin Berasategui 318	Worth the travel
Midori 357	Wish I'd opened
New York Grill 113	Breakfast
Noéla e Jerónimo 356	Regular neighbourhood
Pastelaria Versailles 367	Breakfast
Pérgula 627	Breakfast
Restaurante XL 371	Late night
São Rosas 356	Regular neighbourhood
Tasca da Esquina 369	Regular neighbourhood
Tsui Sun 110	Worth the travel

SAT BAINS

Restaurant Sat Bains

Lenton Lane, Nottingham

Chef-proprietor of a cutting edge culinary destination in the unlikely setting of Nottingham, England.

Casamia 173	Worth the travel
The Fat Duck 172	Worth the travel
The Hand & Flowers 173	Worth the travel
Maroush 185	Late night

STEFANO BAIOTTO

Villa Feltrinelli

Via Rimebranza 38, Gargnano

Following spells with Ducasse, Gagnaire and Adrià he worked at Florence's Enoteca Pinchiorri before joining Villa Feltrinelli.

Bras 282.....Wish I'd opened
 Le Louis XV 291.....High end
 La Madia 408.....Worth the travel
 Nihonryori Ryugin 108.....Worth the travel
 Osteria Teatro Strabacco 405.....Late night
 Ristorante Emilia 405.....Local favourite

PASCAL BARBOT

L'Astrance

4 Rue Beethoven, Paris

A protégé of Alain Passard, who he worked under for five years prior to opening the celebrated L'Astrance in 2000.

Asador Etxebarri 324.....Worth the travel
 L'Atelier de Joël Robuchon 301.....High end
 Azurmendi 325.....Worth the travel
 Bras 282.....Wish I'd opened
 La Pâtisserie des Rêves 310.....Local favourite
 Maison Décorêt 276.....Regular neighbourhood
 Restaurant André 128.....Worth the travel
 SaQuaNa 282.....Worth the travel

BRETT BARNES

Ducksoup

41 Dean Street, London

Barnes worked as head chef of the Cross Keys in Leeds before moving to London to work first at Arbutus, then at Ducksoup.

Brawn 197.....Regular neighbourhood
 Mangal Ocakbasi 203.....Bargain
 Milkbar 226.....Breakfast
 Mooli's 226.....Late night
 Moro 200.....Regular neighbourhood
 Onyx Restaurant 420.....Worth the travel
 The Seafood Restaurant 175.....Wish I'd opened
 Soif Wine Bar 484.....Regular neighbourhood
 The Square 221.....High end
 St. John Bar and Restaurant 201.....Local favourite
 The Towpath Café 208.....Breakfast

DARIO BASSA

Dassa Bassa

Calle de Villalar 7, Madrid

Madridilian who cut his teeth in kitchens in Las Palmas, London, Bordeaux, Zurich and Madrid before opening Dassa Bassa.

Corral de la Moreria 332.....Local favourite
 El Fogon de Trifon 333.....Bargain
 Moulin Chocolat 333.....Breakfast
 O'Clock Pub & Garden 333.....Late night
 Ramon Freixa Madrid 334.....Worth the travel
 Tertulia 586.....Worth the travel
 Vuelve Carolina 337.....Worth the travel

ITALO BASSI

Enoteca Pinchiorri

Via Ghibellina 87, Santa Croce, Florence

Runs the kitchen at Enoteca Pinchiorri in partnership with Riccardo Monco whom he has worked alongside for close to 20 years.

Celadon 118.....Wish I'd opened
 Château Restaurant 111.....High end
 Locanda 4 Cuochi 415.....Local favourite
 Il Palagio 410.....High end
 Rossellinis 393.....Worth the travel
 Trattoria Fratelli Briganti 411.....Local favourite
 Tsukiji Market 106.....Worth the travel

EMMANUEL BASSOLEIL

Skye

Avenida Brigadeiro Luis Antonio 4700,

São Paulo

Born in Burgundy and trained under Trois-gros, Bassoleil moved to Brazil in 1987 and currently oversees Skye restaurant.

Alluci Alluci 636.....Regular neighbourhood
 Bar do Giba 638.....Local favourite
 Blés D'Or 637.....Breakfast
 La Brasserie Erick Jacquin 634.....High end
 Clos de Tapes 637.....Worth the travel
 Daniel 571.....High end
 Estadão 638.....Late night
 KAA 635.....Wish I'd opened
 Momotaro 638.....Bargain

BEN BATTERBURY

True South

377 Frankton Road, Queenstown

Born in England but as executive chef at True South Batterbury is now New Zealand based.

@Thai 43.....Bargain
 Atlas Beer Café 40.....Worth the travel
 The Cow 41.....Regular neighbourhood
 The Fat Duck 172.....Worth the travel
 Fergburger 41.....Late night
 Fishbone Bar And Grill 42.....Local favourite
 Fleurs Place 40.....Local favourite
 Hikari Izakaya 42.....Bargain
 Hoppogs 39.....Worth the travel
 Kappa Sushi 42.....Regular neighbourhood
 Merediths 50.....High end
 Pescatore 38.....Worth the travel
 Solera Vino 42.....High end
 Vudu Café and Larder 43.....Breakfast
 wd-50 594.....Regular neighbourhood
 Yakitori Daruma 42.....Late night

JEAN MARIE BAUDIC

Youpala Bistrot

5 Rue Palasme de Champeaux, Saint-Brieuc

A proud Breton who credits Jeffroy and Gagnaire as his two culinary fathers, Baudic cooks market-driven food at Youpala Bistrot.

Bras 282.....Wish I'd opened
 Casa Marcelo 332.....Worth the travel
 Le Crapaud Rouge 278.....Local favourite
 Crêperie des Promenades 277.....Regular neighbourhood
 Restaurant Patrick Jeffroy 277.....High end
 Victor Inn 277.....Bargain

BENJAMIN BAYLY

The Grove

Saint Patrick's Square, 43 Wyndham Street, Auckland

Stints at London's The Square and The Ledbury laid the ground for Bayley's Auckland home-coming and his position at The Grove.

Depot Eatery 48.....Worth the travel
 Île de France 50.....Regular neighbourhood
 The Grill by Sean Connolly 48.....Worth the travel
 The Ledbury 194.....Worth the travel
 Sal's 49.....Bargain
 Sidart 51.....Worth the travel
 Spicy House 50.....Late night
 La Voie Française 50.....Breakfast

HEINZ BECK

La Pergola

Rome Cavalieri Hotel, Via Roberto Cadlolo 101, Rome

Born in Germany he worked under Winkler before moving to La Pergola in 1994. Since 2009 he's also overseen the menu at Apsleys.

Antico Forno Roscioli 398.....Breakfast
 L'Atelier de Joël Robuchon 222.....High end
 The Botanist 185.....Breakfast
 Brò Porta Portese 398.....Bargain
 Charleston 408.....Wish I'd opened
 Residenz Heinz Winkler 374.....Local favourite
 Il Ristorante Bulgari 105.....Worth the travel
 Santa Rosa Ristorante 393.....Worth the travel
 Sora Lella 399.....Regular neighbourhood
 Zuma 190.....Local favourite

JEAN BEDDINGTON

Beddington's

Utrechtsestraat 141, Amsterdam

English-born, Beddington worked in various Amsterdam restaurants before opening his own French-Japanese-English restaurant.

Conservatorium Brasserie 255.....Breakfast
 Eetsalon Van Dobben 252.....Local favourite
 Restaurant Beyrouth 254.....Regular neighbourhood
 Restaurant La Rive 253.....Worth the travel
 Restaurant Mi Ka 257.....Bargain
 Tetsuya's 26.....Worth the travel
 Uliassi 406.....Worth the travel
 Yamazato 256.....High end

MARTIN BENN

Sepia

201 Sussex Street, Sydney

Began his career in London before relocating to Sydney in 1996. After time with Tetsuya he opened the Japanese-inspired Sepia.

Billy Kwong **21**.....Local favourite
Cumulus Inc. **31**.....Wish I'd opened
Fish Face **17**.....Regular neighbourhood
Fratelli Fresh **27**.....Regular neighbourhood
Narisawa **108**.....Worth the travel
Rosso Pomodoro Pizzeria **16**.....Late night
Vue de Monde **34**.....High end

MARTIN BERASATEGUI

Martín Berasategui

Loidi Kalea 4, Lasarte-Oria

At only 20 he became head chef of el Bodegón Alejandro, which cemented his reputation as a Basque culinary heavyweight.

Elkano **318**.....Regular neighbourhood
Kaia Kaie **318**.....High end
Lera **325**.....Worth the travel
Va Bene Disco Burger **324**.....Late night
Zuberua **320**.....Wish I'd opened
Zuma **190**.....Local favourite

DANIEL BERLIN

Daniel Berlin Krog i Skåne Tranås

Diligensvägen 21, Skåne Tranås

Left the Swedish city of Malmö behind to open a restaurant in the heart of the Österlen countryside, where über local produce is king.

Bastard **144**.....Worth the travel
Fäviken Magasinet **143**.....Worth the travel
Geist **159**.....Regular neighbourhood
Jalla Jalla **144**.....Late night
Noma **160**.....Wish I'd opened
Relæ **162**.....Worth the travel
Spoonery **145**.....Bargain
Systrar och Bröder **145**.....Breakfast

ANDREA BERTON

A protégé of Gualtiero Marchesi who was until recently the head chef of Trussardi Alla Scala in the fashionable heart of Milan.

D.O.M. Ristorante **636**.....Worth the travel
D'O **403**.....Wish I'd opened
Greenhouse **125**.....Breakfast
Hakkasan **218**.....Worth the travel
Locanda Margon **410**.....Worth the travel
Le Louis XV **291**.....High end
Osteria Altran **397**.....Local favourite
Trattoria del Nuovo Macello **404**.....Regular neighbourhood

JOHN BESH

August

301 Tchoupitoulas Street, New Orleans

This busy executive chef at August in New Orleans has eight other restaurants in the city, and another in San Antonio, Texas.

Abraxas **57**.....Worth the travel
Ba Mien **550**.....Regular neighbourhood
Bon Ton Café **547**.....Local favourite
Camellia Grill **549**.....Late night
Galatoire's Restaurant **547**.....High end
Momofuku Ssäm Bar **579**.....Wish I'd opened
RedFarm **586**.....Worth the travel
Satsuma **546**.....Breakfast

ANTON BJURH

Gastrologik

Artillerigatan 14, Stockholm

Runs the up and coming Gastrologik in Stockholm where the focus is pastry and baking.

Bras **282**.....Wish I'd opened
Fabrique **152**.....Breakfast
Matbaren **148**.....High end
Max Vasagatan **149**.....Late night
Mugaritz **319**.....Wish I'd opened
Operabaren **149**.....Local favourite
Restaurang Ho's **152**.....Regular neighbourhood

APRIL BLOOMFIELD

The Spotted Pig

314 West 11th Street, New York

From Birmingham to New York via London, she made her name at The Spotted Pig before opening The Breslin and The John Dory Oyster Bar.

Eleven Madison Park **591**.....Worth the travel
Kunijip **569**.....Late night
Maialino **592**.....Regular neighbourhood
Noma **160**.....Wish I'd opened

HESTON BLUMENTHAL

The Fat Duck

High Street, Bray

Opened The Fat Duck, famed for its cutting edge cooking, in Berkshire, in 1995. Also

owns The Hinds Head, The Crown and Dinner.
Beigel Bake **207**.....Late night
Malik's Tandoori **172**.....Late night
Restaurant Sat Bains **179**.....Worth the travel
Riva **184**.....Regular neighbourhood
The River Café **188**.....High end
Tsukiji Market **106**.....Worth the travel
The Wolseley **221**.....Breakfast
Zuma **190**.....Local favourite

JONNIE BOER

Restaurant De Librije

Broerkerklein 13-15, Zwolle

Acclaimed Dutch chef with a collection of restaurants and related businesses in the Netherlands, built around his flagship, De Librije.

A-Fusion **252**.....Bargain
Bai Yok **246**.....Regular neighbourhood
El Celler de Can Roca **329**.....Worth the travel
De Kas **256**.....Wish I'd opened
De Lindenhof **247**.....High end
Dinner by Heston **190**.....Worth the travel
Febo **255**.....Late night
't Nonnetje **246**.....Worth the travel

SAUL G. BOLTON

Saul

140 Smith Street, New York

Opened the produce-championing Saul in Brooklyn in 1999, which has since been joined by The Vanderbilt, Botanica and Red Gravy.

Al di Là Trattoria **600**.....Wish I'd opened
Gorilla Coffee **599**.....Breakfast
Lucali **599**.....Bargain
Pantagruelle **408**.....Worth the travel
SriPraPhai **604**.....Regular neighbourhood
Stinky Bklyn **600**.....High end

UMBERTO BOMBANA

812 Otto e Mezzo Bombana

18 Chater Road, Hong Kong Island

Arguably Asia's most famous Italian chef who operates 812 Otto e Mezzo Bombana in Hong Kong and Shanghai.

Le Calandre **412**.....Worth the travel
Café Causette **84**.....Breakfast
Celebrity Cuisine **84**.....Worth the travel
Island Tang **85**.....Local favourite
Mak's Noodle **86**.....Bargain
Robuchon au Dôme **79**.....Wish I'd opened
Wagyu Kaiseki Den **88**.....Wish I'd opened

CLAUDE BOSI

Hibiscus

29 Maddox Street, London

Has not looked back since transplanting Hibiscus, his intimate haute dining room, from rural England to metropolitan London, in 2007.
Arbutus **222**.....High end
Burger & Lobster **216**.....Wish I'd opened
Gail's **184**.....Breakfast
Le Louis XV **291**.....High end
Mien Tay **184**.....Bargain

MARTIN BOSLEY

Martin Bosley's

103 Oriental Parade, Wellington

A fixture on Wellington's restaurant scene since 1991, Bosley opened his current seafood-focused dining room in 2006.

Ancestral 44	Late night
Cumul Inc. 31	Wish I'd opened
Floriditas 44	Regular neighbourhood
Hong Kong Barbeque 43	Bargain
Merediths 50	High end
Nikau Café 45	Local favourite
St Peter's 33	Worth the travel
The Engine Room 51	Worth the travel

ETTORE BOTRINI

Botrini's

Vasileos Georgiou B'24b, Athens

At the reins of his family's long-running restaurant in Corfu and also overseas Botrini's in Athens, and Art O2 in Thessaloniki.

Bodegon Alejandro 322	Bargain
Le Chateaubriand 307	Worth the travel
The Gallery 217	Late night
Klimataria 430	Local favourite
Martin Berasategui 318	Worth the travel
Zanettos 432	Worth the travel

MASSIMO BOTTURA

L'Osteria Francescana

Via Stella 22, Modena

Culinary traditions are not easily challenged in Italy but Bottura has succeeded with Modena's avant-garde L'Osteria Francescana.

Attica 34	Worth the travel
Bar Fragola Corta 394	Breakfast
Brasserie Franceschetta 58 394	Late night
La Chersenta 394	Bargain
Le Chateaubriand 307	Worth the travel
Cracco 403	Worth the travel
Dal Pescatore 402	Local favourite
The Ledbury 194	Worth the travel
Il Luogo di Aimo e Nadia 403	Worth the travel
Mugaritz 319	Wish I'd opened
Nuovo Gambero Rosso 395	Regular neighbourhood
Ristorante Piazza Duomo 407	Worth the travel
Roscioli 399	Worth the travel

MEYJITTE BOUGHENOUT

Absynthe

Surfers Paradise Boulevard, Gold Coast

Worked in France for Pic, Blanc and Gagnaire, before arriving in Australia in 1995 and opening Absynthe in 2005.

Duo Deli Café 12	Breakfast
MoVida Bar De Tapas Y Vino 32	Worth the travel
Ocean Seafood 12	Late night
Quay 25	Wish I'd opened
Verve 12	Regular neighbourhood
Vie Bar & Restaurant 12	Local favourite

DANIEL BOULUD

Daniel

60 East 65th Street, New York

After training in France he moved to New York in the 1980s, founding his own Manhattan-based empire with the opening of Daniel in 1993.

15 East 598	High end
540 Park 572	Breakfast
Balthazar 596	Breakfast
The Barn 541	Worth the travel
Le Bernardin 571	High end
Blue Ribbon Brasserie 597	Late night
Casa Mono 592	Late night
La Esquina 593	Late night
The French Laundry 484	Wish I'd opened
Grand Central Oyster Bar 567	Local favourite
La Grande Cuisine Etoile 275	Wish I'd opened
La Grenouillère 282	Local favourite
Jean Georges 573	Worth the travel
Katz's Deli 593	Local favourite
El Malecón 574	Bargain
Marea 569	High end
Mission Chinese Food 510	Regular neighbourhood
Pastis 594	Late night
Per Se 574	Worth the travel
Peter Luger Steakhouse 602	Local favourite
El Quinto Pino 588	Late night
Thelewa 581	Bargain

SEAN BROCK

Husk

76 Queen Street, Charleston

Since opening McCrady's in 2006 and Husk in 2010 he's led the farm-table charge to reinvent Southern cooking.

Aldea 591	Worth the travel
Blue Hill at Stone Barns 536	Worth the travel
Butcher & Bee 538	Late night
Coi 513	Wish I'd opened
Corton 598	High end
The Glass Onion 539	Regular neighbourhood
Holeman & Finch Public House 529	Worth the travel
Hominy Grill 539	Breakfast
Martha Lou's Kitchen 539	Bargain
Momofuku Ssäm Bar 579	Wish I'd opened
Noma 160	Wish I'd opened
wd-50 594	Regular neighbourhood

BRUCE BROMBERG

Blue Ribbon Brasserie

97 Sullivan Street, New York

Along with his brother Eric, founded the Blue Ribbon group, which takes in everything from high-end sushi to late night comfort food.

L'Atelier de Joël Robuchon 485	High end
Barbuto 582	Local favourite
Camellia Grill 549	Late night
Congee Village 593	Bargain
Keens Steakhouse 569	Wish I'd opened
Sage 485	Worth the travel
Sushi Sho 114	Worth the travel
Wo Hop 590	Late night

FELIPE BRONZE

Oro

Rua Frei Leandro 20, Rio de Janeiro

Began working in Rio de Janeiro restaurants at 16, before leaving to study in the US.

In 2011 he opened his latest restaurant Oro.	
BB Lanches 629	Bargain
D.O.M. Restaurante 636	Worth the travel
Efe 629	Regular neighbourhood
Escola do Pao 628	Breakfast
Esplanada Grill 627	Local favourite
Olympe 629	High end
Pizzeria Bráz 628	Late night
Quique Dacosta Restaurante 336	Worth the travel
Sushi Leblon 629	Late night
Ten Kai 627	Regular neighbourhood
Tickets 353	Worth the travel

AL BROWN

Logan Brown

192 Cuba Street, Wellington

A familiar face across New Zealand thanks to TV, he has been the co-owner of Wellington's heavily garlanded Logan Brown since 1996.

Barilla Dumpling House 49	Late night
Coco's Cantina 48	Bargain
The French Café 49	High end
Floriditas 44	Regular neighbourhood
The Grill by Sean Connolly 48	Worth the travel
Hellenic Republic 30	Wish I'd opened
Maranui Café 45	Breakfast
Nikau Café 45	Local favourite
Porteño 22	Worth the travel

PIER BUSSETTI

Restaurante Pier Bussetti

Piazza Vittorio Emanuele II, Givone

A baker's son Bussetti opened Locando Mongreno in Turin in 1997 before relocating it to Castello di Givone in 2010.

Bar Pinotxo 342	Breakfast
Open Baladin 406	Late night
Pizzeria Libery & Artigianale Birra 407	Regular neighbourhood
Tickets 353	Worth the travel
Tim Ho Wan 91	Bargain

JORDI BUTRÓN MELERO

Espai Sucre

Carrer de Sant Pere Més Alt 72, Barcelona

A graduate of elBulli, who worked with pastry for Gagnaire and Bras, Melero opened the dessert-only Espai Sucre in 2000.

El Celler de Can Roca 329	Worth the travel
Chef Cocó 345	Worth the travel
Coure 345	Regular neighbourhood
Federal Café 352	Breakfast
Gresca 349	Bargain
La Guardia 611	Worth the travel
Koy Shunka 341	Late night
Pierre Gagnaire 306	High end
Tickets 353	Worth the travel

ADAM BYATT

Trinity

4 The Polygon, London

Formerly at The Square, Byatt now has three London restaurants of his own: Thyme, Trinity and Bistro Union.

Brew Café 187	Breakfast
Café Creole 446	Worth the travel
Canton Arms 194	Regular neighbourhood
Honest Burger 198	Bargain
Noma 160	Wish I'd opened
Spuntino 228	Wish I'd opened
The Square 221	High end
St. John Bar and Restaurant 201	Local favourite

YVES CAMDEBORDE

Le Comptoir du Relais

9 Carrefour de l'Odéon, Paris

A Paris veteran at the helm of Relais Saint-Germain and bistro Le Comptoir since 2005.

L'Ami Jean 301	Wish I'd opened
L'Ami Louis 297	High end
Le Baratin 311	Regular neighbourhood
Café Constant 302	Bargain
La Cantine du Troquet 308	Regular neighbourhood
Chez Casimir 307	Bargain
Epicure 306	High end
L'Express Bar 294	Late night
The Fat Duck 172	Worth the travel
La Grenouillère 282	Local favourite
Les Papilles 298	Bargain
Maison Troisgros 290	Worth the travel
Noma 160	Wish I'd opened
Que du bon 311	Bargain
Thoumieux 303	Local favourite

ANDREAS CAMINADA

Schauenstein

Schauenstein Schloss Hotel, Fürstenu

The new star of Swiss gastronomy who plies his trade in a Schauenstein castle in the heart of the Alps.

Alain Ducasse 305	High end
L'Arnsbourg 281	Worth the travel
Bras 282	Wish I'd opened
Hiltl 388	Regular neighbourhood
Tibits 388	Regular neighbourhood
Waldheim 388	Local favourite

HOMARO CANTU

Moto

945 West Fulton Market, Chicago

Divides his time between cooking at cutting edge Moto and Cantu Designs, his food technology company.

Burt's Place 558	Regular neighbourhood
Freddy's Pizzeria 555	Local favourite
Kitsch'n on Roscoe 562	Breakfast
Piccolo Sogno 562	Worth the travel
Smoke BBQ 556	Wish I'd opened
Le Taillevent 307	Worth the travel
Yusho 554	Regular neighbourhood

MARIO CARBONE

Torrissi Italian Specialties

250 Mulberry Street, New York

With fellow chef Rich Torrissi, opened the acclaimed Torrissi Italian Specialties in 2009. Retro-styled sandwich shop, Parm, followed.

Attica 34	Worth the travel
Balthazar 596	Breakfast
Café Mogador 576	Breakfast
Daddy-O 582	Late night
Del Posto 588	High end
Katz's Deli 593	Local favourite
Lucali 599	Bargain
Minetta Tavern 581	Worth the travel

FRANCIS CARDENAU

Le Sommelier

Bredgade 63, Copenhagen

Cooking since 1975, Cardenau arrived in Copenhagen in 1988 and is now chef-owner of Le Sommelier.

AOC 158	Worth the travel
Formel B 153	Regular neighbourhood
Geist 159	Regular neighbourhood
Geranium 163	Worth the travel
Hakkasan 218	Worth the travel
Kadeau 163	Worth the travel
Manfreds & Vin 162	Bargain
Noma 160	Wish I'd opened
Ovsa 154	Breakfast
Sukiyabashi Jiro 105	Worth the travel

ANDREW CARMELLINI

Locanda Verde

377 Greenwich Street, New York

Born in Ohio, Carmellini made his name in New York as head chef at Café Boulud.

Currently chef-partner at Locanda Verde

and The Dutch.

L'Arpège 301	High end
Le Bernardin 571	High end
Daniel 571	High end
Gahm Mi Oak 568	Late night
Great NY Noodletown 589	Late night
Ippudo NY 577	Bargain
Motorino 579	Bargain
The Willows Inn 485	Worth the travel

MIGUEL CASTRO E SILVA

Largo

Rua Serpa Pinto 10a, Lisbon

Respected Portuguese culinary authority whose latest restaurant Largo is housed in a former convent.

Aqui Há Peixe 369	Regular neighbourhood
Belcanto 370	Wish I'd opened
Bica Do Sapato 365	Wish I'd opened
Café de São Bento 368	Late night
Gigi's Beach Restaurant 356	Worth the travel
Panorama Restaurante 367	High end
Pastelaria Versailles 367	Breakfast
St. John Bar and Restaurant 201	Local favourite
Taberna Ideal 371	Bargain
Vale do Gaio 360	Local favourite

MORENO CEDRONI

La Madonnina del Pescatore

Via Lungomare 11, Senigallia

Owns La Madonnina del Pescatore, opened in 1984, he also runs Il Clandestino Susci Bar, opened in 2000, on the beach in Portonovo.

L'Atelier de Joel Robuchon 107 Wish I'd opened |

Alice Ristorante 402 Worth the travel |

Bistrò 2 404 Late night |

The Fat Duck 172 Worth the travel |

The Modern Pantry 200 Breakfast |

Osteria del Teatro 405 Regular neighbourhood |

Osteria Sara 405 Local favourite |

Quique Dacosta Restaurante 336 Worth the travel |

Ristorante Da Giacchetti 405 Regular neighbourhood |

Saffi Caffè 405 Breakfast |

JOSEF CENTENO

Bäco Mercat

408 South Main Street, Los Angeles

Former executive chef of LA's Lazy Ox

Canteen, Centeno is owner of wildly popular flatbread sandwich outlet Bäco Mercat.

L'Ami Jean 301 Wish I'd opened |

Asanebo 497 High end |

Cactus Tacos 491 Late night |

Château Marmont 492 Breakfast |

Le Comptoir du Relais 299 Worth the travel |

Cotogna 507 Worth the travel |

Din Tai Fung 24 Bargain |

Gjelina 498 Regular neighbourhood |

Nishimura 500 High end |

Pizzeria Mozza 500 Regular neighbourhood |

ENRICO & ROBERTO CERIA

Da Vittorio

Via Cantalupa 17, Brusaporto

Lombardian brothers who run the kitchen of Da Vittorio, their family's luxurious restaurant that's been on the culinary map since 1966.

L'Agapé Substance 298 Worth the travel |

Don Alfonso 1890 392 Wish I'd opened |

Mc Maier's 401 Late night |

Pasticceria Cavour 402 Breakfast |

Ristorante Quattro Passi 393 Worth the travel |

Taverna del Capitano 393 Worth the travel |

VII

CHAKALL

Quinta dos Frades

Rua Luís de Freitas Branco 5, Lisbon

Born in Buenos Aires, he's made turban-wearing his trademark while running multiple restaurants in Portugal.

Le Coq d'Or 380.....Bargain

Ming Dynasty 383.....Local favourite

O Poleiro Restaurante 366.....Regular

neighbourhood

Restaurant Carré des Feuillants 294.....Worth the travel

Restaurant Xavier Mathieu 284.....High end

Il Ritrovo 380.....Worth the travel

The River Café 188.....High end

Saporito 381.....Late night

Table Fifty-Two 560.....Worth the travel

Tauro 385.....Breakfast

VAU 384.....Regular neighbourhood

DAVID CHANG

Momofuku Noodle Bar

171 1st Avenue, New York

Since opening the Momofuku Noodle Bar in 2004, he now has five very different Manhattan outposts, plus restaurants in Sydney and Toronto.

Benu 515.....High end

Golden Century Seafood 24.....Late night

Great NY Noodletown 589.....Late night

Kajitsu 578.....Wish I'd opened

Locanda Verde 598.....Breakfast

Sushi Sawada 105.....Worth the travel

Torrissi Italian Specialties 596.....Local favourite

wd~50 594.....Regular neighbourhood

DOMINIC CHAPMAN

The Royal Oak

Paley Street, Maidenhead

Head chef at the Royal Oak he previously ran the kitchen at Heston Blumenthal's Hinds Head.

Agnadio 430.....Worth the travel

The Hardwick 233.....Regular neighbourhood

The Ivy 225.....Wish I'd opened

The Pot Kiln 172.....Local favourite

The Sportsman 177.....Worth the travel

Viceroy of Windsor 173.....Late night

The Waterside Inn 173.....High end

The Wolseley 221.....Breakfast

JEREMY CHARLES

Raymonds

95 Water Street, St. John's

Co-owner of Raymonds in St John's, Newfoundland, which was recently voted the best new restaurant in Canada.

Atlantica Restaurant 457.....High end

Basho Restaurant and Lounge 456.....Regular

neighbourhood

Blue on Water 456.....Breakfast

Bonavista Social Club 455.....Local favourite

Le Club Chasse et Pêche 477 Worth the travel

Duke of Duckworth 456.....Bargain

Haisai 457.....Wish I'd opened

Maison Lameloise 278.....Worth the travel

Next Restaurant 555.....Wish I'd opened

Venice Pizzeria 456.....Late night

VENICE CHARTIER

Saturne

17 Rue Notre-Dame-des-Victoires, Paris

French with some Swedish roots Chartier creates clean Nordic-like flavours at Saturne, in the Bourse in Paris.

Le Baratin 311.....Regular neighbourhood

In De Wulf 270.....Worth the travel

Noma 160.....Wish I'd opened

Relæ 162.....Worth the travel

Septime 308.....Wish I'd opened

ANDRÉ CHIANG

Restaurant André

41 Bukit Pasoh Road, Singapore

Taiwan-born Chiang cooked at Jaan par Andre in Singapore's Swissotel, before opening Restaurant Andre in a 1920s townhouse.

L'Astrance 309.....Worth the travel

Da Dong 124.....Breakfast

Hachi 126.....Regular neighbourhood

Pierre Gagnaire 306.....High end

Le Pré Catelan 310.....High end

ALBERTO CHICOTE

Nodo

Calle de Velázquez 150, Madrid

Madrid-born and bred, his restaurants, Nodo and Pan de Luján in the Spanish capital, fuse Asian and Mediterranean flavours.

Alinea 556.....Worth the travel

Asador Etxebarri 324.....Worth the travel

El Celler de Can Roca 329.....Worth the travel

Hakkasan 218.....Worth the travel

El Horreo 315.....Wish I'd opened

Momofuku Ko 579.....Worth the travel

L'Orangerie 640.....Breakfast

Per Se 574.....Worth the travel

Sacha 334.....Regular neighbourhood

La Terraza del Casino 335.....High end

FILIP CLAEYS

De Jonkman

Maalse Steenweg 438, Sint Kruis, Bruges

Following five years at De Karmeliet and four years with Sergio Herman at Oud Sluis, he opened De Jonkman on the outskirts of Bruges.

41 Grados Experience 352.....Worth the travel

Bistro Christophe 268.....Late night

Bistro de Kruiden Molen 268.....Regular

neighbourhood

De Siphon 269.....Local favourite

The Fat Duck 172.....Worth the travel

Frituur Rakontiki 269.....Bargain

Het Gebaar 260.....Worth the travel

Oud Sluis 248.....High end

Pizzeria Ristorante Romagna 248.....Bargain

Restaurant Es Torrent 315.....Wish I'd opened

The Sportsman 177.....Worth the travel

Victor's Gourmet 376.....Worth the travel

SAMANTHA AND SAMUEL CLARK

Moro

34-36 Exmouth Market, London

The husband and wife team who opened the Moorish influenced Moro in 1997. Morito, a bijou tapas bar next door, followed.

El Campero 314.....Worth the travel

Dock Kitchen 191.....Regular neighbourhood

Ducksoup 224.....Regular neighbourhood

Koya 225.....Regular neighbourhood

The Ledbury 194.....Worth the travel

The River Café 188.....High end

Sömine 201.....Late night

The Sportsman 177.....Worth the travel

St. John Bread & Wine 209.....Local favourite

The Towpath Café 208.....Breakfast

DERRY CLARKE

L'Ecrivain

109a Lower Baggot Street, Dublin

Worked in Dublin under John Howard at Le Coq Hardi and with Patsy McGuirk at Le Bon Appetit before opening L'Ecrivain.

Arzak 320.....Worth the travel

Brownes 240.....Breakfast

Chapter One 238.....High end

Harvest Room 243.....Worth the travel

Jo-Burger 241.....Bargain

Pichet 238.....Wish I'd opened

Roly's 240.....Local favourite

Seapoint 237.....Regular neighbourhood

The Trocadero 239.....Late night

SHAUN CLOUSTON

Logan Brown

192 Cuba Street, Wellington

Executive chef of Wellington's Logan Brown where he began his career and returned in 2006, after years spent working in Sydney.

Attica 34	Worth the travel
Depot Eatery 48	Worth the travel
Dragonfly 44	Late night
Huxtable 31	Wish I'd opened
Scopa 45	Regular neighbourhood
Ti Kouka Café 45	Breakfast
Yoshi 26	High end

MAURO COLAGRECO

Mirazur

30 Avenue Aristide Briand, Menton

The Argentine born protégé of Passard and the late Loiseau, opened the handsome Côte d'Azur based Mirazur in 2006.

Aldin Ducasse 305	High end
L'Arance 309	Worth the travel
Eleven Madison Park 591	Worth the travel
Kunitorya 295	Bargain
Manresa 482	Wish I'd opened
La Merenda 285	Local favourite
La Spaggietta 400	Breakfast
La Vecchia Ostia 400	Regular neighbourhood

TYSON COLE

Uchi

801 South Lamar Boulevard, Austin

Cole made his name in Austin, training under Takehiko Fuse before opening his own Japanese-inspired restaurants Uchi and Uchiko.

Baguette et Chocolat 542	Breakfast
Bartlett's 541	Regular neighbourhood
Contigo 541	Local favourite
Hopdoddy Burger Bar 541	Wish I'd opened
Soto 585	Regular neighbourhood

SCOTT CONANT

Scarpetta

355 West 14th Street, New York

Made his way with modern Italian food when he started out in New York in the 1990s. He now runs Scott Conant in Miami and Scarpetta in New York.

Aldea 591	Worth the travel
Blue Hill at Stone Barns 536	Worth the travel
Blue Ribbon Brasserie 597	Late night
Daniel 571	High end
Estia's Little Kitchen 536	Breakfast
Jean Georges 573	Worth the travel
Legend Bar & Restaurant 588	Bargain
Mamoun's 580	Bargain
NoMad 592	Regular neighbourhood
Per Se 574	Worth the travel
Ristorante all'Enoteca 407	Worth the travel
The Saint Austere 603	Bargain
Street 493	Worth the travel

LEE COOPER

L'Abattoir

217 Carrall Street, Vancouver

After 13 years and a resume that includes spells with Blumenthal and Vongerichten, he opened his first restaurant, L'Abattoir in 2010.

Chambar 460	Wish I'd opened
DNA 476	Worth the travel
Gyoza King 464	Late night
Hachi Hana 463	Bargain
Hawthorn Restaurant 464	Worth the travel
The Ledbury 194	Worth the travel
Nicli Antica Pizzeria 462	Regular neighbourhood
The Pear Tree 460	Worth the travel
Tomahawk Barbeque 464	Breakfast
Waterfront Restaurant 454	Worth the travel

KRISTOF COPPENS

Apriori

Sint-Goriksplein 19, Haaltere

Since opening the forward-thinking Apriori in 1996, he has, with the University of Louvain, developed 'Crycotuv', a preservation technique.

Arnolfo 411	Worth the travel
De Jonkman 269	Worth the travel
De Kuiper 266	Bargain
Hostellerie St. Nicolas 270	High end
Oud Sluis 248	High end
't Overhamme 265	Regular neighbourhood

JOSÉ CORDEIRO

Feitoria Restaurante

Doca do Bom Sucesso, Lisbon

Born in Angola, his creative interpretations of traditional Portuguese dishes have won him recognition at Feitoria.

Alma 371	Worth the travel
Arzak 320	Worth the travel
Assinatura 365	Worth the travel
Café de São Bento 368	Late night
Espaço Lisboa 364	Late night
Fortaleza do Guincho 357	High end
Maçã Verde 364	Bargain
Restaurante DOC 360	Wish I'd opened
Restaurante Geadas 356	Local favourite
Restaurante Inês do Aleixo 358	Regular neighbourhood
Shis 359	Wish I'd opened
Spazio Buondi 367	Local favourite
Vila Joya 357	High end
The Yeatman 359	High end

OLLIE COULLAUD

The Lawn Bistro

67 High Street, London

A French man who made his name at London's La Trompette before taking the stove at The Lawn Bistro in Wimbledon.

Fuego Negro 320	Worth the travel
Arzak 320	Worth the travel
El Celler de Can Roca 329	Worth the travel
Chez Bruce 195	Regular neighbourhood
Hakkasan 218	Worth the travel
Maki Yaki 195	Regular neighbourhood
Michel Trama 276	Worth the travel
Salt Yard 203	Wish I'd opened
Santceloni 334	Worth the travel
The Square 221	High end
Wong Kei 214	Late night

MATTHEW CRABBE

Two Rooms Grill & Bar

3-11-7 Kita-Aoyama, Tokyo

Worked at Sydney's Tetsuya's, then in London, the US and Mexico before arriving in Tokyo to oversee the New York Grill and Two Rooms.

Akanoren 106	Late night
Chisoan 99	Worth the travel
Les Enfants Gates 112	Late night
Gion Yata 97	Local favourite
Hyotei 98	Breakfast
Komatsu Yasuke 96	Worth the travel
Kyubey 104	High end
Maru 112	Local favourite
Nihonryori Ryugin 108	Worth the travel
Sepia 26	Worth the travel
Shiba Tofuya-Ukai 109	Regular neighbourhood
Tensei 110	Local favourite
Toriyoshi 111	Bargain
Waku Ghin 125	Wish I'd opened

ENRICO CRIPPA

Ristorante Piazza Duomo

Piazza Risorgimento 4, Alba

Began his career with Marchesi, famously opening Marchesi's in Kobe. Returned to Italy to open Piazza Duomo in 2005.

Bras 282	Wish I'd opened
La Piola 406	Bargain
L'Osteria Francescana 395	Worth the travel

JORDI CRUZ

ABaC

Avinguda del Tibidabo 1, Barcelona

Worked at Cercs Estany Clar where he became the youngest ever Spaniard to win a Michelin star. He's now ABaC's head chef.

Alinea 556	Worth the travel
Bar Mut 345	Late night
Can Roca 328	Local favourite
Fonda Gaig 348	Regular neighbourhood
Gaig 349	Local favourite
Koy Shunka 341	Late night
Miramar (Llanca) 331	Worth the travel
The Mirror 349	Regular neighbourhood
Sagàs Pagesos 340	Bargain
El Vaso de Oro 340	Late night

TIM CUSHMAN

O Ya
9 East Street, Boston
After travelling the world with US restaurant group Lettuce Entertain You, he now owns O Ya where modern Japanese meets New England.
Kyoto Kitcho **98**.....High end
La Taqueria **511**.....Bargain
Oleana **535**.....Worth the travel
Parish Café **534**.....Late night
Red Wing Diner **535**.....Local favourite
The Restaurant **483**.....High end
Urasawa **490**.....High end

OLIVIER DA COSTA

Olivier Restaurant
Rua do Alecrim **23**, Lisbon
Runs four Lisbon restaurants spanning Mediterranean, Comfort and Japanese food.
Café de São Bento **368**.....Late night
Cervejaria Ramiro **366**.....Local favourite
Monte Mar **358**.....Regular neighbourhood
Pastelaria Versailles **367**.....Breakfast
Restaurante Praia da Riviera **359**.....Local favourite
Restaurante Praia do Castelo **359**.....Local favourite
Varanda Restaurant **365**.....Breakfast

OLLIE DABBOUS

Dabbous
39 Whitfield Street, London
Trained at Le Manoir aux Quat'Saisons, staged heavily, then became head chef of Texture in London, before opening Dabbous in 2012.
Hereford Road **195**.....Regular neighbourhood
The Modern Pantry **200**.....Breakfast
Le Relais de Venise **193**.....Regular neighbourhood
Tayyabs **211**.....Local favourite
Trattoria Cammillo **411**.....Worth the travel
Umu **221**.....High end

QUIQUE DACOSTA

Quique Dacosta Restaurante
Carretera de Las Marinas, Denia
Began working at el Poblet in 1989, a decade later having worked his way to head chef, he took over and renamed it.
L'Air du Temps **266**.....Worth the travel
Aponiente **314**.....Worth the travel
Asador Etxebarri **324**.....Worth the travel
Atrio **332**.....Worth the travel
Azurmendi **325**.....Worth the travel
Casa Federico **335**.....Bargain
Casa Gerardo **314**.....Worth the travel
De Pastoral **260**.....Worth the travel
Joël Restaurant Bistronomic **335**.....Local favourite
Le Louis XV **291**.....High end
Masa **573**.....High end
Nerua **318**.....Worth the travel
Pastelería Totel Elda **336**.....Breakfast
Peix and Brases **336**.....Local favourite
Per Se **574**.....Worth the travel
Restaurante La Cuna **336**.....Local favourite

ANDREAS DAHLBERG

Bastard
Mäster Johansgatan 11, Malmö
The head chef and owner of Bastard in Malmö, who also goes by the rock 'n' roll moniker of Andy Bastard.
Le Comptoir du Relais **299**.....Worth the travel
La Gazzetta **308**.....Bargain
Momofuku Ssäm Bar **579**.....Wish I'd opened
Relæ **162**.....Worth the travel
The River Café **188**.....High end
Roberta's **603**.....Wish I'd opened
Solde Kafferosteri **144**.....Breakfast
St. John Bar and Restaurant **201**.....Local favourite

MATHIAS DAHLGREN

Mathias Dahlgren
Södra Blasieholmshamnen 6, Stockholm
Multiple winner of Swedish chef of the year he opened in the Grand Hotel in 2007 where he also has Matbaren.
Amida Kolgrill **152**.....Bargain
Asador Etxebarri **324**.....Worth the travel
Frantzén/Lindeberg **148**.....High end
The French Laundry **484**.....Wish I'd opened
Noma **160**.....Wish I'd opened
Strömmingsvagnen **153**.....Local favourite

LUKE DALE-ROBERTS

The Test Kitchen
The Old Biscuit Mill, 375 Albert Road, Cape Town
British born Dale-Roberts worked in Asia before arriving in South Africa where he now owns The Test Kitchen and The Pot Luck Club.
Bihari **448**.....Bargain
Carne **446**.....Wish I'd opened
Col'Cacchio Pizzeria **447**.....Regular neighbourhood
The Greenhouse **446**.....High end
Melissa's, The Food Shop **447**.....Breakfast
Porteño **22**.....Worth the travel

DAVE DE BELDER

De Godevaert
Sint Katelijnevest 23, Antwerp
Rising Flemish star of the forward-thinking De Godevaert who recently created the menu for the Sydney branch of Cara&Co.
Gastro Park **18**.....Worth the travel
Jam **261**.....Breakfast
The Glorious Inn **260**.....Local favourite
Lam en Yin **261**.....Regular neighbourhood
La Paix **261**.....Worth the travel
Pazzo **261**.....Bargain
Pure C **248**.....Wish I'd opened
Restaurant De Librije **247**.....High end

GERT DE MANGELEER

Hertog Jan
Torhoutsesteenweg 479, Bruges
Runs Hertog Jan with sommelier Joachim Boudens who he met while working at Molentje in the Netherlands.
L'Atelier de Joël Robuchon **222**.....High end
Bistro Christophe **268**.....Late night
Bistro de Kruiden Molen **268**.....Regular neighbourhood
Frituur Bosrand **269**.....Bargain
The Ledbury **194**.....Worth the travel
Le Pain Quotidien **263**.....Breakfast
Pure C **248**.....Wish I'd opened
Restaurant De Librije **247**.....High end
Rock Fort **270**.....Regular neighbourhood

MICHAEL DEANE

Deanes
36-40 Howard Street, Belfast
Belfast chef-restaurateur who aside from his flagship Deanes, now runs six other outposts across the city.
All Seasons **234**.....Regular neighbourhood
The Greenhouse Dublin **239**.....Worth the travel
The Raj **236**.....Regular neighbourhood
Vila Joya **357**.....High end

SANG-HOON DEGEIMBRE

L'Air du Temps
Chaussée de Louvain 181, Noville-sur-Mehaigne
Korean-Belgian, who opened L'Air du Temps in Namur, Wallonia, where he grew up, in 1997. Praised for using super local produce.
L'Astrance **309**.....Worth the travel
Bras **282**.....Wish I'd opened
Brasserie François **266**.....Regular neighbourhood
El Celler de Can Roca **329**.....Worth the travel
Chez Chen **266**.....Bargain
De Pastoral **260**.....Worth the travel
Fäviken Magasinet **143**.....Worth the travel
Fruits de la Passion **267**.....Local favourite
Lam Zhou Handmade Noodle **590**.....Bargain
L'Escaldia 'Chez Pippo' **267**.....Late night
Per Se **574**.....Worth the travel

ANTHONY DEMETRE

Arbutus
63-64 Frith Street, London
Runs London's Arbutus restaurant group in partnership with Will Smith.
Bocca di Lupo **223**.....Regular neighbourhood
Ceviche **223**.....Late night
Dinner by Heston **190**.....Worth the travel
L'Enclume **175**.....Worth the travel
Hibiscus **219**.....High end
Nahm Bangkok **120**.....Worth the travel
St. John Bar and Restaurant **201**.....Local favourite
The Wolseley **221**.....Breakfast

SEMSA DENIZSEL

Kantin

Akkavak Sokagi 30, Istanbul

Opened Kantin, an outfit that focuses on serving healthy, seasonal Turkish soul food, in Istanbul in 2000.

L'Arcangelo 398.....Worth the travel
Bay Nihat - Late Restaurant 432.....Worth the travelKaymakçı Pando 436.....Breakfast
Kizilaykayalar 437.....Late night

Lale Iskembeçisi 438.....Late night

Lokanta Maya 440.....Regular neighbourhood

Meshur Filibe Köftçisi 439.....Bargain

Metanet Lokantasi 432.....Worth the travel

Mikla 438.....High end

Roscioli 399.....Worth the travel

St. John Bar and Restaurant 201.....Local favourite

KOBE DESRAMAULTS

In De Wulf

Wulvestraat 1, Heuveland, Dranouter

In the countryside close to the French-Belgium border, Desramaults runs In De Wulf in the area which was his childhood home.

L'Auberge In De Zon 268.....Local favourite

Bon Bon 262.....High end

De Lieve 264.....Bargain

La Grenouillère 282.....Local favourite

J.E.F. 264.....Regular neighbourhood

Martino 264.....Late night

Roberta's 603.....Wish I'd opened

Simon Says 265.....Breakfast

The Sportsman 177.....Worth the travel

Volta 265.....Regular neighbourhood

HAROLD DIETERLE

Perilla

9 Jones Street, New York

Graduate of the Culinary Institute of America, he opened his first restaurant, Perilla, in 2007 and followed with the Thai Kin Shop.

15 End 598.....High end

The Breslin Bar & Dining Room 594.....Breakfast

Café Steinhof 601.....Regular neighbourhood

Chao Thai 603.....Bargain

Char No. 4 599.....Regular neighbourhood

Daddy-O 582.....Late night

Dovetail 572.....Wish I'd opened

Egg 602.....Breakfast

Grand Sichuan 583.....Late night

Kanyama 578.....Regular neighbourhood

The Little Owl 584.....Regular neighbourhood

Lupa 584.....Wish I'd opened

Miller Union 529.....Worth the travel

Minetta Tavern 581.....Worth the travel

Peking Duck House 590.....Regular neighbourhood

Poosin Restaurant 119.....Worth the travel

Spicy & Tasty 604.....Regular neighbourhood

MATTHEW DILLON

Sitka & Spruce

1531 Melrose Avenue, Seattle

Runs four restaurants one of which, The Old Chaser Farm, outside Seattle, is his home, where he farms and forages.

Abou Hassan 56.....Worth the travel

Assad Etkebarri 324.....Worth the travel

Café Gitane 595.....Breakfast

Fäviken Magasinet 143.....Worth the travel

Goodies Market 487.....Bargain

Maneki 486.....Regular neighbourhood

Moro 200.....Regular neighbourhood

Noma 160.....Wish I'd opened

Ottolenghi 205.....Breakfast

Una Pizza Napoletana 516.....Worth the travel

ELOI DION

Van Horne

1268 Avenue Van Horne, Montreal

In charge of the kitchen at Montreal's Van Horne. Prior to that cooked at 357C, Daniel Langlois's private club.

Les 400 Coups 477.....Wish I'd opened

Café Sardine 474.....Late night

Le Comptoir 474.....Regular neighbourhood

Dépanneur le Pick Up 476.....Bargain

Eleven Madison Park 591.....Worth the travel

Pâtisserie Rhubarbe 475.....Breakfast

Le St-Urbain 474.....Local favourite

Toqué! 478.....High end

VLADISLAV DJATSUK

Tchaikovsky

Telegraf Hotel Vene 9, Tallinn

Executive chef at Tallinn's Hotel Telegraf,

Djatsuk has represented Estonia at the

Bocuse d'Or.

La Bottega 424.....Late night

Chedi 424.....Regular neighbourhood

Chez Dominique 165.....High end

Geranium 163.....Worth the travel

Kohvik Moon 424.....Bargain

Leib Resto ja Aed 424.....Worth the travel

Olo 165.....Worth the travel

CHRISTIAN DOMSCHITZ

Vestibül

Doktor-Karl-Lueger-Ring 2, Vienna

A veteran of Vienna's restaurant scene he's currently behind the stove at Vestibül in the Burgtheater.

Amarantis 418.....Late night

Balthazar 596.....Breakfast

Can Fabes 327.....Wish I'd opened

The French Laundry 484.....Wish I'd opened

Holy Moly 418.....Local favourite

Meixner 418.....Regular neighbourhood

Restaurant Mraz & Sohn 418.....Worth the travel

Steirerack 419.....Worth the travel

PETER DOYLE

Est.

Level 1, Establishment 252, George Street, Sydney

With a career spanning three decades, the owner of Est. could be described as a founding father of modern Australian cooking.

Eveleigh 499.....Worth the travel

In Situ 18.....Breakfast

Manresa 482.....Wish I'd opened

Mille Vini 21.....Bargain

Ormezzio 18.....Regular neighbourhood

Pilu at Freshwater 17.....Local favourite

Royal Mail 13.....Worth the travel

Tetsuya's 26.....Worth the travel

JULIEN DUBOUÉ

Afaria

15 Rue Desnouettes, Paris

Duboué trained with Dutournier in Paris and Boulud in New York and has gone on to open two Paris bistros inspired by Southwest France.

Le 114 Faubourg 305.....Worth the travel

A Fuego Negro 320.....Worth the travel

Alain Ducasse 305.....High end

L'Ami Jean 301.....Wish I'd opened

Art Macaron 298.....Breakfast

Au Bon Coin les Pieds de Cochon 275.....Local favourite

L'Auberge du Pas de Vent 275.....Local favourite

L'Avant Comptoir 299.....Regular neighbourhood

Daniel 571.....High end

Les Fables de la Fontaine 302.....Regular neighbourhood

La Ferme d'Orthe 276.....Bargain

Le Relais de la Poste 275.....High end

Marismo 639.....Worth the travel

Mercado Municipal 635.....Bargain

Mocotó 638.....Worth the travel

La Régale 309.....Bargain

La Réserve Rimbaud 280.....Worth the travel

Square One 121.....Worth the travel

RAPHAEL DWORAK

Le Loft

Sofitel Hotel Praterstrasse 1, Vienna

Head chef at Le Loft, where the menu is

inspired by the French-Austrian style of

Antoine Westermann, Dworak's mentor.

décor **419**.....BreakfastLe Coq Rico **311**.....Wish I'd openedDrouant **296**.....Regular neighbourhoodThe French Laundry **484**.....Wish I'd openedSchnitzelwirt **419**.....BargainSilvio Nicksel **418**.....Worth the travelWeinbau Österreich **418**.....Local favourite**MARCUS EAVES**

Pied à Terre

34 Charlotte Street, London

Cooks at Pied à Terre in London. Eaves is a

protégé of its previous chef Shane Osborn.

Bras **282**.....Wish I'd openedThe Gallery **217**.....Late nightThe Hand & Flowers **173**.....Worth the travelHereford Road **195**.....Regular neighbourhoodPolpo **227**.....BargainRestaurant Andrew Fairlie **230**.....High endThe Wolseley **221**.....Breakfast**CHRISTIAN EBBE**

Søllerød Kro

Søllerødvej 35, Holte

Took over as head chef at the historic

Søllerød Kro in 2011, a restaurant that is

housed in a building dated 1677.

Le Chateaubriand **307**.....Worth the travelDragsholm Slot **155**.....High endFäviken Magasinet **143**.....Worth the travelFormel B **153**.....Regular neighbourhoodMash **159**.....Late nightNoma **160**.....Wish I'd openedLe Pain Quotidien **295**.....BreakfastRelæ **162**.....Worth the travelRestaurant Sletten **154**.....Worth the travel**MIKAEL EINARSSON**

Leijontorget

Lilla Nygatan 5, Stockholm

Oversees the menu at Djuret and Leijontor-

net in Stockholm having previously worked

across Sweden and at London's The Square.

Blue Hill at Stone Barns **536**.....Worth the travelChez Betty **150**.....Regular neighbourhoodFäviken Magasinet **143**.....Worth the travelFrantzén/Lindeberg **148**.....High endPetite France **148**.....BreakfastRåkultur **153**.....BargainSturehof **151**.....Late night**RICHARD EKKEBUS**

Amber

The Landmark, 15 Queens's Road, Hong

Kong Island

Gagnaire, Passard and Savoy trained Dutch-

man who is Culinary Director at Hong Kong's

Landmark Mandarin Oriental.

The Chairman **85**.....Worth the travelDimdim Sum Dimsum **90**.....BargainLuk Yu Tea House **85**.....Local favouriteMan Wah **86**.....High endOud Sluis **248**.....High endSang Kee Congee Shop **88**.....BreakfastSt. John Hotel **215**.....BreakfastUnder Bridge Spicy Crab **82**.....Late nightYardbird **88**.....Regular neighbourhood**EDINHO ENGEL**

Amado

Avenida Lafayette Coutinho 660, Salvador

Modern Brazilian food with a regional accent

is Engle's raison d'être, an approach he

pioneered at Manaca before opening Amado.

Chez Bernard **626**.....Regular neighbourhoodMarietta Sanduiches Leves **626**.....BargainMerceria Bresser Batel **626**.....Regular

neighbourhood

SUMITO ESTÉVEZ

Mondeque

Avenida Jovito Villalba, Margarita Island

Born in Caracas and raised in India where

he developed a taste for exotic flavours.

Founded the Culinary Institute of Caracas.

Alto **618**.....Worth the travelAstrid & Gaston **621**.....Worth the travelMokambo **618**.....Breakfast**ROB EVANS**

Duckfat

43 Middle Street, Portland

A Californian based in Maine. His restaurant

Duckfat, is named after the not-so-secret

ingredient in its Belgian-style fries.

Acme **595**.....Worth the travelBoda **531**.....Late nightBresca **531**.....High endFore Street **531**.....Local favouriteGorgeous Gelato **531**.....Wish I'd openedHot Suppa! **531**.....BreakfastOtto Pizza **531**.....BargainPai Men Miyake **532**.....Regular neighbourhood**ANDREW FAIRLIE**

Restaurant Andrew Fairlie

The Gleneagles Hotel, Auchterarder

The most highly rated chef in Scotland who

trained with Guerard at Les Pres d'Eugenie.

21212 **230**.....Worth the travelBrooklyn Fare **600**.....Wish I'd openedThe Burger Joint **568**.....Wish I'd openedCafé Gandolfi **232**.....BargainLe Caprice **217**.....Wish I'd openedCrabshakk **232**.....Local favouritePierre Gagnaire **306**.....High endThe Wolseley **221**.....Breakfast**BRAD FARMERIE**

Public

210 Elizabeth Street, New York

Pittsburgher, worked in London with Peter

Gordon, opened New York's Public in 2003,

where he now also oversees Madam Geneva.

Animal **499**.....Worth the travelAu Pied de Cochon **475**.....Local favouriteBlue Hill at Stone Barns **536**.....Worth the travelBlue Ribbon Brasserie **597**.....Late nightDabbous **202**.....Worth the travelDepot Eatery **48**.....Worth the travelEsquina **124**.....Worth the travelPok Pok NY **601**.....Regular neighbourhoodPrimanti Bros **538**.....BargainThe Providores **192**.....Breakfast**MICHAEL FERRARO**

Delicatessen

54 Prince Street, New York

Helped turn around New York's Delicatessen

when he arrived in 2008, with credentials

that included the Mercer Kitchen and the

Biltmore Room.

Balthazar **596**.....BreakfastLe Bernardin **571**.....High endBlue Ribbon Brasserie **597**.....Late nightDB Bistro Moderne **568**.....High endGreat NY Noodletown **589**.....Late nightGrimaldi's Pizzeria **600**.....Local favouriteMaialino **592**.....Regular neighbourhoodMarinus **483**.....Worth the travelMinetta Tavern **581**.....Worth the travelPeter Luger Steakhouse **602**.....Local favouriteTapas 24 **350**.....Bargain**PAUL FLYNN**

The Tannery Restaurant

10 Quay Street, Dungarvan

Opened The Tannery in 1997, following a

distinguished London career that included

running Chez Nico.

Chapter One **238**.....High endThe Fatted Calf **243**.....Worth the travelFishy Fishy Café **237**.....Wish I'd openedGenoa Takeaway **242**.....BargainThe Hand & Flowers **173**.....Worth the travelNude Food **242**.....BreakfastO'Brien Chop House **242**.....Regular

neighbourhood

MARC FOSH

Simply Fosh

Carrer de la Missió 7, Palma

Began his career at the Greenhouse in London, Fosh now lives in Spain where he's owned Simply Fosh since 2009.

Akelare 320.....Wish I'd opened
Aguarill 596.....Worth the travel
Ca Na Toneta 316.....Local favourite
El Bungalov 316.....Regular neighbourhood
Fibonacci 316.....Breakfast
Jacob's & Co. Steakhouse 470.....Worth the travel
Katz's Deli 593.....Local favourite
Mesón Ca'n Pedro I 316.....Wish I'd opened
Sushi Yasuda 567.....Worth the travel
Trattoria da Romano 415.....Worth the travel
Zaranda 316.....High end

PAUL FOSTER

Tuddenham Mill

High Street, Tuddenham

English talent who trained at Le Manoir aux Quat'Saisons and Sat Bains ahead of taking over Tuddenham Mill.

Alimentum 173.....Regular neighbourhood
Ducksoup 224.....Regular neighbourhood
The Fat Duck 172.....Worth the travel
The French Laundry 484.....Wish I'd opened
Hawksmoor 197.....Breakfast
Pea Porridge 179.....Local favourite
Per Se 574.....Worth the travel
Red Lodge Café 179.....Late night
Viajante 198.....High end

JASON FOX

Commonwealth

2224 Mission Street, San Francisco

Co-owner of Commonwealth, opened San Francisco's Mission Street in 2010, Fox has a resume that includes Bar Tartine, and Scott Howard.

Atelier Crenn 505.....High end
Aziza 514.....Regular neighbourhood
Bar Agricole 515.....Local favourite
Benu 515.....High end
Bouche 512.....Late night
Boulevard 506.....Local favourite
Cal Pep 340.....Late night
Coi 513.....Wish I'd opened
Commis 518.....High end
Comstock Saloon 507.....Late night
Duc Loi Kitchen 509.....Bargain
El Quim de la Boqueria 343.....Breakfast
Flour + Water 510.....Local favourite
Hisop 345.....Worth the travel
Kajitsu 578.....Wish I'd opened
Mission Chinese Food 510.....Regular neighbourhood
Nojo 504.....Worth the travel
Quince 507.....High end
The Restaurant 483.....High end
S & T Hong Kong 514.....Bargain
SPQR 509.....Local favourite
State Bird Provisions 514.....Bargain
The Willows Inn 485.....Worth the travel
Yamo 511.....Bargain

BJÖRN FRANTZÉN

Frantzén/Lindeberg

Lilla Nygatan 21, Stockholm

Frantzén met Daniel Lindeberg in 1998 while they were working at Edsbacka Krog. A decade later they opened their Stockholm outpost.

L'Arpège 301.....High end
Fälviken Magasinet 143.....Worth the travel
Ishikawa 113.....Worth the travel
Råkultur 153.....Bargain
Rolf's Kök 149.....Regular neighbourhood
Sturehof 151.....Late night

NEAL FRASER

BLD

7450 Beverly Boulevard, West Hollywood

Worked in Los Angeles for Splichal, Puck and Rokenwagner; ran Rix and his own restaurants, Grace and BLD, before launching Fritzi Dog in 2012.

Brooklyn Fare 600.....Wish I'd opened
Fearing's 542.....Worth the travel
Loteria Grill 492.....Regular neighbourhood
Pho 10 121.....Worth the travel
Picca 501.....Local favourite
Robata Jinya 494.....Bargain
Urasawa 490.....High end
Yai 493.....Late night

ERIC FRECHON

Epicerie, Bristol Hotel

112 Rue du Faubourg Saint-Honoré, Paris

Born in Normandy, first worked at Paris's Hotel Bristol in 1981, cooked his way around the city before returning to the Bristol in 1999.

L'Ambroisie 297.....Worth the travel
L'Ami Louis 297.....High end
L'Atelier de Joël Robuchon 301.....High end
Au Petit Tonneau 302.....Bargain
Flocons de Sel 289.....Worth the travel
La Maison de l'Aubrac 306.....Late night

PIERRE GAGNAIRE

Pierre Gagnaire

6 Rue Balzac, Paris

French toque star whose restaurant empire spans the globe from his eponymous Paris flagship all the way to South Korea and beyond.

812 Otto e Mezzo Bombana 83.....High end
Bras 282.....Wish I'd opened
Carette 309.....Breakfast
Casa Bini 299.....Bargain
Le Contre Quai 277.....Local favourite
Le Dôme 309.....Late night
Kifune 310.....Regular neighbourhood
La Tour d'Argent 298.....Wish I'd opened

ANDRÉ GARRETT

Galvin at Windows

22 Park Lane, London

Classically trained in London's finest kitchens, including spells with Ladenis and Loubet, he runs the pass at Galvin at Windows.

The French Laundry 484.....Wish I'd opened
Noma 160.....Wish I'd opened
Princi 227.....Bargain
Restaurant Sat Bains 179.....Worth the travel
Roast 198.....Breakfast
The Square 221.....High end
St. John Bar and Restaurant 201.....Local favourite
Terroris 210.....Regular neighbourhood

ALEXANDRE GAUTHIER

La Grenouillère

Rue de la Grenouillère, Madeleine-sous-Montreuil

Discovered by Ducasse, rising star Gauthier took over his family's century-old restaurant La Grenouillère in 2003.

L'Avant Comptoir 299.....Regular neighbourhood
La Cour de Rémi 282.....Regular neighbourhood
Le Chatillon 282.....Local favourite
Les Cimaïses 283.....Breakfast
In De Wulf 270.....Worth the travel
Mugaritz 319.....Wish I'd opened
Noma 160.....Wish I'd opened
Pierre Gagnaire 306.....High end
Roberta's 603.....Wish I'd opened

ALEXIS GAUTHIER

Gauthier Soho

21 Romilly Street, London

French born chef-patron at London's Michelin starred Gauthier Soho, where the menu is distinctly un-French with its emphasis on vegetables.

Bob Bob Ricard 223.....Local favourite
Ledoyen 306.....High end
Little Italy 225.....Breakfast
Sukho 188.....Regular neighbourhood
La Table de Tee 120.....Worth the travel
La Tour d'Argent 298.....Wish I'd opened
Voyageur Nissart 286.....Bargain
Whitstable Oyster Company 178.....Worth the travel

PETER GILMORE

Quay
Overseas Passenger Terminal, 5 Hickson Road, Sydney
Executive chef of Quay since 2001, Gilmore describes his market-driven style as 'a celebration of being a cook in Australia'.
Armchair Collective 18.....Breakfast
Attica 34.....Worth the travel
Blue Hill at Stone Barns 536.....Worth the travel
Bras 282.....Wish I'd opened
Golden Century Seafood 24.....Late night
Mamak 25.....Late night
Marque 21.....High end
Mugaritz 319.....Wish I'd opened
Rockpool Bar & Grill 25.....High end
Sailors Thai Canteen 26.....Bargain
Tastebuds 27.....Breakfast

GUNNAR KARL GİSLASON

Dill Restaurant
Norðræna húsinu Sturlugötu 5, Reykjavík
Opened Dill in 2009 his Modern (New) Nordic approach is influenced by his time with Lauterbach, Redzepi and Henriksen.
Bæjarins Beztu 134.....Late night
Dragsholm Slot 155.....High end
Fjött og Gott 134.....Local favourite
Formel B 153.....Regular neighbourhood
Grái Kötturinn 134.....Breakfast
Noma 160.....Wish I'd opened

PETER GOOSSENS

Hof Van Cleve
Riemeengestraat 1, Kruihouetum
Has run his rustic yet refined restaurant since 1987. Combines Belgian traditions with French haute technique and Asian influences.
Louise 164.....Worth the travel
Nieuw Stadion 265.....Bargain
't Fournis 261.....Regular neighbourhood

PETER GORDON

The Providores
109 Marylebone High Street, London
Ex Sugar Club, Kiwi-born fusion pioneer
Gordon now runs restaurants in Auckland, Istanbul and London.
Alibaba Restaurant 439.....Worth the travel
Balıkcı Sabahattin 439.....Worth the travel
Bambi 437.....Late night
Caravan 200.....Breakfast
Çınaraltı Mangalbası 438.....Worth the travel
Depot Eatery 48.....Worth the travel
Mangerie Bebek 440.....Breakfast
Meze by Lemon Tree 438.....Worth the travel
Mikla 438.....High end
Nopi 226.....Local favourite
The River Café 188.....High end
Spuntino 228.....Wish I'd opened
Tre Viet 203.....Bargain

PATRICK GOUBIER

Chez Patrick
21 Garden East, 222 Queens Road East, Hong Kong Island
Lyonnais globetrotter who has worked in London, the Caribbean, Vietnam and Rome, Goubier is now settled in Hong Kong.
Amber 83.....Worth the travel
L'Atelier de Joël Robuchon 83.....Regular neighbourhood
Caprice 84.....High end
Cecconi's Italian 84.....Regular neighbourhood
Georges Blanc 291.....Worth the travel

LORI GRANITO

Magnolia
17 Po Yan Street, Hong Kong Island
Her unconventional career has seen the New Orleans native's small Cajun-Creole private catering business flourish in Hong Kong.
208 Duecento Otto 83 Regular neighbourhood
Al's Diner 83.....Late night
L'Auberge de L'Il 274.....Worth the travel
August 546.....Worth the travel
Caprice 84.....High end
Wagyu Kaiseki Den 88.....Wish I'd opened
Yung Kee 87.....Local favourite

BENJAMIN GREENO

Momofuku Seiobo
The Star, 80 Pyrmont Street, Sydney
Runs the kitchen for David Chang in Sydney.
Ben in England, he's worked with Sat Bains and Rene Redzepi.
Attica 34.....Worth the travel
Chat Thai 23.....Bargain
Golden Century Seafood 24.....Late night
Marque 21.....High end
Momofuku Ssäm Bar 579.....Wish I'd opened
Ms G's 19.....Regular neighbourhood
Relax 162.....Worth the travel
Third Village 17.....Breakfast

MICHAEL GUERRIERI

City Sandwich
649 9th Avenue, New York
Italian-American who relocated to Portugal to open Mezzaluna. Back in New York now, he runs the Portuguese-inspired City Sandwich.
A Pescaria 369.....Worth the travel
Cafeteria 588.....Late night
Indochine 577.....High end
Olieng 570.....Regular neighbourhood
Pastis 594.....Late night
The Supper Club 254.....Wish I'd opened
The Waverly Inn 586.....Local favourite

MARIA HELENA GUIMARAES

Spot
Avenida Paulista 1842, São Paulo
In partnership with Lygia Lopes, she runs the lively kitchen at São Paulo's Spot, which opened in 1994 just off the major city artery that is Paulista Avenue.
D.O.M. Restaurante 636.....Worth the travel
Fasano 636.....High end
Mercado Municipal 635.....Bargain
Per Se 574.....Worth the travel
The River Café 188.....High end
The Wolseley 221.....Breakfast

MEHMET GÜRS

Mikla
Marmara Pera Hotel, Mesrutiyet Caddesi 15, Istanbul
Turkish toque star that, thanks to his Finnish-Swedish mother and a childhood partially spent in Stockholm, works some Nordic influences into his cooking at his Istanbul restaurant Mikla, opened in 2005.
Asmalı Canim Cigerim 437.....Bargain
Kantin 440.....Local favourite
Kardesler Et Lokantasi 432.....Worth the travel
Kiyi 441.....Regular neighbourhood
Mugaritz 319.....Wish I'd opened

PACO GUZMÁN

Santa
Avinguda Meridiana 47, Barcelona
Trained at elBulli, he did a stint cooking in Japan ahead of opening Santa Maria in Barcelona's El Born in 2000, following that with Santa, on Avinguda Meridiana in 2008.
Alt Heidelberg 343.....Bargain
Arzak 320.....Worth the travel
Buen Bocado 341.....Late night
Morro Fi 349.....Regular neighbourhood
El Raco de la Ciutatella 340.....Regular neighbourhood
La Panxa del Bisbe 346.....Regular neighbourhood
Teresa Carles 343.....Regular neighbourhood
Tucco 342.....Regular neighbourhood
Xiringuito Escrivà 347 Regular neighbourhood

RODOLFO GUZMÁN

Boragó
Avenida Nueva Costanera 3467, Vitacura
The Owner of Boragó in Santiago, opened in the Chilean capital in 2007, inspired by his time at Mugaritz with Andoni Aduriz and his own study of chemical engineering and bioprocesses.
Altiplánico Hotel - Easter Island 641.....Breakfast
Aquí Está Coco 642.....Wish I'd opened
Aquí Jaime 643.....Regular neighbourhood
La Cocina de la Nana 640.....Local favourite
Fuente Chilena 642.....Late night
Malabar 621.....Worth the travel
Mugaritz 319.....Wish I'd opened
Per Se 574.....Worth the travel