

TRUTH IN TRAVEL

CONDÉ NAST

OCTOBER 2016

Traveler

EATING OUR
WAY AROUND THE WORLD
TOKYO · TEL AVIV
JAMAICA · MIAMI · IRELAND
AND OF COURSE ...
ITALY



WHERE IN THE



TO



147 OF THE
GREATEST RESTAURANTS AROUND THE GLOBE,
ACCORDING TO THOSE WHO
EAT, COOK, AND TRAVEL FOR A LIVING

► There's no shortage of food-focused Instagram feeds that will direct you to the tastiest avocado toast in cities like Paris, London, New York, L.A.—hell, even Charleston. But when you're faced with the make-or-break travel dilemma of where to eat in Hong Kong, Mendoza, Dakar—destinations where trustworthy recommendations are harder to come by but all the more vital—you have one shot to get it right. (Who knows when you'll be back in Chengdu...) That's why we enlisted and cross-referenced the impassioned guidance from the *real experts*, our network of chefs, food writers, and most-in-the-know travelers. What follows is a tear-it-out, laminate-it, take-a-phone-pic-of-it globe-spanning hit list so you will never waste a meal again.

Africa + The
Middle East



GHANA

Chez Clarisse *Accra*
“Ivorian cuisine that's heavy on seafood. Get the wild tilapia with *attiéké* (cassava couscous) and *allico* (sauteéd sweet plantains).”
Cherae Robinson, founder/CEO of Tastemakers Africa

Gold Coast Restaurant &
Cocktail Bar *Accra*

“Sundays are for soup. The *nkatenkwan*, or groundnut soup, is best eaten with your hands.” *Cherae Robinson*

SENEGAL

Chez Loutcha *Dakar*
“Massive flavor. The best *thiéboudienne*, or Senegalese fish and rice, you'll find outside a local's home.”
Cherae Robinson

SOUTH AFRICA

The Pot Luck Club *Cape Town*

“My favorites: the chickpea fries, pig's head, and carrots with goat cheese ricotta. There's also sweeping views of Table Mountain. Make reservations months in advance.” *Cherae Robinson*

East Head Café *Knysna*

“It's touristy because it overlooks the Knysna Heads, but I had two utterly memorable breakfasts here.” *Sarah Khan, food and travel writer*

Max's Lifestyle *Umlazi*

“The best place to get *braai*, amazing South African-style grilled meat. Go on a Friday or Saturday night to hear local Kwaito music.”
Cherae Robinson

ISRAEL

Machneyuda *Jerusalem*

“A joyfully chaotic spot just off the Machane Yehuda market using fresh Israeli-grown ingredients.” *Peter Jon Lindberg, contributing editor*

Studio Arcadia *by*

Chef Ezra Kedem *Jerusalem*

“It's a glass-enclosed dining room atop an olive tree-covered hill outside the city. The food is simple but extraordinary.” *Anita Lo, chef/owner of Annisa*

Muscat Restaurant

Rosh Pina

“It's the kind of place that raises its own lamb and picks fresh produce at 2 P.M., then serves it at 7 P.M.” *Michael Solomonov, chef/co-owner of Zahav and Dizengoff in Philadelphia*

Tzfon Abraxas *Tel Aviv*

“Sit at the counter and eat whatever the chef is preparing that day. If they have the baked *hraime* with tomato and tahini, order it.” *Alon Shaya, chef/partner of Shaya, Domenica, and Pizza Domenica in New Orleans*

Elbabor *Umm al-Fahm*
“Outstanding Palestinian food, and the Kebab Elbabor brings me to tears every time.” *Michael Solomonov*

LEBANON

Tawlet *Beirut*
“It began as a development project, bringing together female home cooks from various religious sects. It’s since become a living catalog of Lebanon’s food tradition.” *David Prior, contributing editor*

Asia



CHINA

Duck de Chine *Beijing*
“My go-to place for Beijing duck. They’re crisped in ovens using date wood to enhance the flavor.” *Justin Bergman, Shanghai correspondent for Monocle*

Yu Zhi Lan *Chengdu*
“Try the free-range duck egg-yolk noodles, hand cut and served in a soup with two slices of truffle and baby bok choy. Reservations are a must.” *Justin Bergman*

The Chairman *Hong Kong*
“Call ahead to reserve the steamed crab set atop fresh, wide rice noodles in a sauce of aged Shaoxing wine and chicken oil.” *Bill Addison, restaurant editor at Eater.com*

Lung King Heen *Hong Kong*
“The best dim sum in the world. Get a double order of the BBQ pork buns.” *Deana Saukam, food writer*

Rōnin *Hong Kong*
“From Matt Abergel and Lindsay Jang, the duo behind Yardbird, comes the nearly-impossible-to-find 24-seater.



WHERE OBAMA EATS SUSHI

Sukiyabashi Jiro *Tokyo*

“The best sushi in the world. Come hungry—Jiro serves his *nigiri* one right after the other, so each piece is super fresh and the perfect temperature. To get a reservation, have a friend who speaks Japanese call months in advance.” *Deana Saukam, food writer*

Your reward is some of the most inventive Japanese-inspired seafood menus around: flower crab with a sliver of uni, sea bream *karaage* (deep fried) with pickled jalapeño *tosazu*, *saba* (mackerel) sashimi

uncommonly paired with persimmons, and the super-tender Kagoshima beef with mushroom that’s served with egg yolk, to name a few. While the menu changes daily, the organizing principle—‘raw,’ ‘smaller,’ and ‘bigger’—remains the same.” *Pilar Guzmán, editor in chief*

Tim Ho Wan *Hong Kong*
“The baked buns with barbecued pork and steamed egg cake are to die for.” *Justin Bergman*

INDIA

Bombay Canteen *Mumbai*
“Amazing vibe, some of the best Indian/fusion food I’ve ever had.” *Sarah Khan*

Bukhara *New Delhi*

“We love that nothing about this place—the decor, the yogurt and cane-vinegar marinated *barrah kebab* (leg of lamb)—has changed in 30 years. The result is the most masterful North-West Frontier tandoor-style cooking imaginable. Best of all, you eat everything with your hands.” *Pilar Guzmán*

Indian Accent *New Delhi*

“Unquestionably the best restaurant in New Delhi, thanks to the *baingan bharta*, a classic Punjabi eggplant dish served inside a *cornetto* cone made with sun-dried tomato. Dinner reservations are tough—go for a weekday lunch.” *Justin Bergman*

JAPAN

Takotsubo *Hiroshima*

“The freshest seafood from the Seto Inland Sea. My order is different every time, depending on what the chef recommends. Trust him.” *Masaharu Morimoto, chef and TV personality*

Otomezushi *Kanazawa*

“You’ll get a tour of Toyama Bay and beyond: four species of *ebi*; deep-sea bream, crunchy and sweet; raw fire-fly squid; plus a duo of *anago* and *unagi*. It’s a meal you’ll never forget.” *Luke Burgess, former chef at Garagistes in Hobart, Australia*

Aronia de Takazawa *Tokyo*

“This four-table tasting-menu restaurant pushes the boundaries of Japanese cooking. You’re at the mercy of the chef, but that is a great thing. Book far in advance.” *Grant Achatz, chef/co-owner of Alinea in Chicago*

Eatrip *Tokyo*

“This place is an island of warmth in Tokyo.” *Sam White, co-owner of Ramen Shop in Oakland, California*

Ishikawa *Tokyo*

“The *kaiseki* meals are perfectly assembled, multi-course progressions that rarely hit a false note.” *Gabe Ulla, food writer*

Jimbocho Den *Tokyo*

See “Tokyo Counter Culture,” page 80.

Kadowaki *Tokyo*

“I loved the abalone with fish-liver soy sauce—the ideal combination of briny-fresh seafood and *umami*.” *Dominique Ansel, baker*

Katsukura *Tokyo*

“Get the *tonkatsu*, or fried pork cutlet. The panko crust is light and crisp, the pork juicy and rich.” *Mitchell Davis, executive vice president of the James Beard Foundation*

Kyubey *Tokyo*

“The fish is insanely fresh, and the attention to detail is remarkable. The *omakase* is downright perfect.” *Jose Garces, chef/owner of Amada, Distrito, Tinto, and others in Philadelphia*

L’Effervescence *Tokyo*

“A feeling of calm washes over you the moment you walk into this beautiful dining room. Don’t miss the tableside tea service. It’s exquisite.” *Sean Brock, chef/co-owner of Husk and McCrady’s in Charleston*

Mikawa Zezankyo *Tokyo*

“I remember eating battered and fried *uni* wrapped in shiso leaf and never wanting it to end.” *Gabe Ulla*

Sushi Saito *Tokyo*

“One of the greatest sushi *omakases* in the world.” *Ken Oringer, chef/co-owner of Uni, Toro, and Coppa in Boston*

Sushi Sho *Tokyo*

“The most extraordinary *omakase* sushi meal no one can find.” *Gail Simmons*

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Number of chefs, restaurateurs, food writers, and hospitality veterans who submitted restaurant recommendations.

author, special projects director for Food & Wine, and judge on Bravo's Top Chef

SushiYa Tokyo
See "Tokyo Counter Culture," page 80.

THE PHILIPPINES

Your Local Makati
"I still dream of the pomelo salad with shrimp, winged beans, wild rocket, yuzu, nam jim, pickled quail eggs, and Thai coconut 'ice cream.'" *Ashlea Halpern, contributing editor*

SINGAPORE

Burnt Ends
"Sit at the bar and watch them break down a whole side of beef, then roast it in a 1,000-degree wood-fired oven or grill it over coals." *Peter Jon Lindberg*

Restaurant André
"French technique, Asian influences, and seamless service." *Tim Ryan, president of the Culinary Institute of America*

Sin Huat Eating House
"A sweltering dump open to the street and the prostitutes of Geylang. The chef wears shorts, a grotty T-shirt, and rubber wellies. It's also delicious. Get the crab bee hoon on rice vermicelli." *Anthony Bourdain, chef, writer, and TV personality*

SOUTH KOREA

Mingles Seoul
"The modern restaurant movement has arrived in Seoul, and Mingoo Kang is its leader." *Matt Rodbard, food editor/writer*

TAIWAN

Din Tai Fung Taipei
"The best soup dumplings in the world." *Deana Saukam*

VIETNAM

Cuc Gach Quán
Ho Chi Minh City
"Traditional Vietnamese served in an elegant

setting—a rarity here, since the best authentic food is usually dished out in dives with plastic tables." *Peter Jon Lindberg*

Australia



Brae Birregurra
"Faultless service and delicious food that's seamlessly paired with killer beverages. Simple as that." *Luke Burgess*

Franklin Hobart
"Impeccable ultra-locavore cooking from one of Australia's top youngish chefs, who's doing justice to the incredible bounty of Tasmania." *Peter Jon Lindberg*

Attica Melbourne
"Ben Shewry's cuisine is thought-provoking and unusual ... in a good way." *Simon Rogan, chef/owner of L'Enclume in Cartmel, England*

Nahm Bangkok

"EYE-ROLLING DELICIOUSNESS"

Myffy Rigby, food writer

"POWERFUL, PUNGENT, AND MOUTH-SCORCHINGLY HOT"

David Prior, contributing editor

"STRATOSPHERIC"

Andy Ricker, chef/owner of Pok Pok Restaurants

"IMPRESSIVELY COMPLEX"

Mitchell Davis, executive vice president of the James Beard Foundation

Chin Chin Melbourne
"One of the few places I've been that really lives up to the hype. I went there twice on a three-day visit." *Sarah Khan*

Sean's Panaroma North Bondi

"Down-to-earth fresh seasonal cooking that oozes with the endless warmth and charm of chef/owner Sean Moran." *Kylie Kwong, chef/co-owner of Billy Kwong in Sydney*

Bennelong Sydney
"Reclaimed its spot in Sydney's top tier when Peter Gilmore took over the kitchen and made the tourist landmark the Opera House smart and respectable again." *Peter Jon Lindberg*

Bills Sydney
"Pretty much invented Aussie breakfast culture, then exported it worldwide." *Peter Jon Lindberg*

Billy Kwong Sydney
"Delicious Chinese food with intriguing Australian notes." *Joanna Savill, food writer*

Golden Century Seafood Sydney
"Dave Chang called the pipis with XO sauce and vermicelli his favorite dish on earth. Nobody goes here before midnight." *Peter Jon Lindberg*

Rockpool Bar & Grill Sydney
"Try the live South Australian clams steamed with serrano ham, white wine, and flageolet beans." *Kylie Kwong*

Spice I Am Sydney
"Still the best down-and-dirty Thai food in town, and that's saying something in Sydney." *Peter Jon Lindberg*

Canada + Mexico



QUEBEC
Liverpool House Montreal
"Exactly the kind of offal-y, hearty cooking you crave on a winter's night in Quebec." *Peter Jon Lindberg*

Au Pied de Cochon Sugar Shack St. Benoit de Mirabel
"Chef Martin Picard is a demigod of French-Canadian decadence. There's no telling what he'll prepare. Reservations are taken via the website and usually fill up long before the season even opens. Be flexible with your travel dates if you can." *Gail Simmons*

MEXICO CITY

Contramar
"Gabriela Cámara's extraordinary restaurant is always my first stop. It feels like the city's dining room." *Alice Waters of Chez Panisse*

El Bajío
"Their empanadas, made with plantain dough and



WHERE EVERY MEAL IS ABSOLUTELY DELICIOUS

Cumulus Inc., Melbourne

"Open for breakfast, lunch, and dinner every day. Have a full English breakfast, foie gras parfait, sparkingly fresh oysters, or the famous whole roast lamb shoulder. Order two lemon curd-filled madeleines, baked to order, to take back to your hotel."

Julie Gibbs, cookbook publisher

filled with black beans and cheese, are phenomenal. So are the carnitas and crab with black salsa.”

Ken Oringer

Pujol

“Chef Enrique Olvera’s ‘living’ mole has been stewing for hundreds of days—ingredients are added daily, so it’s different every time you try it. This place is elegant but not stuffy. And it won’t break the bank.”

Gabe Ulla

VERACRUZ

El Negro del Estero

“The focus is on the *mariscos*, prepared as simply as possible. Crab claws, shrimp, and lobster are all served platter-style with lime and salt. Try the *pulque*, made from agave, that tastes like a sweet tequila.” *Cherae Robinson*

Central + South America



ARGENTINA

La Cabrera Buenos Aires

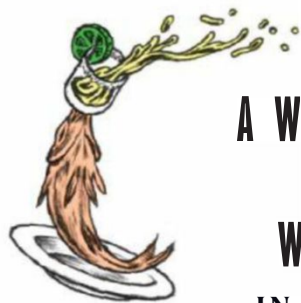
“Unbelievable steaks and grilled sweetbreads and great Argentine wines. It’s B.A.’s most assured *parrilla*.” *Peter Jon Lindberg*

Miramar Buenos Aires

“This off-the-beaten-path *cantina porteña* is the perfect lunch spot.” *Ignacio Mattos, chef/co-owner of Estela and Café Altro Paradiso in New York City*

1884 Restaurante Mendoza

“Francis Mallmann’s lavish steak house inside the Escorihuela Gascón winery isn’t in a hurry—and you shouldn’t be either. Have a Fernet and soda at the bar. Switch to a Malbec,



A WRITER + A CHEF FACE OFF ON WHERE TO EAT IN TULUM, MEXICO



Cetli

“It serves authentic Yucatán dishes in a dreamy setting, run out of a family home. You simply cannot go wrong with the delicious white mole with fish and a spicy margarita.”

Deana Saukam, food writer

Hartwood

“I could eat here every night for the rest of my life. The ceviches are otherworldly, and the whole grouper in the wood oven is a must.”

Ken Oringer, chef/co-owner of Uni, Toro, and Coppa in Boston

something made close by. Eventually, that perfectly wood-fired *ojo de bife* will arrive, and you’re capping dinner with a brandy. Or two.” *Paul Brady, senior editor*

BOLIVIA

Gustu La Paz

“Every glass of wine and beer is produced in Bolivia. The caiman sashimi is caught by indigenous Tacana hunters within a quota system that allows populations to stay healthy. When you’re there, you have the feeling that you’re part of something important.” *Nicholas Gill, food writer*

BRAZIL

Bira de Guaratiba Rio de Janeiro

“The authentic *moqueca*, Brazilian fish stew, is amazing, as are the large prawns topped with crispy garlic crumbs.” *Margot Janse, executive chef of Le Quartier Français in Franschhoek, South Africa*

Iraja Rio de Janeiro

“Wildly creative Brazilian dishes served inside (and outside) a beautiful old mansion.” *Peter Jon Lindberg*

D.O.M. São Paulo

“An amazing culinary celebration of Brazil.” *Margot Janse*

4
TO
6
MONTHS

That’s how far in advance you should book a table at *Asador Etxebarri*, in Apatamonasterio, Spain—the most recommended restaurant in the world, according to our experts.

CHILE

Boragó Santiago

“They’ve been creating a database of Chilean ingredients for years. So when an Atacama Desert herb is at its peak, which may be only a few days per year, a foraging community collects it for the restaurant. They put out around 500 dishes annually, some of which might only appear during a single service.” *Nicholas Gill*

PERU

Central Lima

“Chef Virgilio Martínez’s menu is based on the altitudes of Peru, and while it might sound like a pretentious conceit, it’s actually the clearest way to taste and understand the country’s endemic ingredients. It’s an adventure into a food frontier, and Martínez is a keen guide.” *David Prior*

La Mar Lima

“The definition of ceviche in Peru, and therefore the world. Pro tip: Don’t eat the

black scallop unless you have a stomach of steel.”

Frank Castronovo and Frank Falcinelli, chefs/co-owners of Frankies Spuntino and Prime Meats in New York City

URUGUAY

La Huella Maldonado

“Pretty much your fantasy of a beachside grill, albeit a haunt of the ultra-wealthy.” *Peter Jon Lindberg*

Europe



AUSTRIA

Gut Purbach Purbach

“This elegant country inn in eastern Austria, close to the Hungarian border, specializes in Austrian game dishes like sandpiper and red-legged partridge.” *Georges Desrues, food writer*

CROATIA

Toklarija Sovinjsko Polje

“The most memorable dish is in the hills of Istria: a tangle of homemade *tagliolini* piled high with a bounty of truffles shaved tableside.” *Fiorella Valdesolo, editor in chief of Gather Journal*

DENMARK

Kadeau Bornholm

“Precise and delicious cooking in one of the most beautiful locations on the planet.” *Matt Duckor, senior editor at Epicurious*

Amass Copenhagen

“One simply cannot live without Matt Orlando’s fermented potato bread.” *Seen Lippert, former Chez Panisse chef and world traveler*

Manfreds Copenhagen

“The kind of place you can while away an afternoon,

drinking natural and biodynamic wines paired with edible haiku like spring onions with pistachio cream and elderflower.” *Bill Addison*

Noma Copenhagen

“Name a restaurant trend of the past ten years and it is likely to have originated from the mad mind of chef René Redzepi. There are plenty of imitators, but there’s only one master.” *David Prior*

Relæ Copenhagen

“Any restaurant that opens these days promising affordable tasting menus and creative cooking probably owes chef Christian Puglisi a great debt. Six years in, and now overseen by executive chef Jonathan Tam, Relæ remains one of the most influential and thoughtful in the world.” *Gabe Ulla*

ENGLAND

Market Bistro King’s Lynn

“This place is a revelation—unpretentiously locavore-ish, welcoming, and personal. The house-made breads are brilliant.” *Kate Sekules, food and travel expert*

The Clove Club London

“This is where young British chefs take aspects of gourmet pub fare and good local ingredients and bring them to a whole new innovative level. I had super-tender fried chicken with pine salt that was excellent.” *Dominique Ansel*

Gymkhana London

“The city’s most ambitious and luxurious Indian restaurant, right in the heart of elegant Mayfair.” *Peter Jon Lindberg*

Kitchen Table London

“James Knappett harvests his own samphire from the Cornish coast, collects verbena from his mom’s backyard in Cambridgeshire, and

makes biscuits with pine. He’s a freaking savant.” *Peter Jon Lindberg*

Kitty Fisher’s London

“A devilishly cozy restaurant hidden away in Shepherd Market, with wood-paneled walls, dusty-pink velvet banquettes, and raffish, informal service. The aged Galician beef is a must.” *Skye McAlpine, food writer and Instagrammer*

Lyle’s London

“Chef James Lowe’s food—like his springy salad of pea shoots, podded peas, and Ticklemore cheese—represents an evolution of British cuisine from sturdy nose-to-tail cooking to an elegant celebration of the delicacy of the English seasons.” *David Prior*

Nopi London

“Amazing and surprising

42

Number of countries
our sources nominated
restaurants in.

use of Mediterranean herbs. Sit at the communal table downstairs, right by the kitchen pass, with a view of all the action.” *Steve Wilson, co-founder/CEO of the 21c Museum Hotels*

Ognisko London

“Like being invited to the most fabulous dinner party. I love the blini with herring,

the goose confit, smoked eel salad, *golonka*, and steak tartare.” *Kate Sekules*

The Quality Chop House

London

“Warm, unpretentious, and just plain delicious—with food and wine to match.”

Danny Meyer, CEO of Union Square Hospitality Group and founder of Shake Shack

The River Café London

“Quite possibly my favorite Italian restaurant in the world.” *Danny Meyer*

Rochelle Canteen London

“Everything works for me inside the walls of Margot Henderson and Melanie Arnold’s art-world lunch spot.” *Andrew Tarlow, owner of Wythe Hotel, Diner, and Marlow & Sons in New York City*

Spring London

“By far the prettiest dining room in London—and the food is exquisite.” *Skye McAlpine*

St. John London

“Buttery Eccles cakes with Lancashire cheese, meat pies, and tongue with pickled walnuts—all cooked to perfection. You’ll wonder how Britain ever came to suffer from a poor culinary reputation.” *Skye McAlpine*

FRANCE

La Ferme de la Ruchotte

Bligny-sur-Ouche

“Frédéric Menager trained in some of Paris’s best kitchens before turning his hand to rearing poultry. Every weekend he cooks lunch beneath his family home, serving the best local produce from the area.” *James Henry, chef at Belon in Hong Kong*

Brasserie Georges Lyon

“An Art Deco jewel serving traditional local cuisine like *tablier de sapeur*, or pan-fried tripe, and wonderfully fresh seafood. It’s also

one of the few brasseries to brew its own beer.”

Georges Desrues

Paul Bocuse Lyon

“Everything on the menu is classic and delicious. Eat it all, if you can.” *Frank Castronovo and Frank Falcinelli*

Restaurant Chez Michel *Marseille*

“The best bouillabaisse I’ve ever had in my life.” *Daniel Humm, chef and co-owner of Eleven Madison Park and The NoMad in New York City*

Le Bistrot du Paradou *Paradou*

“Stone floors and walls, family tables, pastis, and beautifully executed recipes that Grandmother would have cooked. Go for Friday lunch.” *Libby Travers, food writer*

Au Vieux Comptoir Paris

“It would be a shame to miss the *magret de canard*, but you can never go wrong with the specials. I plan layovers in Paris just so I can devour their mind-bending sweetbreads.” *Dawn Hagin, chief inspiration officer at Lark Hotels*

Chez L’Ami Jean Paris

“Still a top contender for best traditional bistro in town, albeit more Basque-inflected than your typical place.” *Peter Jon Lindberg*

Clamato Paris

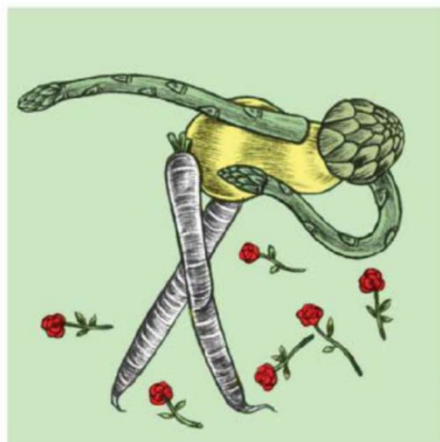
“I go for a glass of wine and wonderful-quality oysters. It reminds me of how the city was when I first lived there.” *Alice Waters*

Clown Bar Paris

“Where you’ll find all the best chefs on a Sunday night after their own restaurants close. There’s insanely good offal dishes and a natural-wine list.” *Peter Jon Lindberg*

Frenchie Paris

“I usually secure a reservation before our flights are



L’Arpège Paris

“CHEF ALAIN PASSARD IS A VEGETABLE VIRTUOSO.”

*Tim Ryan, president of the
Culinary Institute of America*

even booked. Chef Grégory Marchand's technique blows me away." *Ford Fry, chef/owner of The Optimist, BeetleCat, and others in Atlanta*

L'Ambroisie Paris

"Everything here is special, from the gorgeous eighteenth-century decor to the chocolate tart, which is the absolute best." *Daniel Humm*

L'Astrance Paris

"The most balanced and joyfully bright tasting menu. Always inspired and perfectly executed." *Seen Lippert*

Le Baratin Paris

"The lovely veal brains with lemon butter sauce, chives, and soft baby potatoes are simple and perfect." *Dominique Ansel*

Le Chateaubriand Paris

"The tasting menu is executed at just the right rhythm, and the wine pairings are phenomenal. Call exactly three weeks ahead for a reservation." *Deana Saukam*

Le Comptoir du Relais Paris

"It's always crowded. Go for lunch and order the *oeufs mayonnaise*, terrine of pâté, and whatever seems seasonal." *Mitchell Davis*

Le Servan Paris

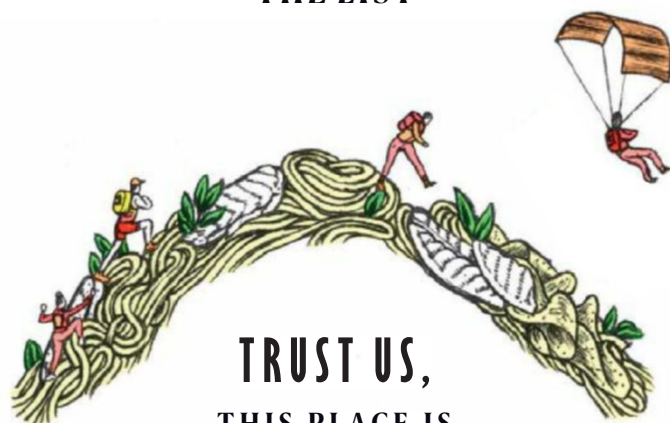
"The super-talented Levha sisters have updated the classic bistro." *Peter Jon Lindberg*

Miznon Paris

"Probably the best lunch spot in Paris. Get the whole roasted head of cauliflower, legendary in the inner circles of Paris." *Ken Oringer*

Septime Paris

"Thoughtful food that lets the produce tell its story,



TRUST US, THIS PLACE IS WORTH THE TREK

Da Laura San Fruttuoso, Italy

"It's likely that the food would taste just as incredible even if you didn't have to hike over a mountain or take a ferry to get there. But the simple food is worth crawling here for: fat sheets of fresh pasta napped in Ligurian pesto; spaghetti with chopped mussels; grilled fish filleted tableside. All enjoyed with bottles of house wine, of course." *Christine Muhlke, editor at large for Bon Appétit*

alongside a delightful wine list and an ambience that feels like home."

Libby Travers

Le Club 55 Ramatuelle

"This place near St-Tropez has some of the best beach-front dining anywhere. Crudités with anchovy dipping sauce and whole grilled fish are my go-tos."

Ken Oringer

GERMANY

Shiso Burger Berlin

"I'd fly back for the *bulgogi* cheeseburger alone."

Sarah Khan

ITALY

Ristorante da Cesare

Albaretto della Torre

"I have fever dreams about Giaccone's local wild mushroom and peach salad." *Fiorella Valdesolo*

Ristorante Battagliano Bra

"A traditional Piedmontese restaurant with dishes like the mythical *finanziera*,



The Ledbury London

"SOPHISTICATED
TWEezer FOOD
THAT'S NEVER
CLOYING,
JUST EXACTLY
PRECIOUS ENOUGH."

*Peter Jon Lindberg,
contributing editor*

a stew of offal and cock's crests." *Georges Desrues*

Buca dell'Orafo Florence

"I long for the *tortino*, a simple omelet made with artichokes or porcini, depending on the season. It's so delicious it defies science." *Mitchell Davis*

Lo Scoglio Marina del Cantone

"You could try to reproduce the three-ingredient zucchini-garlic spaghetti. But even with the addition of the secret ingredient—a bit of starchy pasta water, which gives it an ineffable creaminess—the whole experience is the very definition of gestalt." *Pilar Guzmán*

L'Alchimista on the Piazza Montefalco

"This is Umbria on a plate. Rabbit worth crossing the globe for." *Julie Gibbs, cookbook publisher*

Cesare al Casaletto Rome

"Thoughtfully rendered classics like *cacio e pepe* and *pasta alla gricia*, and so many dishes that have

virtually vanished from Roman menus: skate and *romanesco* soup, brisket meatballs, and roasted liver." *Katie Parla, co-author of Tasting Rome*

Roscioli Rome

"If you love French wine and Italian food like we do, you're in the right place." *Frank Castronovo and Frank Falcinelli*

Dal Pescatore Runate

"The cooking emphasizes excellence and comfort over gimmicks: chestnut gnocchi with *bottarga*, saffron risotto in a pool of aged *balsamico*, and grilled eel from the Po River." *Alan Sytsma, food editor of NYMag.com/Grub Street*

Ardigna Sicily

"Deep in the Trapani hills, you'll find a never-ending parade of old-school Sicilian hits prepared by Italian grandmothers—literally." *Frank Castronovo and Frank Falcinelli*

Da Vittorio Sicily

"The spaghetti with sea urchin is the best in the world." *Deana Saukam*

Viri Ku Cè Sicily

"Seafood served straight from the boat—raw, marinated, fried, grilled. There's no menu, they just bring you whatever is fresh that day until you tell them to stop." *Deana Saukam*

Da Celeste Venice

"A family-run restaurant on one of Venice's fishing islands. You sit out on the pier, with lagoon views and not a soul in sight. The whole oven-baked turbot is exquisite." *Skye McAlpine*

THE NETHERLANDS

Rijks Amsterdam

"Great people, stunning food and concept—I go here to be inspired." *Margot Janse*

© Our contributors had a few opinions about where to eat in this country too. For their domestic recommendations, go to cntraveler.com/best-restaurants.

NORWAY

Maaemo *Oslo*

"Chef Esben Holmboe Bang may be Danish, but he's redefining Norwegian cuisine at this innovative eight-table spot by turning ingredients like salted mutton and pine butter into craveable tasting menu staples." *Matt Duckor*

PORTUGAL

Zé Bota *Porto*

"Big multi-ingredient platters blend the flavors of sea and land. Standouts include the veal in Madeira sauce, the miraculous cod, and the *leite creme* for dessert." *Dawn Hagin*

RUSSIA

White Rabbit *Moscow*

"Vladimir Mukhin gives a futuristic twist to obsessively researched sixteenth-century Russian recipes and archaic Slavic ingredients most Russians know only from fairy tales. Get the Forward to the Past tasting menu, which might include moose milk or the caviar of an albino sturgeon."

Anya von Bremzen, food critic and memoirist

SPAIN

Asador Etxebarri*Apatamonasterio*

"There's a considered approach to every dish—house-salted, house-churned, house-made—and then there's that ice cream. Incredible." *Libby Travers*

La Paradeta *Barcelona*

"Queue outside until they let you in, choose the raw seafood and the way you want it cooked, then pay and collect it from the kitchen. Super-simple, canteen-style." *Margot Janse*

Paco Meralgo *Barcelona*

"A breezy tapas bar doing the classics right. Order cuttlefish fritters, grilled fish, Iberian sausage, and lots of wine." *Matt Rodbard*

Quimet & Quimet *Barcelona*

"An always-packed, always-fun wine bar where everything comes out of a can or a jar, *conservas*-style." *Ken Oringer*

Elkano *Getaria*

"Most of the seafood is prepared on a large outdoor grill, which you can smell as you approach the restaurant." *Daniel Kessler, co-owner of Bergen Hill in New York City*

Ca Na Toneta *Mallorca*

"The owners source everything from the island, even some of the clay for the plates." *Andrew Tarlow*

Rafa's Roses

"The sweetest *percebes* (goose barnacles), briny house-cured anchovies, and John Dory on the bone almost brought tears to my eyes." *Luke Burgess*

SWEDEN

Fäviken *Järpen*

"The breakfast is outrageously good: porridge served with cloudberry compote, fresh whey cheese, and black currant juice." *Matt Duckor*

Ekstedt *Stockholm*

"Niklas Ekstedt took all the electricity out of the kitchen and cooks purely with live fire." *Peter Jon Lindberg*

Matbaren *Stockholm*

"The beauty, tradition, and craftsmanship of Scandinavian food. The best seat is at the bar." *Marcus Samuelsson, chef, restaurateur, and cookbook author*

SWITZERLAND

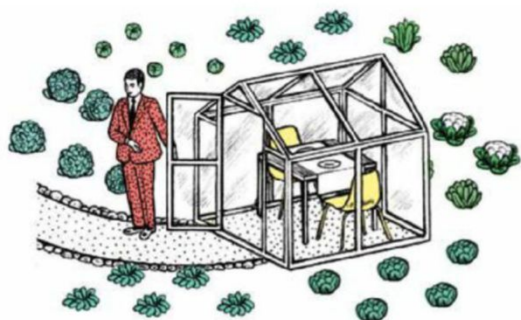
Kronenhalle *Zurich*

"The food is delicious, the champagne and wine list extensive, and it has a museum-quality collection of art from the likes of Miró, Chagall, Picasso, and Matisse." *Daniel Humm*

TURKEY

Kantin *Istanbul*

"Chef Sema Denizsel's Black Sea anchovies with spiced rice alone are worth the trip." *Katie Parla* ♦



A CASE STUDY IN FRESH INGREDIENTS

De Kas, *Amsterdam*

"The truest definition of farm to plate:
It's literally inside a greenhouse."

Steve Wilson, co-founder/CEO of the 21c Museum Hotels

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