



LA LISTE

the world's best restaurant selection

LA LISTE OF 1000 WORLD RESTAURANTS "The list of the best unveiled in Paris"

LA LISTE will celebrate its 3rd Award Ceremony on 4th December 2017 at the Quai d'Orsay with 40 of the leading international chefs and restaurateurs from the 5 continents. It will reflect the excellence, cultural diversity and universal appeal in the world gastronomy.

Based on the compilation of hundreds of guidebooks and millions of online reviews, the new 2018 selection also features an impressive set of 15,000 top-rated establishments in 165 countries all accessible from a fully redesigned multilingual mobile application.

THE BENCHMARK OF WORLD RESTAURANT SELECTIONS

Driven by an international team of food experts around Philippe Faure, Founder of LA LISTE, the company's vision is to create an inclusive concept which brings the best reviews together through an impartial and objective process.

With established guides (e.g. Michelin), prestigious newspapers (e.g. New York Times) as well as more recent sources (e.g. Cubapaladar, first Cuban guide ...), this ranking remains representative of international opinions.

LA LISTE is based on an algorithm that cross-references over 550 specialised publications & food critics to calculate a annual score that sets its ranking scale. The end result is an impressive range of memorable food experiences which have been handpicked by discerning critics.

LA LISTE 1000 – GENERAL TRENDS

- The 2018 list once again celebrates Japanese cuisine whose 134 restaurants make it the most represented in the global ranking
- France (118 restaurants) remains on the world podium
- While China (123 restaurants, including Hong Kong, Taiwan and Macao) and the United States (88) complete the leading quartet.
- Europe also stands out among the gastronomy elite with Spain (67), Italy, (55) Germany (52) and England (39) leading the way. Switzerland qualifies a high number of elite restaurants (38) when compared to the size of the country.
- The integration of more than 150 new international sources offering a better geographic representation and a more precise gastronomic panorama resulted in various countries strengthening their position, such as Australia (27), Mexico (20), Austria (18), Russia (17), Canada (14), Morocco (12) and South Africa (12).
- Discoveries include new restaurants located in the United Arab Emirates, Angola and Vietnam which now hit the Top 1000 list.
- Also, despite relative stability at the top of the ranking, new figures are appearing, such as the Alo restaurant in Toronto run by young chef Patrick Kriss (Canadian No. 1), the restaurant Nicole run by chef Aylin Yazicioglu (No. 1 in Turkey) or the Savva in Moscow (No. 1 in Russia).

NEW CATEGORIES ILLUSTRATING GREATER DIVERSITY

LA LISTE 2018 offers a selection divided into 3 distinct categories with a total of 16,000 establishments:

- "World Top 1000": the world's best restaurants selected annually based on globally renowned food guides, publications and critics
- "Outstanding cuisine": an exceptional restaurant handpicked as one of the best in the country for its culinary standards - 5000 establishments
- "Food Gems": an authentic gem that locals would recommend for a great casual food experience at a more moderate price

With 16,000 restaurants in these new 3 categories, LA LISTE offers an impressive geographical coverage including secondary cities and more distant regions. This global network is one of its leading competitive advantages. In fact, LA LISTE now represents the widest and broadest global restaurant selection in terms of restaurant references.

Travellers will find more restaurants at their disposal: more than 800 in China, 636 in Italy, 618 in Spain, 570 in India, 467 in Canada, 378 in the Persian Gulf, 252 in Russia, 221 in Brazil, 204 in Africa South, 196 in Australia, 180 in Thailand, 120 in South Korea, 104 in Turkey... and more than 2150 restaurants in the United States.

"FOOD GEMS": 10,000 ESTABLISHMENTS TO TREAT YOURSELF WITHOUT BREAKING THE BANK

Beyond the global elite, the 10,000 Food Gems, are proving to be very popular for culinary nomads. These are the mostly critically acclaimed establishments offering high quality authentic cuisine at reasonable price points. Italian and Japanese cuisines are also clearly predominant in this category as they continuously capitalize on their appeal outside of their home countries.

Culinary excellence remains the N°1 criterion, however this section also includes restaurants that are of striking interest for their decor, their remarkable architecture, their history or the typical character of their local gastronomy (Viennese Beisl, Asian street food, London gastro-pub...).

"Casual dining premium" remains a global trend that has its place outside the LA LISTE's World Top 1000. Additionally, hotel groups or private investment funds continue to fuel more spectacular restaurants that aim to position themselves in a trendy food scene: The Pan in Tianjin, China or the Vespertine in Los Angeles.

LA LISTE 2.0 APP SERVING THE INTERNATIONAL TRAVELLER

LA LISTE has created a premium marketplace between international travellers and outstanding restaurateurs. As such, the mobile application will offer a free version with the World Top 1000, and a richer more functional 'premium' version that will integrate direct booking in 10 countries with its partner LAFOURCHETTE, better search / share functions and a broad 15,000 restaurant set recommended by locals.











Its Premium version is expected on IOS Apple Store on 5 December 2017, and will also be offered through the AIR FRANCE application to guide the airline partner travellers to the right restaurant choices around the world.

For culinary nomads, the application will help them:

- Find the right restaurant according to their location, guests, wishes, budget, ...
- Discover the World Top 1000 by consulting the ranking based on leading food guides
- Find out essential information: opening hours, type of cuisine, atmosphere, features,...
- Check food guide comments and online reviews
- Book by phone or online
- Go by Uber, public transport or by private means
- Share with friends, family and colleagues
- Download the Android version in January 2018

For all tastes, everywhere in the world, LA LISTE will be priceless.

ANNEXE 1 – Top 10 des Meilleurs Restaurants du Monde LA LISTE 2018

				Winner	1 ^{er}
	FR	FRANCE	Paris	Guy Savoy	99.75
					ex aequo 2 ^e
	US	UNITED STATES	New York	Le Bernardin	99.5
	JP	JAPAN	Tokyo	Kyubey	99.5
					ex aequo 3 ^e
	FR	FRANCE	Paris	Alain Ducasse au Plaza Athénée	99.25
	CH	SWITZERLAND	Crissier	Restaurant de l'Hôtel de Ville	99.25
	US	UNITED STATES	New York	Eleven Madison Park	99.25
	ES	SPAIN	Girona	El Celler de Can Roca	99
	FR	FRANCE	Saint-Tropez	La Vague d'Or	99
	ES	SPAIN	Lasarte-Oria	Martín Berasategui	99
	US	UNITED STATES	Yountville	The French Laundry	99



ANNEXE 2 – Chefs & Restaurateurs présents lors de la Cérémonie LA LISTE 2018 – 4 décembre 2017

Meilleurs Restaurants Internationaux				
Pays	Nom	Prenom	Restaurant	Cities
Allemagne	Finkbeiner	Heiner	Schwarzwaldstube	Baiersbronn-Tonbach
Belgique	Boudens	Joachim	Hertog Jan	Zedelgem
Chine	Jie	Wei	Huai Yang	Beijing
Chine	Luo	Yang	Huai Yang	Beijing
Chine	Yu	Zhang	Huai Yang	Beijing
Chine	Changrong	Wang	Jiangsu	Yangzhou
Chine	Xiaodong	Tao	Jiangsu	Yangzhou
Chine	Meng	Wang	Jiangsu	Yangzhou
Corée du Sud	Kwon	Edward	Le Lab XXIV	Seoul
Espagne	Roca	Joan	El Celler de Can Roca	Girona
Italie	Spada	Mariangela	Le Calandre	Sarmeola di Rubano, PD
Italie	Alajmo	Raffaele	Le Calandre	Sarmeola di Rubano, PD
Italie	Santini	Alberto	Dal Pescatore	Canneto Sull'oglio
Italie	Santini	Antonio	Dal Pescatore	Canneto Sull'oglio
Japon	Koyama	Hirohisa	Aoyagi	Tokyo
Maroc	Karim	Ben Baba	La Grande Table marocaine	Marrakesh
Mexique	Etcheragay	Vincente	Bakea	Ciudad de México, CDMX
Mexique	Ortiz	Martha	Dulce Patria	Ciudad de México, CDMX
Russie	Dimitri	Fjedorov	Savva	Moskva
Suisse	Giovannini	Franck	Restaurant de l'Hôtel de Ville	Crissier
Suisse	Violier	Brigitte	Restaurant de l'Hôtel de Ville	Crissier
USA	Ripert	Eric	Le Bernardin	New York
USA	Lecoze	Maguy	Le Bernardin	New York
23 chefs & restaurateurs internationaux				
Meilleurs Restaurants Français				
France	Alleno	Yannick	Ledoyen, Le Cheval Blanc	Paris
France	Anton	Frederic	Le Pré Catelan	Paris
France	Blanc	Georges	Georges Blanc	Vonnas
France	Ducasse	Alain	Alain Ducasse au Plaza Athénée	Paris
France	Goujon	Gilles	L'Auberge du Vieux Puits	Fonjoncouse
France	Job	Guy	Joel Robuchon, L'Atelier de Joel Robuchon	Paris
France	Lallement	Arnaud	L'Assiette Champenoise	Tinqueux
France	Marcon	Regis	Regis & Jacques Marcon	Saint-Bonnet-le-Froid
France	Martin	Guy	Le Grand Véfour	Paris
France	Pacaud	Bernard	L'Ambroisie	Paris
France	Pras	Eric	Lameloise	Chagny
France	Rouquette	Jean Francois	Le Pur	Paris
France	Sang Boyer	Pierre	Pierre Sang, Signature by Pierre Sang	Paris
France	Savoy	Guy	Guy Savoy	Paris
France	Vigato	Jean Pierre	Apicius	Paris
France	Cane	Florence	Pavillon Alleno	Paris
France	Gomez	Guillaume	Elysée	Paris
17 chefs & restaurateurs français				

ANNEXE 3 – Special Awards - Cérémonie LA LISTE 2018

Prix de la Meilleure Cave & Sommelier / Wine Selection & Sommelier Award MOET HENNESSY

- Ce prix récompense la meilleure expérience œnologique alliant découverte, ampleur de la carte, service et qualité de la sélection
- This prize rewards outstanding wine excellence combining an acute sense of knowledge, discovery, service and offering

Prix de la Meilleure Progression / Best Performance Award AIR FRANCE

- Ce prix récompense la meilleure progression depuis 2017 dans le classement LA LISTE des top 100 restaurants du monde
- This award goes to the best climber in LA LISTE's world top 100 ranking since 2017

Prix de l'Eco-Responsabilité / Eco Sustainability Award ENGIE

- Un chef qui a établi un véritable pacte avec la nature et les producteurs locaux en favorisant des circuits courts, la traçabilité, la production personnelle et la réduction de l'impact sur l'environnement. Une philosophie éco-responsable qui a valeur d'exemple localement et mérite d'être célébrée par les restaurateurs du monde entier
- A chef who established strong ties with nature through sourcing responsibly, improving quality with local producers, supporting traceability and growing his own produce. His eco-responsibility has been praised locally but never rewarded globally by his restaurateur peers

Prix de l'Alimentation Durable / Food Planet Award RENAULT

- Ce prix célèbre un chef qui représente aujourd'hui un ambassadeur international pour mieux se nourrir et préserver notre planète. Un militant d'une alimentation raisonnée limitant le gaspillage alimentaire, favorisant le recyclage et réduisant l'empreinte carbone afin de défendre une approche éthique du métier de restaurateur
- A world ambassador for natural resources, food waste reduction, recycling and a lighter carbon footprint to better feed and preserve our planet through ethical restaurant practices worldwide

Prix de l'Art de Vivre / Art of Hospitality Award LAFOURCHETTE

- Ce prix récompense un sens de l'accueil qui véhicule un art de vivre exceptionnel et se distingue par la convivialité de son service
- This prize is awarded for the outstanding work of front-of-house and service teams which provide an exceptional sense of hospitality

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