

Restaurant Magazine announces the list of the S.Pellegrino World's 50 Best Restaurants 2010

Cold climate cuisine triumph at the S.Pellegrino World's 50 Best Restaurants Awards

EMBARGOED UNTIL 9.30PM BST MONDAY 26th APRIL 2010

HIGHLIGHTS:

- **The S.Pellegrino World's Best Restaurant & The Acqua Panna European Best Restaurant: Noma, Copenhagen, Denmark.**
- **Lifetime Achievement Award: Eckart Witzigmann.**
- **Restaurant Magazine Chef of the Decade: Ferran Adrià, Spain**
- **The Acqua Panna Best Restaurant in North America: Alinea, Chicago, USA.**
- **The Acqua Panna Best Restaurant in The Middle East & Africa: La Colombe, Cape Town, South Africa.**
- **The Acqua Panna Best Restaurant in South America: D.O.M, Sao Paulo, Brazil.**
- **The Acqua Panna Best Restaurant in Asia: Les Creations de Narisawa, Tokyo, Japan.**
- **Chef's Choice Award: The Fat Duck, Bray, UK.**
- **The Highest Climber: Daniel, New York, USA.**
- **Highest New Entry: Schloss Schauenstein, Switzerland.**
- **Restaurant Breakthrough Award: Marque, Sydney, Australia.**

Copenhagen's Noma Restaurant has been voted The S.Pellegrino World's Best Restaurant for 2010. Run by 32 year-old head chef Rene Redzepi, Noma has taken the coveted top slot with the most votes from an Academy of over 800 international critics, journalists and food experts in the awards organised by the UK's Restaurant Magazine.

Situated on Copenhagen's dockside in a stylishly converted 18th century shipping warehouse where most dishes are served by the chefs themselves, Noma leads the trend in 'cold climate cuisine'. Famous for taking truly seasonal and local ingredients, many of which are unheard of outside of the Nordic region, and creating dishes such as radishes in edible soil that acutely demonstrate nature on a plate, the restaurant has quickly established itself as a place of pilgrimage. Copenhagen is no longer the last stop on the gastronomic subway.

Three of Noma's Nordic neighbours have also found a spot on this year's S.Pellegrino World's 50 Best Restaurants list with Finland's Chez Dominique leading the way at number 23 and Mathias Dahlgren of Sweden climbing a phenomenal 25 spots to reach the 25th position.

Chez Dominique continues to pave the way for fine Finnish cuisine with artistic presentation, showing off the beauty of fine Nordic ingredients. Hans Välimäki, chef-patron of Chez Dominique for 12 years, creates innovative and playful dishes that continue to surprise and entertain diners.

Mathias Dahlgren entered the list only last year but has leaped forward demonstrating the increasing sophistication and popularity of Scandinavian cuisine. Chef Mathias Dahlgren is known for combining his cutting-edge techniques with exquisite local ingredients. In



www.theworlds50best.com

Sponsored by



dishes such as Smoked Reindeer, Mushroom and Bleak Roe, and Shrimps from Smögen with Horseradish Mayonnaise, Dahlgren creates an evocative gastronomic experience firmly stamped with a Swedish identity.

A second Swedish restaurant, Oaxen Krog, formerly known as Oaxen Skärgårdskrog, positioned at 42 on the S.Pellegrino World's 50 Best Restaurants list, firmly cements the Scandinavian countries in the gastronomes' affections.

Looking south, after four consecutive years at the top (2005 through to 2009), Ferran Adria's El Bulli finds itself in second place this year. El Bulli's domination of the list for such an extended period marks an outstanding achievement and is recognized today as Restaurant Magazine presents Ferran with the first ever 'Chef of the Decade' award.

The UK's Fat Duck completes the top three restaurants and confirms Heston Blumenthal's reputation as one of the most exciting and admired chefs in the world. As an additional accolade Heston also takes this year's 'Chefs' Choice' award after being nominated by his peers as the 'Chefs' chef' - praise indeed.

The amount of movement in this year's list clearly demonstrates that this is not a static account of established restaurants but an at-a-glance guide to the best talent in global dining. Consumers may argue about what makes a good restaurant or not and of course opinions may differ but this list confirms the wider trends on the global scene and sets the tone for the year ahead.

Paul Wootton, editor of Restaurant which organises the awards said: "This year's list is an exciting one that highlights in particular the wealth of young, dynamic chefs bringing new ideas to the world of gastronomy. René Redzepi's rise to the top shows that the Academy members who vote are keen to recognise this new wave of talent rubbing alongside those with more established international fame. Whether Ferran Adria's considerable achievements at the top of the list are ever matched in future is another matter entirely, however, and we have celebrated his feats with our new award for Chef of the Decade. We are very much looking forward to the next 10 years with the list continuing to inspire debate and court opinion all over the world."

The US has a strong showing of three restaurants in the top 10, including Grant Achatz's Chicago based restaurant Alinea at number seven, and eight restaurants in the 1-50.

Alinea has the accolade of being named as 'Acqua Panna Best Restaurant in North America' topping a meteoric rise over just three years on the list. Another American restaurant in the top 10 also enjoyed the highest climb, 33 spaces up the list this year is Daniel Boulud's Daniel Restaurant in New York.

Unsurprisingly for those S.Pellegrino World's 50 Best Restaurants Academy members, Mexico City has had its first entry into the list with Biko. Opened by Basque chefs Bruno Oteiza and Mikel Alonso, dishes like the Foie 100% Cotton Candy perfectly demonstrate why they have named their style as 'evolution cuisine'. Biko has entered the list at 46 this year and could be one to watch in years to come.

Other notable new entries onto the list for 2010 include Aqua in the industrial town of Wolfsburg, Germany (34), De Librije (Netherlands, 37) and Schloss Schauenstein (Switzerland, 30).

Finally, one of the most prestigious awards is the annually awarded Lifetime Achievement award, which this year goes to the Austrian chef Eckart Witzigmann who has built a long and illustrious career in Germany over many years. The first German speaking chef to hold three Michelin stars, his contribution to the culinary world has been recognised by Restaurant Magazine and the Academy's panel.



The S.Pellegrino World's 50 Best Restaurants Awards were held at the Guildhall in London on Monday 26th April 2010 in a ceremony often talked about as the 'Oscars' of the global dining scene. Humanitarian organisation Action Against Hunger has once again been chosen as the official charity of the S.Pellegrino World's 50 Best Restaurants.

Food lovers across the globe will have the chance to purchase a once-in-a-lifetime meal at the 50 best restaurants in the world by bidding on eBay, with all proceeds going to Action Against Hunger's life-saving work in 40 countries worldwide, including Haiti. Bidding begins on 27 April 2010. <http://myworld.ebay.co.uk/actionagainsthungeruk>

Notes to editors:

Restaurant Magazine is the UK's leading publication for restaurateurs and chefs, and has been running The S.Pellegrino World's 50 Best Restaurants since 2002. Restaurant Magazine is solely responsible for organising the awards, collating the votes and producing the list.

S.Pellegrino is continuing its successful partnership as title sponsor of the awards. S.Pellegrino and Acqua Panna are the leading natural mineral waters in the fine dining world. Together they interpret the Italian style worldwide as a synthesis of excellence, pleasure and well-being.



www.theworlds50best.com

Sponsored by



Slow Food UK



PR contact details

LUCHFORD APM is now leading on all press communications. Please contact us via email or phone using the following details:

Luchford APM /World's 50 Best Press Office

Please contact Alex Tunney or Emma Jarman

Email: worlds50best@luchfordapm.com

Alternative email: Alexandra.tunney@luchfordapm.com

Telephone: +44 (0) 207 631 1000 (during office hours)

Alternative telephone: +44 (0) 7989 3437271

or +44 (0) 7749 617395

For S. Pellegrino press enquiries

Please contact Maria Antonietta Morello at Weber Shandwick:

Email: mmorello@webershandwick.com

Telephone: +39 02 57378310