

## Michelin Guide Restaurants

# SPAIN

### GIRONA

**Restaurant:** CELLER DE CAN ROCA (\*\*\*)

**Adress:** Can Sunyer, 48, 17007, Girona

**T:** +34 972 222 157

**Website:** [www.cellercanroca.com](http://www.cellercanroca.com)

Best restaurant in the world 2013 & 2015, by 'Restaurant' prestigious magazine. El Celler de Can Roca, is run by three brothers, Joan, Josep y Jordi Roca, one a great cooker, the other a fantastic sommelier, and the third an exceptional patissier.

**Restaurant:** MIRA MAR (\*\*)

**Adress:** Passeig Marítim, 7, 17490 Llançà, Girona, Girona

**T:** +34 972 38 01 32

**Website:** [www.restaurantmiramar.com](http://www.restaurantmiramar.com)

"We cook what inspires us, with soul, as we think that's the best we can offer our guests". That's how Paco Pérez defines Miramar cooking style.

Two different suggestions: a rule-breaking, daring happy menu that respects the meaning of each moment and a menu that offers traditional dishes and little technical details, trying to improve everything they do.

Paco Pérez's cooking is based on tradition and respect regarding local and high quality products placing it at the most innovative avant-garde. In Miramar, kitchen and dining room both melt in a multisensorial experience that will please even the most demanding palates.

**Restaurant: LES COLS (\*\*)**

**Adress:** Carretera La Canya s/n, 17800, Olot, Girona

**T:** +34 972 269 209

**Website:** [www.lescolds.com](http://www.lescolds.com)

Fina Puigdevall, corks at Les Cols since 15 years ago.  
The sommelier is Ramon Las Heras, their cellar supports up to 250 references from more than 40 different wineries.

**Restaurant: MAS PAU (\*)**

**Adress:** Carretera de Figueres a Besalú, km 5  
Avinyonet de Puigventós, Girona 17742  
Espanya

**T:** +34 972 546 154

**Website:** [www.maspau.com](http://www.maspau.com)

Toni Gerez & Xavier Sagristà, both Michelin star.  
Is an association formed by Ferran Adrià & Juli Soler (El Bulli), Toni Gerez in charge of the restaurant and Xavier Sagristà of the kitchen (restaurant manager and kitchen manager at El Bulli for 10 years). Traditional cuisine from the Empordà from a creative and personal point of view.

**Restaurant: MASSANA (\*)**

**Adress:** Carrer Bonastruc de Porta, 10 17001 Girona

**T:** +34 972 21 38 20

**Website:** [www.restaurantmassana.com](http://www.restaurantmassana.com)

Has been acknowledged with one star \* in the Michelin Guide (2007) and two stars in the Repsol Guide (2009).

For the last 25 years, Pere Massana has been leading a gastronomy project based on attentive service and commitment to his background and his customers.

**Restaurant: CASAMAR (\*)**

**Adress:** Carrer del Nero, 3. 17211 Llafranc

**T:** + 34 972 30 01 04

**Website:** [www.hotelcasamar.net](http://www.hotelcasamar.net)

A family-run restaurant with two dining rooms, both classic-cum-contemporary in appearance, and a welcoming terrace partly overlooking the sea. The chef repares cuisine that is relatively elaborate, including contemporary dishes and a good tasting menu.

**Restaurant: CA L'ENRIC (\*)**

**Adress:** Carretera Camprodon, s/n. 17813 La Vall De Bianya

**T:** + 34 629 38 76 40

**Website:** [www.restaurantcalenric.cat](http://www.restaurantcalenric.cat)

Ca l'Enric occupies a property in stark contrast to its surroundings. Lots of designer features, clever lighting effects, chimneys, a modern walk-in wine cellar, and a private room with a view of the kitchens. Creative cuisine, include the seasonal speciality: woodcock.

**Restaurant: CA L'ARPA (\*)**

**Adress:** Passeig de la Indústria, 5. 17820 Banyoles

**T:** +34 972 57 23 53

**Website:** [www.calarpa.com](http://www.calarpa.com)

This restaurant has various dining areas. There are two separate areas at the entrance - one a small section for meals, the other for the display and sale of confectionery. In addition, there is a room for a post-dinner drink in the basement and a meticulously laid-out main dining room. The cuisine is traditional with a creative touch. A handful of contemporary guestrooms complete the picture.

**Restaurant: L'ALLIANCA D'ANGLES (\*)**

**Adress:** Carrer Jacint Verdaguer, 3, 17160 Anglès, Girona.

**T:** + 34 972 42 01 56

**Website:** [www.restaurantalianca.com](http://www.restaurantalianca.com)

This restaurant occupies an elegant building dating from 1919, which was once a casino and social club. Nowadays, the main room, which has preserved stunning floors from the period, has the appearance of an old café. Well-prepared creative cuisine.

**Restaurant: BO. TIC (\*)**

**Adress:** Ctra. C-66 Girona - Palamós, Km 11,5 - 17121 CORÇÀ

**T:** +34 972 63 08 69

**Website:** [www.bo-tic.com](http://www.bo-tic.com)

The Bo. Tic stands out for the high standard of its cuisine and its unique location, which occupies a former flourmill. It features a surrealist patio-terrace, a bright neo-rustic style dining room, and interesting and imaginative cuisine, including tasting and seasonal menus.

**Restaurant: ELS TINARS (\*)**

**Adress:** Carretera de Sant Feliu a Girona, Km 7.2, 17240 Llagostera, Girona

**T:** +34 972 83 06 26

**Website:** [www.elstinars.com](http://www.elstinars.com)

This restaurant with a long family tradition boasts an extensive traditional menu enhanced by more creative dishes. Superb wine cellar and enticing set menus. A particularly interesting wine list.

**Restaurant: LES MAGNOLIES (\*)**

**Adress:** Carrer Mossèn Antoni Serres, 7, 17401 Arbúcies, Girona

**T:** +34 972 86 08 79

**Website:** [www.lesmagnolies.com](http://www.lesmagnolies.com)

This restaurant is set in a noble and elegant 19C property. Discover cuisine in which creativity, culinary technique and presentation combine in equal measure on the two tasting menus. A particularly interesting wine list.

## **BARCELONA**

**Restaurant: SANT PAU (\*\*\*)**

**Adress:** Restaurant Sant Pau, Carrer Nou, 10, 08395 Sant Pol de Mar

**T:** (+34) 937 600 662

**Website:** [www.ruscalleda.com](http://www.ruscalleda.com)

The Sant Pau restaurant is built on our personal and professional development, my own and Toni Balam's. We started working together in 1975 in the grocery store owned by Ramon Ruscalleda and Núria Serra. It was from there that we gathered up the courage to create the Sant Pau - Carme Ruscalleda in 1988, a restaurant that is committed to quality and originality.

Located at 'calle Nou' number 10, in the costal town of Sant Pol de Mar, the restaurant gave new life to an 19th century townhouse. With a beautiful garden and sea views the restaurant replaced a hotel called the Hostal Sant Pau, which was founded in the nineteen sixties and only opened during the summer months.

Originally the menu at the Sant Pau restaurant was much simpler than the one we find today, especially in terms of technique and complexity. Nevertheless, an equal amount of care and attention was put into selecting the ingredients used. Since the beginning, we have worked with the best produce on the market, sourced locally in the Maresme region.

The Sant Pau-Carme Ruscalleda restaurant has built a loyal customer base, we have received important professional, social and artistic awards and participate and collaborate in a diverse range of media: magazines, newspapers, radio and

television, receiving the highest evaluations in gastronomic guides. Definitively, it was our professional commitment that stimulated us to open a restaurant with its own particular style and gastronomy, offering an inspiring menu based on traditional Catalan cuisine.

**Restaurant: MOMENTS (\*\*)**

**Adress:** Hotel Mandarin. Passeig de Gràcia, 38 (Barcelona). Entre Consell de Cent y Diputació.

**T:** + 34 931 518 781

**Website:** [www.mandarinoriental.com](http://www.mandarinoriental.com)

Repsol Guide (R).

Is run by Carme Ruscalleda, the only one chef in the world with 7 Michelin stars.

Two for R.Moments, three for R. Sant Pau de Sant Pol de Mar and two for her restaurant in Tokio

Neotraditional catalán cuisine based in quality seasonal products.

**Restaurant: ROCA MOO (\*)**

**Adress:** Hotel Omm. Carrer del Rosselló, 265 (Barcelona). Entre Pg. de Gràcia y Pau Claris.

**T:** + 34 934 454 000

**Website:** [www.hotelomm.es](http://www.hotelomm.es)

Guía Repsol (2 soles). Gourmand Guide (8.5/10). Gourmetour (8,75/10). Barcelona Served. La Guía de 5 a Taula (14/20). Guía Descubrir Cuina. Què Fem. Què Fem Directivos. Más Restaurantes. Última Guía. Time Out Visitantes.

The three Roca brothers from El Celler Can Roca girona (3 Michelin stars) arrive in Barcelona with the fashionable Moo at Omm Hotel.

Roger Viusà, best world's sommelier 2008, is the responsible of a spectacular wine list with more than 500 references.

The chef Felip Llufríu has a very personal way to propose catalán and Mediterranean tastes in his recipes.

**Restaurant: DROLMA (\*)**

**Adress:** Hotel Majestic. Passeig de Gràcia, 68-70 (Barcelona). Esquina València.

**T:** +34 934 967 710

**Website:** [www.hotelmajestic.es](http://www.hotelmajestic.es)

Repsol Guide (3 soles). Gourmand Guide (8.5/10). Gourmetour (8,75/10). Barcelona Served. La Guía de 5 a Taula (17/20). Fodor's (Fodors Choise). Guia Descobrir Cuina. Què Fem. Què Fem Directivos. Restaurantes M. Puig. Más Restaurantes. Última Guía.

Fermí Puig and the high French cuisine keep experimenting ways to bring up the best. Drolma is one of the most refined restaurants of the city.

**Restaurant: LASARTE (\*\*)**

**Adress:** Hotel Condes de Barcelona. Carrer de Mallorca, 259 (Barcelona). Entre Rbla. Catalunya y Paseo de Gracia

**Teléfono:** +34 934 453 242

**Website:** [www.restaurantlasarte.com](http://www.restaurantlasarte.com)

Repsol Guide (2 soles). Gourmand Guide (8.5/10). Gourmetour. La Guía de 5 a Taula (16/20). Fodor's . Què Fem. Última Guía.

Martín Berasategui, the vasque chef with 3 Michelin stars also for the homonim Lasarte in Guipúzcoa.

Symbiosis between the strong character from Vasque Country and the soft of the mediterranean.

**Restaurant: ENOTECA (\*\*)**

**Adress:** Hotel Arts. Carrer de la Marina, 19-21 (Barcelona).

**T:** +34 934 838 108

**Website:** [www.hotelartsbarcelona.com](http://www.hotelartsbarcelona.com)

Guia Descobrir Cuina. Què Fem Directivos. Más Restaurantes.

Paco Pérez (also two Michelin stars for R. Miramar in Llança).

Brings out the freshness of Mediterranean sea, traditional and modern at a time. The cellar counts on more than 350 references of wine.

**Restaurant: COMERÇ 24 (\*)**

**Adress:** Carrer del Comerç, 24 (Barcelona).

**T:** +34 933 192 102

**Website:** [www.projectes24.com](http://www.projectes24.com)

Guide (1 sol). Lonely Planet. Guía Routard. Gourmetour (7/10). Barcelona Served. La Guía de 5 a Taula (14/20). Fodor's (Fodors Choise). Ruta Diseño Bcn. Guia Descubrir Cuina. Què Fem. Què Fem Directivos. Restaurantes M. Puig. Time Out Visitantes.

The chef Carlos Abellán, formed at El Bulli, offers creative cuisine through little sensational tastes.

**Restaurante: RACÓ D'EN CÉSC**

**Adress:** Carrer de la Diputació, 201 (Barcelona). Entre Muntaner y Aribau.

**Zona:** Eixample Esquerre.

**T:** 934 532 352

Michelin Guide. Gourmetour (7/10). La Guía de 5 a Taula (12/20). Guia Descubrir Cuina. Què Fem. Restaurantes M. Puig. Más Restaurantes. Nueva Guía. Última Guía.

El Racó d'en Cesc is a classical of the city by the hand of Francesc Càsanovas. Excelent Catalanian cuisine with traditional market products. Special mention to their wine list.

**Restaurant: PETIT COMITÉ**

**Adress:** Passatge de la Concepció, 13 (Barcelona)

**T:** +34 935 500 620

**Website:** [www.petitcomite.cat](http://www.petitcomite.cat)

Fodor's . Guia Descubrir Cuina. Nueva Guía. Time Out Visitantes  
Chef Fermí Puig (Michelin star for R. Drolma).



**Restaurant: SHANGAI**

**Address:** Carrer del Bisbe Sivilla, 48 (Barcelona). Entre Mandri y Ciutat de Balaguer.

**T:** +34 932 118 791

**Website:** [www.shanghai-bcn.com](http://www.shanghai-bcn.com)

Repsol Guide (1 sol). Guía Secreta (Recomendado por: Ferran Adrià). La Guía de 5 a Taula (14/20). Què Fem. Cena Conmigo. Más Restaurantes.

Chef José María Kao. Fresh products from 'La Boquería' famous Barcelona's market.

**Restaurant: ICHO BCN**

**Address:** Carrer de Deu i Mata, 69-95 (Barcelona). Esquina Constança.Illa Diagonal.

**T:** +34 934 443 370

**Website:** [www.ichobcnjapones.com](http://www.ichobcnjapones.com)

Michelin Guide. Gourmetour (7/10). La Guía de 5 a Taula (13/20). Fodor's. Què Fem. Time Out Visitantes.

Chef is the master Tan. Fusion between Mediterranean and Japanese.

The sommelier Luís Kao's wine list includes 400 references of wine approximately, all Spanish D.O. plus French, German, Australian and American.

**Restaurant: DOS CIELOS (\*)**

**Address:** Carrer de Pere IV, 272 - 286, 08005 Barcelona

**T:** + 34 933 67 20 70

**Website:** [www.doscielos.com](http://www.doscielos.com)

Located on the 24th floor of the Meliá Barcelona Sky hotel, hence the superb views. The impressive layout includes a kitchen that is built into the dining room, a stainless steel bar (where guests can also dine if they wish), and a terrace. Innovative cuisine that is always on a quest for new flavours.

**Restaurant: GAIG (\*)**

**Address:** C/Córcega, 200. 08036 Barcelona

**T:** +34 93 429 10 17

**Website:** [www.restaurantgaig.com](http://www.restaurantgaig.com)

A bright and spacious restaurant on two floors in which elegance and contemporary design go hand-in-hand. The chef offers an à la carte menu split into two parts: one featuring traditional dishes and the other with more up-to-date cuisine. Interesting set menus, top quality ingredients and superb presentation.

**Restaurant: FONDA SALA (\*)**

**Address:** Plaça Major, 17, 08516 Olost, Barcelona

**T:** +34 938 88 01 06

**Website:** [www.fondasala.com](http://www.fondasala.com)

Behind the attractive stone façade of this restaurant, guests can eat either in the bar (where tables are set out for those opting for the set menu) or in the functional, classically furnished à la carte dining room. A mix of traditional and international cuisine is served, including game and truffles in season. A few simple guestrooms adorned with antique furniture are also available. A particularly interesting wine list.

**Restaurant: ELS CASALS (\*)**

**Address:** Sagàs (Berguedà) - 08517 Barcelona

**T:** +34 938 25 12 00

**Website:** [www.elscasals.cat](http://www.elscasals.cat)

Els Casals occupies a farmhouse on a working estate that provides it with almost all its ingredients. The dining room has been redecorated in traditional-style using wood from centuries-old oak trees. The extensive menu consists of contemporary cuisine rooted in the local area. There are 10 rooms decorated in muted tones for those wishing to stay the night.

**Restaurant: CAN JUBANY (\*)**

**Address:** Carretera de Sant Hilari, s/n, 08506 Calldetenes, Barcelona, Barcelona

**T:** + 34 938 89 10 23

**Website:** [www.canjubany.com](http://www.canjubany.com)

Els Casals occupies a farmhouse on a working estate that provides it with almost all its ingredients. The dining room has been redecorated in traditional-style using wood from centuries-old oak trees. The extensive menu consists of contemporary cuisine rooted in the local area. There are 10 rooms decorated in muted tones for those wishing to stay the night. A particularly interesting wine list.

## **MADRID**

**Restaurant: DIVERXO (\*\*\*)**

**Address:** Calle Pensamiento, 28. 28020 Madrid

**T:** +34 915 700 766

**Website:** [www.diverxo.com](http://www.diverxo.com)

With food served on “canvasses”, and sauces painted on to dishes, the phrase “works of art” certainly comes to mind when describing Spanish fusion restaurant Diverxo. With young Madrid-born chef David Munoz at the pass – an alumnus of high-end Asian stalwarts Hakkasan and Nobu – it’s no surprise that hearty Iberian traditions meet the fragrant flavours of China and Japan. European classics such as cochinillo (suckling pig) sit happily next to Eastern touches, such as steamed carrot dim sum and glossy bull tail noodle soup.

**Restaurant: Restaurante El Club Allard (\*\*)**

**Address:** Calle de Ferraz, 2, Bajo derecha, 28008 Madrid

**T:** +34 915 59 09 39

**Website:** [www.elcluballard.com](http://www.elcluballard.com)

Inaugurated in 1998 as a private club, El Club Allard conserves its sophisticated style since its opening to the general public in 2003. Since then, it has become one of Madrid’s most prestigious gourmet temples.

**Restaurant: CASA JOSE (\*)**

**Address:** Calle de Abastos, 32, 28300 Aranjuez, Madrid

**T:** +34 918 91 14 88

**Website:** [www.casajose.es](http://www.casajose.es)

A long standing, family-run restaurant in which the main dining room, crowned by a beautiful wood ceiling, is on the first floor. The chef offers updated traditional cuisine, in which locally sourced vegetables feature strongly.

## **GIPUZCOA**

**Restaurant: Martin Berasategui (\*\*\*)**

**Address:** Loidi Kalea, 4. 20160 Lasart- Oria

**T:** (+34) 943 366 471 / (+34) 943 361 599

**Website:** [www.martinberasategui.com](http://www.martinberasategui.com)

“Good cuisine, which is written in capitals, is not the property of any one person. It belongs to all those who have worked behind the stoves since the dawn of time.” So says Martín Berasategui who has turned this restaurant in the Basque country, close to the pilgrimage route of Compostela, into a culinary temple. Sautéed black garlic and beetroot ceviche, radish granita and horseradish cream feature amongst his most adventurous inventions. Another legendary dish is red mullet with edible crystallised scales, bean sprouts, wheat semolina and cuttlefish. The seductive atmosphere is in perfect harmony with the exquisite cuisine, excellent wines and exceptional service.

# FRANCE

**Restaurant: Pierre Gagnaire-Paris \*\*\* (Hotel Balzac)**

**Adress:** 6 Rue Balzac 75008 Paris, Francia

**T:** +33 (0) 01 58 36 12 50

**Website:** [www.pierre-gagnaire.com](http://www.pierre-gagnaire.com)

The restaurant specializes in modern French cuisine, and has garnered three Michelin stars. Gagnaire is also Head Chef of Sketch in London. In 2005 both restaurants were ranked in the S.Pellegrino World's 50 Best Restaurants by industry magazine Restaurant,<sup>[1]</sup> with Pierre Gagnaire ranking third in 2006 and 2007.

In December 2009, Gagnaire made his United States debut with Twist, a new flagship restaurant at the Mandarin Oriental in Las Vegas, which has since received great critical praise, a position as one of the Top 40 Restaurants in the United States by Andre Gayot, and a Forbes Five-Star Award.

**Restaurant: AUBERGE du VIEUX PUIITS (\*\*\*)**

**Adress:** Puits 5 Avenue Saint-Victor, 11360 Fontjoncouse

**T:** +33 (0) 4 68 44 07 37

**Website:** [www.aubergeduvieuxpuits.fr](http://www.aubergeduvieuxpuits.fr)

Run by the well-known French chef, Gilles Goujon.

**Restaurant: (Le) SAINT JAMES (\*\*\*)**

**Adress:** 3 place Camille Hostein, Bouliac, Bordeaux

**T:** +33 (0)5 57 97 06 00

**Website:** [www.saintjames-bouliac.com](http://www.saintjames-bouliac.com)

Michel Porto's superb cuisine at the Michelin-starred restaurant Le St-James.

**Restaurant: PASSIONS ET GOURMANDISES (\*)**

**Adress:** 6 Rue du Square 86280 Saint-Benoit, Francia

**Teléfono:** +33 (0) 5 49 61 03 99

**Website:** [www.passionsetgourmandises.com](http://www.passionsetgourmandises.com)

3 toques at Gault Millau 2011, 3 "fourchettes Michelin Guide 2011, Red'S Guide, Bib Gourmand.

Richard Toix Modern French Cuisine.

**Restaurante: LA GALINETTE (\*)**

**Adress:** 23 Rue Jean Payra 66000 Perpignan, Francia

**T:** +33 (0) 4 68 35 00 90

**Website:**

La Galinette restaurant where Michelin star chef and owner Christophe. His philosophy towards his cooking is as unpretentious just to take the best quality, locally produced, fresh food and cook it.

**Restaurante: LA BALETTE (\*)**

**Adress::** Route de Port-Vendres 66190 Collioure, Francia

**T:** +33 (0) 4 68 82 05 07

**Website:** [www.relaisdes3mas.com](http://www.relaisdes3mas.com)

After having worked in many starred restaurants, Frédéric Bacquie runs in an exceptional way "La Balette", Collioure.

# BRAZIL

**Restaurant:** D.O.M

**Adress:** Rua Barão de Capanema, 549, Jardins São Paulo, 01411-011, Brasil

**T:** +55 11 3088-0761

**Website:** [www.domrestaurante.com.br](http://www.domrestaurante.com.br)

**D.O.M.** is a Brazilian cuisine restaurant in São Paulo run by Brazilian chef Alex Atala. Known for the use of native Brazilian ingredients, D.O.M. has been considered the best restaurant in South America for the last four years by Restaurant magazine,<sup>[2]</sup> and since 2006 included in the S.Pellegrino World's 50 Best Restaurants list. In May 2012, the restaurant reached the 4th place in the prestigious list.

# NETHERLANDS

**Restaurant:** RESTAURANT 'T SCHULTEN HUES (\*)

**Adress:** Restaurant 't Schulten Hues 's Gravenhof 5-7 7201 DN Zutphen

**T:** +31 0575 51 00 05

**Website:** [www.schultenhues.nl](http://www.schultenhues.nl)

Peter Gast and Jacqueline van Liere opened restaurant 't Schulten Hues in September 2002 in a narrow, 14th century building on the Houtmarkt. In the 14th century, the Sheriff ("de Schout") of Zutphen was situated in this building. As a result, the building is named "Schulten Hues".

In 2007, Peter Gast and Jacqueline van Liere moved their restaurant to the imposing old high school at the 's Gravenhof in Zutphen. Naturally, they took the name of the old building, 't Schulten Hues" which they had linked to their restaurant, with them.

In 2004, restaurant 't Schulten Hues was awarded a Michelin star.

Gault Millau 2013: 16 points

**Restaurant: RESTAURANT PERCEEL**

**Adress:** Restaurant Perceel, Dorpsstraat 3, 2902 BC Capelle aan den IJssel

**T:** 0031 010-2271922

**Website:** <http://restaurantperceel.nl>

Food lovers, we are Jos Grootscholten and Sharon Tabassum, a young couple that has opened the doors of Wednesday 14 July 2010 Restaurant plot in the old town hall of Capelle aan den IJssel.

Plot refers to the land where Jos with his hands in it. "I see a plot as an empty piece of land where you can give meaning to itself." The by Jos homegrown edible flowers and herbs will be found in the dishes at plot.

We have unique experiences at home and abroad guidance, we have recently put together still internship at Restaurant Noma in Copenhagen, recently voted best restaurant in the world. We also have an unforgettable time in San Sebastian in the 3-Star award-winning restaurant Martin Berasategui. But also in Netherlands we are allowed to work in beautiful business as; Restaurant Beluga (Maastricht), Restaurant Vermeer (Amsterdam), Amstel hotel (Amsterdam), Calla's Restaurant (the Hague), elzenduin Beach (Ter Heijde aan Zee).

We look back on a great start, a lot has happened, we are after 16 months awarded a Michelin star, Jos has been named revelation of the year by the Gault Millau and we are named Capelse Entrepreneur of the year.