



**AZURMENDI**  
Larrabetzu, Spain  
Head chef: Eneko Atxa  
2015/3 ▲

27 **Mizai**

Kyoto, Japan  
Head chef: Hitoshi Ishihara  
2015/15 ▼

28 **Restaurant Vendôme**

Cologne, Germany  
Head chef: Joachim Wissler  
2015/18 ▼

29 **Maaemo**

Oslo, Norway  
Head chef: Esben Holmboe Bang  
2015/49 ▲



30 **DiverXO**

Madrid, Spain  
Head chef: David Muñoz  
2015/62 ▲

31 **Aqua**

Wolfsburg, Germany  
Head chef: Sven Elverfeld  
2015/21 ▼

32 **Da Vittorio**

Bergamo, Italy  
Head chefs: Enrico and Roberto Cerea  
2015/23 ▼

33 **Hof van Cleve**

Kruishoutem, Belgium  
Head chef: Peter Goossens  
2015/19 ▼

34 **Villa Crespi**

Novara, Italy  
Head chef: Antonio Cannavacciuolo  
2015/30 ▼

35 **Biko**

Mexico City, Mexico  
Head chefs: Mikel Alonso, Bruno Oteiza, Gerard Bellver  
2015/36 ▲

36 **Amber**

Hong Kong, China  
Head chef: Richard Ekkebus  
2015/31 ▼

37 **Le Louis XV - Alain Ducasse a l'Hôtel de Paris**

Monte Carlo, Monaco  
Head chef: Dominique Lory  
2015/33 ▼

38 **Next**

Chicago, US  
Head chef: Grant Achatz  
2015/47 ▲

39 **Astrance**

Paris, France  
Head chef: Pascal Barbot  
2015/42 ▲

40 **Grace**

Chicago, US  
Head chef: Curtis Duffy  
NEW ENTRY ★

41 **Restaurante Martín Berasategui**

San Sebastián, Spain  
Head chef: Martín Berasategui  
2015/63 ▲

42 **Quique Dacosta**

Alicante, Spain  
Head chef: Quique Dacosta  
2015/39 ▼

43 **Maison Pic**

Valence, France  
Head chef: Anne-Sophie Pic  
2015/46 ▲

44 **Geranium**

Copenhagen, Denmark  
Head chef: Rasmus Kofoed  
NEW ENTRY ★

45 **The Test Kitchen**

Cape Town, South Africa  
Head chef: Luke Dale-Roberts  
2015/44 ▼

46 **Noma**

Copenhagen, Denmark  
Head chef: René Redzepi  
2015/38 ▼

47 **La Maison Troisgros**

Roanne, France  
Head chef: Michel Troisgros  
2015/45 ▼



48 **Victor's Fine Dining**

Perl-Nennig, Germany  
Head chef: Christian Bau  
2015/48 ►

49 **Manresa**

Los Gatos, US  
Head chef: David Kinch  
2015/50 ▲

50 **Restaurant de L'Hôtel de Ville**

Crissier, Switzerland  
Head chef: Franck Giovannini  
2015/57 ▲

51 **Saison**

San Francisco, US  
Head chef: Joshua Skenes  
2015/58 ▲

52 **Narisawa**

Tokyo, Japan  
Head chef: Yoshihiro Narisawa  
2015/51 ▼

53 **Mugaritz**

San Sebastián, Spain  
Head chef: Adoni Luis Aduriz  
2015/28 ▼

54 **Auberge du Vieux Puits**

Fontjoncouse, France  
Head chef: Gilles Goujon  
2015/56 ▼

55 **Made in China**

Beijing, China  
Head chef: Kent Jin Qiang  
2015/35 ▼

## 10 MINUTES WITH Eneko Atxa

Born in the Basque Country, Eneko Atxa, chef and owner of Azurmendi pays homage to the country's famous culinary culture, and this year's *Elite Traveler* Top 100 Restaurants sees Azurmendi come in second place.

Atxa's passion for cooking comes from the deepest, innermost parts of his being, which originates from his love of home-cooked food as a child. Drawing deep from his ancestral culture, combined with his cutting-edge techniques, Atxa's cuisine is intense and creates pleasure to the senses of each client at Azurmendi. Ultrasound – a technique used to alter the texture of food – is just one of the avant-garde techniques that chef Atxa has pioneered since Azurmendi opened in 2005.

Known as one of the most attentive chefs in the world, Atxa's international recognition lies in his passion for Basque gastronomy, visitors to Azurmendi relate to his passions: nature, gastronomy, architecture and art.

"It is a very pleasant emotion to feel appreciated by guests who visit our restaurant. They are our reason for living and existing and therefore we are so grateful for this recognition because it is these guests and readers of *Elite Traveler* who have conceded it to us. Furthermore, we know the importance of this acknowledgement as its relevance helps us to continue growing and for more people to know us. We feel honored, grateful and motivated to continue working hard."

**Codelia Mantsebo**

***"We are so grateful for this recognition because it is these guests and readers of Elite Traveler who have conceded it to us"***

Eneko Atxa



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# ELEVEN MADISON PARK

New York, US

Head chef: Daniel Humm

2015/4 ▲

## 10 MINUTES WITH...

Daniel Humm

Chef and co-owner of Eleven Madison Park, The NoMad and the NoMad Bar, Swiss native Daniel Humm has become one of America's best-loved chefs. His simple, seasonal dishes place an emphasis on local produce and have seen him win an endless stream of accolades, from three Michelin stars to glowing four-star reviews in *The New York Times*.

Having started cooking at the age of 14, Humm spent time in some of the finest Swiss restaurants before gaining his first Michelin star at the age of 24. He moved to San Francisco in 2003, then on to New York three years later to become the executive chef at Eleven Madison Park. Together with restaurateur Will Guidara, he is the author of *Eleven Madison Park: The Cookbook*; *I Love New York: Ingredients and Recipes*; and *The NoMad Cookbook*.

This year's *Elite Traveler* Top 100 Restaurants sees Humm's Eleven Madison Park move up one place to third place.

"It's a great honor to be included among all the other world-class restaurants on this list. Our entire team works tirelessly to provide the most delicious food and gracious hospitality every day and it's these moments that help validate the efforts of everyone working within our walls," Humm says. "We're humbled, but also looking forward to the continued challenge of getting better every day."

Zahra Al-Kateb

***"It's a great honor to be included among all the other world-class restaurants on this list. Our entire team works tirelessly to provide the most delicious food and gracious hospitality every day and it's these moments that help validate the efforts of everyone working within our walls"***

Daniel Humm

**Right top and bottom:** Daniel Humm, Eleven Madison Park, New York – razor clams, surf clams, whelk shell seafood salad, tomato chip and scallop shell clam bake on bed of shells with seaweed; house smoked sturgeon in a glass dome

