**TOP RESTAURANTS 2018 AND BEFORE**

**1) Who are the top 5 for this year?**

-This year the top 5 of “The World’s 50 Best Restaurants” are:

1.[*Osteria Francescana*](http://www.osteriafrancescana.it/) (Modena, Italy)
Chef: Massimo Bottura
Last year’s rank: 2
Average cost: €250-€270

2. [*El Celler de Can Roca*](http://cellercanroca.com/index.htm) (Girona, Spain)
Chef: Joan Roca
Last year’s rank: 3
Average cost: €165-€195 (USD $184-$218)\* 2015 pricing.

3. *[Mirazur](http://www.mirazur.fr/%22%20%5Ct%20%22_top)* (Menton, France)
Chef: Mauro Colagreco
Last year’s rank: 4
Average cost: €110-€210

4. [*Eleven Madison Park*](http://www.elevenmadisonpark.com/) (New York City)
Chef: Daniel Humm
Last year’s rank: 1
Average cost: $315 (service-included)

5. *[Gaggan](http://eatatgaggan.com/%22%20%5Ct%20%22_top)* (Bangkok, Thailand)
Chef: Gaggan Anand
Last year’s rank: 7
Average cost: THB 6,500

**2) How many Italians are listed - in which position?**

the Italians listed are 4, and they are:

1.[*Osteria Francescana*](http://www.osteriafrancescana.it/) (Modena, Italy)

16. Piazza Duomo (Alba, Italy)

23. Le Calandre (Rubano, Italy)

36. Reale (Castel Di Sangro, Italy)

**3) In which position are now Noma, the Fat Duck and Per se this year?**

Noma is not in any position but it is very well known, The Fat Duck and Per se as well

**4) Which restaurants you can find listed in the past 10 years in the first position?**

The first restaurants that have been listed in the last 10 years in first position are:

Central by Pia León and Virgilio Martínez, Arzak by Elena and Juan Mari Arzak, Hiša Franko by Ana Ros, Cosme by Daniela Soto-Innes and Enrique Olvera, and Nahm by Pim.

**5) Pick up 3 restaurant and describe them**

**1.**[***Mirazur***](http://www.mirazur.fr/)**(Menton, France)**Chef: Mauro Colagreco
Last year’s rank: 4
Average cost: €110-€210

It’s a restaurant on borders, sea, garden and mountains

At the foot of the mountains overlooking the sea, a stone’s throw from Italian border post, the 1930s-era rotunda building housing the Mirazur enjoys an idyllic setting.

It spreads over three levels on the hillside, surrounded by lush vegetation.

The elegant, spacious and light-drenched dining room commands a panoramic view of the sea and the town of Menton through the large windows running all the way around.

On the lower floor, the bar with a view of the glassed-in kitchen where the brigade is at work extends into a small terrace. Down a few steps, the orchard garden full of fragrant herbs and citrus.

**2.** [***El Celler de Can Roca***](http://cellercanroca.com/index.htm)**(Girona, Spain)**Chef: Joan Roca
Last year’s rank: 3
Average cost: €165-€195 (USD $184-$218)\* 2015 pricing.

El Celler is a free-style restaurant, a free kitchen, committed to the avant-garde, without forgetting the memory of the different generations of family ancestors who have dedicated themselves to making meals for everyone. It was founded at the end of August 1986 by brothers Joan and Josep Roca, in Girona. Joan, in the kitchen, Josep in the room. El Celler was born in a small local, right next to the parents' establishment, Josep Roca and Montse Fontané, owners of Can Roca, a popular bar and restaurant established in 1967 in Taialà-Germans Sàbat, a popular neighborhood on the outskirts from Girona. the kitchen is based on the three brothers there was the salty mind (Joan), the liquid mind (Josep) and the sweet mind (Jordi).

**3.** [***Gaggan***](http://eatatgaggan.com/)**(Bangkok, Thailand)**Chef: Gaggan Anand
Last year’s rank: 7
Average cost: THB 6,500

Set in a stunning whitewashed colonial-style wooden house in the heart of downtown Bangkok, the award-winning Gaggan offers a culinary experience like no other. Drawing on his memories of the amazing street food and diversity of India's different regional cuisines, Chef Gaggan Anand uses science and modern technology to create modernist and progressive re-interpretations of traditional recipe that have made his restaurant the top dining destination in Bangkok with residents as well as visitors.

Sample the Gaggan Experience and discover the true meaning of progressive Indian cuisine with our constantly evolving tasting menus. The menus are inspired by seasonal ingredients, the freshest produce, the amazing diversity of India's regional cuisines and childhood street food memories.

Paul Gnonto