

WORLD'S BEST OF THE BEST ACCORDING TO LXRY

LRB

MOST EXCITING RESTAURANTS

FROM ALINEA TO WAKU GHIN



39/50
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**KADEAU*,
BORNHOLM, DENMARK**

Located on the island of Bornholm, Kadeau gives you the feeling of a seaside holiday. The food pushes the boundaries and uses the finest Danish products. If you don't want to travel all the way up north, you can visit Kadeau's sister restaurant in Copenhagen, which is equally good, albeit without the beachside vibe.

KADEAU.DK

Rating 72



40/50
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**ATTICA,
MELBOURNE, AUSTRALIA**

Australian restaurants tend to be a bit underrated, which is a shame, as the country has produced some superb chefs. Ben Shewry from Attica is one of the leading figures in Ozzie gastronomy and demonstrates why you simply cannot overlook this continent. Go for the juice pairing instead of wine. They have a very interesting approach to this.

ATTICA.COM.AU

Rating 79



41/50
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**PUJOL,
MEXICO CITY, MEXICO**

Mexican food has the potential to take the culinary world by storm, and chef Enrique Olvera demonstrates why, as he puts one of the oldest cuisines into the sphere of international dining. If you've never eaten insects before, try them here, as there are a few complex dishes created around them.

PUJOL.COM.MX

Rating 71



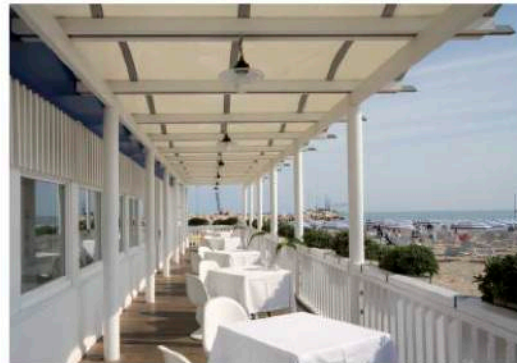
42/50
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**DISFRUTAR*,
BARCELONA, SPAIN**

Opened by three ex-chefs from the legendary El Bulli who continue its legacy, albeit in a more polished and conventional fashion, as the food here isn't quite as mad as what was served in the Cala Montjoi. This is one of the most promising restaurants in Spain. Opt for the biggest menu in order to experience everything this place has to offer.

ES.DISFRUTARBARCELONA.COM

Rating 71



43/50
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ULIASSI,
SENIGALLIA, ITALY**

The seaside, a beautiful beach and stunning food: if this sounds like your idea of paradise, you will adore Uliassi in Senigallia. This is the ultimate holiday destination restaurant. The seafood here is unrivalled. Red deep-sea prawns are a must order, as is turbot.

ULIASSI.IT

Rating 70



44/50
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**GAGGAN,
BANGKOK, THAILAND**

El Bulli-like techniques meet traditional Indian cuisine. What sounds very odd ends up being a vibrant combination that offers a totally unique experience. One of their most poetic and tempting dishes is a giant dewdrop made of aloe vera and a special mixture of flowers.

It's almost too pretty to eat.

EATATGAGGAN.COM

Rating 69