

'A fisherman's hut right in the middle of the salt marshes that serves great food.'

OLLIE COULLAUD P438

'SIMPLE, TRADITIONAL REGIONAL CUISINE, SET IN THE MIDDLE OF THE MEADOWS WITH A VIEW OVERLOOKING MONT BLANC.'

EMMANUEL RENAUT P443

'THIS PLACE JUST OOZES FRENCHNESS.'

YVES CAMDEBORDE P433

FRANCE & MONACO

'DREAMY.'

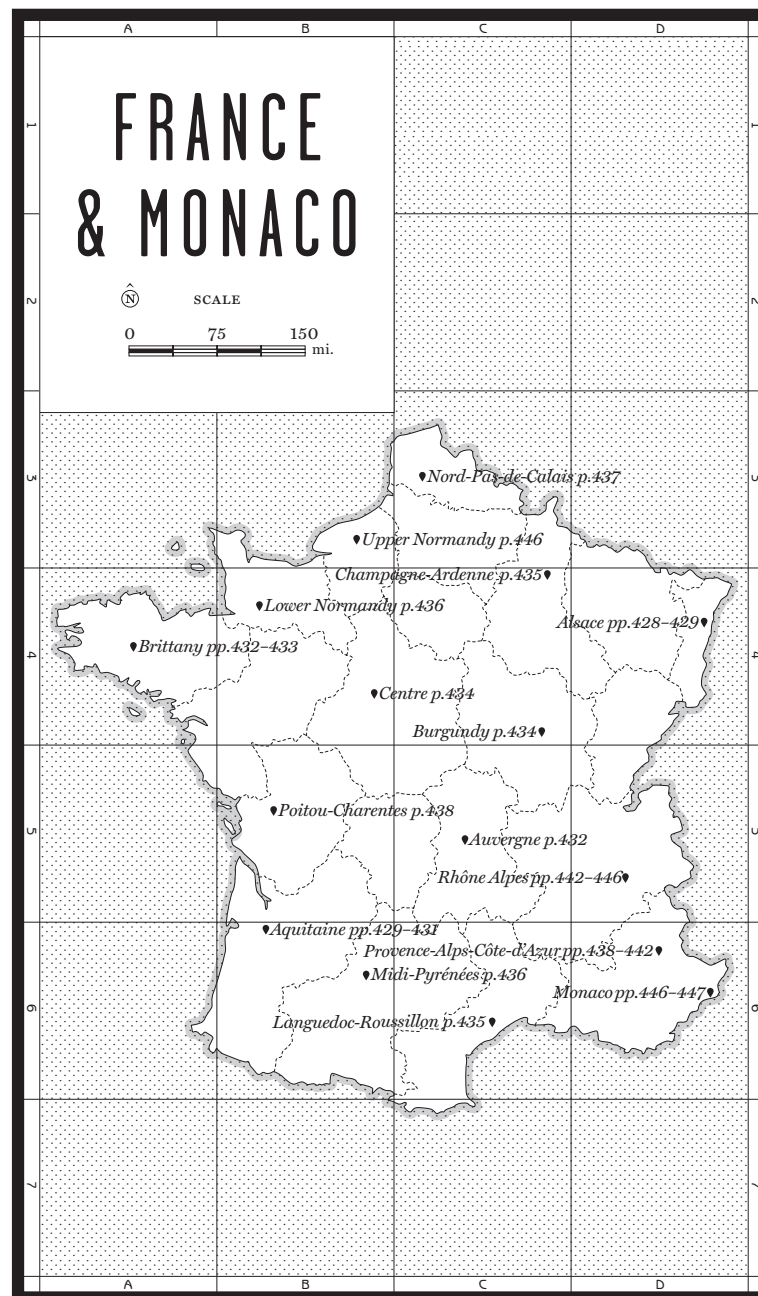
RENEE ERICKSON P436

'AN ASTOUNDING GASTRONOMIC EXPERIENCE THAT VARIES ACCORDING TO THE SEASON. THIS IS PROVENCE IN ALL ITS GLORY.'

YANNICK ALLÉNO P438

'You can buy and eat oysters on the dock with the fishermen; I like them with a dash of shallot and Cabernet Sauvignon vinegar.'

SHAUN RANKIN P432



LA CALE

The Beachfront
Blainville-sur-Mer
Lower Normandy 50560
+33 233472272

Recommended by
Renee Erickson

Opening hours.....Variable
Reservation policy.....No
Credit cards.....Accepted
Price range.....Affordable
Style.....Casual
Cuisine.....French
Recommended for.....Worth the travel

'Basic simple food: wood-roasted leg of lamb, snails, mussels in cider and cream... and it's serve-yourself wine and bread. All the while you are perched above acres of oyster beds. Dreamy.'—Renee Erickson

LE BACARETTO

44 Rue de la Chaussée
Honfleur
Lower Normandy 14600
+33 231148311

Recommended by
Jean-Marie Baudic

Opening hours.....Closed Wednesday and Thursday
Credit cards.....Accepted
Price range.....Budget
Style.....Casual
Cuisine.....French Bistro
Recommended for.....Wish I'd opened

'A bistro in all its splendour. Everything is home-made, from the pastry to the bread and desserts. Excellent charcuterie and cheese. They don't use packaged salad here, for sure. The wine is, like everything else, exceptional. This bistro has a soul – its own soul, its own identity. It's lively. The owner has got it all. Well done.'—Jean-Marie Baudic

SAQUANA

22 Place Hamelin
Honfleur
Lower Normandy 14600
+33 231894080
www.alexandre-bourdass.com

Recommended by
Pascal Barbot

Opening hours.....Closed Monday to Wednesday
Credit cards.....Accepted
Price range.....Expensive
Style.....Casual
Cuisine.....Modern French
Recommended for.....Regular neighbourhood

DOMAINE DE MÉJANASSÈRE

Méjanassère
Entraygues-sur-Truyère
Midi-Pyrénées 12140
+33 565445476
www.domaine-de-mejanassere.fr

Recommended by
James Wilkins

Opening hours.....Variable
Credit cards.....Accepted
Price range.....Affordable
Style.....Casual
Cuisine.....French
Recommended for.....Bargain

'Beautiful old country house totally lost in the Aveyron countryside. The owner grows all his own vegetables, fruits, leaves and herbs in the garden. He has his own vines and makes wine, bakes his own bread and pâtés in the log fire and roasts a pig each night on the spit. It's the perfect place to relax, is not expensive and the view from the little terrace at the back of the restaurant is spectacular.'—James Wilkins

BRAS

Route de l'Aubrac
Laguiole
Midi-Pyrénées 12210
+33 565511820
www.bras.fr

Recommended by

Ferran Adrià, Josean Aluja,
Pascal Barbot, Jean-Marie
Baudic, Oriol Castro, Pierre
Gagnaire, Matthew Gaudet,
Peter Gilmore, Timothy Johnson,
Dylan Jones & Bo (Duangporn)
Songvisava, Magnus Nilsson,
Nikos Roussos, Julien Royer,
Roberta Sudbrack, James Wilkins

Opening hours.....Closed Monday
Credit cards.....Accepted
Price range.....Expensive
Style.....Smart casual
Cuisine.....Modern French
Recommended for.....Worth the travel

'Michel Bras was a complete visionary when he opened this restaurant and it is still utterly magical. Sébastien, his son, has taken over the kitchen and has managed to honour the legacy of his father's work, while also adding his own personal touch and talent.'—Pierre Gagnaire

LA COUR DE RÉMI

1 Rue Baillet
Bermicourt
Nord-Pas-de-Calais 62130
+33 321033333
www.lacourderemi.com

Recommended by
Alexandre Gauthier

Opening hours.....Open 7 days
Credit cards.....Accepted
Price range.....Affordable
Style.....Smart casual
Cuisine.....Northern French
Recommended for.....Regular neighbourhood

'High-end bistro in a nice setting.'
—Alexandre Gauthier

LE CHATILLON

6 Rue Charles Tellier
Boulogne-sur-Mer
Nord-Pas-de-Calais 62200
+33 321314395
www.le-chatillon.com

Recommended by
Alexandre Gauthier

Opening hours.....Closed Sunday
Credit cards.....Accepted but not AMEX
Price range.....Affordable
Style.....Casual
Cuisine.....Seafood
Recommended for.....Breakfast

'The atmosphere is reminiscent of a fishing port. Good for eating a savoury sailor's breakfast, washed down with a coffee and a strong glass of brandy.'
—Alexandre Gauthier

LA GRENOUILLÈRE

19 Rue de la Grenouillère
La Madelaine-sous-Montreuil
Nord-Pas-de-Calais 62170
+33 321060722
www.lagrenouillere.fr

Recommended by
Yves Camdeborde, Kobe
Desramaults, Carlo
Mirarchi, Cyril Molard,
Michel Troisgros

Opening hours.....Variable
Credit cards.....Accepted
Price range.....Expensive
Style.....Formal
Cuisine.....Modern French
Recommended for.....Worth the travel

'Alexandre Gauthier has created a world of his own, a place totally unique to him. When you go there, you get sucked into his universe. The table setting, the decor in the bedrooms, the crockery, the general attitude... If you spend two days there it infuses your whole being. He creates a convincingly authentic atmosphere devoid of commercialism. He achieves this because he loves it and you really sense that.'—Yves Camdeborde

The Auberge de la Grenouillère opened as early as 1920 in the pretty village of Montreuil-sur-Mer, a few miles from Le Touquet. It once specialized in dishes involving frogs but, at least since 2003 – when chef Alexandre Gauthier (then aged just twenty-three) took over the kitchen from his father – the cuisine has ranged far wider. Gauthier's cooking is bold and vigorous: Norway lobster comes to the table on a bed of still-smoking juniper twigs; morel mushrooms are stuffed with sweetbreads and then covered in tiny cones of raw turnip; a white chocolate and potato shell, once broken into, reveals a sticky centre of strawberry compote. One of the best restaurants in this part of France.

LE CAVEAU

40 Place du Général de Gaulle
Montreuil-sur-Mer
Nord-Pas-de-Calais 62170
+33 321060521
www.lecaveau.fr

Recommended by
Alexandre Gauthier

Opening hours.....Closed Monday
Credit cards.....Accepted but not AMEX
Price range.....Budget
Style.....Casual
Cuisine.....Brasserie
Recommended for.....Bargain

'Traditional cuisine in a welcoming setting. I go for the Welsh rarebit.'—Alexandre Gauthier

'ONE OF MADRID'S MOST ICONIC RESTAURANTS.'

MARÍA MARTE P498

SPAIN

**'THE BEST PLACE TO CELEBRATE
THE UNLIMITED HORIZONS
OF PLEASURE.'**

GASTÓN ACURIO P493

***'I eat the sea bass
in a salt crust, sea
cucumbers and
Balearic prawns with
my feet in the sand.'***

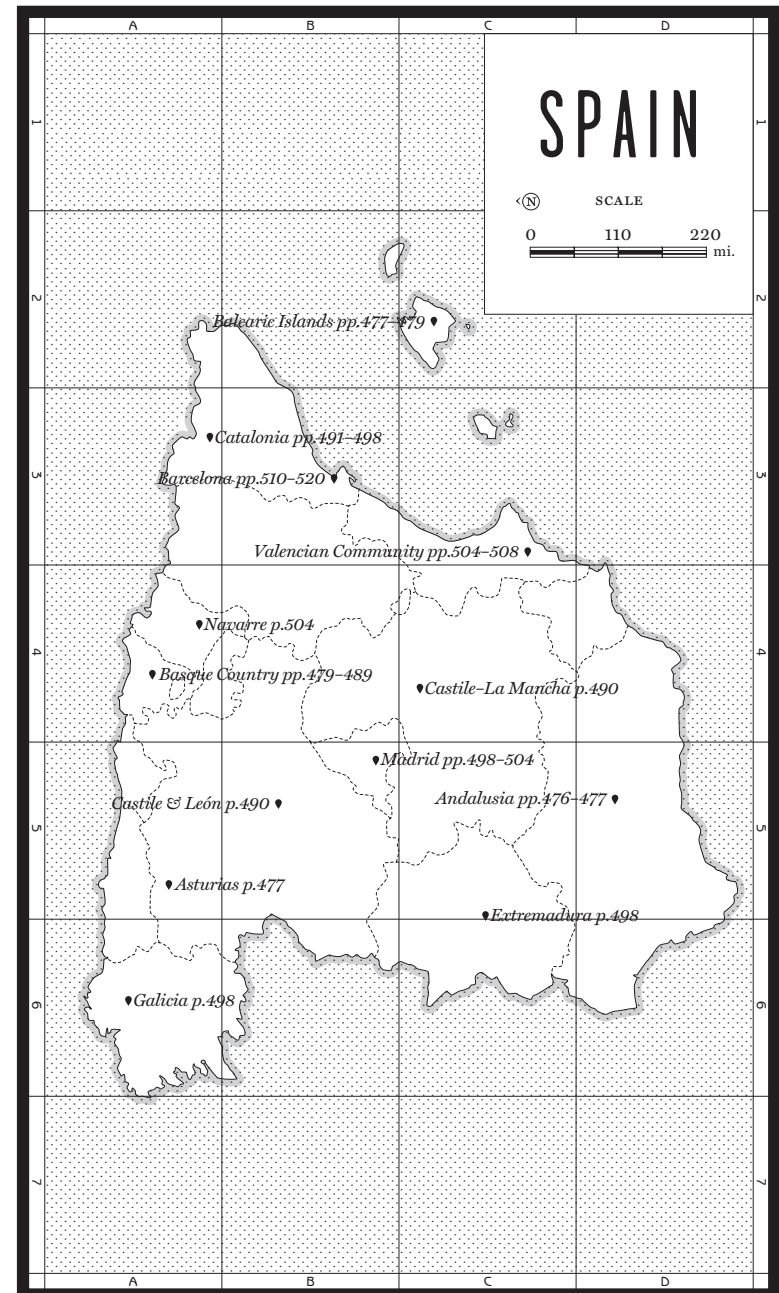
SERGIO HERMAN P478

***'CLASSIC VALENCIAN RABBIT-AND
MOUNTAIN-SNAIL PAELLA AND
PAGO TORREBLANCA CHOCOLATES.
IT WILL BLOW YOU AWAY.'***

JOCKY PETRIE P506

**'One of those magical sensations that
makes life worth living.'**

ANDONI LUIS ADURIZ P480



GRESCA

Carrer de Provença 230
L'Eixample
Barcelona 08036
+34 934516193
www.gresca.net

Recommended by
Albert Raurich,
Jordi Vilà

Opening hours.....Closed Sunday
Credit cards.....Accepted
Price range.....Affordable
Style.....Casual
Cuisine.....Modern Catalan
Recommended for.....Bargain

'Rafa's originality and courage is reflected in his dishes. His rebelliousness, informality and passion for cooking and all that goes with gastronomy is a real reflection of what is going on in Catalonia.'
—Albert Raurich

With just twenty-six covers, the narrow, minimalist dining room with its white linen and white walls focuses the diner's full attention on the plate. Which is no bad thing as the dinnerware here is the canvas for talented and creative chef Rafael Peña. A graduate of the school of Spanish modernism sustained by both Ferran Adrià and Martín Berasategui, Peña's style of 'bistronomia' fuses traditional bistro food with the haute-cuisine ideals of gastronomy to produce dishes – a flower-shaped egg-white soufflé with soft yolk centre, for instance – that are as affordable as they are delicious.

HISOP

Passatge de Marimón 9
L'Eixample
Barcelona 08021
+34 932413233
www.hisop.net

Recommended by
Jason Fox

Opening hours.....Closed Sunday
Credit cards.....Accepted
Price range.....Affordable
Style.....Smart casual
Cuisine.....Modern Catalan
Recommended for.....Worth the travel

'Casual but sophisticated, and not at outrageous prices.'
—Jason Fox

LOLITA TAPERÍA

Tamarit 104
L'Eixample
Barcelona 08015
+34 934245231
www.lolitataperia.com

Recommended by
Albert Raurich

Opening hours.....Closed Monday and Sunday
Reservation policy.....No
Credit cards.....Accepted
Price range.....Budget
Style.....Casual
Cuisine.....Tapas
Recommended for.....Bargain

'Lolita Tapería is what used to be the Inopia Bar owned by Albert Adrià and Joan Martínez. Albert went on to open Tickets and Juanito continues to serve great tapas for €30–40 (£25–33; \$42–55) per person.'
—Albert Raurich

The wildly popular Inopia, opened by Albert Adrià and Joan Martínez, quickly graduated from neighbourhood tapas bar to become one of Barcelona's most sought-after hang-outs when it opened in 2006. Now that Adrià has moved on and the restaurant has been renamed Lolita Tapería, the neighbourhood feel has returned – that's not to say that Martínez is letting standards slip. The familiar faces behind the counter are still as welcoming as ever, the laidback decor as effortlessly cool and the food as appealing as it is unshowy. Long-term fans might recognize the potato-and-beef-filled *Bomba d'Eixample*. Other highlights include hake roe in spicy oil and the *Gos d'Atura* hot dog, all at down-to-earth prices.

PETIT COMITÈ

Passatge de la Concepció 13
L'Eixample
Barcelona 08008
+34 935500620
www.petitcomite.cat

Recommended by
Eduard Xatruch

Opening hours.....Open 7 days
Credit cards.....Accepted
Price range.....Affordable
Style.....Casual
Cuisine.....Modern Catalan
Recommended for.....Local favourite

'Nandu Jubany offers an impressive repertoire of perfectly cooked Catalan dishes.'
—Eduard Xatruch

RESTAURANTE PORVENIR

Carrer de Villarroel 157
L'Eixample
Barcelona 08036
+34 934531046

Recommended by
Eduard Xatruch

Opening hours.....Closed Monday
Credit cards.....Not accepted
Price range.....Budget
Style.....Casual
Cuisine.....Galician
Recommended for.....Bargain

'I found this place by chance. It offers traditional Galician dishes at a very reasonable price. The main specialities are *lacón* (dried pork shoulder), grilled pig's ear and Galician-style octopus. The staff are very kind and you feel at home here.'
—Eduard Xatruch

TAPAS 24

Calle Diputación 269
L'Eixample
Barcelona 08007
+34 934880977
www.carlesabellan.es

Recommended by
Albert Raurich,
Joan Roca

Opening hours.....Closed Sunday
Reservation policy.....No
Credit cards.....Accepted
Price range.....Affordable
Style.....Casual
Cuisine.....Tapas
Recommended for.....Wish I'd opened

'More than admiring it, I wouldn't mind it being mine! The rock 'n' roll spirit of Carles Abellan in its purest form. I can assure you that you'll eat fantastically well here.'
—Albert Raurich

The Eixample tapas bar from chef Carles Abellan, who did sixteen years under you-know-who of elBulli fame, and also runs the long-running and rather more experimental Commerc24, and Bravo24 in the W hotel. In a small, brightly lit basement, the short menu of crowd-pleasing snacks is designed as a cutlery wrapper and scrawled across mirrors and blackboards. These include classic salt cod croquettes, Catalan favourites such as tripe stew, and the posh fast-food hits that are the Bikini – a ham and cheese toasted sandwich flecked with black truffle – and the McFoie Burger – a beef and foie gras pâté in a crispy bun.

TICKETS

Avinguda Paral·lel 164
L'Eixample
Barcelona 08015
www.ticketsbar.es

Recommended by
Omar Allibhoy, Gaggan
Anand, Felipe Bronze, Pier
Bussetti, Quique Dacosta,
Ramón Freixa, William
Mahi, Jp McMahon, Paul
Pairet, Jordi Roca, José
Santaella, Jordi Vilà

Opening hours.....Closed Monday and Sunday
Credit cards.....Accepted
Price range.....Affordable
Style.....Casual
Cuisine.....Tapas
Recommended for.....Worth the travel

'The best meal I have ever had in my life! A restaurant that makes life worth living.'
—Omar Allibhoy

This is what the elBulli brothers did next. Their next trick, after running the most famously oversubscribed restaurant the world has ever seen, was to open a tapas bar. Or, to be more precise, a tapas bar and a casual restaurant that does tapas, the way elBulli was a formal restaurant that did tapas. Sitting next to Tickets, 41 Grados Experience, closer to a traditional tapas bar in terms of the space, serves creative cocktails and snacks. Tickets itself is arranged with counters, colourful furniture and a series of stations that prepare everything from local seafood delicacies to wacky desserts.

DOS CIELOS

ME Hotel
Calle Pere IV 272–286
El Poblenou
Barcelona 08005
+34 933672070
www.doscielos.com

Recommended by
Quique Dacosta,
Albert Raurich

Opening hours.....Closed Monday and Sunday
Credit cards.....Accepted
Price range.....Expensive
Style.....Smart casual
Cuisine.....Modern Spanish
Recommended for.....High end

'I think that the Torres brothers' cooking is some of the most interesting and stylish in Barcelona.'
—Albert Raurich