

INDIA: DARKNESS AT NOON

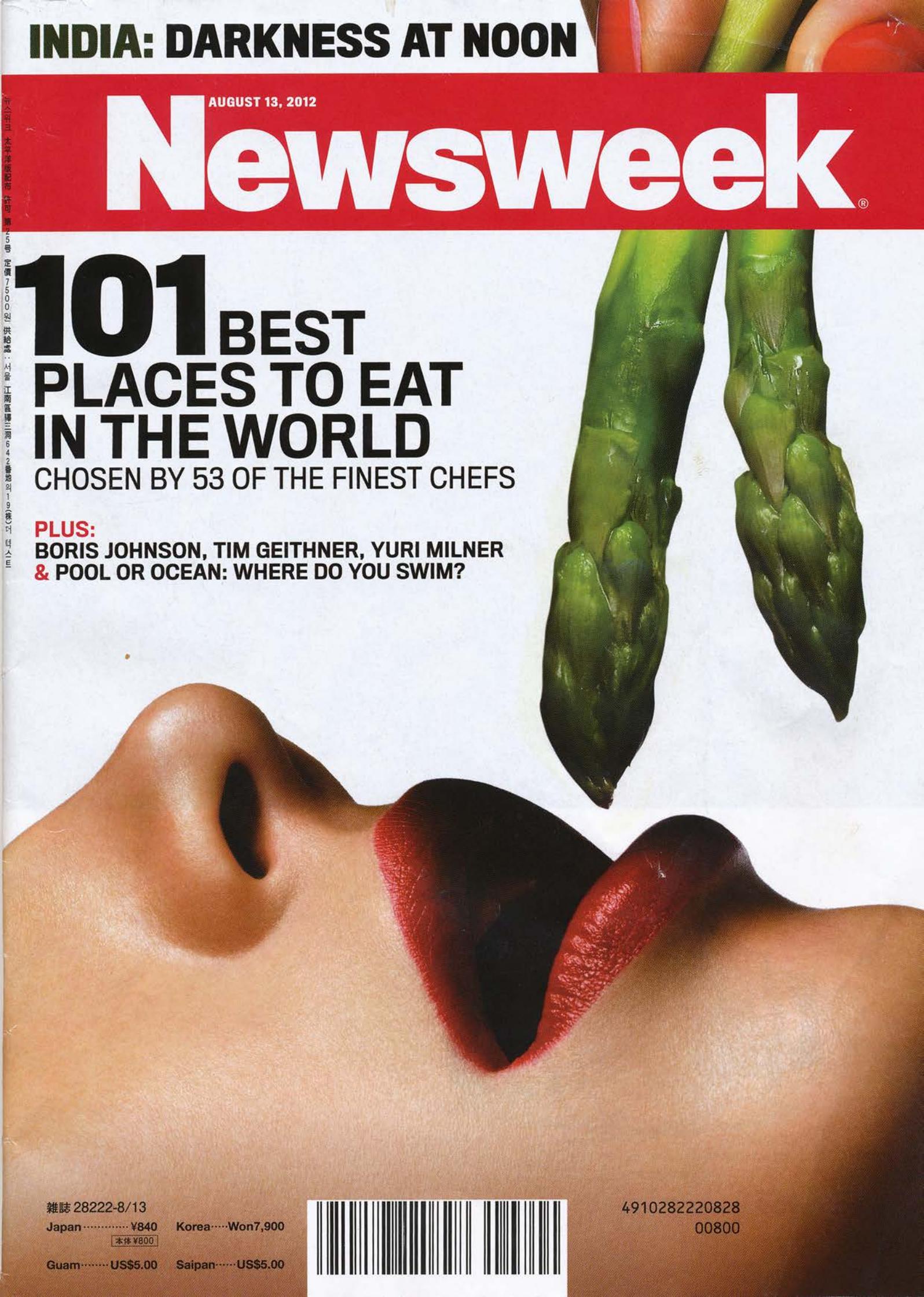
AUGUST 13, 2012

# Newsweek®

## 101 BEST PLACES TO EAT IN THE WORLD

CHOSEN BY 53 OF THE FINEST CHEFS

**PLUS:**  
BORIS JOHNSON, TIM GEITHNER, YURI MILNER  
& POOL OR OCEAN: WHERE DO YOU SWIM?



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# WORLD'S 101 BEST PLACES TO EAT

CHOSEN BY 53 OF THE FINEST CHEFS

## 101 Best Places to Eat: Europe

Aug 5, 2012 6:02 PM EDT

### ITALY

#### CAFFE DUOMO

Florence. 39-55-211-348

Specialty: Spaghetti Carbonara

“Located under the Duomo, this romantic, beautiful, family-owned place has an incredible lamb blade chop, and if you stick around long enough, the live music is sure to get you dancing.”

—Tim Love, *Lonesome Dove Western Bistro, Fort Worth, Texas*

#### HOSTERIA GIUSTI

Modena. 39-59-222-533

Specialty: Tortellini in Brodo

“From the parents cooking in the kitchen to the son who serves the customers, this is a classic, family-run Italian restaurant that everyone should try when in the region.”

—Brandon McGlamery, *Prato, Winter Park, Fla.*

#### LA BUCACCIA

Cortona. 39-575-606-039

Specialty: Handmade Ravioli

“This family-owned restaurant is a hidden gem I uncovered in Cortona, a stunning medieval-style village tucked in the Tuscan countryside. It’s located in the former wine cellar of a 13th-century castle, which gives the whole experience the feeling of being transported in time. Best chestnut ravioli and chicken-liver mousse I have ever had!”

—Heather Terhune, *Sable Kitchen & Bar, Chicago*

#### LA SUBIDA

Cormons. 39-481-60-531

Specialty: Stinco di Vitello

“A little Relais hotel in the hills, owned by Josko and Loredana Sirk. The setting is beautiful, right on the border between Italy and Slovenia, and the restaurant reflects this delectable cuisine. If you are at La Subida in the fall, when there is the beginning of a chill in the air, you want to be seated next to the

<http://www.thedailybeast.com/newsweek/2012/08/05/101-best-places-to-eat-europe.html>

open hearth, where usually a cauldron of polenta is bubbling. Have that polenta served with sautéed porcini mushrooms and braised wild boar.”

—*Lidia Bastianich, host of Lidia's Italy*

### **PORCHETTA FOOD TRUCK**

Cortona. 39-349-603-72-90

Specialty. Salumi and Suckling Pig

“While roaming the steep and narrow streets of Cortona, I stumbled upon a food truck selling sandwiches with porchetta and cured pork products on the street corner. It was here that I first discovered the incredible possibilities of Italian street food.”

—*Heather Terhune, Sable Kitchen & Bar, Chicago*

### **STREET FOOD**

Bari. Downtown

Specialty: Mounds of Polenta

“There is a very old woman—I think she has just one tooth—and she sits on a low stool with a pile of polenta that looks like a stack of gold bars. In front of her is a cauldron of hot oil. She clanks up one of the bars, deep-fat-fries it, and serves it in a paper cone with sea salt. Amazingly delicious.”

—*Jamie Oliver, author of The Naked Chef*

### **TRATTORIA SOSTANZA**

Florence. 39-55-21-26-91

Specialty: Butter-Fried Pollo

“They serve the most perfect, beautiful steak Florentine. Trust me.”

—*Fergus Henderson, St. John, London*

myself, that's going to happen to me tonight! I did all of my basic training alongside [the late] Bernard Loiseau, so that creates indelible links. Every time I go, I have the impression that his soul is there. The words are very hard to find, but you see why I love the place ... those old beams, those old doors, the exceptional cuisine by his wife and chef Patrick Bertron's team." —**Guy Savoy**, *Restaurant Guy Savoy, Paris*

### MAISON TROISGROS

ROANNE · 33-4-77-71-66-97

SPECIALTY · PIGEON IN PUFF PASTRY

"Dining in this restaurant is a living history lesson that includes the past, present, and future of seasonal foods." —**Michael Anthony**, *Gramercy Tavern, New York*

### PIERRE GAGNAIRE

PARIS · 33-1-58-36-12-50

SPECIALTY · QUINTET OF LANGOUSTINE

"I love the way Pierre Gagnaire cooks. It is always modern, and he's always creating something new and wonderful. He never stops." —**Michel Richard**, *Citronelle, Washington, D.C.*

## GERMANY

### HOT SPOT

BERLIN · 49-30-89-00-68-78

SPECIALTY · WONTONS IN CHILI OIL

"Hot Spot is an authentic Sichuan kitchen with charming service, spicy foods, and a great wine list. Mr. Wu is known throughout Berlin and Germany for his wide selection of German rieslings." —**Christian Lohse**, *Fischer's Fritz at the Regent Berlin*

### WEINBAR RUTZ

BERLIN · 49-30-24-62-87-60

SPECIALTY · PÉRIGORD TRUFFLE SOUP

"At this elegant wine bar,

Michelin-starred chef Marco Müller serves a straightforward menu using regional products. His food is paired with wines from sommelier Billy Wagner's 1,500-bottle cellar. Wagner knows brilliantly how to adapt the wine to the menu." —**Christian Lohse**, *Fischer's Fritz at the Regent Berlin*

## ITALY

### CAFFE DUOMO

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SPECIALTY · SPAGHETTI CARBONARA

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### HOSTERIA GIUSTI

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### LA SUBIDA

CORMONS · 39-481-60-531

SPECIALTY · STINCO DI VITELLO

"A little Relais hotel in the hills, owned by Josko and Loredana Sirk. The setting is beautiful, right on the border between Italy and Slovenia, and the restaurant reflects this delectable cuisine. If you are at La Subida in the fall, when there is the beginning of a chill in the air, you want to be seated next to the open hearth, where usually a cauldron of polenta is bubbling. Have that polenta served with sautéed porcini mushrooms and braised wild boar."

—**Lidia Bastianich**, *host of Lidia's Italy*

### PORCHETTA FOOD TRUCK

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### STREET FOOD

BARI · DOWNTOWN

SPECIALTY · MOUNDS OF POLENTA

"There is a very old woman—I think she has just one tooth—and she sits on a low stool with a pile of polenta that looks like a stack of gold bars. In front of her is a cauldron of hot oil. She clanks up one of the bars, deep-fat-fries it, and serves it in a paper cone with sea salt. Amazingly delicious." —**Jamie Oliver**, *author of The Naked Chef*

### TRATTORIA SOSTANZA

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SPECIALTY · BUTTER-FRIED POLLO

"They serve the most perfect, beautiful steak Florentine. Trust me." —**Fergus Henderson**, *St. John, London*

## MONACO

### LE LOUIS XV

MONTE CARLO · 3-77-98-06-88-64

SPECIALTY · GÂTEAU AU CHOCOLAT

"My first visit was in 1990, and I was completely blown away by the magical dining experience. It was the first place I discovered white truffles. Another memorable dish was légumes de Provence, very simple with shavings of black truffles." —**Hélène Darroze**, *Hélène Darroze at the Connaught Hotel, London*

## RUSSIA

### CAFÉ BY WINDMILL (U MELNITSY)

BUGROVO · NEAR MIKHAILOVSKOYE

SPECIALTY · CLAY-POT SOUP (SHI)

"The owners have achieved a balance between the food of Alexander Pushkin's era (Pushkin's home is around the corner) and organic cuisine. Only here can you understand how wonderful it is to fry potatoes and brown onions inside a Russian stone stove or taste fish that's so fresh, it's been fished out of the neighborhood pond for lunch." —**Alexei Zimin**, *Ragout Café, Moscow*

### CHAIKA

NIZHNY NOVGOROD · 7-831-292-19-00

SPECIALTY · KAMCHATKA CRAB

"At Chaika, they thoughtfully play around with traditional Russian flavors. The chef, Dmitry Shurshakov, builds national motifs into a global context—cod liver served with apples and nuts, or herring with nori seaweed." —**Alexei Zimin**, *Ragout Café, Moscow*