

— 150 —  
**RESTAURANTS**  
**YOU NEED**  
**TO VISIT BEFORE**  
**— YOU DIE —**

By Amélie Vincent,  
*The Foodalist.*

# Introduction

By Amélie Vincent *The Foodalist*

I have always been attracted to human beings, as I believe in the magical power to instill a bit of love and joy into the hearts of others. As a child, I wanted to be a nurse or a social worker, with the primary aim to help others to have a better life. I ended up as becoming a lawyer after eight years of training in four different, major cities... Yet, something was still missing.

I decided to entirely change my course – through difficult, life-changing moments. I launched The Foodalist (@thefoodalist, [www.thefoodalist.com](http://www.thefoodalist.com)), a content agency specialized in international gastronomy and chefs.

Food had indeed always been an important part of my life, as I was raised by curious parents from multicultural backgrounds who frenetically explored the world through cultural aspects, including food. Growing up as an only child, I used to be the tiny invader in kitchens, experiencing a wide range of colors, smells, and flavors, before falling asleep on the knees of my beloved mother, using a tablecloth as a pillow.

Through all my projects, words and images for more than seven years, my intention has been to pay homage to the people who inspired me through my life's roughest moments with their sense of bravura, dedication and passion, namely the chefs. I see them as important figures, holding an essential role model in a world that has become more globalized, but also more commercial and superficial. First, chefs are humans with noble minds, working extremely hard to provide pleasure to others, from what they find in Mother nature.

Those rare personalities do understand and transmit values that are way more important than money and image. For thousands of years, they have been bonding us as a human community, around tables, sharing culture and identity through the most universal and powerful way humans have ever experienced: food.

In this world in need of hopes and values, I see chefs as generous hearts and artists who can give inspiration today, to build a better world tomorrow. As Vassily Kandinsky once said: "Art in general is not a creation without purpose. It is a power whose aim must be to develop and improve the human soul." Yes, I do believe gastronomy is an art, and food has that power.

## *Why 150 Restaurants You Need to Visit before You Die?*

Of course, each selection is subjective and each choice hard to make. The international scene is ever evolving, and what is there today may no longer be there tomorrow.

This book is created as a visual bucket list of memorable worldwide experiences, compiling both food and atmosphere through my eyes, in order for curious gourmets to find visual and informative samples of the current food scene. And, of course there are much more than 150 restaurants worth a visit, and way more human beings to discover inside their kitchen, in any part of the world, and even at the corner of our street ...



# — 02 —

## AMANGIRI

UNITED  
STATES

Canyon Point  
1 Kayenta Road, Canyon Point, UT 84741

MODERN  
AMERICAN

- ◆ TO VISIT BEFORE YOU DIE BECAUSE  
The view of the rock formations and the arid desert is spectacular.



Sitting about a mile from the Arizona border in Canyon Point, surrounded by breathtaking rock formations and the arid desert, the Amangiri, or 'peaceful mountain', incorporates the amazing landscape into its design by using muted browns. Within this natural interior, the cuisine is inspired by the American Southwest and is made

primarily from locally sourced ingredients carefully selected by the chef. Meals are served from the open kitchen to tables that look out through floor-to-ceiling windows over the changing colours of the Utah desert, next to the sublime outdoor dining terrace and the peaceful pool.













# — 03 —

## BELLEMORE

UNITED  
STATES

Chicago

564 W. Randolph Street, Chicago, IL 60661

MODERN  
AMERICAN

◆ TO VISIT BEFORE YOU DIE BECAUSE

**It is a wonderful experience to arrive early for a drink in the plush lounge and taste the innovative cocktails such as the horchata-like Pumpkin Seed Milk.**



Every inch of the Bellemore bears the opulence of an old French manor house. Among the brass chandeliers, wood columns, vintage mirrors and stuffed birds perched above the marble bar, chef Jimmy Papadopoulos's menu is a fitting kind of feast for this prestigious decor: seasonal American fare with luxurious touches. A sliver of oyster-custard pie is topped with Osetra caviar and dill-speckled crème

fraîche while crunchy pumpkin seeds and whipped gorgonzola-filled cannoli electrify an autumn salad of port-braised quince and grilled beetroots. The chef changes the menu according to which ingredients are in season, and the cocktail list is managed by Boka Group beverage director Lee Zaremba, using house-made tonics and other inventive components.





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## THE JANE

BELGIUM

**Antwerp**  
Paradeplein 1, 2018 Antwerp

MODERN  
EUROPEAN

◆ TO VISIT BEFORE YOU DIE BECAUSE

**In this converted church you can have a unique gourmet experience, with loud music, exciting cocktails and the smell of incense.**



Located in the former chapel of the nineteenth-century Military Hospital in Antwerp, The Jane is the gastronomic establishment of business partners head chef Nick Bril and chef Sergio Herman, that offers a unique combination of top-notch cuisine made accessible for a broad audience. Acclaimed designer Piet Boon ensured the restaurant's design together with various artists, making The Jane a real gem where the vision of a restaurant in which 'fine dining meets rock-n-roll' is realised.

Regarding food as a religion, the chefs' team works in an open kitchen where the altar of the chapel once stood. Downstairs, colourful culinary creations are served at the tables, surrounded by decorative details: stained-glass windows with tattoo inspirations and a gigantic, neon-shaped skull serving as examples. On the mezzanine level, in the Upper Room Bar, the DJ plays music, while the patrons enjoy tapas, cocktails and a plunging view of the colossal, custom-made chandelier.





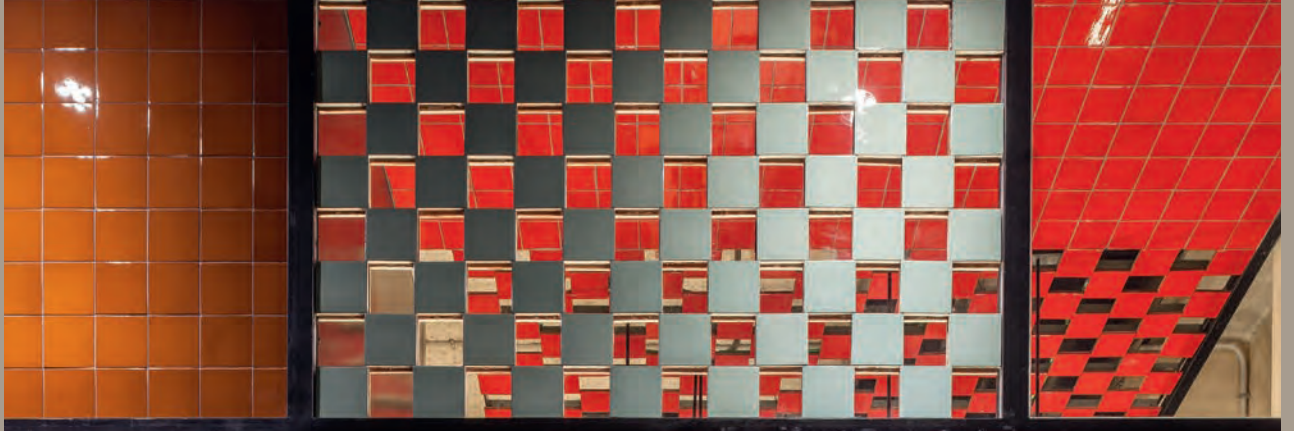














# — 41 —

## DISFRUTAR

SPAIN

Barcelona

C/Villarroel 163, Barcelona 08036

MODERN  
SPANISH

◆ TO VISIT BEFORE YOU DIE BECAUSE

**This is where you can enjoy the spheres that look exactly like olives but which are filled with mandarin flower essence, a famous dish inherited from El Bulli in Catalonia.**

Disfrutar (meaning ‘enjoy’ in Spanish) is a beautiful Mediterranean restaurant in Barcelona, with clay ceramics and a white dining room that flows out onto the terrace, referencing the small fishing villages of Catalonia. Oriol Castro, Eduard Xatruch and Mateu Casañas were, for many years, head chefs of the famous El Bulli, the restaurant from which Ferran Adrià and his team branded a worldwide culinary revolution until it closed in 2011. The multi-course tasting menus announce one theatrical avant-garde dish after another, dizzying the senses and leaving diners with smiles on their faces: for example, transparent tubes of ‘macaroni’, made from gelatine, tossed in truffle and parmesan foam, and a deconstructed whisky tart, which involves washing your hands in whisky and sniffing them as you eat.















# — 68 —

## KOKS

DENMARK  
(FAROE ISLANDS)

### Leynavatn

Frammi við Gjóinna, Leynavatn,  
Faroe Islands

MODERN  
SCANDINAVIAN

◆ TO VISIT BEFORE YOU DIE BECAUSE

**Here you can discover the natural paradise of the Faroe Islands and experience the freshest salmon, mussels and langoustines on earth.**

The Faroe Islands, 18 tiny islands located between Iceland and Norway, are probably one of Europe's best-kept secrets. With the unique local culinary tradition and amazing terroir, Koks is a fine-dining restaurant that explores and experiments with the surrounding landscape of sea, fjords, fields and meadows. In the 23-seat gourmet restaurant with its breathtaking panoramic views over the sea, the decor features wooden floorboards, lambskins on the chairs and oak tables free of tablecloths or folded napkins. Chef Poul Ziska is one of the chief proponents of representing Scandinavia's New Nordic movement with elegance, freshness and simplicity. He creates dishes rooted in local traditions using ingredients he finds on the rocky shores down below his dining room and traditional products such as 'restkød', 'garnatálg' and 'skerpikjøt'. The menu comprises 19 unforgettably delicate courses, including such dishes as raw Mahogany clam, sliced over a kale purée, ocean quahogs garnished with dried elderflower, or raw clams with elderflower.















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## SKETCH

UNITED  
KINGDOM

London  
9 Conduit Street,  
London W1S 2XG

MODERN  
INTERNATIONAL

◆ TO VISIT BEFORE YOU DIE BECAUSE

At Sketch, an 'Alice in Wonderland' teatime awaits you in artist David Shrigley's curious gallery.



In the heart of London's chic Mayfair, Sketch houses an art gallery and several hip restaurants and bars under its roof. The dining room is one of the most playful and pinkest places, attracting a stylish crowd and serving chef Pierre Gagnaire's award-winning menu. The walls, with 200 original prints and drawings by Turner Prize-winning David Shrigley, add a real sense of fun to the place. In the Michelin-starred

restaurant, the 'caviar man' in a panama hat and pale blazer serves the guests a spoonful of Russian sturgeon roe alongside 'Egg', made of Comté cheese and quail egg cooked at 63°C, and 'Soldiers', made of cheesy toast strips. If you visit for afternoon tea you are likely to meet the fashion crowd, and at night you can sip cocktails when Sketch turns into a bar. And do not forget to check out the cool cocoon-like toilets.

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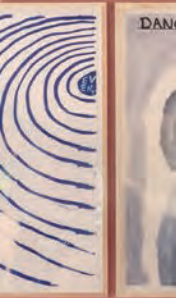
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