

Food, glorious food *Global*

Preface

A cautionary note: read this on an empty stomach and you risk becoming a quivering, salivating wreck before you get halfway through. Five inspiring chefs from around the world have picked their favourite food-and-drink venues alongside a cherished dish – you have been warned.

01
René Redzepi,
OWNER/CHEF at Noma,
Copenhagen

René Redzepi is credited for putting Scandinavian cuisine on the international food scene. His restaurant in an old dock in Copenhagen serves exotic ingredients foraged from the nearby forests and beaches. Any given day his tasting menu (which can stretch to well over 20 dishes) might include ingredients such as beach coriander, thuja cones and a special salt made with crushed fire ants.

noma.dk

Café

Coffee Collective, Copenhagen

Whenever Redzepi is in the mood for a creamy espresso he takes a bike ride to the Torvehallerne covered market next to the Nørreport subway. Inside is Coffee Collective, a café that serves aromatic brews made from beans sourced in Panama, Guatemala, Kenya and Brazil.

Restaurant

Manfreds, Copenhagen

“This is a typical everyday eatery – casual, fun and lively,” says Redzepi. “I recommend all of the vegetable dishes.” Manfreds sells only organic wine from producers such as Cyril Zangs and Nicolas Testard.

Bar

Mikkeller, Copenhagen

Beer aficionados, listen up: “Those who love dark and cold pints of beers should head to the Mikkeller beer bar.” Try the house beer, created by owner Mikkel Borg Bjergsø.

Market/deli

Torvehallerne, Copenhagen

“You can find some lovely, fresh ingredients and artisanal producers,” says Redzepi.

My favourite dish

Freshly killed chicken

“Roasted – like we used to eat in the clay hut back in Macedonia.”



02
Yoshihiro Narisawa,
CHEF at Les Créations
de Narisawa, *Tokyo*

Running a French restaurant in Tokyo without being from Europe (Joel Robuchon and Pierre Gagnaire are successful cases) might be seen as a bold move but for Yoshihiro Narisawa – who trained in various kitchens around France, Italy and Switzerland – it happened naturally. His menu is an ode to Japanese produce and its nature, offering a 10-course tasting menu featuring soil soups, water salads and forest dishes.

narisawa-yoshihiro.com

Café

Anjin, Tokyo

Take the stairs up to the second floor of the Tsutaya bookstore and there’s a good chance you’ll bump into Narisawa. “In the centre of the store there’s a large dining room. You can choose a sofa or table and make yourself at home,” says the chef. “I would recommend this space when you want to talk quietly.”

Restaurant

Ubuka, Tokyo

A restaurant that specialises in serving shrimp and crab. “They only have a set menu and all dishes are left up to the chef, who’s a young and humble cook offering accurate Japanese cuisine, making full use of ingredients in a homelike atmosphere at a reasonable price,” says Narisawa.

Bar

New York Grill, Tokyo

For one of the best views of Tokyo’s skyscrapers, Narisawa recommends climbing

to the 52nd floor of the Park Hyatt hotel, a spot where patrons from all over the world drink their tipples and take in the scenery to the sound of live jazz. “I think this is the most typical Tokyo bar,” he says. “It’s lively at all times and a comfortable place away from the snobbish atmosphere you can get in other bars.”

Market/deli

Isetan, Tokyo

A shop in the Shinjuku district that sells a wide selection of luxury food brands. “You can get souvenirs from across the globe,” says Narisawa.

My favourite dish

Liquid mixed salad

“I prepare this every morning with a slow juicer by mixing five to six seasonal vegetables and fruits.”



03
Brett Graham,
CHEF at The Ledbury, *London*

Despite having started his career in a fish restaurant in Australia at the age of 15, miles away from Notting Hill where The Ledbury is located, Brett Graham has made London his home since he first secured a work placement at The Square under Philip Howard. Graham holds two Michelin stars and his straightforward cooking style combines wild game from the UK with European ingredients, giving a new edge to English produce such as grouse, pheasant and Berkshire muntjac.

theledbury.com

Café

Ottolenghi, London

Londoners come to Yotam Ottolenghi’s café to get a bite of the Mediterranean. “Great coffee, amazing pastry and it’s just down the road [from The Ledbury],” says Graham. “The *pain au chocolat* is like no other!”

Restaurant

Quay, Sydney

“Peter Gilmore’s food is so delicate and so beautiful. His squid and radishes with garlic

custard followed by snow egg is as good as it gets.”

Bar

Instead of picking a bar, Graham recommends having a bottle of his favourite wine: the 1985 Château Lynch-Bages straight from Pauillac. The Cabernet grapes from which it is produced make it a great pairing with Graham’s game dishes.

Market/deli

Rungis, Paris

“No one looks after their fruit and vegetables like the French,” says Graham, who is up before dawn to hit the market stalls. “It’s inspiring to spend an early morning here.”

My favourite dish

Wood-fired pizza

“With shaved ceps and garlic butter.”



04
Massimo Bottura,
CHEF-PATRON at Osteria
Francescana, *Modena*

The inconspicuous façade of Massimo Bottura’s restaurant, the Osteria Francescana in Modena, may trick unwary diners into thinking it’s just another typical Italian eatery in the city’s centre. It’s only after scanning the seasonal menu that you realise the place’s uniqueness. Inside there are just 12 tables, enough for Bottura to serve up his deconstructed take on classics, including an ossobuco risotto flavoured with a saffron and bone marrow emulsion.

osteriafrancescana.it

Café

Maison Mon Café, Modena

Just around the corner from Osteria Francescana, a passionate team led by Alessandro Bertoni and Antonio Di Resta gives life to this unique coffee shop. It serves handmade pastries and coffee by barista supreme Giampaolo Gesùè for breakfast; later in the day there’s fresh salami from the Emilia region and a seasonal menu of antipasti, pasta and second courses accompanied by a selection of wines by the glass.

From spring to late autumn, diners can enjoy the outdoor seating with a lovely view of the historical Corso Canalchiaro.

Restaurant

Dal Pescatore, Canneto sull’Oglio

“My favourite Italian restaurant is Dal Pescatore in the Mantovan countryside,” says Bottura. “This elegant three-star Michelin restaurant has been around for three generations – Antonio and Nadia Santini are like family to me. This is the place I bring my mother for her birthday and my wife on our anniversary.”

Bar

Bar Schiavoni, Modena

The Fantoni sisters – Sara and Chiara – took over this historical sandwich bar and made it a living monument to Modena’s profound appetite for delicious snacks. The menu changes daily according to seasons, Sara’s intuitions and the freshest market selections. There is only one rule: be patient. The 10 minutes it takes to prepare and toast your sandwich is worth every bite (and it’ll give you time to have a drink to whet your appetite).

Market/deli

Mercato Albinelli, Modena

“Whenever I travel for work, the first place I want to see is the local market,” says Bottura. “This gives me a sense of how people relate to food and how important it is to them. I encourage all our guests to stop by the turn-of-the-century Albinelli market in the dead centre of Modena just to soak up the atmosphere and witness what Italians do best: shop for their next meal.”

My favourite dish

Modense tortellini

“I grew up under the kitchen table hiding from my older brothers. I listened to the chatter of my grandmother, my mother and my aunt as I stole raw tortellini from under the table when they weren’t looking. So, my favourite dish is Modenese tortellini, filled with a mixture of veal, prosciutto and mortadella. At Osteria Francescana we make a pure parmigiano reggiano sauce, melting the cheese with warm water and a little broth to keep it flavourful but light.”



05
Elena Arzak,
CHEF at Arzak, *San Sebastián*

Elena Arzak has culinary skills embedded in her genetic code: she’s the third generation of a family that’s been running this eponymous restaurant from their house in San Sebastián since 1897. Unpretentious and always smiling, she has made a name for herself in a male-heavy industry. Arzak’s inspiration comes from her grandmother’s classic Basque recipes – to which she has added her own signature.

arzak.info

Café

Kafe Bat?, San Sebastián

“The ambiance is cosy and relaxed and the coffee shop is a meeting point for local people,” says Arzak.

Restaurant

Tetsuya’s, Sydney

“Eating here was a dream fulfilled,” says Arzak. “The cuisine is full of flavours and is very original. I adore the treatment they give to their fish dishes.”

Bar

Bar Ganbara, San Sebastián

“I like it because of the wide selection of *pintxos* [tapas] and there’s a small restaurant downstairs serving popular and traditional food,” says Arzak. “Two of my favourite *pintxos* are *txangurro al horno* [baked spider crab] and hake fried with egg.”

Market/deli

La Bretxa and San Martin markets, San Sebastián

“Both are very interesting and I buy my fresh vegetables there,” says Arzak. “Fish, meat and cheese come from local farmers and small producers that take care of their produce and ensure sustainability.”

My favourite dish

Hake with clams

Otherwise known as *la merluza en salsa verde con almejas*. “It is a typical dish of my region, Gipuzkoa,” says Arzak. “I like it because it is simple and full of flavour.”

