

# LA LISTE

OBJECTIVELY DELICIOUS · DELICIOUSLY OBJECTIVE

PRESS REVIEW



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LALISTE.COM

## 1,000 OUTSTANDING RESTAURANTS AROUND THE WORLD

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**LA LISTE**, the leading international restaurant ranking based on data compiled from hundreds guidebooks and online review sites, lists 1,000 exceptional restaurants from around the world. The results of the 2015 edition will be revealed in Paris on 17 December and online at **LALISTE.COM**.

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### PROJECT BACKGROUND

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Once a privilege of the elite, gastronomy is now undergoing a radical transformation. Through entertainment and images, it is entering our daily lives, while new culinary cultures are constantly emerging.

Gastronomic guidebooks are getting in on the act, with hundreds now available featuring reviews of restaurants in their regions, based on a wide variety of criteria. International rankings have sprung up, which for some have kept “culinary nationalism” alive. Online, comments posted on various interactive websites (e.g. TripAdvisor, Yelp, L’Internaute) provide essential extra information, but which is sometimes disputed.

Although this abundance of information is of great use to gourmets, it can also be a source of confusion or even manipulation if clear criteria are not set out.

The goal of **LA LISTE**, whose first ranking will be unveiled in Paris on 17 December, is to provide these criteria by summarizing all available information on the world’s 1,000 top restaurants.

## METHODOLOGY

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**L A L I S T E** is designed to be an aggregator, a «**best of the best**» based on the ATP model for tennis, the Shanghai Ranking for universities and *Rotten Tomatoes* for film reviews. Its aim is not to rank gastronomic cultures or pass judgment on the quality of restaurants, but simply to **compile the reviews from all existing guidebooks and online comments in order to provide a list of 1,000 exceptional restaurants around the world.**

This result was achieved using a **fair and transparent methodology.**

- Firstly, we **listed, harmonized and compiled** the scores awarded to several thousand restaurants by almost 200 guidebooks and online review sites.
- Scores relating to the **wine list, service, and decor** were also included.
- We then asked a panel of around 150,000 restaurant owners to rate **the reliability** of the different guidebooks.
- The results of that survey, carried out under professional supervision, determined **the relative weighting of each guidebook** in each restaurant's overall score.
- Finally, actual **comments from interactive websites** were included, which accounted for 25% of the overall score.

Furthermore, **special prizes** will be awarded to the highest-ranked restaurants in a range of categories (best wine list, best service, best atmosphere, etc.), as well as to the **most frequently-cited chefs** in the overall ranking.

A **skills-transfer prize** will be awarded to the chef who has trained the most winners.

## INITIAL TRENDS BEFORE THE RESULTS

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Even before the detailed results are announced, some interesting initial overall conclusions can be drawn from **LA LISTE 2015**:

- **Japan** and **France** are the two most featured countries on the list, with over 100 restaurants each, followed by the **United States**. Next come China, Spain, Germany and Italy, with just over 50 restaurants each.
- The top of the ranking is dominated by **three major gastronomic cultures: France, Japan and China**. Next in line comes the American casual dining experience, along with Italian cuisine.
- The ranking not only shows that **haute cuisine exists everywhere**, but also that it is recognized by guidebooks in countries often neglected by Western European gourmets, such as Estonia, Poland and Slovenia.
- There are few **Russian restaurants** on the list, perhaps due to the embargo which prevents chefs from importing the necessary products from Europe?
- **Online review sites are confirming their growing influence**: today, even the leading gourmet restaurants can receive hundreds of votes (in the case of Asia) or even thousands (United States). Although the risk of manipulation does exist, the **LA LISTE** team only identified six potentially suspect cases among over 3,000 restaurants.
- When giving scores, the Japanese, Chinese and Americans seem to be harsher than Europeans.

THE TEAM: AN ASSOCIATION,  
100% PRIVATE FINANCING  
AND INTERNATIONAL AMBITIONS

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Run by an associative structure (*Les Tables des cinq continents*) and backed by several sponsors, the project receives no public financing. It was set up by a multi-disciplinary team built around its founder, the Ambassador and Chair of Atout France, **Philippe Faure**. The team includes:

- food critics (**Thibaut Danancher**, columnist at *Le Point*; **Jean-Claude Ribaut**, wine and food columnist at *Le Monde* from 1989 to 2012; **Jörg Zipprick**, writer and Paris correspondent for several German publications) ;
- Intellectuals (including **Jean-Robert Pitte**, President of the French Mission for Food Heritage and Culture) ;
- And around twenty **international experts and ambassadors** from around the world.

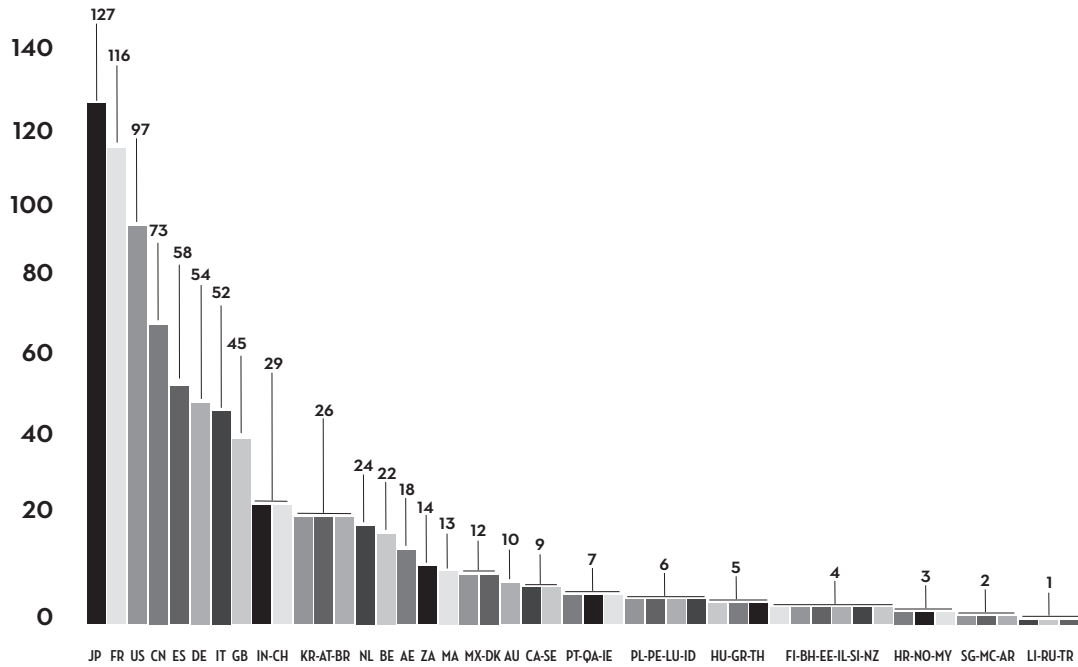
PRESS CONTACT

Bernadette Vizioz  
bernadettevizioz@gmail.com  
+33.6.11.36.87.22  
28, avenue de Suffren - 75015 Paris

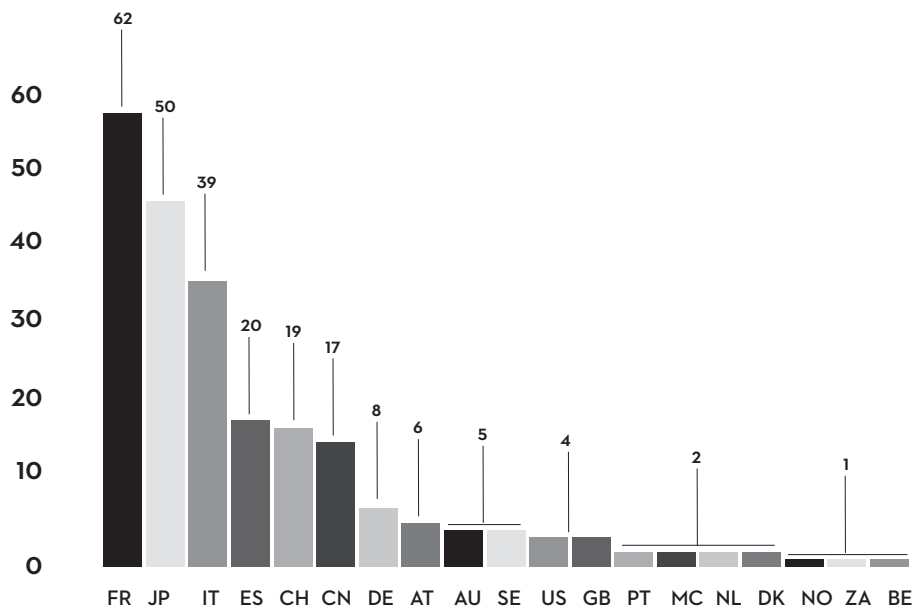
## RESULTS BY COUNTRY



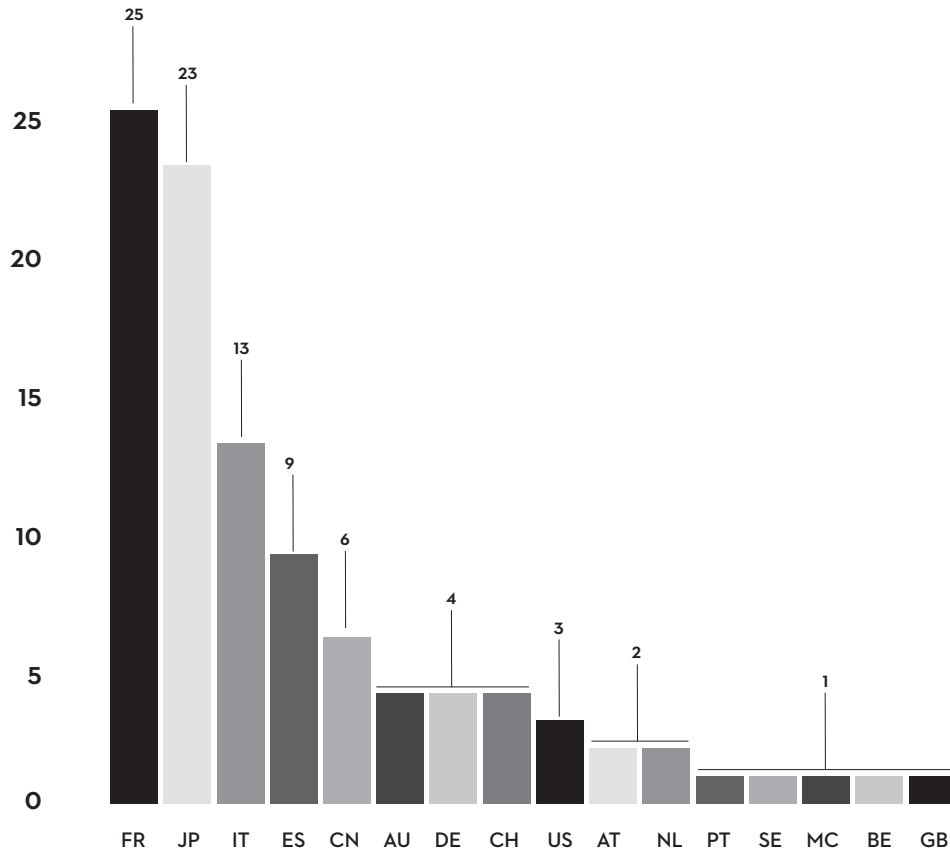
LA LISTE 1000



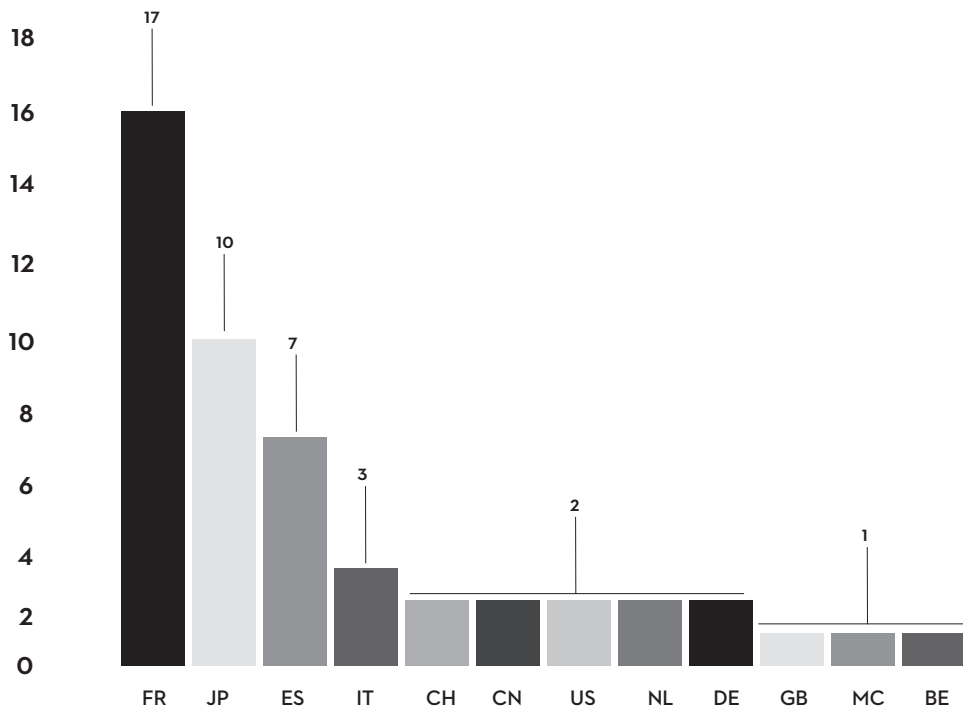
LA LISTE 250



LA LISTE 100



LA LISTE 50





## SOURCES

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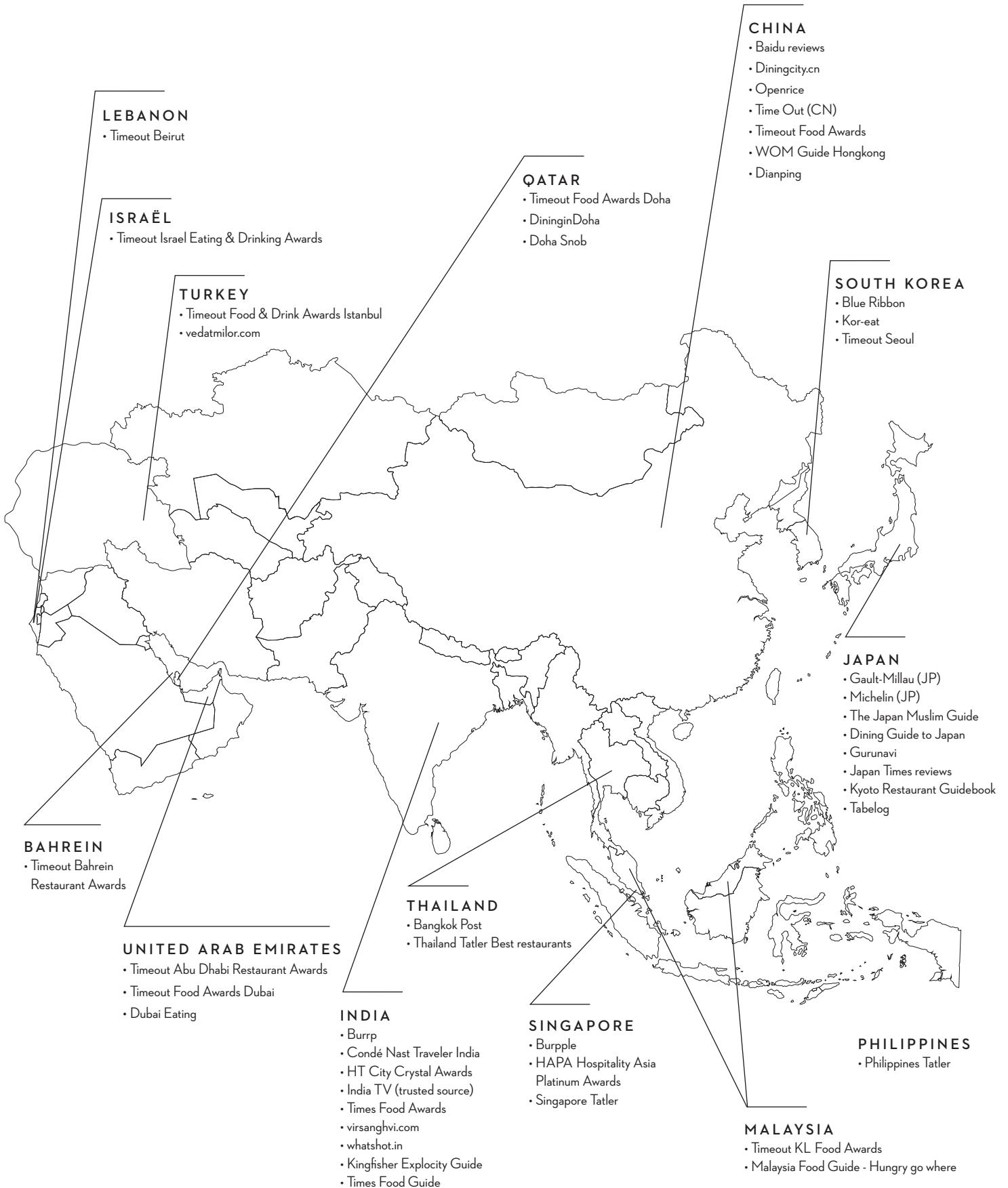
AFRICA



LATIN AMERICA



MIDDLE EAST  
ASIA



**NORTH  
AMERICA**



**OCEANIA  
AUSTRALIA**

- Timeout Melbourne Food Awards
  - Timeout Sidney Food Awards
  - Eatability
  - Urbanspoon
  - Gourmet Traveler
  - Gault-Millau (AU)
  - Restaurants-Australia
  - The Brisbane Times Good Food
  - The Sydney Morning Herald Good Food Guide
- Maintenant regroupés dans [goodfoos.com.au](http://goodfoos.com.au)

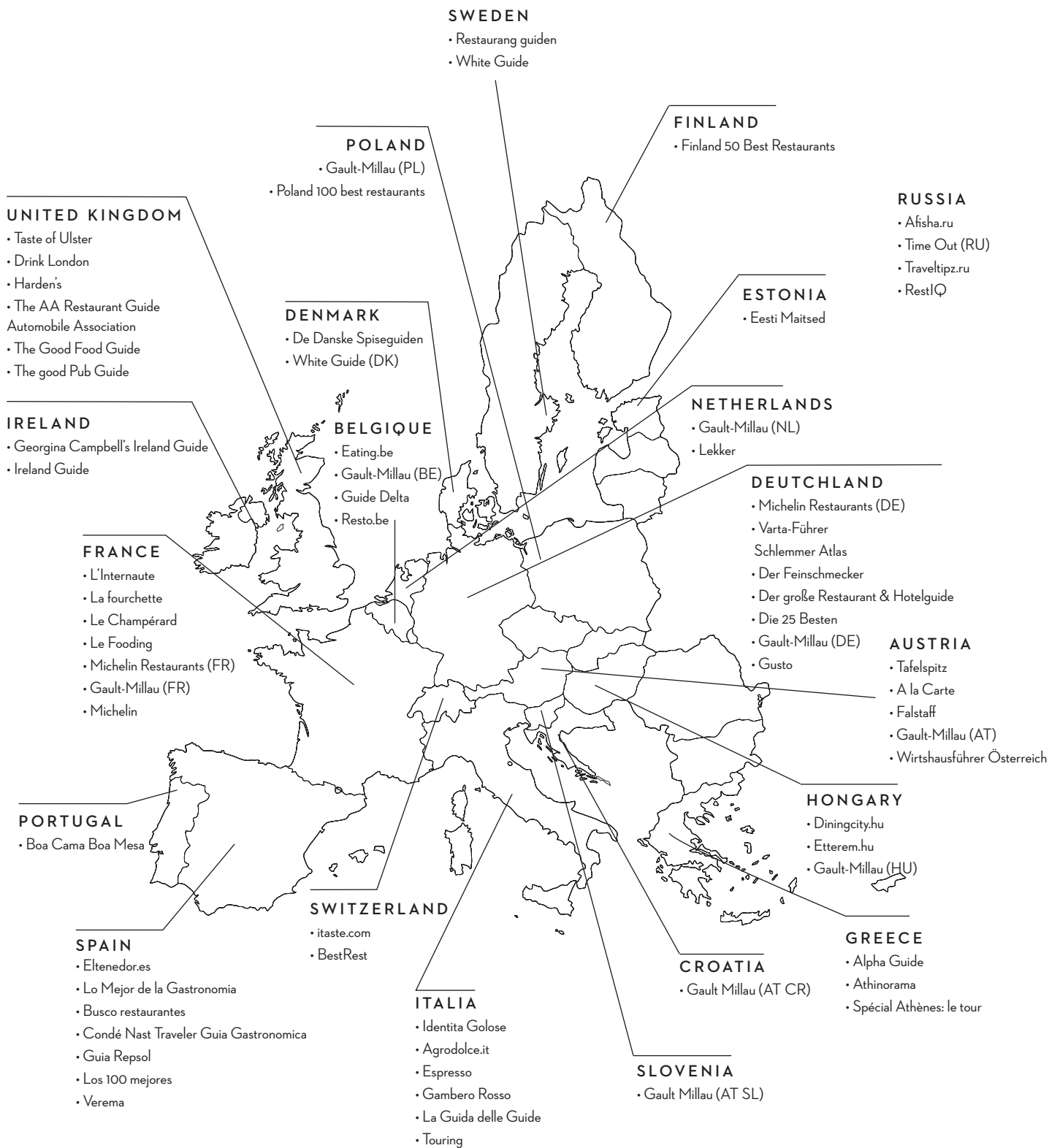
**CANADA**

- Canada's 100 Best restaurants
- Air Canada en Route Dining
- Maclean's Canada's best restaurant
- Vacay.ca
- Where to eat in Canada

**USA**

- American Academy of Hospitality Sciences
- DIRONA- Distinguished Restaurants of North America
- grubstreet.com (trusted source)
- James Beard Awards
- LA Times - Jonathan Gold's 101 best restaurants
- Los Angeles Times (trusted source)
- New York Magazine (trusted source)
- The Daily Meal - reviews (trusted source)
- Washington Post (trusted source)
- Washingtonian Magazine (trusted source)
- Automobile Association of America
- Forbes Travel Guide
- Gayot.com
- New York Times
- Zagat

EUROPE



WHO WE ARE



WHO WE ARE

FOUNDER



Philippe Faure,  
Ambassador of France, former CEO of Gault & Millau,  
Head of the french Tourism Board

CO-FOUNDERS



Thibaut Danancher,  
writer, food critic, *Le Point* magazine



Jean-Robert Pitte,  
geographer, head of the French Mission  
for culinary heritage



Jean-Claude Ribaut,  
writer, wine & food critic,  
*Le Monde*.  
Published: «Voyage d'une Gourmet à Paris»  
(Calmann-Levy, 2014)



Jörg Zipprick,  
journalist and author since 1992

INTERNATIONAL ADVISORY BOARD

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OUR SPONSORS



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## PRIZE LIST



## TOP 10

**1<sup>ST</sup>**  
 RESTAURANT DE L'HÔTEL DE VILLE  
 Score laliste 82.349  
**CRISSIER (CH)**

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**2<sup>ND</sup>**  
 PER SE  
 Score laliste 82.302  
**NEW YORK (US)**

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**3<sup>RD</sup>**  
 KYO AJI  
 Score laliste 82.000  
**TOKYO (JP)**

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**4<sup>TH</sup>**  
 GUY SAVOY  
 Score laliste 81.439  
**PARIS (FR)**

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**5<sup>TH</sup>**  
 SCHAUNSTEIN  
 Score laliste 81.366  
**SUMMAPRADA (CH)**

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**6<sup>TH</sup>**  
 EL CELLER DE CAN ROCA  
 Score laliste 81.169  
**GÉRONE (ES)**

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**7<sup>TH</sup>**  
 KYUBEI  
 Score laliste 79.883  
**TOKYO (JP)**

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**8<sup>TH</sup>**  
 MAISON TROISGROS  
 Score laliste 79.807  
**ROANNE (FR)**

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**9<sup>TH</sup>**  
 AUBERGE DU VIEUX PUIITS  
 Score laliste 79.800  
**FONTJONCOUSE (FR)**

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**10<sup>TH</sup>**  
 JOËL ROBUCHON (JP)  
 Score laliste 79.771  
**TOKYO (JP)**

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 MOST REWARDED  
 CHEFS
 

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**1<sup>ST</sup>**  
**JOËL ROBUCHON**  
 11 RESTAURANTS  
 Score laliste 659.829

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**2<sup>ND</sup>**  
**ALAIN DUCASSE**  
 7 RESTAURANTS  
 Score laliste 466.710

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**3<sup>RD</sup>**  
**PIERRE GAGNAIRE**  
 7 RESTAURANTS  
 Score laliste 434.342

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