**Beat: Vips**

# 2015 EDITION FROM LA LISTE, THE LEADING INTERNATIONAL RESTAURANT RANKING

**FROM GUIDEBOOKS & ONLINE REVIEW SITES**

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**USPA NEWS -** LA LISTE 2015 Edition was revealed on December 17, 2015, in PARIS. It claims to be the leading international restaurant ranking based on data compiled from hundreds of guidebooks and online review sites. Were listed 1,000 exceptional restaurants from around the world...

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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.

Although the 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 established. The goal of LA LISTE, whose first ranking was unveiled in PARIS on December 17, 2015, is to provide these criteria by summarising all available information on the world's 1,000 top restaurants.

LA LISTE is designed to be an aggregator, its aim is not to rank gastronomies, cultures or pass judgment on the quality of restaurants, but to compile reviews from all exiting guidebooks and online comments in order to provide a list of 1,000 restaurants around the world.

Thes results were achieved using a 'fair and independent' methodology :

- Were 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.

- After were asked a panel of around 150,000 restaurant owners to rate the reliability of the different guidebooks.

- The result of that survey, carried out under professionial supervision, determined the relative weighting of each guidebook in each restaurant's overall score.

- Finally, actual comments frominteractive websites were included, which accounted for 25% of the overall score.

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, Intellectuals and around 20 international experts and ambassadors from around the world.

Initial trends before the results :

- 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.

- The top of the ranking is dominated by three major gastronomic cultures : France, Japan and China. Next in the line comes the American casual dining experience, along with Italian cuisine.

- The ranking not only shows that Haute Cuisine exist 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 Russia, restaurants on the list, perhaps due to the embargo which prevents chefs from importing some products from Europe.

- Online reveiw sites are confirming their growing influence : today, even the leading gourmet restaurants can receive hundreds or thousand votes.

- When giving scores, the Japanese, Chinese and Americans seem to be harsher than Europeans.

THE PRIZE LIST :

- TOP TEN RESAURANTS :

* RESTAURANT DE LHOTEL DE VILLE (Cruissier, CH)
* PER SE (New York, US)
* KYO AJi (Tokyo, JP)
* GUY SAVOY (Paris, FR)
* SCHAUENSTEIN (Fürstenau, CH)
* CELLER DE CAN ROCA (Gérone, ES)
* KYUBEI (Tokyo, JP)
* MAISON TROISGROS (Roanne, FR)
* AUBERGE DU VIEUX PUITS (Fontjoncouse, FR)
* JOEL ROBUCHON (Tokyo, JP)

- THE MOST REWARDED CHEF ;

JOEL ROBUCHON
11 restaurants

- BEST MENTOR AWARD (Prix de la Transmission°

ALAIN DUCASSE

- BEST SERVICE AWARD (Prix 'L'Art et la Manière)

JOEL ROBUCHON

- BEST WINE LIST AWARD (Prix de la Meilleure Cave)

* EL CELLER DE CAN ROCA
* LA TOUR D'ARGENT
* DON ALFONSO 1890

- BEST ATMOSPHER AWARD (Prix du Meilleur Décor)

THE CAPITAL (CN)

- BEST SUSTAINABLE DINING AWARD (Prix de l'Engagement pour la Planète)

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