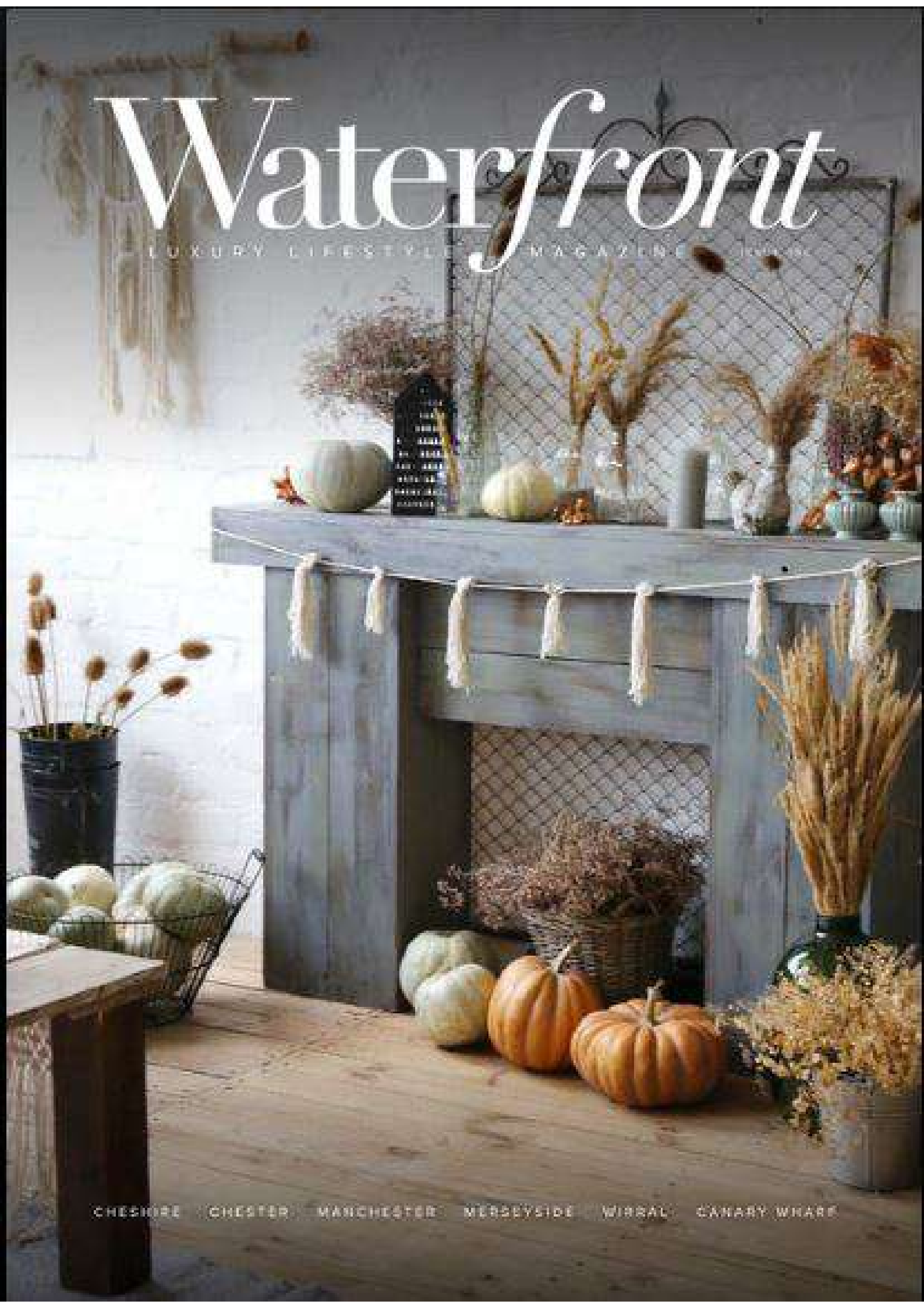


Waterfront

LUXURY LIFESTYLE MAGAZINE



CHESHIRE CHESTER MANCHESTER MERSEYSIDE WIRRAL CANARY WHARF

A Taste of Stardom

EUROPE'S BEST MICHELIN-STARRED RESTAURANTS

A Michelin Star is one of the most desired of all seals of approval in the restaurant industry. Earning one shows a restaurant is of the highest quality, signalling to diners that they're about to take a culinary journey that will tantalize the senses and leave them wanting more. From the Dolomites to the Amalfi Coast, we've got the best Michelin-starred restaurants covered for the perfect food-fuelled experience.

GERMANY LUCE D'ORO, SCHLOSS ELMAU, BAVARIA, GERMANY

Luce d'Oro at Schloss Elmau received its second Michelin Star in 2019 and has since been dazzling guests with its culinary arts. Executive Chef Christoph Rainer joined Luce d'Oro in 2017, bringing his signature style of French cuisine with added Japanese aromas and techniques to the forefront of the hotel. Chef Christoph has set accents with his cosmopolitan and creative approach to cooking, giving the Luce d'Oro its own distinct culinary identity. An intriguing interplay of sour, sweet and spicy, as well as different textures and consistencies, turns the dishes into thrilling culinary experiences brimming with complexity and surprise.

MICHELIN STARS:



ITALY ST HUBERTUS, ROSA ALPINA, CASSIANO, ITALIAN DOLOMITES

Chef Norbert Niederkofler, of St Hubertus at Rosa Alpina, has retained three Michelin Stars since 2018. Through his 'Cook the Mountain' philosophy; using only local and seasonal ingredients to reflect the beauty and vivid character of the mountains in his dishes, Chef Norbert has transformed the restaurant from its small origins as a pizzeria 26 years ago. When creating menus, he focuses on three main points: the mountain, the season and most importantly, no waste. His dishes are made using ingredients only available at an altitude of 2,550m from local farmers. Being bound by nature in this way means that the dishes are always changing. He does not use common ingredients such as lemons and olive oil, as they are not found in the local area.

The restaurant was also awarded with Michelin's newest distinction, a Green Star, symbolised by a leaf. This has been introduced to recognise sustainable gastronomy and distinguish restaurants that are taking responsibility in the conservation of resources and the protection of biodiversity. This zero-waste approach even filters down to the menus at St. Hubertus, which are printed on paper made from apple pulp, and bound in covers made from apple leather, due to the excess of fruit in the region.

MICHELIN STARS: +Green

ITALY BORG SAN JACOPO, HOTEL LUNGARNO, FLORENCE

Looking out over the River Arno, Ristorante Borgo San Jacopo offers guests the ultimate fine dining experience with unforgettable views of the Ponte Vecchio. Chef Claudio Mengoni brings his philosophy of true, authentic cooking with ingredients which stand out for their uncompromising creativity and rigour. He combines flavours, colours and forms to create memorable dishes with a distinctive taste. Additionally, Borgo San Jacopo's in-house sommelier Salvatore Biscotti is on hand to share his extraordinary knowledge about their wine list consisting of over 900 prestigious labels. The perfect pairing for an unforgettable experience.

MICHELIN STARS:



ITALY LA TRATTORIA ENRICO BARTOLINI, L'ANDANA, MAREMMA

Located in what used to be the ancient granary of Grand Duke Leopold II of Lorraine, La Trattoria Enrico Bartolini is a contemporary restaurant, which gained its Michelin Star in 2016 and is where guests can experience the atmosphere and flavours of an exclusive 'trattoria toscana' restaurant. The vast windows in the restaurant overlook the Mediterranean shrubland and vineyards, whilst the open kitchen and the wood oven announce a menu that brings together the best aspects of the Tuscan culinary tradition. Numerous dishes are served in terracotta bowls and clay plates, a respectful tribute to local past. The wine cellar displays more than 600 labels, including the wines produced by the Moretti family's own vineyards.

La Trattoria's cuisine is based on the principles of authenticity, simplicity and seasonality. Emphasis is placed on Tuscan traditions and products and in many cases dishes are prepared according to local household recipes. Chef Enrico aims to express his creativity and culinary skill through presenting dishes offering flavours of the land and sea.

MICHELIN STARS:



**ITALY IMÀGO, HOTEL HASSLER
ROMA, ROME**

With iconic views of the Eternal City from the top of the Spanish Steps, Imàgo is led by talented Chef Antonini – the restaurant gained its Michelin Star in 2019 and has retained it since. Originally from Rome, Chef Antonini joined Imàgo with a wealth of experience working alongside many notable culinary legends. Imàgo is Hotel Hassler Roma's 6th floor panoramic paradise and is steeped in history with views over many Roman landmarks. The stunning views are complemented by the taste, texture, and aroma of Chef Antonini's reinterpretation of Italian cuisine. His young and dynamic team in the kitchen are all under 30 years old and meticulously prepare and present his menus according to the season. The variety of dishes are an explosion of flavours that include the refined combinations as well as traditional Italian cuisine.

MICHELIN STARS:



ITALY DUE CAMIMI, BORGO EGNAZIA, PUGLIA

Due Camini gained its first Michelin Star in 2019 and has retained it for the past three years. Executive Chef Domingo Schingaro creates Mediterranean dishes inspired by traditional Apulian cuisine. He uses a wide range of local produce, including 30 different varieties of tomatoes, 10 distinct kinds of artichokes and eight types of chicory. The raw ingredients used are carefully selected and passionately researched to enhance the flavours.

All produce is sourced locally and all vegetables are grown within Puglia, either in the vegetable gardens of Borgo Egnazia or at the Masserie of the San Domenico Hotels group and harvested in season to make the most of the intensity of the flavours. The meats are strictly Apulian, selected by local producers, the fish comes from the Adriatic, fished every day by trusted local fishermen and processed in a sensitive way, for light dishes that recall the salinity of the sea water. Complete with a chef's table – Due Camini welcomes guests to a delicious culinary experience.

MICHELIN STARS:



**ITALY TERRAZZA
BOSQUET, GRAND
HOTEL EXCELSIOR
VITTORIA, SORRENTO**

The 187-year-old Grand Hotel Excelsior Vittoria sits on the clifftops of the Amalfi coastline, placed on a perch high above the Mediterranean, with views that extend from the island of Procida across the Gulf to Naples

and Mount Vesuvius. Built on the ancient foundations of a villa designed for Emperor Augustus and popular among the stars, the hotel is home to Michelin Starred restaurant Terrazza Bosquet, a seafood restaurant which offers beautiful sunsets and a delicious menu by Chef Antonino Montefusco.

The menus offer an elegant combination of regional and Mediterranean cuisine, all using fresh produce. Chef Antonino selects local produce from the garden at the hotel, all organically grown and picked in season. Chef Antonino, born in Sorrento, champions his kitchen as an emporium of the soul, where magic and ingenuity merge. He uses his skill and creativity to create original dishes with a blend of distinctive and traditional flavours.

MICHELIN STARS:



SWITZERLAND LA BREZZA, HOTEL EDEN ROC, ASCONA
Hotel Eden Roc is located at the southern-most tip of Switzerland, the ultimate retreat for romance on Lake Maggiore. Combining the culinary flare of the Swiss-Italian region and superb wines, Hotel Eden Roc features a private beach, swimming pool and spa. The hidden gem of the hotel is La Brezza restaurant, with its Michelin Star and 17 Gault Millau Points. Gault Millau crowned Chef Marco Campanella 'Discovery of the Year 2019' in Ticino, when he was just 30 years old. La Brezza, meaning summer breeze in Italian, is what Chef Marco likes to focus on when creating his dishes, and is the secret to his 'light, crisp, and fresh way of cooking'. Le Brezza champions local products wherever possible and takes inspiration from the surroundings of Ticino.

MICHELIN STARS:



SWITZERLAND DA VITTORIO, CARLTON HOTEL ST. MORITZ

Conceived by the Cerea family in Italy, Da Vittorio at Carlton Hotel St. Moritz offers authentic, Italian based award-winning dishes created by family member Paolo Rota served in a very relaxed setting. The outstanding performance in the kitchen by the Italian gourmet dynasty continues to impress Michelin Guide critics who awarded the restaurant a Michelin Star after the restaurant's very first winter season. A second star followed in February 2020. The Gault Millau guide awarded the fine-dining restaurant 18 points and described it as Switzerland's best Italian restaurant.

The Cerea family's flagship Da Vittorio is in Brusaporto just outside Bergamo, established in 1966 and received its first Michelin Star as early as 1970. Since then, they have expanded to Shanghai and St Moritz. The care, attention and exploration of culinary themes is kept wide-ranging to please all palates. Ingredients are combined freely, with touches of colour and tangy aromas creating contrasts and leading to a perceptible crescendo of harmonious flavours. In the spirit of their parents, all five children today still run the restaurant as a family business. The warm and cosy atmosphere, surrounded by breathtaking views, combined with the delicious menu has made the Cerea family famous all over the world.

MICHELIN STARS:

