

10 Michelin-Starred Hotel Restaurants to Dine in 2020

In the world of luxury travel and gastronomy, Michelin-starred hotel restaurants represent the zenith of culinary achievement and hospitality. These establishments are not just about fine dining; they're an embodiment of cultural richness, culinary innovation, and impeccable service. Here are ten Michelin-starred hotel restaurants that offer more than just a meal—they promise a memorable gastronomic experience.

1. Royal Champagne Hotel & Spa, France

Le Royal, the fine dining restaurant at Royal Champagne Hotel & Spa, has held its Michelin star since 2019. Chef Jean-Denis Rieubland's menu features locally-sourced ingredients, including organic vegetables and honey harvested on-site. This restaurant presents a playful yet elegant approach to five-star dining in the heart of Champagne.

2. Four Seasons Hotel George V, Paris

Home to not one but three Michelin-starred restaurants: Le Cinq, Le George, and L'Orangerie. Each offers a unique culinary style—from gourmet and classic haute cuisine at Le Cinq, Mediterranean flavors at Le George, to a contemporary and creative take on French dining at L'Orangerie.

3. Meadowood Napa Valley, California

The Restaurant at Meadowood, a three Michelin-starred modern American restaurant, is a testament to Chef Christopher Kostow's expertise. It highlights locally sourced, seasonal fare and boasts an exceptional wine list, befitting its Napa Valley locale.

4. Park Hyatt Washington D.C.

The Blue Duck Tavern inside Park Hyatt Washington D.C. is a one Michelin-starred American tavern. Known for its sleek design and open kitchen with a wood-burning oven, it offers everything from whole fish to roasted bone marrow. The restaurant also handles room service, allowing guests to enjoy Michelin-starred dishes in their rooms.

5. Ritz-Carlton Montreal

Maison Boulud at Ritz-Carlton Montreal, helmed by Michelin-starred Chef Daniel Boulud, offers a menu that reflects the seasons and local Québec fare. The elegant dining space is a favorite among both locals and hotel guests, offering a refined dining experience complemented by an impressive cocktail list.

6. Palazzo Avino, Italy

Nestled on Italy's Amalfi Coast, Palazzo Avino is home to Rossellinis, a one Michelin-starred restaurant known for its authentic and creative Italian meals. The hotel, a transformed 12th-century villa, offers stunning Mediterranean views.

7. 7132 Hotel Vals, Switzerland

In the heart of Swiss nature, 7132 Hotel Vals boasts two Michelin-starred Silver restaurants. Led by Head Chef Mitja Birlo, the restaurant offers a range of dishes from gourmet delicacies to comfort foods like wiener schnitzel and homemade pizza.

8. Hôtel de Crillon, Paris

L'Ecrin, located in Hôtel de Crillon, is a Michelin-starred gem focusing on unique, multi-sensory dishes. Executive Chef Boris Campanella offers a choice of five- or eight-course tasting menus in this exclusive restaurant that accommodates only 24 guests per evening.

9. Baccarat Hotel New York

At Baccarat Hotel New York, two Michelin-starred Chef Gabriel Kreuther introduces Alsatian-inspired cuisine. As the culinary director, Chef Kreuther infuses French flair across various dining options, including the Grand Salon's menus and in-room dining.

10. The Whitebrook, Wales

Awarded a Michelin star within 11 months of opening, The Whitebrook in southeast Wales is renowned for its use of fresh, local, and foraged ingredients. The restaurant offers a distinct Welsh-inspired menu and a separate vegetarian menu, catering to a diverse range of palates.

These Michelin-starred hotel restaurants offer not just meals but experiences that blend luxury, culture, and culinary excellence. Each destination provides a unique glimpse into the culinary artistry and commitment to quality that defines the world's best dining experiences. Whether you're seeking innovative cuisine or traditional flavors, these establishments promise an unforgettable gastronomic journey.