

Top 10 Michelin 3-Star Restaurants in the World

Michelin three-star restaurants symbolize the pinnacle of culinary excellence, a status only 137 restaurants worldwide achieved in 2022. These dining establishments are recognized for their innovation, creativity, and exceptional cuisine, making them worth a special journey. Here's a glimpse into the top 10 Michelin 3-star restaurants in 2022, as acclaimed by The World's 50 Best.

1. Geranium in Copenhagen, Denmark

Geranium, a trailblazer in Denmark's culinary scene, earned its three-star status while being named The Best Restaurant in the World. Co-owners Rasmus Kofoed and Søren Ledet offer a unique, meat-free menu spanning 20 courses. Overlooking the Fælledparken gardens, Geranium combines an upscale yet approachable vibe with artfully crafted cuisine.

2. DiverXO in Madrid, Spain

Chef Dabiz Muñoz's DiverXO presents a culinary spectacle, blending avant-garde presentation with Asian-inspired flavors. This 12-course dining experience in Madrid is renowned for its innovative approach and savory desserts.

3. Le Calandre in Rubano, Italy

At Le Calandre, Chef Massimiliano (Chef Max) Alajmo marries tradition with innovation. Diners can choose from three tasting menus, including the "Classici", which showcases the restaurant's signature, cult-status dishes.

4. Uliassi in Senigallia, Italy

Uliassi, run by siblings Mauro and Catia Uliassi in their hometown, offers a panoramic view of the Adriatic Sea. The restaurant's tasting menus, including "The Lab" and "The Game", focus on seafood and land proteins, reflecting local influences.

5. Reale in Castel di Sangro, Italy

A culinary lab and a restaurant, Reale is the brainchild of siblings Cristiana and Niko Romito. Located in a remote southeastern Italian region, this establishment offers groundbreaking gastronomic experiences.

6. Piazza Duomo in Alba, Italy

Chef Enrico Crippa's Piazza Duomo provides an artful dining experience in Alba. Housed in a centuries-old estate, the restaurant offers two menus - the traditional Italian Barolo and the eclectic French-Japanese Journey - focusing on seasonal produce from their biodynamic garden.

7. Frantzén in Stockholm, Sweden

Chef Björn Frantzén's 23-seat dining room in Stockholm offers a unique Nordic-Asian culinary fusion. The restaurant's singular multi-course menu for lunch and dinner showcases precise, innovative cooking.

8. Hof van Cleve in Kruishoutem, Belgium

In East Flanders, Hof van Cleve, once a farm, now showcases Chef Peter Goossens' finesse. The Freshness of Nature tasting menu highlights the best of nature's bounty with market-fresh produce.

9. St. Hubertus in San Cassiano, Italy

Nestled in the Rose Alpina resort, Chef Norbert Niederkofler's St. Hubertus offers the Cook the Mountain menu. This Alpine-inspired cuisine focuses on regional ingredients, adjusting for seasonal availability.

10. Arpège in Paris, France

Chef Alain Passard's Arpège in Paris celebrates vegetables in a unique farm-to-table concept. The restaurant's cuisine focuses on seasonal produce cultivated in its three gardens, showcasing a deep connection with local terroir.

These establishments not only represent the highest standards in the culinary world but also embody the innovation and passion that drive the global gastronomic scene. Each restaurant offers a unique experience that goes beyond mere dining, inviting guests on a journey through flavors, creativity, and culinary artistry.