**Beat: Lifestyle**

# REWARDING CHEFS, RESTAURANTS AND REGIONS MAKING WAVES IN THE INDUSTRY

**PRIX SPECIAUX 2026**

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**USPA NEWS -** The 2026 Awards recognize Chefs, Restaurants, and Regions who are making Waves in the Industry through Excellent Cooking, Innovation, Sustainability, Authenticity, and More...

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To mark its Tenth Anniversary, LaListe reveals the 2026 Global Ranking, the Result of Analyzing more than 1,100 International Sources: National and Regional Press, Expert Guides, and Specialized Digital Platforms (Notably Customer Review Sites).

For the First Time, Ten Restaurants from Eight Different Countries share the No. 1 Position, illustrating a Gastronomic World that is more Diverse, Competitive, and Fluid than ever before. This shared Podium demonstrates the Global Distribution of Excellence, shifting Centers of Influence, and the Emergence of a New International Balance of Taste.

Equally Important as the Top 1000 Ranking, LaListe's Special Awards honour Diversity, Excellence, Creativity, Commitment, Courage, and the Industry's Capacity for Reinvention.

For 2026 LaListe presents: 14 Awards recognizing 37 Winners over 20 Countries.

LaListe 2026 reveals a Rapidly Changing Landscape: Global Gastronomy has never been more Fragmented, Mobile, and Creative.From the Reinterpretation of Heritage to Asia's Ascent, Economic Restructuring, and European Technical Rigor, the Global Center of Taste is shifting and being Redefined.

- Special Awards 2026:

* Culinary Impact Award: Daniel BOULUD
A Chef whose inspiring Career is marked by Bold Reinvention and Continuous Growth with a Lasting Influence on the Global Gastronomic Scene.

* Innovation Award: Frantzén Group (Björn FRANTZÉN) & Paradise Group
A Chef, Restaurateur, or Organization that reinvents itself by creating New Development Opportunities.

* Game Changer Award: Will GUIDARA
A Personality who is Strongly Committed to imposing more Innovative, Inclusive, Sustainable or Educational Values in the Kitchen or in the Sector.
Game Changer Award

* New Destination Champion: Indonesia (Rumari, Gaetan BIESUZ - ESA Restaurant - Aditya MUSKITA) & French Basque Country (La Table Des Frères Ibarboure
Xabi & Patrice IBARBOURE)
A City, Region, or Country, in Full Gastronomic Boom, soon to be a Must for Gourmets.

* Classic Excellence Award: John WILLIAMS MBE The Ritz London
A Chef whose Experience and Renewed Influence continue to shape Contemporary Gastronomy.

* Talent of the Year Award: Danny KHEZZAR (Bayview by Michel Roth) & Bertrand NOEUREUIL (L'Observatoire du Gabriel)

Most Promising Chefs of the Year.

* Pastry Talent of the Year Award: Davide COMASCHI (Da Vittorio) & Léandre VIVIER (Le Baudelaire)
Most Promising Pastry Chefs in a Restaurant.

* Community Spirit Award: Roots (Jessica ROSVAL)
Project led by a Chef, Restaurateur or Organization that supports their Community or a Cause.

* Sommelier & Service Award: Denis COURTIADE (Plaza Athénée)
A Professional who elevates the Art of Hospitality, reinventing the Service and Wine Experience.

* Artisan & Authenticity Award: Pepe in Grani (Franco PEPE) & Le Panoramic (Clément BOUVIER)
Restaurants and Chefs promoting the Culinary Heritage of a Region or Country through Technique, Creativity, and Sourcing.

* Ethical & Sustainability Award: Kadeau (Nicolai Nørregaard) & Ruche (Cybèle IDELOT)
A Chef, Restaurateur or Group who has implemented Ethical, Sustainable and Supportive Practices that have had an Impact within their Establishment or in their Community.

* Show-to-Table Award: Casa Amor (Bouhlal ZOUHAIR) & Coqodaq (Seung Kyu KIM)
Establishments blending Performance with Fine Dining, crafting Unique Social Experiences where Theater complements Gastronomy.

* Opening of the Year Award: Arami (Marsia TAHA MOHAMED) & EMi Restaurante (Rubén MOSQUERO & Miguel Ángel MILLÁN)
Restaurants that have Successfully Opened and deserve to be Commended.

* Discovery Gem Award: Goh (Goh FUKUYAMA) & Knystaforsen (Nicolaï & Eva TRAM)
Restaurants that deserve to be Discovered for their Unique Culinary Experience and the Interpretation of their Terroir.

- 10th Anniversary LaListe – A New Global Geography of Taste
Key Trends shaping 2026

* The Powerful Return of the Robuchon Model
Robuchon au Dôme reaches the Top Position under Chef Julian Tongourian, representing a New Generation capable of evolving a Legendary Culinary Heritage. Led by Ely Michel Ruimy, a London-Based Investor of Moroccan origin, the Robuchon Group pursues a Rare and Meticulously Controlled International Expansion: maintaining a Global Culinary Brand after the Loss of its Founding Chef. Contrary to Claims that Robuchon Cuisine has become “Already Seen,” the Data shows it remains One of the Most Admired and Desirable Restaurants in the World.

* The Decisive Influence of the Nordic Countries
Chefs such as Björn Frantzén (Frantzén, Stockholm) and Eric Vildgaard (Jordnær, Copenhagen) anchor the Region as a Structural Force in Contemporary Haute Cuisine.Their Success rests on a Robust Ecosystem of Innovation, Design, Technical Precision, and Long-Term Vision supported by Both Public and Private Stakeholders.
Björn Frantzén receives the 2026 Innovation Award, reinforcing this Momentum.

* Europe’s Quiet Strength
Switzerland, Germany, Austria, the United Kingdom, and Northern Italy continue their Upward Trajectory. Less publicized but Highly Consistent, these Regions demonstrate how Technical Mastery, Knowledge Transmission, and Economic Stability remain Decisive Levers of Excellence.
The Gastronomy Observer notes that Post- “Gastrocalypse”, the Grand Restaurant Model is evolving: Luxury is becoming More Relaxed, with a Nostalgic Return to Simplicity.

* The Rise of Asia
LaListe data confirms Asia’s Transformation into a Major Global Gastronomic Center.
For decades, Chinese, Japanese, and Korean Cuisines were reduced to Low-Cost Exoticism. That Era is over. Today, Luxury Hotel Groups such as Shangri-La and Mandarin Oriental invest Heavily in High-End Asian Dining, while Chefs such as George Chen (Eight Tables, San Francisco) and Simon Kim (Cote, New York) are defining a New Standard: Technical Excellence, Architectural

Sophistication, and Pricing aligned with Europe's Top Establishments.
The Culinary Language of the 21st Century is Spoken in Mandarin, Korean, and Japanese.
According to the LaListe's Gastronomy Observer for 2025/2026, a second wave is emerging across Southeast Asia, notably led by Indonesia, Malaysia, and the Philippines – positioning the region as the next major destination.

* Americas & Middle East – New Investment Powers
The United States continues to drive a Model blending Gastronomy with Entrepreneurial Creativity. Meanwhile the Middle East (Dubai, Riyadh, Doha) are shaping a New Market where International Hospitality, Spectacular Architecture, and Ambitious Budgets redefine the Notion of what a Gastronomic Destination can be.

* The Rise of the Restaurant-Hotel Model
One of 2026's Defining Themes is the Growing Dominance of Restaurants embedded within Leading Independent Hotels and Global Luxury Groups. With Strong Investment and a Holistic Approach to Guest Experience, they transform Dining into Full Cultural Destinations and redefine the Relationship between Hospitality and Haute Cuisine. This Phenomenon is analyzed in Depth in the LaListe's Gastronomy Observer, where it appears as One of the Five Major Drivers of Sector Transformation.

On the occasion of this Anniversary event, were present
Philippe FAURE Founder and CEO
Hélène PIETRINI General Director
Jörg ZIPPRICK Co-Founder and Chief Editor
Chef Daniel BOULUD
Chef Guy SAVOY

LA LISTE
Top Ten restaurants with 99,5/100
Ex aequo Winners:
1. Guy Savoy – Paris, France
2. Cheval Blanc by Peter Knogl – Bâle, Switzerland
3. Le Bernardin – New York, USA
4. Schwarzwaldstube – Baiersbronn, Germany
5. SingleThread – Healdsburg, California, USA
6. Lung King Heen – Hong Kong
7. Matsukawa – Tokyo, Japan
8. Da Vittorio – Brusaporto, Italy
9. Robuchon au Dôme – Macao, China
10. Martin Berasategui – Lasarte-Oria, Spain

Source: 10th Anniversary LaListe – A New Global Geography of Taste
Special Awards 2026 Event
On November 24, 2025 @ La Société de Géographie in Paris

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