

A photograph of a modern restaurant interior. The room features several round tables covered with white tablecloths, each set with white dishes, glassware, and a small floral centerpiece. The chairs are light-colored and modern. Large windows on the right side of the room offer a view of a cityscape. The ceiling is white with recessed lighting, and several gold-colored pendant lights hang from the ceiling. The overall atmosphere is bright and elegant.

GASTRONOMIC RESTAURANT SERVICE

Overview

Gastronomic Restaurant Service

- Origin and Background
- L'Art de la Table
- Service
- Restaurant Rating Systems
- Top Local Restaurants

A photograph of a modern restaurant interior. The room features several round tables covered with white tablecloths, each set with white dishes, glassware, and a small floral centerpiece. The chairs are light-colored and modern. Large windows on the right side of the room offer a view of a cityscape. The ceiling has a grid of recessed lights, and several clusters of small, round, gold-colored pendant lights hang from the ceiling. The overall atmosphere is bright and elegant.

GASTRONOMIC RESTAURANT SERVICE

ORIGIN AND BACKGROUND

Origin and Background

The History of Restaurants



The Earliest Restaurants

The need for public eateries was firmly established as far back as the Roman Empire and ancient China, when peasants brought their goods to the markets, often travelling for several days at a time, stopping at roadside inns along the way. Usually located in the middle of the countryside, inns served meals at a common table to travellers. There were no menus or even options to choose from. Every night was chef's choice.

Restaurants in Medieval Times

In Europe throughout the Middle Ages and into the Renaissance, taverns and inns continued to be the main place to buy a prepared meal. In Spain, they were called bodegas and served tapas. In England, items like sausage and shepherd's pie were popular. In Germany, Austria and Alsace brauwin and weisteiben were typical, while in France stews and soups were offered.



Before the French Revolution

The first restaurant proprietor is believed to have been one by the name, A. Boulanger, a soup vendor, who opened his business in Paris in 1765. The sign above his door advertised restoratives, referring to how its components restore and replenish energy.

In 1782, La Grande Taverne de Londres, the first luxury restaurant, was founded in Paris.

The owner, Antoine Beauvilliers, a leading culinary writer and gastronomic authority, later wrote "L'Art du cuisinier" (1814), a cookbook that became a standard work on French culinary art.



After the French Revolution and the Rise of Fine Dining

Following the French Revolution, Nobles were banned, and many chefs employed in aristocratic, even royal, households found themselves unemployed.

Many of these displaced workers opened their own restaurants in Paris, bringing with them a new way of dining. Delicate china, cutlery, and linen tablecloths, all trappings of aristocracy, were now available to a whole new echelon of French citizens. Menus became more diverse, offering both prix fixe and a la carte.

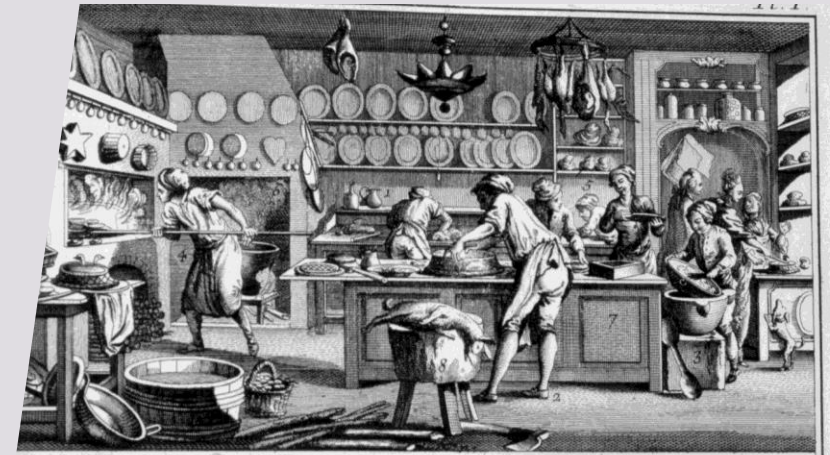
By 1804 Paris had more than 500 restaurants, producing many of the great chefs of history and creating many famous dishes.

Origin and Background

La Belle Époque Famous Restaurants

During the Napoleonic era the Palais-Royal, the colonnaded, tree-lined area adjacent to the Louvre, became the site of many of the finest restaurants in Paris.

- **Véry:** a leading restaurant of the era, listed a dozen soups, two dozen fish dishes, 15 beef entrées, 20 mutton entrées, and scores of side dishes. The novelist Honoré de Balzac often dined at the Véry, consuming prodigious quantities of oysters, fish, meat dishes, fruits, wines, and liqueurs.
- **Le Grand Véfour:** This restaurant was still in business in the mid-1990s and was regarded as one of the finest eateries in France.
- **Café Foy:** later called Chez Bignon, a favourite dining place of the English novelist William Makepeace Thackeray and of the Italian composer Gioacchino Rossini, who lived in the same building.
- **The Café de Paris:** on Boulevard des Italiens, this was the first of many restaurants in Paris and elsewhere to have operated under this name.
- **Café Anglais,** on the Boulevard des Italiens at the corner of the rue Marivaux, where the chef, Adolphe Dugléré, served the now-famous “Three Emperors Dinner” for three royal guests visiting Paris to attend the Universal Exposition. The diners included Tsar Alexander II of Russia, his son the tsarevich (later the tsar Alexander III), and King William I of Prussia, later the first emperor of Germany.



A photograph of a modern restaurant interior. The room features several round tables covered with white tablecloths, each set with white dishes, glassware, and small floral centerpieces. The chairs are light-colored and modern. Large windows on the right side of the room offer a view of a cityscape. The ceiling has a series of square recessed lights, and several clusters of small, round, gold-colored pendant lights hang from the ceiling. The overall atmosphere is bright and sophisticated.

GASTRONOMIC RESTAURANT SERVICE

L'ART DE LA TABLE

L'Art de la Table

Definition

The “Art de Table” are the arts associated with meals taken together, with the presentation and service of dishes, with conversation and civility, with the decoration of furniture, utensils, and places intended for gastronomic or oenological pleasures.

They integrate the knowledge of food, drink, glassware and crystal, porcelain and earthenware, the arrangement of crockery (and guests), table decoration, ways of receiving guests. hosts, etiquette, table manners, service, menus... They are practiced privately within meals among family and friends, in the political and diplomatic field, and also commercially and professionally in restaurants or catering.

In trade and distribution, the term “Art de Table” includes tableware, table linen, and decorative items sold in stores: plates, glasses, cutlery, kitchen utensils, candlesticks, napkins and tablecloths.



L'Art de la Table

Brief History

Throughout history there have always been rules that allow us to know how to behave in society and thus facilitate relationships between individuals. These rules are often referred to as good manners, decorum or even etiquette.

The origin of the word etiquette and the concept that surrounds it actually comes from French *savoir-vivre*. More precisely, it comes from the court of Louis XIV and consisted of a sort of ritual of formality.

Fast forward to the mid-1980s, and the concept of etiquette had evolved beyond the exclusive domain of royalty and nobility. With the rise of "Bon chic bon genre" or preppy fashion, etiquette took on a more modern and accessible form, reflecting a broader social class.

Today, whether you are bourgeois or not, mastering the art of the table is an asset that will certainly enhance your qualities as a host.



L'Art de la Table

Classic Table Layout



The **tablecloth** or placemat and napkin are coordinated or matched. The folds of the tablecloth are ironed on the table itself to obtain a completely flat surface. For rectangular tables, only the folds of the width can be ironed.



A **space** of 60 to 70 cm is reserved for each guest, on which there are plates, cutlery and glasses. This space, often measured with a tape measure, allows everyone to feel comfortable. For a round table, the space is at least 30 cm between two plates.



The **plates** are placed 1 or 2 cm from the edge of the table, possibly on a plate that will only be removed for dessert. When the soup bowl is presented on a plate, both should be served together.



The cutlery (perfectly clean and polished) is placed to either side of the plate, in the order they are used, from the outside to the inside. On the right side, the soup spoon, fish knife, and meat knife are placed, cutting edge in; the same goes for oyster and snail forks. The other forks are placed to the left of the plate. Cheese knives, dessert spoons, and smaller forks and knives for desserts are placed in front of the plate or brought along with the food.



The **glasses**, ideally in crystal, are arranged according to their size, in descending order, from left to right: the water glass, one or two red wine glasses, the white wine glass or the champagne flute. The red wine glasses have a different shape depending on the type of beverage (Burgundy or Bordeaux) and are half full.



The table can include a **tabletop**, a tray that adorns its center, where the saltshakers, sugar bowls, etc. are placed. and, possibly, low-scent flowers or lighted candles before diners reach the table. It's common to place small saltshakers throughout the table, so that they are within easy reach for diners.



The **finger rinses**, brought in after serving shellfish or asparagus, are placed to the left of the cutlery.

L'Art de la Table

Seating plan

Knowing the guests in advance is essential to determining the seating plan, according to precise rules:

- Master and mistress of the house face each other in the middle of the table.
- To their right are the places of honor: a lady near the master of the house, a man near the hostess. If the guests of honor are two couples, the wife of the first couple will be seated to the right of the master of the house and the husband of the second couple to the right of the hostess. If all the guests have the same importance, the places of honor are allocated to the people invited for the first time, then to the oldest people and then according to the importance of the function or profession.
- Newlyweds of one year can be close to each other; all the other couples are separated with respect for the “one man, one woman” alternation.

While integrating the old-fashioned codes of table setting described above, the contemporary table now emphasizes design, new shapes, colors, themes, playing with locations (on the bar of its kitchen, on the terrace, on the coffee table in the living room, on the banks of the Seine, etc.), and the crockery, matching or mismatched, to create a surprising and creative atmosphere that reflects the personality of the guests.



A photograph of a modern restaurant interior. The room features several round tables covered with white tablecloths, each set with white dishes, glassware, and small floral centerpieces. The chairs are light-colored and modern. Large windows on the right side of the room offer a view of a cityscape. The ceiling has a series of square recessed lights, and several clusters of small, round, gold-colored pendant lights hang from the ceiling. The overall atmosphere is bright and elegant.

GASTRONOMIC RESTAURANT SERVICE

SERVICE

Service

Rules of Service

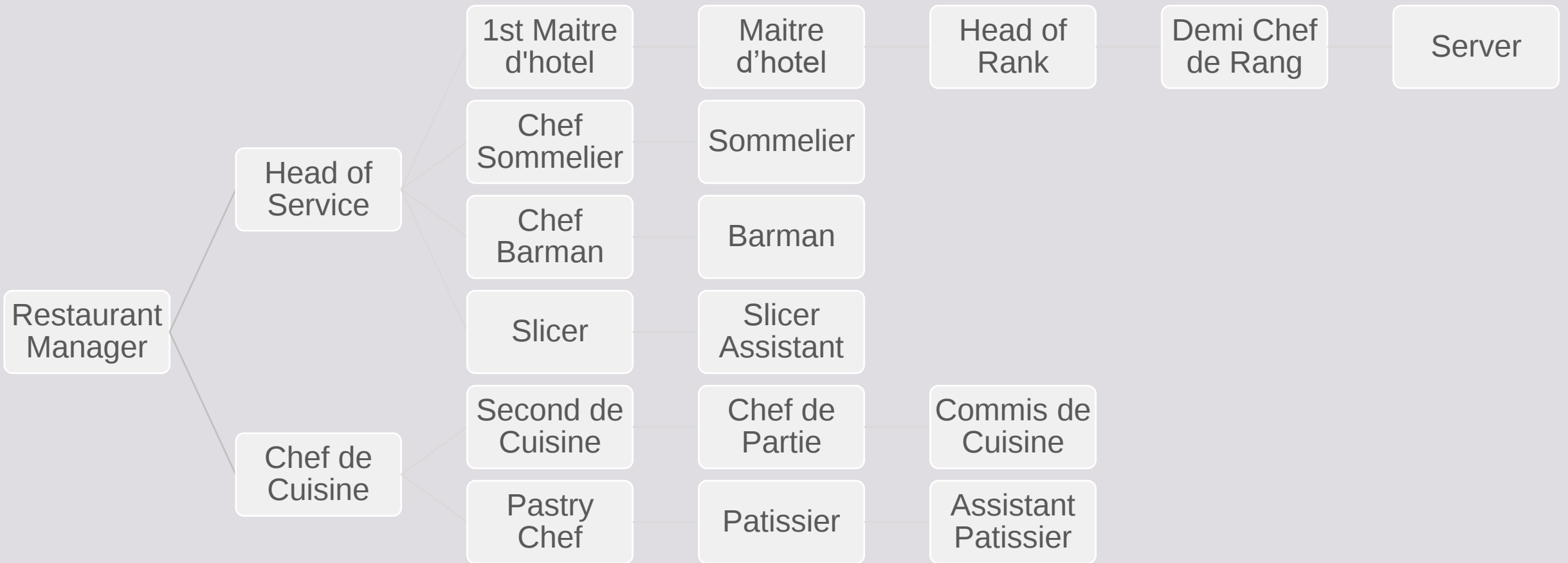
- Presentation of dishes from the right of the guest, filling glasses from the right.
- Dual presentation of food - except for soup, salad, cheese and fruit.
- Removal of dirty plates and cutlery from the left, replacement of clean ones from the right. Turning around the table in a clockwise direction allows you to see "your way", to clear and place the dirty plates on top of each other, discreetly, behind the customer's back, and not pass in front of him with the arm. In England, the reverse is generally recommended.
- Normally, the dishes are cut in the kitchen or in front of the guests

The service begins with the ladies: first the lady seated to the right of the master of the house, then the one to his left, then the one opposite; it continues with the second seated on his right, the second on his left, etc., until reaching the hostess.

We then serve the gentlemen, in the same order but in relation to the hostess, systematically ending with the master of the house, and we make sure to present the best pieces to the guests of honor, female or male.



Service Organizational Chart



A photograph of a modern restaurant interior. The room features several round tables covered with white tablecloths, each set with white dishes, glassware, and small floral centerpieces. The chairs are light-colored and modern. Large windows on the right side of the room offer a view of a cityscape. The ceiling has a grid of recessed lighting, and several clusters of small, round, gold-colored pendant lights hang from the ceiling. The overall atmosphere is bright and sophisticated.

GASTRONOMIC RESTAURANT SERVICE

RESTAURANT RATING SYSTEMS

Restaurant Rating Systems

Definition

When rating restaurants, the quality of restaurants is expressed in symbols (usually stars) or numbers. The reviews are usually published in restaurant guides, but also in newspapers, lifestyle magazines and internet publications such as E-zines and blogs.

Websites with customer reviews and ratings are growing in popularity, but their reliability is not guaranteed.

In addition, there are ratings given by public health agencies rating the level of sanitation practiced by an establishment.

The different guides have their own criteria. Not every guide looks behind the scenes or decorum. Others focus more on value for money.

A restaurant can be missing in one guide, while mentioned in another. Because the guides work independently, it is possible to have multiple simultaneous recognitions.

A top restaurant rating can mean success or failure for a restaurant.

Most well-known Restaurant Rating Guides:

- The Michelin Guide
- Zagat Ratings
- AAA Diamonds
- World's Top 50 Restaurants



Restaurant Rating Systems

Michelin Stars

Michelin is one of the oldest travel companies in the world and given their history of publishing since 1900, they've had time to perfect the restaurant rating process, and out of all of the ratings systems, Michelin is the only system that is truly worldwide, from Lisbon to Los Angeles to Laos.

Michelin awards one, two, or three stars. 1-star is already quite a feat; the company makes it very hard to obtain them, does vigorous quality checks and does not hesitate to take them away.

Michelin reviewers are totally anonymous, and their rating is focused on only three things:

- Quality of ingredients
- Mastery of cooking techniques
- The personality/consistency of food service.

Michelin does not rate based on service, nor decor.

According to Michelin:

1. One star indicates a "very good restaurant";
2. Two stars indicate a place "worth a detour";
3. Three stars means "exceptional cuisine, worth a special journey".



Top 5 Countries with the Most Michelin Star Restaurants (2020)

1. France – 628
2. Japan – 577
3. Italy – 374
4. Germany – 307
5. The United States – 169

Restaurant Rating Systems

Gault&Millau

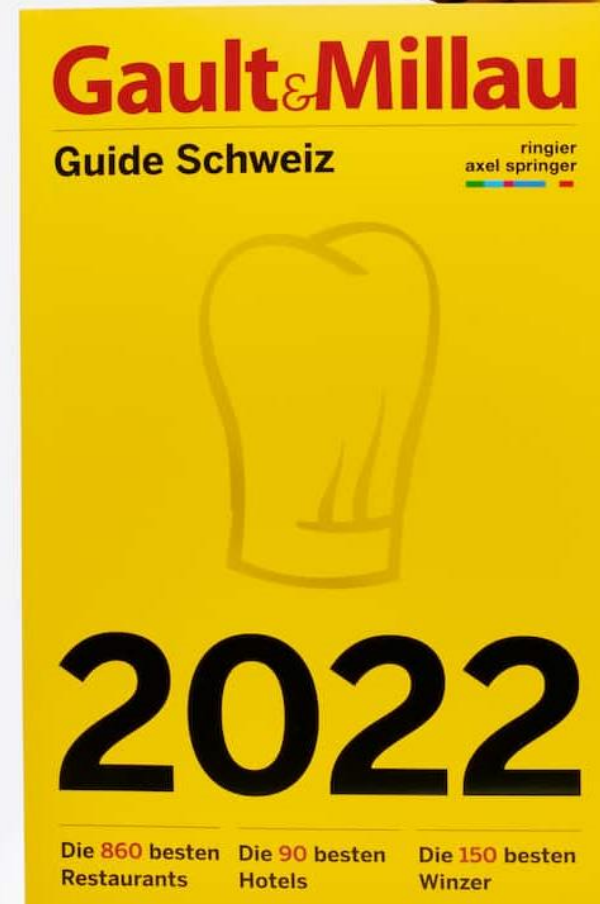
Gault Millau rates on a scale of 1 to 20, with 20 being the highest. Restaurants given less than 10 points are rarely listed. The points are awarded based on the quality of the food, with comments about service, price or the atmosphere of the restaurant given separately. Based on this rating, high-ranking restaurants may display one to four toques.

Under its original authors and for many years after they left, Gault Millau never awarded a score of 20 points, under the argument that perfection is beyond the limitations of a normal human being.

Differences with Michelin

There has been discussion about which guide is more important, the Michelin Guide or the Gault Millau. In the 1970s the Michelin's continued conservative support of traditional haute cuisine was challenged by the support of Nouvelle Cuisine by the Gault-Millau.

Michelin is more popular and therefore more influential, while Gault Millau has been considered more food-focused due to the main system being based purely on the quality of the food. Gault Millau has guides for various other countries, including Netherlands, Belgium & Luxembourg, Switzerland, Germany, and Poland.



Restaurant Rating Systems

Zagat Ratings

The Zagat Survey, commonly referred to as Zagat, is a way to collect and correlate the ratings of restaurants by diners. Venues are given a numerical rating based on three aspects:

- Food
- Decor
- Service

The company compiles numerous reviews to come up with these averages (so the numbers are not a single person's opinion).

At its height, ca. 2005, the Zagat Survey included 70 cities, with reviews based on the input of 250,000 individuals with the guides reporting on and rating restaurants, hotels, nightlife, shopping, zoos, museums, music, movies, theaters, golf courses, and airlines.

As part of its more than \$150 million acquisition by Google in September 2011, Zagat's offering of reviews and ratings became a part of Google's Geo and Commerce group, eventually to be tightly integrated into Google's services.



Restaurant Rating Systems

AAA Diamonds & World's Top 50 Restaurants

The AAA Diamonds



The five **AAA Diamonds** describe the kind of experience members can expect. They identify which AAA Inspected & Approved hotels and restaurants will provide the best fit for your occasion and budget.

Restaurants pay a fee to AAA for inclusion but paying does not guarantee acceptance. If included, restaurants receive one to five diamonds. This is similar to their hotel rating system, but a different checklist applies. Ratings are based on a checklist that is 80% focused on food and service, with 20% focus on decor and ambiance.

Their site inspections are unannounced and are rather comprehensive across all of north America, as well as the Caribbean; it includes everything from high end hotels to budget-friendly diners.

The San Pellegrino World's Top 50 Restaurants



Any restaurant on this list is guaranteed to be a wonderful night of dining and memories, though getting on the reservations book for some of these restaurants requires deft maneuvering.

The mission of this list is *“to get people talking about restaurants, and to shine a bright light on excellence and innovation in an exciting industry.”* Many of the restaurants featured include haute cuisine, molecular gastronomy, and more. In other words, perfect spots for milestone celebrations.

Restaurants can't apply for an award; the list is chosen by voters from a group of 900 food critics, chefs, restaurateurs, and other “gastronomes” that is put together by the World's 50 Best Restaurants organization. Voters rank their restaurant experiences without any checklist of criteria – it's simply their opinions of their own experiences in the past 18 months – and they get to cast 7 votes.

A photograph of a modern restaurant interior. The room features several round tables covered with white tablecloths, each set with white dishes, glassware, and a small floral centerpiece. The chairs are light-colored and modern. Large windows on the right side of the room offer a view of a cityscape. The ceiling is white with recessed lighting and several clusters of small, round, gold-colored pendant lights hang from the ceiling. The overall atmosphere is bright and elegant.

GASTRONOMIC RESTAURANT SERVICE

TOP LOCAL RESTAURANTS

Top Restaurant in Switzerland



MICHELIN GUIDE SWITZERLAND



Cheval Blanc by Peter Knogl

- Basel, Switzerland
- €€€€ · Classic French
- Chef: Peter Knogl known for French haute cuisine
- Restaurant: Located in Grand Hotel Les Trois Rois
- Culinary Style: Emphasis on balance and simplicity
- Characteristics of Dishes: Well-defined flavors, subtle contrasts, top-quality ingredients
- Presentation: Minimalist style
- Interior: Stylish with fine antiques, chandeliers, premium fabrics
- Service Team: Led by Giuseppe Giliberti (restaurant manager) and Christoph Kokemoor (top sommelier)
- Overall: Excellent cuisine and professional service



Restaurant de l'Hôtel de Ville

- Crissier, Switzerland
- €€€€ · Classic French
- Restaurant known as "Crissier" near Lausanne with a rich history.
- Awarded three MICHELIN stars since 1975.
- Great chefs like Frédy Girardet, Philippe Rochat, and Benoît Violier have led the kitchen.
- Current chef is Franck Giovannini.
- Emphasis on culinary tradition and high-quality dishes.
- Elegant dining rooms, one for smokers.
- Expert wine recommendations available.



Schloss Schauenstein

- Fürstenu, Switzerland
- €€€€ · Creative
- Andreas Caminada operates a historical manor house at the foot of Piz Beverin mountain.
- He showcases his passion through a variety of aperitif snacks and amuse-bouches.
- The cuisine emphasizes creativity and finesse.
- The focus is on using high-quality ingredients from the Graubünden region.
- Some ingredients are sourced from their own vegetable garden, and they have their bakery and coffee roastery.
- Wine pairings or non-alcoholic options are available with meals.
- An informative booklet about the site, Caminada family, and produce is provided.
- The guestrooms match the sophistication of the cuisine.



Memories

- Bad Ragaz, Switzerland
- €€€€ · Creative
- Sven Wassmer's cuisine is impressive with a unique and indescribable quality.
- He avoids gimmicks and technical tricks, focusing on a simple yet intricate approach.
- The food appears straightforward but is rich in elaborate details, resulting in well-balanced flavors.
- Emphasis on top-notch ingredients that showcase a connection with Switzerland.
- The food is bold, full of contrasts, honest, and accessible.
- The restaurant offers a chic and casually elegant setting.
- The front-of-house team is relaxed, charming, and provides professional service.
- Overall, it provides a memorable and well-rounded dining experience.

Top Restaurant in Switzerland



MICHELIN GUIDE SWITZERLAND



Anne-Sophie Pic

- Lausanne, Switzerland
- Luxurious restaurant in Beau-Rivage Palace Hotel overlooking Lake Geneva
- Famous French chef associated with the restaurant
- Culinary duties now handled by former sous-chef, Kevin Vaubourg
- House classics remain on the menu
- Continuity in the spirit of the change
- Uncompromising inventiveness associated with the Pic family name in Gallic gastronomy
- Emphasis on quality service

Maison Wenger

- Le Noirmont, Switzerland
- Scenic drive through picture-postcard landscape
- Meal reward at an elegant restaurant in a small village in the canton of Jura
- Chef-patron Jérémy Desbraux with experience at Crissier
- Well-seasoned, no-nonsense dishes based on classical foundations
- Emphasis on harmonious flavors
- Use of excellent regional ingredients
- Pleasant and professional staff
- Excellent wine pairings
- Lunchtime bargains available
- Guestrooms for overnight stays

Domaine de Châteauxvieux

- Satigny, Switzerland
- Chef-patron Philippe Chevrier's institution with a youthful makeover
- Culinary landmark near Geneva in a picturesque vineyard-surrounded location
- Refined French cuisine by Philippe Chevrier, blending modern and classical styles
- Emphasis on outstanding produce and recognizable flavors
- Attentive service and an impressive wine list
- Idyllic terrace for dining with hillside views
- Charming, tastefully decorated guestrooms for a stylish stay

Stucki - Tanja Grandits

- Basel, Switzerland
- "Stucki" named in tribute to Hans Stucki, Tanja Grandits's predecessor
- Historical villa with a chic ambiance
- Experienced and professional front-of-house team led by Grégory Rohmer
- Tanja Grandits's culinary style known for incorporating flowers, leaves, and colors
- Fresh and elegant dishes with skillful flavor combinations
- Nine-course evening set menu available (vegetarian option)
- Shorter menu for lunchtime
- Garden terrace for summer dining
- Small shop selling tea, spices, condiments, etc.

roots

- Basel, Switzerland
- Fine dining restaurant located in the Rhyark congress and event venue
- Superb location next to the Dreirosenbrücke on the Rhine
- Chic and modern interior, wonderful terrace
- Creative cuisine by Pascal Steffen and his team
- Five- to nine-course set menu with a focus on vegetarian dishes (e.g., "roots garden")
- Options for fish and meat dishes as well
- Pared-down approach in cooking, highlighting regional produce
- Restaurant manager Jonas Brucker leads a highly accomplished yet relaxed front-of-house team

RICO'S

- Küsnacht, Switzerland
- Rico Zandonella's restaurant is known for standing out with its unique charm and ambiance.
- The restaurant is described as charming, cozy, colorful, and artfully decorated with eclectic styles.
- The service is both relaxed and professional.
- The menu offers three to eight-course options with an international influence.
- The wine list is well-curated, with a strong emphasis on Swiss and French selections.
- The restaurant offers a set lunch menu on Wednesdays to Fridays.
- Private events can be hosted at Rico's Privé, making it a suitable venue for gatherings and celebrations.

Widder Restaurant

- Zurich, Switzerland
- Chic fine dining restaurant in a luxurious boutique hotel
- Head chef Stefan Heilemann and team blend classic and modern cuisine with international influences
- Dishes are well-thought-out, technically precise, and feature subtle contrasts
- Emphasis on using home-grown ingredients
- Offers a four- to six-course set menu with a vegetarian option
- "Supplements" menu with chef's classics also available
- Stefano Petta leads a competent front-of-house team with a relaxed serving approach
- Suggestion to reserve the Chef's Table for a special experience
- Widder Bar located one floor below the restaurant

Top Restaurant Worldwide

The World's 50 Best Restaurants – Top 5



No.1 Central – Lima

- Central was founded by Virgilio Martínez in 2008, and Pía León joined him a year later.
- Their mission was to create a fine dining experience centered around Peruvian ingredients and cooking techniques.
- In 2018, Central relocated to a spacious building in Lima.
- The restaurant offers a unique dining experience where guests can explore 15 different Peruvian ecosystems, categorized by altitude.
- The ecosystems range from 15 meters under the Pacific Ocean to 4,200 meters in the Andes.
- Each dish on the menu reflects the origin of its ingredients, such as Dry Valley and Amazonian Water.
- In 2023, Central was voted No.1 and crowned The World's Best Restaurant, sponsored by S.Pellegrino and Acqua Panna.



No.2 Disfrutar – Barcelona

- Chefs Oriol Castro, Eduard Xatruch, and Mateu Casañas collaborate to create surprising and delightful food.
- They use modern techniques and high-quality ingredients that challenge traditional notions of fine dining.
- The inventive spirit of the three chefs, who previously worked at El Bulli with Ferran Adrià, is a hallmark of the restaurant.
- The food is highly innovative, featuring creative shapes, textures, and flavors.
- Notable creations include "solid bubbles" and a "living table" experience (by reservation only).
- Two tasting menus are available: "Classic" with signature dishes and "Festival" with seasonal creations.



No.3 Diverxo – Madrid

- Chef Dabiz Muñoz's cuisine is described as fun, hedonistic, and often irreverent.
- Muñoz's cuisine is unique and personal, breaking away from traditional gastronomy.
- Muñoz uses Spanish ingredients to create more recognizable flavors.
- The chef explores themes like invasive species and the Pyrenean ecosystem.
- He combines local ingredients with exotic condiments to create intense and contrasting dishes.
- The 12-course menu includes XO tapas with roasted baby octopus and jamón essence.



No.4 Asador Etxebarri – Atxondo

- Location: Quiet Basque village between Bilbao and San Sebastian
- Restaurant Name: Asador Etxebarri
- Culinary Focus: Emphasizes the grill in the cooking process
- Chef and Owner: Victor Arginzoniz
- Emphasis on quality ingredients with unique cuisine: Top-quality grilled dishes using different types of wood (holm oak, vine shoots, oak from old barrels), self-invented utensils, and a pulley system for cooking control
- Beautiful mountain and greenery surroundings
- Owner-chef: Bittor Arginzoniz



No.5 Alchemist – Copenhagen

- Alchemist offers a unique restaurant experience divided into multiple 'acts' and takes place in various locations, including a balcony, play area, and dome with projected images.
- Head chef Rasmus Munk guides guests through different locations, art forms, and craftsmanship.
- The restaurant received the Gin Mare Art of Hospitality Award in 2023.
- Dining here is a highly theatrical and immersive experience.
- The dishes are technically complex and creatively presented with dramatic contrasts.