

Disfrutar comes 12th on the 2018 Top100+ European Restaurants list

Nine Catalan restaurants now rank among the top 100 restaurants in Europe. The region now has 17 restaurants out of a list of 200.

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The restaurant **Disfrutar Barcelona**, run by **Mateu Casañas, Oriol Castro** and **Eduard Xatruch**, opened in December 2014. Since then, it has never stopped climbing the different food rankings and guides. After earning its first Michelin star in 2015, it obtained a second in 2017 and has just been ranked 12th in the OAD's 2018 TOP100+ European Restaurant listings, where it first featured in 2017 when it was ranked 29th. It has since gone on to become the first Catalan restaurant on the list of the top European restaurants in 2018.

Disfrutar is the first Catalan restaurant to feature on the list of the top 100 European restaurants of 2018, but it has been joined by eight more:

- **El Celler de Can Roca** (22nd)
- **Ca l'Enric** (28th)
- **Tickets** (39th)
- **Els casals** (43rd)
- **Enigma Concept** (44th)
- **Els pescadors** (67th)
- **Hoja Santa** (72nd)
- **Pakta** (76th)

But if we extend the list to the top 200 European restaurants of 2018, it would include eight more Catalan restaurants:

- **Àbac** (110th)

- **Alkimia** (124th)
- **Espai Kru by Rías de Galicia** (125th)
- **Moments** (126th)
- **Koy Shunka** (137th)
- **Lasarte** (139th)
- **Miramar** (169th)
- **Cinc sentits** (187th)

Of the 17 Catalan restaurants featured on the list, four of them are run by chef **Albert Adrià** (**Tickets**, **Enigma Concept**, **Hojasanta** and **Pakta**), and they all feature among the top 100.

Global results

Andreas Caminada's Swiss restaurant **Schloss Schauenstein** tops the list of the Top 100+ European Restaurants, while the Swedish restaurant **Fäviken** comes second, followed in third position by **Víctor Arguinzoniz's** Basque restaurant **Etxebarri**. **Alain Passard's** restaurant **L'Arpège**, which ranked first in 2016 and 2017, has dropped to fourth position, followed by **Eneko Atxa's** restaurant **Azurmendi**, giving the Basque Country two of the five top places on the list.

The OAD list has only been in existence for just over a decade and, during this time, has become a world-respected culinary guide. It features the opinions of 5,000 food experts who have visited more than 16,000 restaurants.

[See the list of all the featured restaurants.](#)