

= El Celler de Can Roca =

El Celler de Can Roca is a restaurant in Girona , Catalonia , Spain which was opened in 1986 by the Roca brothers , Joan , Josep and Jordi . It was first located next to their parent 's restaurant Can Roca , but moved to its current purpose built building in 2007 . It has been received warmly by critics , and holds three Michelin stars . In 2013 , it was named the best restaurant in the world by the magazine Restaurant , after having been ranked second in 2011 and 2012 . In 2014 , it was named second best restaurant in the world . In 2015 , it was once again named the best restaurant in the world by the magazine Restaurant .

= = Style and Cuisine = =

The cuisine served by the restaurant is traditional Catalan , but with twists to the extent that the Michelin Guide describes it as " creative " . The restaurant has a large wine cellar with some 60 @, @ 000 bottles . Dishes served include those based on perfumes , and with unusual presentations such as caramelised olives served on a bonsai tree .

= = Description = =

El Celler de Can Roca was founded in 1986 by the Roca brothers next to their family 's main restaurant Can Roca which had been open on the site since 1967 . The oldest brother , Joan Roca is the head chef ; Josep Roca , the middle brother , is the sommelier , and the youngest brother , Jordi Roca , is in charge of desserts . Because of their work at the restaurant , the brothers have appeared at Harvard University in the United States as part of the Science and Cooking program .

= = Modernism = =

In late 2007 the restaurant moved to a modern building custom @-@ built for the restaurant about 100 meters from the prior location , with the original location still being used for staff meals . The new layout features wooden floors , with simply dressed tables . On each table sits three stones to signify the three Roca brothers , while the tableware is Rosenthal china . The enlarged kitchen in the new location includes space for thirty chefs to work and also features Joan Roca 's open plan office , so that he can keep an eye on the chefs even while he is doing more administrative tasks . At least one of the three brothers is present for every service . There is a capacity for 45 diners .

= = Media = =

El Celler de Can Roca appeared on the UK television series MasterChef : The Professionals on 13 December 2011 . The three finalists in the competition were asked to cook their own creations for the three Roca brothers , as well as cooking six of the restaurant 's signature dishes for a group of invited guests . Mark Birchall , the 2009 winner of the Roux Scholarship elected to work at El Celler de Can Roca as part of his prize . Birchall was head chef of L 'Enclume in Cartmel , England , under chef @-@ patron Simon Rogan . This resulted in the restaurant appearing on the featured chef series of British chef networking website " The Staff Canteen " .

= = = Menu = = =

The restaurant primarily uses local ingredients from the Catalan area . Simple flavour combinations are combined with molecular gastronomy techniques and unusual presentations of food , including caramelised olives which are presented on a bonsai tree . The Michelin Guide describes the type of cuisine produced by El Celler de Can Roca simply as " creative " , while Edward Owen of The Times said it was a " fusion of traditional dishes with surrealist touches " . Techniques include the freezing of calamari with liquid nitrogen and then blended in order to be piped and baked into a cracker .

When diners first arrive , they are given a selection of small bites from a section of the kitchen called " El Món " , who only produce small snack portions for the guests . They typically demonstrate flavours from around the world and come in sets of five . These introduce the diner to the unusual techniques and presentations of the restaurants . For example , a small ball of frozen spiced fish stock coated in cocoa butter represents Thailand , while the set comes on a purpose @-@ built wooden holder . While there are typical fine dining ingredients including in the menu such as lobster and foie gras , due to the Catalan influence on the menu , ingredients such as pigeon , hake and pig 's trotters also appear . Fish dishes include a crayfish velouté , accompanied by spring onions with cocoa and mint .

They have created some dishes and desserts based on perfumes such as Calvin Klein 's Eternity , Carolina Herrera , Lancôme and Bulgari . This has resulted in a perfume being released by the restaurant itself , called Nuvol de Ilimona . It was based on a dessert served at the restaurant called Lemon Distillation , and was developed to spray as a mist over the diners as they ate the dish . The wine list is split into separate lists for red and white , and is delivered on a trolley to each table .

= = Reception = =

El Celler de Can Roca has been praised by fellow chefs , with Michel Roux describing it as " one of the top restaurants in Europe " , and Michel Roux , Jr. stating that it was his favourite restaurant . Nicholas Lander reviewed the restaurant for the Financial Times in 2008 and also praised the veal tartare , but was impressed by the main of kid goat , and the dessert of sheep 's milk ice cream .

Jonathan Gold of the Wall Street Journal wrote of the presentation of the caramelised olives , describing it as " delectable and unforgettable " . In September 2011 , it was included in a list of the top ten places to eat by Tony Turnbull , The Times food editor . Critic A. A. Gill compared the restaurant to former restaurant El Bulli saying that it wasn 't a direct replacement and was an " outstanding kitchen , and part of the great confident wave of new Spanish food that is complex , technically exhausting , aware of the landscape , history and politics " . The comparison is commonly made , with El Celler de Can Roca often being referred to as the successor to El Bulli which was once ranked as the number one restaurant in the world .

The restaurant was awarded its first Michelin star in 1995 , its second in 2002 and was awarded three star status in 2009 . It remains at that level of accolade as of the 2013 Michelin Guide . El Celler de Can Roca has been listed in The World 's 50 Best Restaurants by Restaurant magazine since 2006 when it was ranked 21st . In 2009 it was ranked fifth and was awarded the prize for being the highest climbing restaurant on the list . In 2010 , it rose one place to fourth and in 2011 , 2012 and 2014 , it was ranked in second place behind Danish New Nordic cuisine restaurant Noma , with fellow Spanish restaurant Mugaritz in third place . On 29 April 2013 the restaurant was named the best in the world . In The Daily Meal 's inaugural list of the best 101 restaurants in Europe in 2012 , El Celler de Can Roca was ranked twelfth . During the same year , it was named as restaurant of the year by The Sunday Telegraph .