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Eyvind Hellström pampers Oslo's diners with French food with a Scandinavian twist at Bagatelle. In a dining room with an understated modern décor, the city's only restaurant with two Michelin stars tickles the palate with creative haute cuisine (including a 12-course fish and game meal) and a wine cellar brimming with fine French and Italian vintages.

www.bagatelle.no

OSLO

BRAY

"Kitchen Chemistry" star chef Heston Blumenthal never went to cooking school, but his lifelong passion for French cuisine led him on a culinary voyage that culminated in the fascinating concoctions on offer at his restaurant The Fat Duck in Bray. Combining principles of molecular gastronomy with his interpretations of French culinary traditions, the kitchen alchemist has boasted three Michelin stars since 2004.



www.fatduck.co.uk

At Daniel, indulge in a luxurious French-American dining experience in the heart of Manhattan's Upper East Side. With signature dishes and world-class vintage wines in a luxurious Old World setting, chef Daniel Boulud ranks among the crème de la crème of restaurants in New York City. The celebrity chef offers further French dining experiences in New York, Las Vegas and Beijing, where Café Boulud opened this spring.

www.danielnyc.com



NEW YORK

FRANSCHHOEK



"Franschhoek" is the name given to the French Huguenot valley in South Africa's Cape Winelands, and thus a fitting location for award-winning French cuisine. Tucked away in secluded gardens, the Relais & Chateaux auberge offers luxury combined with charm. At Le Quartier's Tasting Room, guests can choose from a four, six or eight course dining experience of exquisitely presented culinary delights, from a constantly evolving menu by acclaimed chef Margot Janse.

www.lequartier.co.za



For Raymond Blanc, quality of food is the key to quality of life. A charming expanse of organic gardens, which supply the restaurant and hotel Le Manoir aux Quat'Saisons, is proof of the French chef's long-standing philosophy in action. Not to mention the superb Michelin starred, 100% organic French cuisine.

www.manoir.com

OXFORD

SYDNEY



Curving around the hotel's semi-circular rooftop garden like an urban conservatory, the new Garden Court restaurant at the Sofitel Wentworth Sydney is sure to win the hearts of discerning international visitors and Sydney's gourmets alike. Opened last September, the restaurant offers French fine dining prepared by an international team led by Jess Ong, bringing experience from some of the best kitchens in Europe. A French haute cuisine selection of Lenôtre cakes, pastries and desserts is prepared by Chef Pâtissier Mark Stone, the only chef in Australia with Lenôtre accreditation.

www.sofitelsydney.com.au

HELSINKI

SÃO PAULO



Led by chef Hans Välimäki and maitre d' and sommelier Pekka Koiranen, Chez Dominique is the first address in Helsinki for innovative tastes that combine the best of Nordic and French cuisine. The restaurant rose quickly on the list of best restaurants since it was opened in 1998 and has held two Michelin stars since 2003. Chef Välimäki's witty, culinary vision may be found in cookbooks as well, including his most recent book on desserts, "P.S." (2007).

www.chezdominique.fi



Open since 1999, Brazil meets France at D.O.M. (Dominus Optimus Maximus), a stylish magnet for São Paulo's connoisseurs, where celebrity Chef Alex Atala cleverly combines Brazilian ingredients with the classical techniques he learned during his training in Europe. The result is a ranking among the top 50 restaurants of the world and praise from Atala as the country's next Vongerichten.

www.domrestaurante.com.br