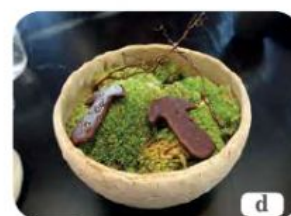


READING

4. What is the best cuisine in the world? Which restaurants are usually the most visited? Read the extract from a travel blog and find the names for the dishes in the pictures below.



Every country has its own culinary *speciality*. While most people travel to see the wonders of the world, we go mostly for the food. After all, it's a pretty great way to experience the culture of an unfamiliar land. But since this world is so large and diverse, it's hard to decide where to focus your culinary efforts. So, here's our list of restaurants around the world you really have to visit.

1) The three-star Michelin **El Celler de Can Roca** prospered on the endless imagination of the trio of gastronomically talented brothers, whose surname translates as "rock" from the Spanish: Joan, the chef, Josep, the *sommelier*, and Jordi, the *pastry chef*. The cuisine served by the restaurant is traditional Catalan, but a bit more creative. This International Restaurant is praised for its artistic serving of courses and impressive desserts. Dishes include a crayfish soup, paired with spring onions, cocoa, and mint, and with unusual presentations such as caramelised olives served on a bonsai tree.

2) **Osteria Francescana** is a small restaurant in a modest Italian town of Modena, which is also rated with 3 stars by the Michelin Guide and boasts some of the most cutting-edge food in Italy. The restaurant is owned and run by chef Massimo Bottura, who is a real genius when it comes to *flavours* and making food beautiful. Bottura's passion for geometry and colour is reflected in all of his dishes, but his innovative cooking techniques are balanced with some more classic Italian culinary traditions. The famous dish of the restaurant is "camouflage"; a thin layer of foie gras decorated with hare blood, chestnut, and herbs set to look like an army suite.

3) **Eleven Madison Park** deserves to be on every foodie's *bucket list*. It is definitely a special occasion restaurant, with outstanding service and attention to detail. Though expensive and Michelin starred, it does not feel conventional. The restaurant offers guests one multi-course tasting menu inspired by the agricultural *bounty* of New York and its *gastronomy*. There is not an *a la carte menu*, but a *tasting menu* consists of over 16 fresh ingredients from which a meal is prepared. Roast duck with honey and lavender is a *signature dish* of the restaurant.

4) The founder of **Noma** Rene Redzepi has built a culinary dynasty by focusing on ingredients from the Scandinavian region. The 4-time best restaurant in the world, Noma has been synonymous with food revolution for reinventing *long-established* Nordic cuisine. The kitchen divides the year into three seasons, where the menu changes to match the current peak of ingredients. From now to the beginning of summer there is a Scandinavian seafood focus. From then till the beginning of fall a vegetable season. After this and to the beginning of 2020, a game and forest menu. Famous dishes to appear on the restaurant's menu over the years include dried moss, ants, and more recently mould.

5. Match the words in colour in the text to their synonyms.

wine steward / wishlist / unique from chef or restaurant / culinary art / tastes / baker /
dishes offered separately / traditional / degustation-menu / generous amount /
spoiling / famous food product