



we're smart[®]

with GREENYARD

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weresmartworld.com



Foreword of chairman Frank Fol

The road to and solutions for a healthier and better world. That's the why.

PAGE 2



About the We're Smart Green Guide 2024

With 1.400 restaurants in 51 countries, the guide is growing every year

PAGE 5



In this edition 2024 of the We're Smart newspaper you will find information about the We're Smart Awards 2024, the Radilicious book, The Most Delicious Think Vegetables Think Fruit Menu 2024 and much more...

NEW We're Smart TOP 100 2024

Every year, We're Smart[®] publishes a ranking of the 100 best vegetable restaurants in the world. The higher your radish score, the more chance you have of being included. Ranking is based on the most consistent application of the Think Vegetables! Think Fruit![®] Philosophy and the general guidelines surrounding the rating of We're Smart[®] Green Guide Radish restaurants.

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Foreword

It's that time again, the annual launch of the We're Smart® Green Guide.

Having travelled the world for months, the We're Smart team is very proud to introduce to you the new discoveries and the new pure plant toppers. You can find everything in the We're Smart Newspaper!

Chairman Frank Fol

The Future of Food is Pure-Plant – and it's accessible for everyone



The future of food is pure-plant, it is tasty and it is nutritious. With both health and sustainability at the forefront of global conversations, it's clear that transitioning to pure-plant diets is not just a trend, but a necessity. A diet rich in delicious fruit & vegetables does not only provides a

wide variety of foods, it also offers superb nutritional value. A food pattern that is proven to reduce the risk of chronic diseases, while also minimizing the environmental impact of food production. Shifting to pure-plant diets can even reduce total global emissions by 25%! Simply put, it's better for people and for the planet.

However, despite the undeniable benefits, there are challenges. Taste remains the number one factor driving food choices, and people don't want to sacrifice flavor for health or sustainability. This is where food innovation must rise to the occasion, and where the best chefs in the world lead the dance. The future of pure-plant foods is clearly not about compromise—it's about creating delicious, nutritious options that appeal to everyone, from health enthusiasts to indulgent food lovers.

At Greenyard, we believe in leading this shift for consumers across the globe. Through our innovations, we are creating foods that deliver on taste, nutrition, and convenience. Whether it's a centre-of-the-plate solution or a perfect snacking option, our goal is to make pure-plant eating as enjoyable and accessible as possible. Working closely with We're Smart and their global network of top chefs will allow us to accelerate towards the future of foods, through inspiring recipes and concepts that make pure-plant eating not only possible, but nothing short of exciting.

Ultimately, it is a shared responsibility. By embracing pure-plant options and making them more attractive and available, we can inspire a global shift toward healthier, more sustainable eating. The movement is growing, and policy follows. And it starts with each of us making conscious, flavorful choices today.

Hein Deprez, Founder & Executive Director Greenyard

Valencia, Pantry of the Mediterranean

The city of Valencia, European Green Capital 2024 and heart of the Mediterranean pantry, proudly hosts the We're Smart Green Guide awards ceremony. An event that brings together the great masters of plant-based cuisine and the world's most influential gastronomic press to celebrate the healthiest and most sustainable culinary practices. The gastronomic sector has also set an example of solidarity and commitment and has shown its support for our city.

This Guide considers Valencia as a unique destination with healthy food, based on natural larders that produce the fresh produce available in our municipal markets and in the city's restaurants. These are true temples of flavour and custodians of the Mediterranean diet's culinary traditions.

Our restaurants have managed to place Valencia on the international gastronomic map, committed to tradition and innovation with the produce of our land as their very foundation. It is they who have led the We're Smart Green Guide to consider Valencia the most suitable place to hold this event.

Valencia is not only strongly committed to culinary talent, but also to a greener and healthier future. The city today, more than ever, demonstrates its ability to look ahead, facing challenges with the same determination with which it has cared for its market garden and surroundings throughout its history.

Come and discover Valencia's personality, where sustainability is cultivated with the same tenacity as its products, a place that preserves the soul of the Mediterranean.

María José Catalá. Mayoress of Valencia



Soul story

We're Smart

Around the world, a new movement is rapidly gathering momentum; one founded on a belief in the power of food. Not only to sustain our own bodies, but to nourish our communities, our societies, and our planet.

At We're Smart, we're devoted to unleash that power, championing the cause of healthy, ethical and sustainable eating. At every level of the food industry. In every corner of the globe. Together with chefs, restaurants, producers, distributors, retailers and regulators, we're here to promote smart solutions. For ourselves, for future generations, and for the wider world on which we all so fundamentally depend.

At We're Smart, we believe that any truly sustainable food culture must place fruit and vegetables centre stage, which is why everything we do is aimed at fuelling the global plant-based movement and supporting those who drive it forward. From the We're Smart Awards that recognise the world's best vegetables restaurants. To the yearly We're Smart Green Guide that ranks them from 1 to the highly prized 5 radishes. We help businesses get the most out of local, seasonal and sustainable produce. We guide food lovers on all 6 continents to where they are served with creativity and flair, and we bring individuals and organisations together who share our vision on the future of food.

Building upon the international reputation of founder Frank Fol, renowned as The Vegetables Chef®, We're Smart combines the passion, creativity and expertise of stakeholders from across the food industry with the visibility, credibility and strength of a truly global network. With a recipe that will guide us to a better world, we have all the key ingredients to push pure plant eating forward and inspire the world to the Think Vegetables! Think Fruit!® philosophy. Today and tomorrow.

We're Smart®

Serving the future of food



**SERVING
THE FUTURE
OF FOOD** 

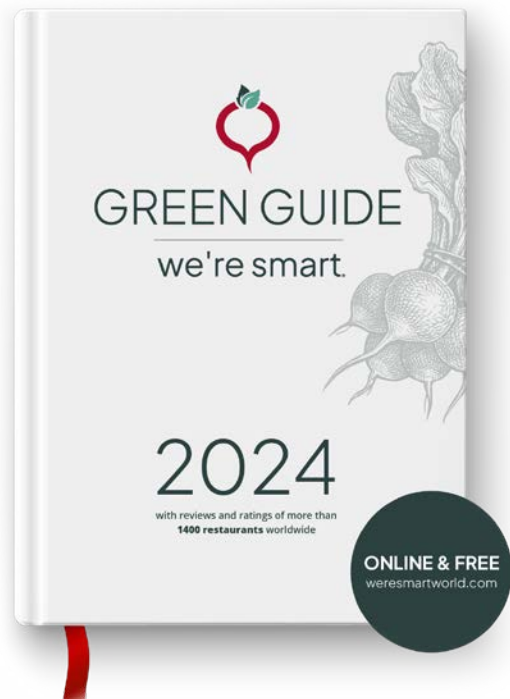
We're Smart® Green Guide 2024

Best vegetables restaurants

Every year, We're Smart® World publishes the online gastronomic guide We're Smart® Green Guide. The guide groups together restaurants, businesses and organisations from around the world that put We're Smart® World's Think Vegetables! Think Fruit! philosophy into practice. It also touches upon numerous ecological and social criteria such as the use of local and seasonal produce, consumption of water and energy, working conditions, etc. on the basis of clear and transparent parameters.

The We're Smart® Green Guide has grown exponentially over the past few years. What began as a culinary guide of vegetables restaurants in the Benelux now contains reviews and ratings for around 1400 restaurants in over 51 countries worldwide. As such, the We're Smart® Green Guide has become the no. 1 authoritative reference for fruit and vegetable lovers around the world.

The We're Smart® Green Guide includes separate sections for culinary restaurants on the one hand and food concepts such as chains and catering on the other hand. The restaurants are given a rating from 1 to 5 radishes while the other food concepts are recognized with the radish leaf symbol.



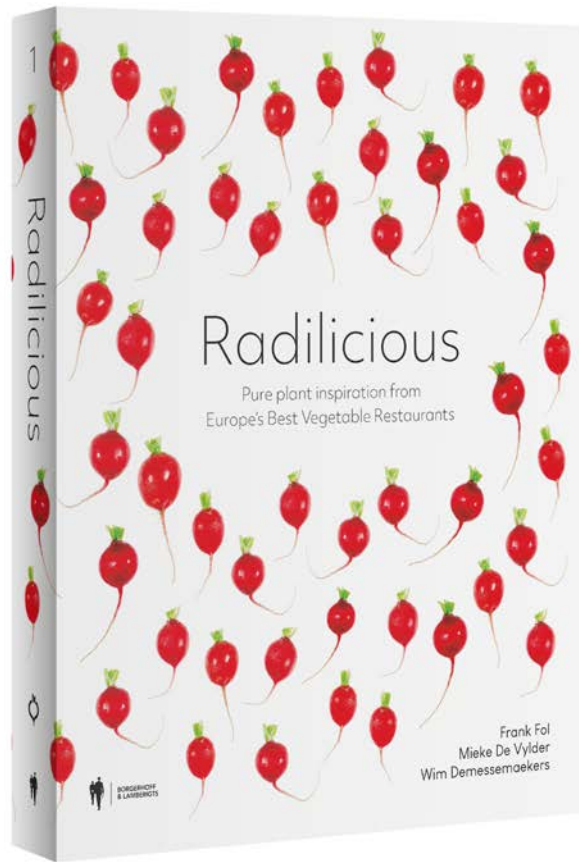
SCAN QR



Radilicious book N°1

Discover a world of virtuoso creativity in which fruit, vegetables, herbs and flowers take centre stage on the plate. Twenty of the best vegetable restaurants in Europe tantalise your senses with pure nature.

You are treated to the inspiring and revolutionary story of chefs who are creating a future that tastes utterly sublime. In 100 signature recipes, they reveal the secrets for elevating plant-based cuisine to gastronomic heights. An appetiser on a delectable journey in which we nourish ourselves and nature with that which is delicious, healthy and sustainable. That whets your appetite for more.



1. Aards Paradjs

Leek flower stem

SERVES 4

Leek flower stem

4 leek flower stems or leek asparagus
1 tsp fennel seeds
1 tsp aniseed
5 cl olive oil

- Peel the lower part of the leek asparagus and keep the green part whole, just like regular green asparagus. Cook in salted water until al dente, slice the green part. Briefly fry the vegetables in the pan with olive oil and a few fennel seeds and aniseed.

Green leek oil

½ litre of olive oil
Leek green from 2 leek stalks

- Blanch the leek green and blend with the olive oil for about 15 minutes in the Thermomix at 70 °C to obtain a nice bright green oil.



Broad bean koji

Aspergillus oryzae (Koji mould)
250 g fresh double-podded broad beans
100 g plant-based butter

- Steam half the broad beans and allow to cool to about 36 °C, add the Aspergillus oryzae and mix well. Leave in a humid, warm room with a constant temperature of about 36 °C for 5 days to allow a nice aromatic layer of mould to develop. Add the butter and blend until smooth in the Thermomix.
- Steam the other half of the broad beans and mix until smooth with the cream from the previous step. The first, slightly more acidic cream and the second, sweeter cream form an original complex balance of flavours.

Finishing

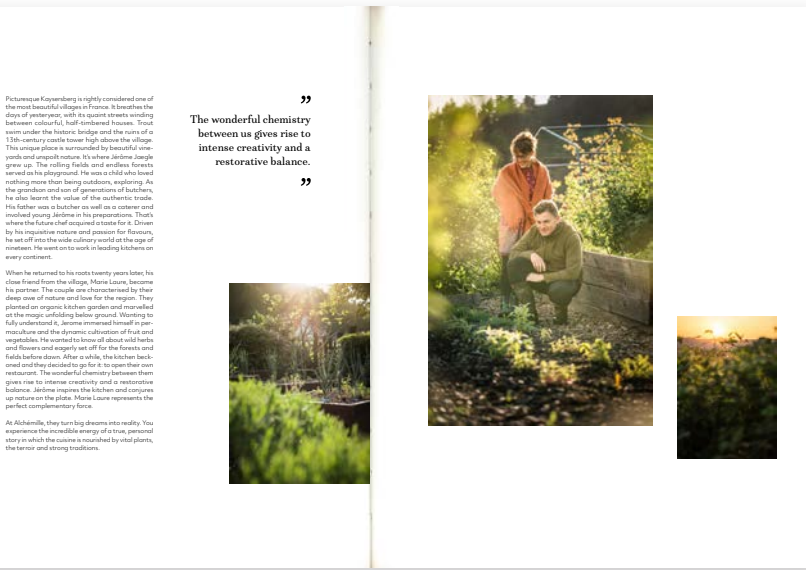
Allium flowers

- Pour the leek oil onto a deep plate, place the leek flower stems on top. Finish with the flowers.

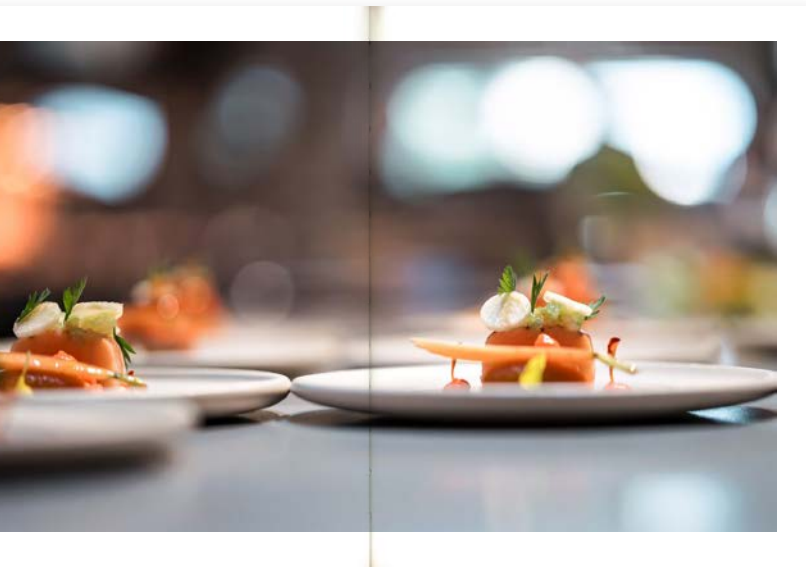


Order the Radilicious book

Let your senses be tantalized by Wer'e Smart European Best Vegetable chefs! In this impressive book, twenty 5 radishes chefs take you on an exciting, culinary adventure in pure plant-based cuisine. 'Radilicious' brings their inspiring and revolutionary stories and serves up the limitless flavors and possibilities of pure plant-based in 100 delectable recipes. This book, in collaboration with We're Smart, goes beyond a cookbook. It is a testament to the growing, global passion for unforgettable, culinary experiences with which we feed ourselves and nature. Be inspired by more than 400 pages of creativity and a future in which fruits and vegetables play the leading role.



photography by Wim Demessemaekers



Scan QR and order the book



Are you interested to participate in Radilicious N°2

If you are listed in the We're Smart Green Guide with 5 radishes you can subscribe for a second edition of the book. Just scan the QR-code and register.

Scan QR and register





UNTOUCHABLES

we're smart.

The highest achievement for a vegetable chef is the We're Smart recognition from Untouchable. But what does this mean for you and for the chef involved?

For you as a We're Smart guest:

A We're Smart Untouchable is the pinnacle within the World's Best Vegetable Restaurants. Becoming Untouchable is only possible if the restaurant have been ranked No 1 Best Vegetable Restaurant in the World for 2 consecutive years. These restaurants hover above the We're Smart TOP100 as culinary pure plant wizards/pioneers. A passage in their restaurant or other culinary activities is always an exceptional pure plant experience that you will look back on for years to come.

For the We're Smart Untouchables:

This rating is the highest recognition for chefs who focus on pure plant. This recognition is lifelong. An Untouchable also has a responsibility, which is to help spread the message of pure plant by actively communicating with We're Smart, hosting workshops at international events and participating in debates and conferences. Also, the We're Smart Untouchable gets a place in the "council of wise men" of We're Smart World, where they help guide the project with their strong knowledge and experience within the We're Smart movement.



Xavier Pellicer - Healthy Kitchen
Barcelona



René Mathieu - La Distillerie
Luxembourg



Emile van der Staak - De Nieuwe Winkel
Nijmegen

MORE INFO

















DISCOVERY AWARDS WINNERS 2024

we're smart.

Every year, the We're Smart® Green Guide recognizes the efforts of new or recently opened restaurants. **The Discovery of the Year Award** is only presented in countries that have at least 3 new discoveries with 3 radishes or higher. This year we have awarded **12 restaurants** from **12 countries**.

 <p>Souvenir (Ghent) Vilhjalmur Sigurdarson</p>	 <p>La Mirande (Avignon) Florent Pietravalle</p>	 <p>Limaná (Lima) Anita Belaunde</p>
 <p>Silberstreif (Südhaz) Eric Jadischke</p>	 <p>De Tuinkamer in Priona (Schuinesloot) Alwin Leemhuis</p>	 <p>Il Mirto (Folio) Tommaso Luongo</p>
 <p>Florilège (Tokyo) Hiroyasu Kawate</p>	 <p>Fabrik (Austin) Je Wallerstein</p>	 <p>Luciole (La Chaux-De-Fonds) Daniel Baker</p>
 <p>Plates (London) Kirk Hayworth</p>	 <p>Fierro (Valencia) Carito Lourenço German Carrizo</p>	 <p>VeVe (Copenhagen) Mateus Silva</p>


MORE INFO



The Most Delicious Think Menu



Courgette – Shio K
La Mirande – Av

 **Tomato – Tonburi – G**
Triptyque – Waterin



2 x Aspa
La Madernessa –

 **Pumpkin – Avocado**
Central – L



5 x Peas – Sorrel – P
La Rei Natura – Serra

 **Swiss Chard – Tap**
Fierro – Vale

Glazed salsify – Pum
Maison Médard – B



 **Grilled Aubergine**
La Aquarela – Gra

Mango curry – Herbs i
Ricard Camarena

Live experienced by Frank F
Founder & Chairman We'


Vegetables! Think Fruits!® 2024

Koji – Green chilli. 
Lyon, France




Smiling – Finger Lime.
Amsterdam, Netherlands



Paragus. 
Guarene, Italy



– Burnt Vegetables.
Lima, Peru

Peas Flower – Elder. 
Alba, Italy




Patata – Pine nuts.
Barcelona, Spain



Pumpkin miso – Chips. 
Boulleret, France

– Yeast – Cherry.
Las Palmas de Gran Canaria, Spain

– Crunchy seeds. 
Valencia, Spain





TOP 100 2024

we're smart.

Every year, We're Smart® World publishes a list of the world's 100 best culinary vegetables restaurants. The top of the list – naturally – is **the World's Best Vegetables Restaurant of the Year.**

- | | | | | | |
|-------|--|--|-------|--|---|
| N° 1 | | El Invernadero <i>Madrid (Spain)</i> | N° 26 | | Noma <i>Copenhagen (Denmark)</i> |
| N° 2 | | Central <i>Lima (Peru)</i> | N° 27 | | Bras <i>Laguiole (France)</i> |
| N° 3 | | Piazza Duomo <i>Alba (Italy)</i> | N° 28 | | Arabelle <i>Marcin (Belgium)</i> |
| N° 4 | | Vrijmoed <i>Ghent (Belgium)</i> | N° 29 | | Arnolfo <i>Colle Di Val D'elsa (Italy)</i> |
| N° 5 | | Flore <i>Amsterdam (The Netherlands)</i> | N° 30 | | Florilège <i>Tokyo (Japan)</i> |
| N° 6 | | Ricard Camarena <i>Valencia (Spain)</i> | N° 31 | | Seven Swans <i>Frankfurt (Germany)</i> |
| N° 7 | | L'Oustau de Baumanière <i>Les Baux-de-Provence (France)</i> | N° 32 | | Fierro <i>Valencia (Spain)</i> |
| N° 8 | | Geranium <i>Copenhagen (Denmark)</i> | N° 33 | | Amaranth <i>Merelbeke (Belgium)</i> |
| N° 9 | | Humus x Hortense <i>Brussels (Belgium)</i> | N° 34 | | The Dining Room <i>Sussex (UK)</i> |
| N° 10 | | Villa Aida <i>Wakayama (Japan)</i> | N° 35 | | Maz <i>Tokyo (Japan)</i> |
| N° 11 | | La Salita <i>Valencia (Spain)</i> | N° 36 | | Kol <i>London (UK)</i> |
| N° 12 | | De Librije <i>Zwolle (The Netherlands)</i> | N° 37 | | Menssa <i>Brussels (Belgium)</i> |
| N° 13 | | Sanaburi - Satoyama Jujo <i>Niigata (Japan)</i> | N° 38 | | Joia <i>Milan (Italy)</i> |
| N° 14 | | Eleven Madison Park <i>New York (USA)</i> | N° 39 | | Mil <i>Moray Cusco (Peru)</i> |
| N° 15 | | La Rei Natura <i>Serralunga d'Alba (Italy)</i> | N° 40 | | Tsushimi <i>Nirasaki, Yamanashi (Japan)</i> |
| N° 16 | | Plates <i>London (UK)</i> | N° 41 | | Alchémille <i>Kaysersberg (France)</i> |
| N° 17 | | L'air du temps <i>Liernu (Belgium)</i> | N° 42 | | Sud777 <i>Pedregal (Mexico)</i> |
| N° 18 | | Bolenius <i>Amsterdam (The Netherlands)</i> | N° 43 | | Grön <i>Helsinki (Finland)</i> |
| N° 19 | | Tian Vienna <i>Vienna (Austria)</i> | N° 44 | | 't Aards Paradijs <i>Merendree (Belgium)</i> |
| N° 20 | | La Table De Castigno <i>Assignan (France)</i> | N° 45 | | Kjolle <i>Lima (Peru)</i> |
| N° 21 | | La Madernassa <i>Guarene (Italy)</i> | N° 46 | | De Tuinkamer in Priona <i>Schuinesloot (The Netherlands)</i> |
| N° 22 | | La Mirande <i>Avignon (France)</i> | N° 47 | | Mirazur <i>Menton (France)</i> |
| N° 23 | | De Vijf Seizoenen <i>Brakel (Belgium)</i> | N° 48 | | Brut172 <i>Reijmerstok (The Netherlands)</i> |
| N° 24 | | Triptyque <i>Wateringen (The Netherlands)</i> | N° 49 | | Zilte <i>Antwerp (Belgium)</i> |
| N° 25 | | Mutsukari <i>Ginza/Tokyo (Japan)</i> | N° 50 | | Faro <i>Tokyo (Japan)</i> |



TOP 100 2024

we're smart.

MORE INFO



- N° 51 **Sojiki Nakahigashi** *Kyoto (Japan)*
- N° 52 **Neon** *Lier (Belgium)*
- N° 53 **Choux** *Amsterdam (The Netherlands)*
- N° 54 **Virens** *Barcelona (Spain)*
- N° 55 **L'Enclume** *Cartmel (UK)*
- N° 56 **L'air des sens** *Zoutleeuw (Belgium)*
- N° 57 **The Forest Side** *Grasmere (UK)*
- N° 58 **Spectrum** *Amsterdam (The Netherlands)*
- N° 59 **Moment** *Ronde (Denmark)*
- N° 60 **Langdon Hall** *Ontario (Canada)*
- N° 61 **Magdalena** *Rickenbach (Switzerland)*
- N° 62 **Oz** *Fürstenuw (Switzerland)*
- N° 63 **Souvenir** *Ghent (Belgium)*
- N° 64 **De Treeswijkhoeve** *Waalre (The Netherlands)*
- N° 65 **Le Vieux Château** *Flobecq (Belgium)*
- N° 66 **Hofke van Bazel** *Bazel (Belgium)*
- N° 67 **La Grenouillère** *Montreuil (France)*
- N° 68 **Ma langue sourit** *Moutfort (Luxembourg)*
- N° 69 **Basiliek** *Harderwijk (The Netherlands)*
- N° 70 **Ark** *Copenhagen (Denmark)*
- N° 71 **Apricity** *London (UK)*
- N° 72 **Fabrik** *Austin (USA)*
- N° 73 **Moor Hall** *Lancashire (UK)*
- N° 74 **La Aquarela** *Gran Canaria (Spain)*
- N° 75 **Picea** *Lech am Arlberg (Austria)*
- N° 76 **De Poorterij** *Dilsen-stokkem (Belgium)*
- N° 77 **Het Kook Atelier op Oost** *Oosterend (Netherlands)*
- N° 78 **Ca' Matilde** *Rubbiano (Italy)*
- N° 79 **Gatblau** *Barcelona (Spain)*
- N° 80 **Maggese** *San Miniato (Italy)*
- N° 81 **Pollevie** *'s Hertogenbosch (The Netherlands)*
- N° 82 **Il Mirto** *Forio (Italy)*
- N° 83 **The Walled Gardens** *Manchester (UK)*
- N° 84 **Limaná** *Lima (Peru)*
- N° 85 **De Kas** *Amsterdam (The Netherlands)*
- N° 86 **Mayta** *Lima (Peru)*
- N° 87 **Reale** *Castel di Sagro (Italy)*
- N° 88 **Rijks** *Amsterdam (The Netherlands)*
- N° 89 **Lamdre** *Beijing (China)*
- N° 90 **Noon** *Mumbai (India)*
- N° 91 **One** *Roermond (The Netherlands)*
- N° 92 **Riverford Field Kitchen** *Devon (UK)*
- N° 93 **Astera** *Portland (USA)*
- N° 94 **Cuculia** *Florence (Italy)*
- N° 95 **Patrick Devos** *Bruges (Belgium)*
- N° 96 **Culina Hortus** *Lyon (France)*
- N° 97 **La Colombe** *Constantia (South-Africa)*
- N° 98 **Butterfly** *Lucca (Italy)*
- N° 99 **Natura** *Helsinki (Finland)*
- N° 100 **Amber** *Hong Kong (China)*



TOP 10 PER COUNTRY 2024

we're smart.

The aim of rating the top 10 by country is to offer talented chefs and restaurateurs the recognition they deserve while helping them inspire others to follow the same path.

TOP 10 BELGIUM

- N° 1  **Vrijmoed** *Ghent*
- N° 2  **Humus X Hortense** *Brussels*
- N° 3  **L'Air du Temps** *Liernu*
- N° 4  **De Vijf Seizoenen** *Brakel*
- N° 5  **Arabelle Meirlaen** *Marchin*
- N° 6  **Amaranth** *Merelbeke*
- N° 7  **Menssa** *Brussels*
- N° 8  **'t Aards Paradijs** *Merendree*
- N° 9  **Zilte** *Antwerp*
- N° 10  **Neon** *Lier*

TOP 10 LUXEMBOURG

- N° 1  **La Distilerie** *Bourglinster*
- N° 2  **Ma Langue Sourit** *Moutfort*
- N° 3  **Fani** *Roeser*
- N° 4  **Léa Linster** *Frisange*
- N° 5  **Les Jardins D'Anaïs** *Luxembourg*
- N° 6  **Coté Court** *Bourglinster*
- N° 7  **Ryodo** *Luxembourg*
- N° 8  **Public House** *Luxembourg*
- N° 9  **Mosconi** *Luxembourg*
- N° 10  **Apdikt** *Steinfort*

TOP 10 THE NETHERLANDS

- N° 1  **De Nieuwe Winkel** *Nijmegen*
- N° 2  **Flore** *Amsterdam*
- N° 3  **De Librije** *Zwolle*
- N° 4  **Bolenius** *Amsterdam*
- N° 5  **Triptyque** *Wateringen*
- N° 6  **De Tuinkamer @Priona** *Schuinesloot*
- N° 7  **Brut172** *Reijmerstok*
- N° 8  **Choux** *Amsterdam*
- N° 9  **Spectrum** *Amsterdam*
- N° 10  **De Treeswijkhoeve** *Waalre*


TOP 10 SPAIN

- N° 1  **Xavier Pellicer Healthy Kitchen** *Barcelona*
- N° 2  **El Invernadero** *Madrid*
- N° 3  **Ricard Camarena** *Valencia*
- N° 4  **La Salita** *Valencia*
- N° 5  **Fierro** *Valencia*
- N° 6  **Virens** *Barcelona*
- N° 7  **La Aquarela** *Gran Canaria*
- N° 8  **Gatblau** *Barcelona*
- N° 9  **Tony García Espacio Gastronómico** *Almeria*
- N° 10  **Azurmendi** *Larrabetzy*

TOP 10 ITALY

- N° 1  **Piazza Duomo** *Alba*
- N° 2  **La Rei Natura** *Serralunga D'Alba*
- N° 3  **La Madernassa** *Guarene*
- N° 4  **Arnolfo** *Colle di Val D'Elsa*
- N° 5  **Joia** *Milan*
- N° 6  **Ca'Matilde** *Rubbiano Quattro*
- N° 7  **Maggese** *San Miniato*
- N° 8  **Il Mirto** *Forio*
- N° 9  **Reale** *Castel di Sagro*
- N° 10  **Cuculia** *Florence*

TOP 10 DENMARK

- N° 1  **Geranium** *Copenhagen*
- N° 2  **Noma** *Copenhagen*
- N° 3  **Moment** *Ronde*
- N° 4  **Ark** *Copenhagen*
- N° 5  **VeVe** *Copenhagen*
- N° 6  **Alouette** *Copenhagen*
- N° 7  **Kadeau** *Copenhagen*
- N° 8  **Domestic** *Aarhus*
- N° 9  **Tabu** *Aalborg*
- N° 10  **AOC** *Copenhagen*



TOP 10 PER COUNTRY 2024

we're smart.

MORE INFO



The aim of rating the top 10 by country is to offer talented chefs and restaurateurs the recognition they deserve while helping them inspire others to follow the same path.



TOP 10 UNITED KINGDOM

- N° 1 **Plates** *London*
- N° 2 **The Dining Room** *Sussex*
- N° 3 **Kol** *London*
- N° 4 **L'Enclume** *Cartmel*
- N° 5 **The Forest Side** *Grasmere*
- N° 6 **Apricity** *London*
- N° 7 **Moor Hall** *Lancashire*
- N° 8 **The Walled Gardens** *Manchester*
- N° 9 **The Riverford Field Kitchen** *Devon*
- N° 10 **Silo** *London*



TOP 10 USA

- N° 1 **Eleven Madison Park** *New York*
- N° 2 **Fabrik** *Austin*
- N° 3 **Astera** *Portland*
- N° 4 **The French Laundry** *Yountville*
- N° 5 **abcV** *New York*
- N° 6 **Atelier Crenn** *San Francisco*
- N° 7 **Blue Hill at Stone Barns** *Tarrytown*
- N° 8 **Single Thread Farms** *Healdsburg*
- N° 9 **Oyster Oyster** *Washington*
- N° 10 **Family Meal at Blue Hill** *New York*



TOP 10 FRANCE

- N° 1 **L'Oustau de Baumanière** *Les Baux de Provence*
- N° 2 **La Table de Castigno** *Assignan*
- N° 3 **La Mirande** *Avignon*
- N° 4 **Bras** *Laguiole*
- N° 5 **Alchémille** *Kaysersberg*
- N° 6 **Mirazur** *Menton*
- N° 7 **La Grenouillère** *Montreuil*
- N° 8 **Culina Hortus** *Lyon*
- N° 9 **L'Arpège** *Paris*
- N° 10 **Datil** *Paris*



TOP 10 GERMANY

- N° 1 **Seven Swans** *Frankfurt*
- N° 2 **Silberstreif** *Sudharz*
- N° 3 **Masters** *Blankenhain*
- N° 4 **Bootshaus** *Bingen am Rhein*
- N° 5 **Kopps** *Berlin*
- N° 6 **Mural Farmhouse** *München*
- N° 7 **Aura** *Wirsberg*
- N° 8 **Horvath** *Berlin*
- N° 9 **Lafleur** *Frankfurt*
- N° 10 **Rüpel** *Hannover*



TOP 10 SOUTH-AFRICA

- N° 1 **La Colombe** *Constantia*
- N° 2 **Pier** *Cape Town*
- N° 3 **Wolfgat** *Paternoster*
- N° 4 **Babylonstoren** *Simondium*
- N° 5 **La Petit Colombe** *Franschhoek*
- N° 6 **Foxcroft** *Constantia*
- N° 7 **Fyn** *Cape Town*
- N° 8 **Chefs Warehouse at Tintswalo Atlantic** *Hout Bay*
- N° 9 **The Werf** *Groot Drakenstein*
- N° 10 **Jordan** *Stellenbosch*



TOP 10 JAPAN

- N° 1 **Villa Aida** *Wakayama*
- N° 2 **Sanaburi** *Niigata*
- N° 3 **Mutsukari** *Tokyo*
- N° 4 **Florilège** *Tokyo*
- N° 5 **Maz** *Tokyo*
- N° 6 **Tsushimi** *Nirasaki*
- N° 7 **Faro** *Tokyo*
- N° 8 **Sojiki Nakahigashi** *Kyoto*
- N° 9 **Narisawa** *Tokyo*
- N° 10 **Respiracion** *Ishikawa*



TOP 10 PER COUNTRY 2024











we're smart.

The aim of rating the top 10 by country is to offer talented chefs and restaurateurs the recognition they deserve while helping them inspire others to follow the same path.











TOP 10 PERU

- N° 1  **Central** *Lima*
- N° 2  **Mil** *Moray Cusco*
- N° 3  **Kjolle** *Lima*
- N° 4  **Limana** *Lima*
- N° 5  **Mayta** *Lima*
- N° 6  **Green Point** *Cusco*
- N° 7  **Fiesta** *Lima*
- N° 8  **El pan de la Chola** *Lima*
- N° 9  **Maido** *Lima*
- N° 10  **Clon** *Lima*

TOP 10 AUSTRIA

- N° 1  **Tian** *Vienna*
- N° 2  **Picea** *Lech am Arlberg*
- N° 3  **Jola** *Vienna*
- N° 4  **Guat'z Essen** *Stumm*
- N° 5  **Steirereck** *Vienna*
- N° 6  **Landhaus Bacher** *Mautern*
- N° 7  **Yoga** *Leutasch*
- N° 8  **Didilicious** *Salzburg*
- N° 9  **Allergiker Café** *Vienna*
- N° 10  **Esszimmer Schwanen** *Bizau*

TOP 10 SWITZERLAND

- N° 1  **Magdalena** *Rickenbach*
- N° 2  **Oz** *Fürstenu*
- N° 3  **Luciole** *La Chaud-de-Fonds*
- N° 4  **Osteria del Centro** *Comano*
- N° 5  **Stüva Colani** *Madulain*
- N° 6  **Schauenstein Schloss** *Fürstenu*
- N° 7  **The Restaurant at The Dolder Grand** *Zürich*
- N° 8  **Neue Taverne** *Zürich*
- N° 9  **Hiltl** *Zürich*
- N° 10  **EquiTable** *Zürich*










TOP 10 AUSTRALIA

- N° 1  **Brae** *Birregurra*
- N° 2  **Yellow** *Potts Point*
- N° 3  **Gaia Retreat** *Brooklet*
- N° 4  **Lona Misa** *Melbourne*
- N° 5  **Serotonin** *Burnley Melbourne*
- N° 6  **Noosa Beach House** *Noosa Heads*
- N° 7  **Aloft** *Hobart - Tasmania*
- N° 8  **Attica** *Melbourne*
- N° 9  **Blackwood Pantry** *Cronulla*
- N° 10  **Smith and Daughters** *Fitzroy Melbourne*

TOP 10 PORTUGAL

- N° 1  **Arkhe** *Lisbon*
- N° 2  **Fava Tonka** *Porto*
- N° 3  **Encanto** *Lisbon*
- N° 4  **Seiva** *Porto*
- N° 5  **Boubou's** *Lisbon*
- N° 6  **Sem** *Lisbon*
- N° 7  **Cura** *Lisbon*
- N° 8  **Quinta do Ameiro** *Azueira*
- N° 9  **Ocean** *Porches*
- N° 10  **Apego** *Porto*

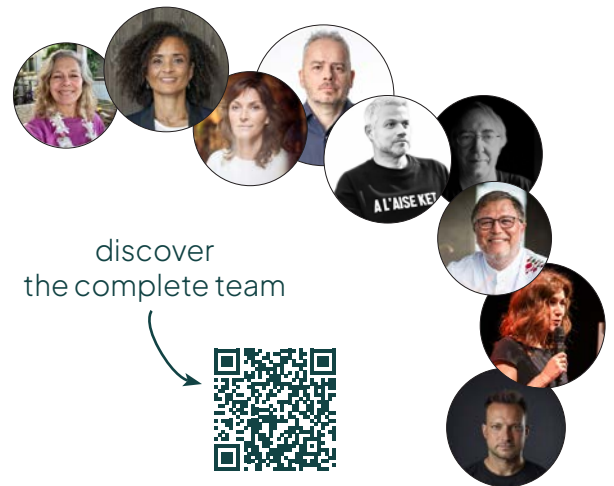
TOP 10 THAILAND

- N° 1  **PRU** *Phuket*
- N° 2  **Jahn** *Koh Samui*
- N° 3  **Gaa** *Bangkok*
- N° 4  **Amanpuri** *Surin Phuket*
- N° 5  **Jampa** *Phuket*
- N° 6  **80/20** *Bangkok*
- N° 7  **Bo.Lan** *Bangkok*
- N° 8  **Koh** *Koh Samui*
- N° 9  **Saffron** *Koh Samui*
- N° 10  **The Living Room** *Yao noi*

We're Smart Team

We're Smart is a movement of like-minded people.

We're Smart therefore wants to be fully transparent to anyone who believes in the values of We're Smart and wants to be part of a structural change that our society and world needs in the future. And the future is now. That is why we are also happy to introduce to you the day-to-day We're Smart Team across its various components. In addition, there are many people from the We're Smart community who contribute to the constant evolution by giving input, sharing experiences and discoveries, and actively putting We're Smart on the map by putting us in the spotlight on social media. It is also important to know that the inspection and editorial team jointly make decisions for the We're Smart Green Guide.



We would like to thank everyone who plays a role in this movement. Together we can make the world tastier, healthier and more sustainable!

The Think Vegetables! Think Fruit!® philosophy follows three steps:

Step 1:

When you create your menus, think first about the vegetables and/or fruit you want to use, and which vegetables and fruit are in season that time of year. In this way, vegetables will be at their best whilst having a lower footprint, they will become the focus of each dish, and they will be the determining factor in the way each dish tastes.

Step 2:

Choose among the 58 techniques featured to discover new and less well-known ways to prepare fruit and vegetables.

Step 3:

Then think about additions such as certain types of grain, meat substitutes, meat, fish or other protein. The goal is to have each meal throughout the week to be mostly Pure Plant.

4 TIPS

Use healthier vegetable-based sauces to enhance the flavour of your dish. For example, tahini, guacamole, olive oil based sauces such as pesto and Légumaises® sauces are a healthy and delicious alternative to many mayonnaise-based sauces.

Pay attention to the colours on your plate. Vegetables and fruit often have distinctive colours that can jazz up a dish. Plus, the brighter the colours, the more antioxidants you'll find in your vegetables.

Follow the seasons. Local vegetables are best in taste and nutritional value only during their respective season.

Use only high quality produce. Choose the freshest regional fruit and vegetables you can find.



GENERAL GUIDELINES

we're smart.



How do we judge a vegetable restaurant?

Every year we choose the best vegetable restaurants. Our rigorous selection process is based on the Think Vegetables! Think Fruit!® philosophy and follows an in-house ranking system based on our symbol of recognition; the “Rad-ish”.

We rank each restaurant from 1 to the highly rated 5 Radishes. In order to be included in our Green Guide, and evaluated alongside the best vegetable restaurants out there, the main event of the meal needs to be vegetables and fruit. Besides the restaurant’s ratio of plant to animal ingredients, important factors are taste, originality and creativity, presentation, preparation techniques, the use of the ingredient’s natural colors, and effective communication (both online and at location) of the fruit and vegetables used.

We also evaluate on criteria based on the use of local and seasonal ingredients, food waste levels and waste management, ecological footprint, and social impact. The highest ratings are awarded only to those restaurants going above and beyond to operate in a way that is both ethical and environmentally friendly.

Pure Plant

Throughout these Guidelines, you’ll notice us using the term “Pure Plant”, a term which captures the essence of what we stand for and what think the future of food should look like. Pure Plant, the future of food, is a powerful statement that represents our mission and vision of a healthier, more sustainable world. In this guide, we embark on a culinary adventure that explores the fullest potential of pure-plant food experiences and unveils a future that is not only tasty and endlessly diverse, but also healthy and ecologically responsible.

What it means? It all starts with a firm commitment to embracing the abundant gifts that nature offers us, in its most natural (“Pure”) forms. Vegetables and fruit (“Plant”) are the foundation on which our restaurant-assessment is built.

We focus on the natural product, vegetables and fruit in all their natural glory and greatness, with processing kept to a minimum and with maximum respect for their authentic taste, colour and texture.

What Pure Plant does not represent, however, is 100% plant-based. We do not tend to exclude or prohibit animal-based ingredients all together. We are a movement determined to create healthier diets around the world by including more vegetables and fruit. By doing so we automatically decrease our consumption of animal-based ingredients, without losing track of what’s actually healthy. This often is the case in plant-based or vegan diets; French fries and crisps, for example, although being plant-based and vegan, are not Pure Plant foods. Pure Plant is therefore a much broader term in which not only ethical and sustainable, but also health factors come into play.



GREEN GUIDE

we're smart.



“A traditional restaurant in evolution, offering exceptional vegetable/fruit preparations



“A vegetable ambassador, offering surprising vegetable/fruit preparations



“A vegetable-forward restaurant, with extra focus on sustainability”



“An extraordinary vegetable restaurant, fundamentally innovative and creative”



“A Pure Plant Pioneer, paving the way into untouched territory”

Introducing podcast



“We at Edible Planet Ventures are absolutely delighted to announce our partnership with We are a Smart World and Naked Innovations for the

launch of The Green Spoon series on the FoodTech Junkies Podcast. This collaboration epitomizes the intersection of culinary creativity, technological innovation, and sustainability. Together, we aim to drive meaningful conversations that not only satisfy our listeners’ intellectual appetite but

also propel the global community towards a more sustainable and delicious future. We believe this podcast will serve as a catalyst for change, encouraging individuals and industries to embrace the plant-based and eco-friendly revolution that is essential for our planet.”

Sharon Cittone, Founder/CEO, Edible Planet Ventures

Le Nouveau Chef –The Undyed Collection

Our iconic products in undyed fabric. This collection marks the beginning of Project Redefined – a series of initiatives dedicated to further minimizing our environmental footprint. With fewer optical brighteners and made from 65% rPET and 35% lower impact cotton (compared to conventional cotton), this collection helps to reduce our impact.

As We’re Smart partner, Le Nouveau Chef provides the undyed chef jackets, therefore we’d like to invite you to explore the creation process. The Undyed Collection was born from a commitment to significantly reduce CO2 emissions, energy usage, and water consumption.



Scan the QR-code to order



Le Nouveau Chef



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Pressfiles