

All you can eat Global

Preface

Whether tucking in to deliciously fresh market produce in Perth, seeking out a chocolate shop in Tokyo or cosying up in Berlin's best new coffee house, we've travelled the world in search of the best in fine food.



Farmers' markets Perth

Low start-up costs and flexible working hours are making Perth's farmers' markets an increasingly attractive proposition for enterprising food sellers and produce-conscious chefs. Since the establishment of the Mount Claremont and Subiaco sites in 2008 and 2009 respectively, the popularity of markets has increased steadily.

Although seasonal produce is the star of the show, the market-food scene also has its admirers. This is not just among shoppers but also cooks seeking new opportunities outside a traditional kitchen in order to earn a crust. "People are easygoing and the sellers are all happy," says Jason Jujnovich, a former restaurant owner who now runs street-food stall Back to Balkan.

While Jujnovich is dubbing this stage of his career a "working holiday", tales of market sellers parlaying their success into bigger things aren't uncommon. Daragh and Trish Grier of Wild Bakery, for example, laid the foundations for their prosperous Fremantle business at the Subiaco farmers' market. "I'm thrilled to see small-businesses succeeding," says Sally Lewis, event organiser of the Subiaco and City of Perth Twilight Hawker markets. "But most satisfying of all is seeing the thriving communities that these markets promote." — MV subifarmersmarket.com.au; mtclaremontfarmersmarket.com.au



PHOTOGRAPHERS: SIMON PYNT, DAVID DE VLEESCHAUWER, JESSE DAVID HARRIS, LI-HAN LIN, ALEXA FIRMINICH



Distrik Coffee Berlin

Having moved to Berlin four years ago, British-born Sophie Hardy realised her dream of opening a coffee shop in December 2014. The full-time science teacher and her German partner Hannes Haake (both pictured) have transformed the first floor of a pre-war building in Mitte into a space offering organic food and top-notch coffee. "We source our beans from London, Paris and Berlin and serve food with a healthy slant, plus home favourites," says Hardy. — RU distrikcoffee.de



Star dish

Dutch fat-ass tenderloin Vesper Hotel, Noordwijk, the Netherlands

Brothers Michiel and Martijn van den Berg have transformed a century-old building in the historic seaside town of Noordwijk into the Vesper Hotel and restaurant opened in 2014. Its unflatteringly named but delicious Dutch fat-ass tenderloin is sourced from the native cows that graze along the banks of the Maas River. With a baked Roseval potato and al dente organic carrots (*bosperen*), Vesper's food is served with a view of the North Sea amid eclectic décor designed by Paris-based Studio Akkerhuis. — DEP vesperhotel.com



24
Tune in to The Menu

WEDNESDAY 19.00 UK TIME

Every Friday, Monocle 24 listeners are served up a platter of cutting-edge chefs, exciting restaurants, bartenders with new ideas and the latest food trends from Helsinki to Hong Kong, Sydney to São Paulo, on *The Menu*. Sounds tasty.



Ormiale vineyard Bordeaux

Founded eight years ago by artist Fabrice Domercq (pictured, seated) and designer Jasper Morrison (on left), Ormiale vineyard makes rugged red wines at its idyllic location in the Bordeaux region, 10 minutes' drive south of Saint-Émilion. "We work with two grape varieties: a 13-year-old merlot and a 50-year-old cabernet sauvignon," says Domercq.

No chemical herbicides are added to the vines and the whole production cycle is performed by hand, from destemming the grapes to the wax sealing of the bottles. And although the yield is small at 3,500 bottles a year, the recent addition to the team of fellow designer Marc Newson (pictured, middle) completes a talented line-up of design-minded winemakers. — DHZ ormiale.com



Bowery Meat Company New York

The newly opened Bowery Meat Company in New York's East Village is the fourth and latest venture of restaurateur John McDonald and chef Josh Capon. Reinterpreting the conventional steakhouse, the roomy 140-seat restaurant is a relaxed joint with warm wooden tones and globe lighting.

"The goal was to be a meat-centric restaurant, not a traditional steakhouse," says McDonald. The evening-only menu is filled with top cuts of prime Black Angus beef from Diamond Creek Ranch in Kansas and equally delicious Colorado lamb. But welcome surprises aren't limited to the meat menu: we'd suggest sampling the grilled cauliflower as a side. — MDB bowerymeatcompany.com



A de Acento Mexico City

Building on the success of her three previous food shops, wine specialist Paulina Vélez opened her first restaurant in Mexico City's trendy Condesa district in 2014. The two-storey building designed by architect Jorge Campos is light and spacious; food comes from award-winning chef Víctor Zárate, who stays true to Mexican tradition while encouraging innovation.

Signature dishes include a crunchy beetroot salad with caramelised figs and Mexican vanilla-and-macadamia nut vinaigrette. Those with an appetite for more can also browse the in-house grocer for Mexican cheeses, chilli sauces and conserves – and, of course, a selection of wines picked by its oenologist owner. — AVF adeacento.com



Top three gins

Originally a Dutch drink, gin debuted in the UK in the 17th century and quickly became synonymous with London. But the juniper-infused spirit is still inspiring distillers from Sweden to the US. Here are three further-afield favourites.

① **Hernö, Sweden:** Jon Hillgren fell for gin while working as a bartender in London before returning to Sweden to create the world's first juniper-wood cask-matured variety (most are made in oak barrels) at his own distillery from 2012. hernogin.com

② **FEW Spirits, US:** Since 2008, Paul Hletko has been distilling grain spirits in Evanston, Illinois. Grains of paradise (a type of ginger seed) and coriander are just some of the tasty ingredients that lend FEW its unique allure. fewspirits.com

③ **Edinburgh Gin, Scotland:** Distilled in 200-year-old copper pots a stone's throw from Edinburgh Castle, this brew features pine, heather and milk thistle. — MSS edinburghgindistillery.co.uk



Bread, Espresso & Taipei

In January 2015, popular Tokyo bakery and café Bread, Espresso & opened its first overseas outpost in Taipei.

Like the original located in Tokyo's Omotesando neighbourhood, all the bread here is made from scratch each morning. As the name suggests, the new café also serves a mean coffee using beans from Taiwanese roaster Goodman Company, which are harvested in the Alishan mountain range. Aside from well-selected Taiwanese influences, the menu reflects the simple yet delicious fare found at the Tokyo original. For now we're more than happy snacking on the signature French toast that comes served in a cast-iron skillet with a dusting of icing sugar. — VL +886 2 2706 3431

**Minimal
Tokyo**

The chocolate business makes ¥450bn (€3.3bn) a year in Japan and its products are sold everywhere from convenience stores to rarefied boutiques. Minimal, a new chocolate shop in Tokyo, is making its own niche with reasonably priced handmade chocolate.

Founder Takatsugu Yamashita (pictured, middle), chef Masato Asahi (right) and manager Kosuke Tabuchi (left) source beans from around the world and the whole bean-to-bar process happens in-house. There are eight flavours on offer including nutty, fruity and bitter varieties. Asahi adds sugar but no other flavours; instead Minimal fine tunes the length of roasting and grinding to adjust the bar's taste. "Our idea is to make the best of the basic ingredients: the beans," says Yamashita. "I chose the name Minimal because we do as little as possible."

The fruity chocolate made with beans from Vietnam has a remarkable taste of blackberries, while beans from Haiti bring a hint of almond to the mix. There's also ice cream, roasted cocoa beans or hot chocolate to take away. — FW
mini-mal.tokyo



**Comedoria Gonzales
São Paulo**
Bolivian chef Checho Gonzales is perhaps best known for his campaign to legalise street food in São Paulo. Now he's turned his attention to reviving the long-forgotten municipal market in the city's Pinheiros neighbourhood by opening a restaurant there. Customers sit at a counter and are served four daily dishes including ceviche or spicy chicken with ingredients sourced from surrounding stalls washed down with an iced black tea or craft beer. — RM
Rua Pedro Cristi, 89 Pinheiros

**Botanic Lab
London**

With its rich cookie-dough flavour it's hard to believe Botanic Lab's almond milk isn't an indulgence. Yet this cold-pressed mix of almonds, honey, coconut oil, salt and vanilla is in fact a healthy option. "It's not a diet drink in the traditional way but it does boost your metabolism," says co-founder Rebekah Hall, an ex-investment banker who founded the London-based company in 2014 with chef Christophe Reissfelder. — CHR
botanic-lab.co.uk

PHOTOGRAPHERS: JAN SONDERGAARD, PJ ROUNTREE, THAIS BITTER, KOHEI TAKE
STILL-LIFE: DAVID SYKES

**Atlantic Saltworks
Massachusetts**

In 2013, Heather Ahearn and Alison Darnell toured their local Massachusetts coastline to find a patch that provides high-saline waters for the best-tasting salt possible settling on Gloucester in the state's northeast as a base for their start-up Atlantic Saltworks. The project is helping revitalise the city's maritime economy and we'd suggest a sprinkle of Atlantic salt to season vanilla ice cream with maple syrup: an unusual combination but a local favourite. — JBR
atlanticsaltworks.com

**Mastro
Gargano, Italy**

When the team at Italian food producer Mastro sought a packaging rebrand of its organic range of tasty passata, marmalade and olive oil made on the Gargano peninsula in Italy, they contacted their friends Emanuele Basso and Elena Carella at creative studio The 6th in Milan. The new infographic-inspired result shows all the information usually relegated to small print now proudly paraded on the products, all of which are handmade using ingredients from Puglia.

Thanks to the eye-catching new look, the brand has been catapulted from regional favourite to one drawing more global attention. "We're encouraging them to increase distribution because of the fantastic feedback," says Basso. — CHR
the6th.com

**Relæ
Copenhagen**

Having left Copenhagen's much-feted restaurant Noma, Sicilian-Norwegian chef Christian Puglisi (pictured, right) opened his own establishment, Relæ, in 2010.

Inside the typically Danish semi-subterranean basement on the once rough Jægersborggade thoroughfare, Puglisi focuses on ridding fine dining of its fripperies. Gone are the tablecloths, silverware and needlessly expensive ingredients in favour of vegetables and more affordable cuts.

"We picked up the challenge of doing a restaurant which is approachable in terms of finance, so we need to play with produce that is humble," says Puglisi. "And, actually, you laugh louder when you don't spend so much." — MB
restaurant-relae.dk

