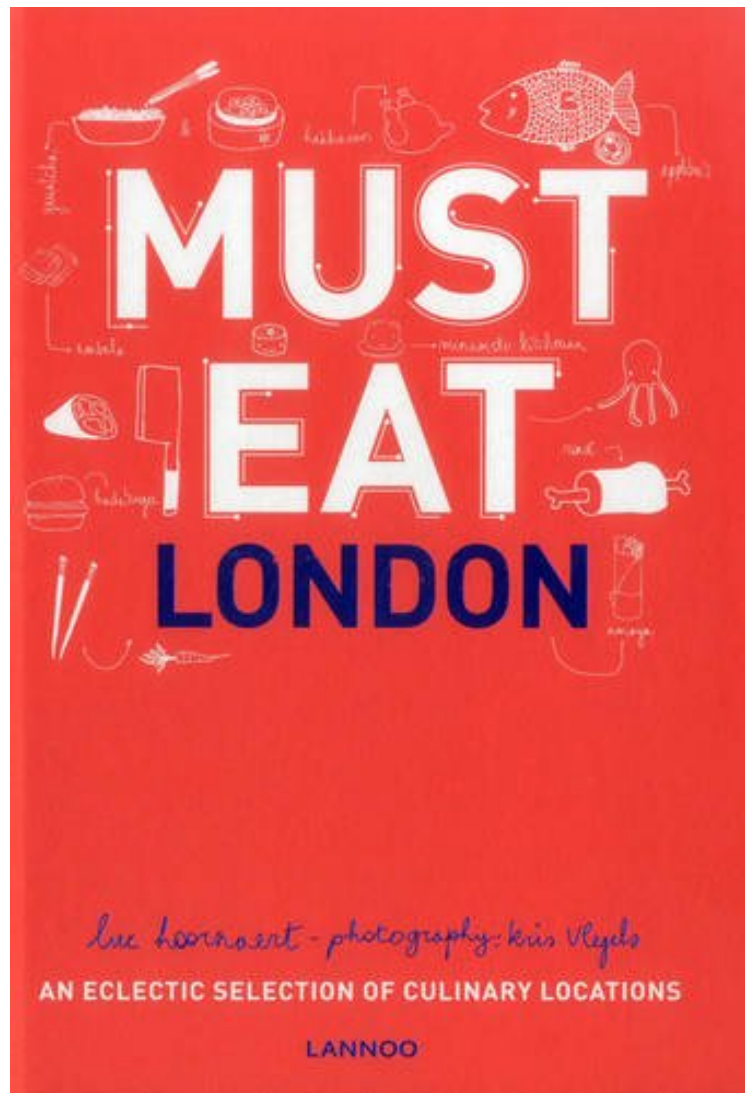


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Must Eat London: An Eclectic Selection of Culinary Locations

Luc Hoornaert

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Luc Hoornaert : Must Eat London: An Eclectic Selection of Culinary Locations before purchasing it in order to gauge whether or not it would be worth my time, and all praised Must Eat London: An Eclectic Selection of Culinary Locations:

0 of 0 people found the following review helpful. Fun additional resource when planning London trip. By Helene S. Wiswall I purchased this book for my husband since we will be traveling to London. I knew he'd want to read up on potential eateries and schedule them into our trip. The book features many great restaurants, but only includes a brief paragraph about each. Note to purchasers - when you are trying to use the web interface, the first text box requesting Name is not asking for your name, but for the name of the book. Once we discovered this, we were good to go in

accessing the additional content. The additional information is not quite as robust as we thought it would be, but is still a fun read and is providing some great suggestions we are building into our itinerary. Definite good buy for London travelers.

A perfect guide for those looking for new addresses, rising chefs and respected names in London's culinary world. New title in the successful Must Eat series. After The Big Apple in Must Eat NYC, (ISBN 9789401419147), Luc Hoornaert now leads us to the culinary hotspots in the New York of Europe: London. Restaurant guides exist in different shapes and sizes, but this is the first series of guides to focus on the must eat specialty of a restaurant. As with the first book in the series, the 'Must Eat' element of a restaurant is the central point: from food stalls to small cafés and trendy top restaurants. Despite their differences, all the places in this book have these things in common: authenticity, dedication, good ingredients and a no-nonsense approach.

About the Author: Luc Hoornaert has been active in the gastronomical world for over 25 years, supplying rare and high quality Japanese products to international chefs. Long stays abroad have sharpened his senses and his constant search and curiosity for good and tasty food have brought him to places he now finally shares with the public.