

Induction Around the World

3 Michelin Star Restaurants that Cook All-Electric

A growing roster of chefs in some of the world's most celebrated kitchens are creating their signature dishes on all-electric induction cooktops. For these kitchens, induction cooktops represent the next step forward in precision cooking. Their benefits include:

- Precise heat controls, which empower chefs to control the stove's performance down to the BTU.
- No nitrogen oxide, carbon monoxide and other toxic pollutants emitted by gas-powered stoves.
- Carbon-free cooking at its best when the electricity grid is powered by renewable energy.
- Nearly instantaneous heating, cooling and boiling
- Easier clean-ups

Virtually visit some of the 3 Michelin Star restaurants around the world that are preparing the most creative dishes on the planet with induction stoves.

Restaurant	Location	Detail
Les Prés d'Eugénie	Landes, France	This restaurant in the south of France was awarded three Michelin stars in 1977 and uses an all-electric kitchen .
Le Louix XV in l'Hôtel de Paris	Monaco	This three-star restaurant bills itself as the most exclusive restaurant in Europe. All food is prepared in an all-electric kitchen .
The Fat Duck	Berkshire, England	This three-star restaurant has a brand new all-electric kitchen to accomplish its whimsical, narrative courses.
Maeemo	Oslo, Norway	The only three Michelin star restaurant in Norway has an all-electric kitchen. Highlights include the restaurant's incredible wild crafted mini-sculptures of ocean scenes.
Amador	Vienna, Austria	Restaurant Amador in Vienna is Austria's only three Michelin star restaurant and is all-electric. The many-times-over Michelin star awarded chef Juan Amador and proprietor has opened another all-electric, three-star restaurant in Germany with the same name.
Geranium	Copenhagen, Denmark	The only three Michelin star restaurant in Denmark has an all-electric kitchen .
Hof Van Cleve	Kruishoutem, Belgium	An all-electric kitchen is a centerpiece of the only three Michelin star restaurant in Belgium.
Azurmendi	Larrabetzu, Spain	This three Michelin starred restaurant features an all-electric kitchen and bills itself as the most sustainable restaurant in the world.
Robuchon au Dôme	Macau	This three-starred restaurant with an all-electric kitchen boasts of being one of the greatest restaurants in Asia.
Restaurant de l'Hôtel de Ville	Crissier, Switzerland	This three-starred restaurant is one of the finest classic-but-creative restaurants in Europe and has an all-electric kitchen.
French Laundry	Yountville, California	This three-starred restaurant led by chef Thomas Keller recently added a larger, all-electric kitchen.
Per Se	New York City	Another Thomas Keller restaurant, three-starred Per Se features an all-electric kitchen .
Alinea	Chicago	This three-starred restaurant uses its all-electric kitchen to prepare creative dishes including difficult to prepare bubble deserts.

Thanks to Sean Armstrong from Redwood Energy, BDC Member, for compiling this comprehensive list.