

Condé Nast
Traveler

FOOD & DRINK

The Best Places to Eat in 2025

Food has become fundamental to how we travel, from where we're inspired to go next to how we plan our days when we get there. It's a prism through which we understand destinations – not just by dining at restaurants but by exploring edible landscapes and learning about culinary heritage. We are willing to travel farther than ever for a dish, a flavour – or an impossible-to-get restaurant reservation – but we're also seeking out the diasporic chefs reframing what it means to eat “local”; queuing up for unfussy street stalls; and driving past celebrated wine trails for less trammelled ones.

All of which makes us very excited to be launching our debut Best Places to Eat list, our global guide to the destinations to travel to in the year ahead – entirely for the food. Selected by our editors across the world, these are the places with, yes, exciting restaurant openings, but also those with rich culinary traditions that are experiencing a shift or revival. On this inaugural list, we share the 10 spots that best exemplify how we're thinking about food and travel in 2025 – and where we are seriously excited to go and eat.

This year's list is a mix of rising food destinations, like Kigali, where ambitious chefs from across the African continent are taking advantage of Rwanda's bounty of fresh produce, and those more established gourmand magnets that are evolving, like Lima, where the newest generation of must-visit restaurants are not just of the Chef's Table variety, but also hole-in-the-wall spots and streetside stalls that have been always beloved but never quite awarded. Then, there are those places that have the potential to change how travellers think about food entirely, like Lofoten, a rugged archipelago in Norway, where what's on your plate is firmly tethered to its distinctive landscape and ancient rhythms – expect plenty of the freshest cod and the chance to catch it yourself. In every destination on this list, count on food to guide you to other rewarding experiences – sailing, hiking and biking – but know that every bite along the way will be one you'll remember.

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Go for: locavore dining at its best, some of the best pastries in Europe and meals under the Northern Lights

The tiny Norwegian archipelago of Lofoten is distinctive and dramatic – with spiky mountains rising from the Norwegian Sea, craggy shorelines frequented by moose and white-tailed eagle, and turquoise bays primed for swimming in the midnight sun. It is this unique, wild landscape that dictates another increasingly big draw for travellers. With its cod-rich waters, nutrient- and salt-rich grass that fattens its sheep, and incredible local producers crafting everything from speciality cheese to seaweed salt, Lofoten is laden with culinary riches.

[Excerpted from a larger article:](#)

Other standout meals require less planning and Lofoten's cafes and bakeries, in particular, deserve mention. In the heritage village of [Nusfjord](#) (where beautiful traditional rorbu, or fisherman's cabins, are available for stays) lies [Landhandleriet Café](#), a charming cafe that's tucked into the rear of an old general store and still bears vestiges of its former self. Find a window seat kept warm by a sheepskin rug and enjoy fiskesuppe, a traditional soup made with cream, butter, flour, potatoes, carrots and fish, with mountain views stretching before you.

