Gault&Millau launches Morocco's Yellow Guide and names Fayçal Bettioui Chef of the Year at inaugural gala

Gault&Millau Morocco has named Fayçal Bettioui, Executive Chef at Table 3 in Casablanca, Chef of the Year during its inaugural 2026 Gala, held at the Waldorf Astoria Rabat-Salé in the Mohammed VI Tower. The evening also marked the official launch of the first Gault&Millau Morocco Yellow Guide, celebrating the country's rapidly evolving culinary scene and recognising the chefs and hospitality professionals shaping its future.



Fayçal Bettioui ©Gault&Millau Morocco

The gala brought together leading chefs, restaurateurs, hoteliers, producers and industry partners to mark a significant milestone in Gault&Millau's international expansion. Following the introduction of Gault&Millau Morocco in 2025, the 2026 Guide establishes Morocco as the latest destination to join the renowned international guide, which today operates in more than 20 countries.

The inaugural Gault&Millau Morocco 2026 Guide is the result of several months of anonymous, independent inspections carried out across the Kingdom. More than 220 restaurants were evaluated, with 135 selected for inclusion, highlighting the diversity, creativity and quality of Morocco's contemporary gastronomic landscape.



Mehdi Tobrouk ©Gault&Millau Morocco

Fayçal Bettioui's Chef of the Year award recognizes his distinctive culinary approach at Table 3, where he combines Moroccan ingredients with contemporary fine dining techniques. His restaurant is among the standout establishments featured in this first edition of the guide.

Hanane Bouriqui received the Young Talent of the Year award, alongside Imad Yazidi, who was named Sommelier of the Year, and awarded Pastry Chef of the Year.

The evening also featured internationally renowned Michelin-starred chefs Frédéric Anton and Arnaud Viel, who presented awards throughout the ceremony and created an exclusive signature dish especially for the gala, underlining the event's international ambition and prestige.



Hanane Bouriqui

President of Gault&Millau International, said: *"The publication of the first Gault&Millau Morocco Guide represents another important milestone in our international development. Morocco possesses an extraordinary culinary heritage alongside a new generation of talented chefs who are redefining the country's gastronomic identity.*

"Through our independent evaluation methodology, we are proud to celebrate their work while helping showcase Morocco as an increasingly important destination on the global culinary map

Steve Berdah, President of Gault&Millau Morocco, said: *"The launch of the first Gault&Millau Morocco guide reflects the richness, diversity and ambition of Moroccan gastronomy. Our objective is to recognize excellence while supporting the professionals who are contributing to the continued evolution of the country's hospitality sector. We are proud to see Morocco joining the international Gault&Millau family and look forward to continuing to promote its exceptional culinary talent."*

Fayçal Bettioui, Executive Chef at Table 3, said: *"I am deeply honored to receive this recognition from Gault &Millau.This a ward is a tribute to the passion and dedication of my entire team. Moroccan gastronomy is experiencing an exciting moment, and I am proud to contribute to showing its international stage."*

The launch of Gault&Millau Morocco reinforces the organization's commitment to supporting emerging gastronomic destinations through its internationally recognized independent evaluation methodology. Beyond restaurant assessments, the guide aims to promote culinary tourism, encourage professional excellence and strengthen the international visibility of Morocco's hospitality industry.

Founded in France in 1969, Gault&Millau has spent more than five decades championing chefs, restaurateurs and hospitality professionals through its independent evaluation methodology. Today, the brand operates in more than 20 countries, with more than 368 professional inspectors evaluating more than 13,600 restaurants worldwide.

Download the press release and images here

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