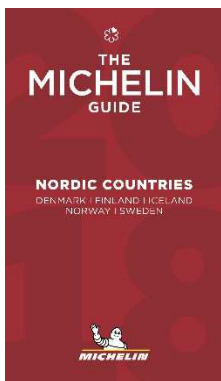


PRESS RELEASE

Copenhagen, February 19, 2018

Restaurant Frantzén in Sweden receives Three Stars in the MICHELIN Guide Nordic countries 2018

With a total of 64 Starred restaurants this year, the MICHELIN Star Family has now increased with 1 new Three-Star restaurant, 2 new Two-Star restaurants and 7 new One-Star restaurants.



Michelin is pleased to unveil the selection of The MICHELIN guide Nordic Countries 2018, launched at a special event at Copenhagen City Hall. .

This year's guide features one new Three-Star restaurant: **Frantzén** in Stockholm. Michael Ellis, International Director of the MICHELIN guides, comments: *"Bjorn Frantzén has created a unique vision of Nordic cuisine, combining sublime ingredients with astounding culinary techniques. Bjorn Frantzén's gastronomic expression is truly worth the journey, and is a gustatory experience like no other".*

The MICHELIN guide Nordic Countries 2018 also includes two new Two-Star restaurants: **Daniel Berlin** in Skåne Tranås, Sweden, where Chef Daniel Berlin makes wonderful use of local ingredients, with the emphasis on balance, purity and precision, and **Kadeau** in Copenhagen, Denmark. In this restaurant, the passion of the team, which is like a family, comes through in the cooking which is defined by finesse and intricacy.

This year's guide also sees an exciting geographical extension of new One Star restaurants. Denmark has two: **Me|Mu** in Vejle and **Jordnær** in Gentofte. Sweden boasts three new One-Stars: **SAV** in Malmo, and **Aloë** and **Agrikultur** in Stockholm. In Finland, **Grön** is a great addition to Helsinki, and in Norway **Galt** adds to the impressive array of restaurants in Oslo.

The MICHELIN guide Nordic Countries 2018 caters for every type of visitor, from business traveler to tourist, and recommends the best places to eat and stay across all ranges of comfort and price. This year's guide lists Starred restaurants first, followed by restaurants with a Bib Gourmand, and then restaurants classified with the new plate symbol for good cooking.

The Bib Gourmand highlights restaurants that offer good quality cooking at an attractive price. This year, seven new addresses are distinguished, including three in Stockholm: **Kaggas**, **Shibumi** and **Bar Agrikultur** and one in Gothenburg: **Project**. In Helsinki **Jord** receives a Bib Gourmand, as do **PMY** and **Musling Bistro** in Copenhagen. This brings the total number of restaurants with Bib Gourmand in the MICHELIN guide to 37.

For the full list of Starred restaurants in the Nordic region please see the separate **Michelin Nordic Countries guide Award List 2018**.

About the MICHELIN Guide

The MICHELIN guide selects the best restaurants and hotels in the 30 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

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