

Paris, 5 February 2018

Restaurant Christophe Bacquié and La Maison des Bois - Marc Veyrat receive three stars in the MICHELIN Guide France 2018

With a total of 621 starred restaurants this year, the Michelin Star Family achieves a historic record!



Michelin is pleased to unveil the new selection in the MICHELIN Guide France, with a total of 621 starred restaurants, including 57 new ones.


Just a stone's throw from the Castellet circuit in the heart of Provence, **Restaurant Christophe Bacquié** receives three stars this year in the new MICHELIN Guide selection. In this setting nestled in the Hotel du Castellet, chef Christophe BACQUIE, *Meilleur Ouvrier de France* 2014, offers amazing dishes – for example his modern aioli, vegetables from the local market gardeners and Mediterranean octopus. "A real ode to the produce found in his region, Christophe BACQUIE now offers very high-flying cuisine: vibrant with emotions, each dish creates a memory; a testimony

to his creative talent, his perfect technical skills and maturity," comments Michael ELLIS, International Director of the MICHELIN Guides.

La Maison des Bois - Marc Veyrat, in Manigod, Haute-Savoie, also receives three stars in the MICHELIN Guide. In his chalet perched at an altitude of 1650 meters, chef Marc VEYRAT has created an almost self-sufficient place by making use of local wild produce - thereby elevating it. "As a passionate botanist, Marc VEYRAT enhances the Savoyard herbs and flowers he gathers from the wild, and combines creativity, authenticity and refinement to offer customers an unforgettable experience," says Michael ELLIS.

The 2018 selection also has five new two-star restaurants, with **Au 14 Février** in Saint-Amour, a restaurant headed by chef Masafumi HAMANO blending French and Japanese flavours; **L'Hostellerie Jérôme** in La Turbie where chef Bruno CIRINO and his wife, who both love beautiful produce, offer particularly tasty southern cuisine that has great character; **L'Auberge du Père Bise**, a real institution moored on the shores of Lake Annecy in Talloires that reflects France's gastronomic heritage, where chef Jean SULPICE showcases the riches of the Savoyard territory through his honest inventive cuisine. Also distinguished by two stars this year is **Takao Takano** in Lyon, named after its chef, which stands out with subtle compositions that are designed to respect the flavours absolutely, and **Flaveur**, in Nice, where brothers Gaël and Mickaël TOURTEAUX combine their talents to offer dishes that marry carefully considered ingredients with different textures and delicate execution.

The Michelin Star Family is also joined by 50 new one-star restaurants; restaurants driven by the talent, ambition, and passion of chefs and their teams who find ways of offering their customers gastronomic excellence day after day. Among these talents are notably Anthony LUMET for his restaurant **Le Pousse Pied** in La Tranche-sur-Mer, and Guillaume MOMBROISSE, chef-proprietor of **SEPT** in Toulouse: they are the youngest chefs in this new selection with a first star for their establishments at the age of just 27.



The MICHELIN Guide 2018 selection reveals how Paris attracts chefs from around the world who want to open their own restaurants in the capital. For example **Pertinence**, where Ryunosuke NAITO and his wife Kwen LIEW offer French cuisine using Japanese techniques; **MONTEE**, the restaurant of chef Takayuki NAMEURA previously in Kobe, Japan; **Alan Geaam**, where self-taught chef Alan GEAAM gives his dishes a touch of Lebanon - his home country; **Copenhagen**, the Danish gourmet restaurant headed by chef Andreas MOLLER on the Champs Elysees located on the first floor of the Maison du Danemark; **Mavrommatis**, where Andréas MAVROMMATIS offers delicious Greek / Mediterranean cuisine in the heart of Paris' 5th arrondissement, and **Comice** designed by Canadian chef Noam GEDALOF and his companion Etheliya HANANOVA who is front of house and sommelier.

As the inspectors traveled all over France, they also noticed that chefs and their teams are increasingly focusing on offering quality food at even more reasonable prices, with short menus using the produce local producers are able to offer them. This is the approach taken in several newly starred restaurants such as **L'Auberge de la Tour** in Marcoles in Cantal, where chef Renaud Darmanin offers a gastronomic menu for 22 euros, **Le Marcq**, in Marcq-en-Baroeul near Lille where chef Abdelker BELFATMI serves a menu at 38 euros, **Intuition** in Saint Lo and **La Merise** in Laubach, Alsace.

Finally in Corsica, two restaurants receive one star this year: **U Santa Marina**, in Porto-Vecchio, a restaurant where you can enjoy delicious Mediterranean cuisine, and **La Table de la Ferme** in Sartene in the Domaine de Murtoli.

The 2018 MICHELIN Guide France is available at sales outlets from Friday, 9 February 2018 for 24.90 euros. The selection is accessible and the restaurants can be booked via web and mobile devices, and also on www.restaurant.michelin.fr

This new selection brings together 4300 hotels and guest houses, and 2800 restaurants among which are:

- 621 starred restaurants including
 - o 28 restaurants with three stars including 2 new ones
 - o 85 restaurants with two stars, including 5 new ones
 - o 508 restaurants with one star, including 50 new ones
- 644 Bib Gourmand restaurants
- Over 3000 restaurants awarded a MICHELIN Assiette

Note: Selected in the 2018 MICHELIN Guide France, the restaurant Le Bateau Ivre, located at Le Bourget-du-Lac in Savoy, will soon close its doors.

About the MICHELIN Guide

The MICHELIN Guide selects the best restaurants and hotels in the 29 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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