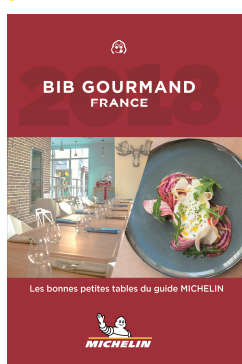


Paris, 16 January 2018

Michelin unveils the list of its favourite restaurants - 105 new restaurants awarded a Bib Gourmand!

New Year, new look! The MICHELIN guide Bib Gourmand France changes format and offers a new layout with more photos



A few weeks before unveiling the 2018 MICHELIN-starred restaurants, Michelin is delighted to unveil the new Bib Gourmand selection for France - the inspectors' favourite establishments chosen for their very good value for money.

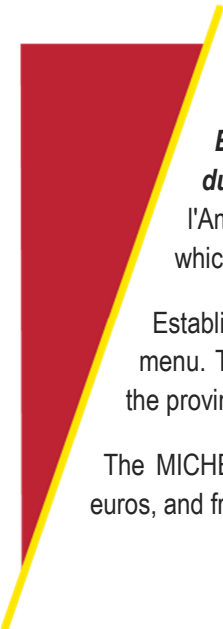
644 restaurants have been distinguished this year, including 105 new ones in every region of France. With its exceptionally rich terroir, its culture of eating well and the know-how of its chefs handed down from generation to generation, France has more Bib Gourmand restaurants than any other country in the world. Michael ELLIS, International Director of MICHELIN guides, comments: *"While crisscrossing the country, our inspectors have once again noted the increase, everywhere in France, of these small restaurants with short menus that promote simple cuisine, using reasonably priced, fresh and seasonal, high quality produce."*

Although there are Bib Gourmand restaurants all over France, some areas are particularly dynamic – for example the Auvergne-Rhône-Alpes region which has a total of 114 restaurants - 16 new - awarded a Bib Gourmand. These include **La Flèche d'Argent** in Royat near Clermont-Ferrand; **La Manigquette** in Chambéry, where the chef Christophe ROCHARD, notably trained at Troisgros, is supported in the dining room by his wife Audrey; and **Maison Gambert**, previously a farm in the Tain-l'Hermitage vineyards.

The Ile-de-France, the second largest region in France in terms of the number of Bib Gourmand establishments, has 75, including 16 new ones. For example **Etsi**, in the 18th arrondissement in Paris where chef Mikaela LIAROUTSOS serves food with Greek influences; **Kisin** in the heart of the 8th arrondissement in Paris offers Japanese cuisine specializing in udon noodles; **Origins14** the new restaurant of the young British chef Ollie CLARKE who has taken over the former **La Régalade**; and **Saperlipopette!** the restaurant run by media chief Norbert TARAYRE in Puteaux. With three Bib Gourmand restaurants this year - **Les Canailles Ménilmontant**, **Le Desnoyez** and **Le Jourdain** - the 20th arrondissement is one of the capital's most innovative neighbourhoods.

With 72 Bib Gourmand restaurants, Occitanie completes the trio of the most dynamic regions. 12 new restaurants have been included this year. For example **Disini** in Montpellier where the talented chef Delphine BORREWATER offers refined gourmet cuisine; **Chez John** in Ambres in the Tarn, run by the English chef John CURTIS; and **Le Carré de l'Ange** in Ariège near Saint-Girons.

Among the new restaurants selected in 2018, some have been opened by chefs that already have one or more stars and wish to complete their range by offering high quality, but more simple and affordable, food in addition to their gastronomic



cuisine. This is the case at **Le Jardin des Crayères** in Reims supervised by chef Philippe MILLE; **Le Bistrot**, in Bonnetage (Franche-Comté), chef Jacques BARNACHON's second restaurant; **Le Bistrot du 11** in Versailles created by chef Jean-Baptiste LAVERGNE-MORAZZANI; **Le Cottage** at Chonas-l'Ambellan near Vienne run by chef Philippe GIRARDON, and **Le Café des Artistes** in Ville d'Avray, which completes the gastronomic offer proposed at Les Etangs de Corot by chef Rémi CHAMBARD.

Established in 1997, the Bib Gourmand rewards restaurants that offer a reasonably priced high quality menu. These establishments offer a full meal (starter, main course, dessert) for a maximum of 33 euros in the provinces and 37 euros in Paris.

The MICHELIN guide Bib Gourmand France 2018 is available from Wednesday 17 January 2018 for 17.90 euros, and from 5 February on the site www.restaurant.michelin.fr.

Note: Selected in the MICHELIN Guide Bib Gourmand France 2018, *Le Grain de Sel* in Périgueux and *La Manufacture* in Caen have since closed their doors. The restaurant *Le Parfum des Délices*, located in Rodez, has meanwhile changed its name to *ET*.

About the MICHELIN guide

The MICHELIN Guide selects the best restaurants and hotels in the 28 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.

Media contact:

Samuelle DOROL

Tel: +33 (0) 1 45 66 22 22

E-mail: [samuelle.dorol@michelin.com](mailto:samuella.dorol@michelin.com)