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THE RESTAURANT "ATELIER" IN MUNICH OBTAINS THREE STARS IN THE MICHELIN GUIDE GERMANY 2018



Michelin is delighted to unveil the new selection in the MICHELIN guide Germany 2018, which includes 300 restaurants with one or more stars: Germany has never before had as many starred restaurants!

"Alongside the established chefs, a highly motivated generation of young chefs has made German gastronomy among the best in the world. The country now offers a wide choice of styles of cuisine and gastronomic concepts - a real advantage for gourmets!" comments Michael ELLIS, international director in charge of the MICHELIN guides.

In this new selection, the restaurant **Atelier** in the Bayerischer Hotel in Munich has been awarded three stars by the MICHELIN Guide inspectors. Michael ELLIS continues: "In just three years, Chef Jan HARTWIG has given his cuisine a very personal signature. The dishes he offers stand out with their deep and complex flavours, their intelligent compositions combined with remarkable technical skills". In total, the MICHELIN Guide Germany 2018 has 11 three-star restaurants.

Four new restaurants obtained two stars this year: **Keilings Restaurant** in Bad Bentheim in Lower Saxony, **Schwarzenstein - Nils Henkel** in Geisenheim in the Rheingau region, the restaurant **Le Cerf** hosted by the "Wald & Schlosshotel Friedrichsruhe" in Öhringen-Friedrichsruhe, in Baden-Württemberg, and **Courtier** in Wangels, a small town in Schleswig-Holstein in northern Germany.

The MICHELIN guide Germany 2018 features 250 one-star restaurants, including 29 new ones. Of these, two offer exclusively vegetarian cuisine: **Seven Swans** in Frankfurt / Main, an establishment already awarded one star in the previous edition which decided to change the concept to focus on vegetarian food, and **Cookies Cream** a restaurant in Berlin. The capital has two other newly starred restaurants: **tulus lotrek** and **GOLVET**. In Düsseldorf, **Fritz's Frau Franzi** and **Yoshi by Nagaya** also have one star, as does **Emma Wolf since 1920** and **Le Corange** in Mannheim and **Schuhbecks Fine Dining** and **Schwarzreiter** located in the hotel Vier Jahreszeiten Kempinski in Munich. Finally, the city of Andernach in the Middle Rhine Valley, sees two of its restaurants, **Ai Pero** and **Yoso** starred for the first time.

Finally, 460 restaurants, including 33 new ones, have been awarded a Bib Gourmand in the MICHELIN guide Germany 2018; an award given to restaurants serving good quality food that is also good value for money. In Germany, a Bib Gourmand restaurant will offer a three-course menu (starter, main course, and dessert) for a maximum of 37 euros.

The MICHELIN guide Germany 2018 will be on sale in bookstores from 17 November 2017 for 29.95 euros (in Austria: 30.80 euros, in Switzerland: 39 Swiss francs), and is accessible online at <https://www.bookatable.com/de>.

This 55th selection recommends a total of 1,777 hotels and 2,232 restaurants:

- ✓ 300 starred restaurants:
 - 11 restaurants with 3 stars, including 1 new one
 - 39 restaurants with 2 stars, including 4 new ones

- 250 restaurants with 1 star, including 29 new ones
- ✓ 460 Bib Gourmand restaurants, including 33 new ones

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.

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