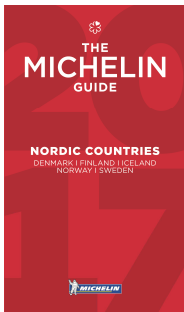


PRESS RELEASE

Stockholm 22 February 2017

VOLLMERS IN SWEDEN AND HENNE KIRKEBY KRO IN DENMARK ARE AWARDED TWO STARS IN THE MICHELIN GUIDE NORDIC COUNTRIES 2017

For the first time, Michelin has awarded One Star to a restaurant in Reykjavik and the Faroe Islands



Michelin today unveiled the new selection of the MICHELIN guide Nordic Countries 2017, which lists a total of 274 restaurants located in Denmark, Sweden, Norway, Finland and, for the first time, Iceland and the Faroe Islands.

“We are particularly pleased to develop our selection into the outer regions of the Nordic Countries and to continue our expansion with the inclusion of Iceland and the Faroe Islands” commented Michael Ellis, International Director of the MICHELIN guides. *“Our inspectors were pleased to discover the quality of Reykjavik’s culinary scene and to award **Dill** the very first Star for Island. They were also impressed with the chef’s use of indigenous ingredients and traditional techniques like smoking and salting at **KOKS** in the newly listed Faroe Islands, which also receives a MICHELIN Star”*

This year’s guide also features two new Two Star restaurants: **Vollmers** in Malmö, Sweden and **Henne Kirkeby Kro** in Henne, Denmark. Rebecca Burr, editor of the MICHELIN guide Nordic Countries 2017 said, *“We are thrilled to award two new Two Stars in the 2017 MICHELIN guide. The eponymous Mats Vollmer serves superbly innovative, modern food at his charming Malmö restaurant, while at destination restaurant, Henne Kirkeby Kro, Paul Cunningham cooks sublimely flavoured, classically based dishes which celebrate the surrounding farmland.”*

As well as its new Two Star, this year Denmark boasts five new One Star restaurants: **108** in Copenhagen; **Domestic** in Aarhus; **Ti Trin Ned** in Fredericia, on the Eastern part of the Jutland Peninsula, and **Slotskøkkenet** at Dragsholm Slot in the market town of Hørve.

In Sweden, **Imouto** in Stockholm and **Sture** in Malmö pick up One Star, while in Norway, new One Star restaurant **Sabi Omakase** joins existing Star **RE-NAA** to bring Stavanger’s total to two Starred restaurants.

Michelin also unveiled the list of restaurants that have received a Bib Gourmand, an award given by the inspectors to establishments offering good quality, good value cooking. This award, which is experiencing growing success worldwide, is popular with restaurateurs and the general public because it rewards well-made, local, and inexpensive cuisine. This year it has been newly awarded to **Anarki** in Copenhagen, **Matur og Drykkur** in Reykjavik, and **Cirkus at More Bistro** and **Namu** in Malmö. This brings the total number of restaurants awarded a Bib Gourmand for 2017 to 33.

The MICHELIN guide Nordic Countries 2017 will be available in all sales outlets from 24 February 2017.

For the full list of Starred restaurants in the Nordic region please see the separate MICHELIN Nordic guide Award List 2017.





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 awards 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 long-standing knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a 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 online booking service.

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

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