

## Yannick Alleno's 1947 restaurant in Courchevel awarded three stars in the 2017 MICHELIN guide France

*70 new restaurants receive at least one star this year, thereby establishing a new record for the past ten years.*



Michelin is pleased to unveil the new selection featured in the 2017 MICHELIN guide France, which awards one or more stars to 616 restaurants, of which 70 are new.

This year, **1947, the restaurant located in Courchevel's Cheval Blanc hotel, received three MICHELIN stars.** Its chef, Yannick Alleno, who has already been awarded three stars for the Pavillon Ledoyen in Paris, offers a unique gourmet dining experience in this exceptional establishment. Commenting on the award, Michael Ellis, International Director of the MICHELIN guides said: *"At 1947, chef Yannick Alleno and his team give us a true lesson in fine cooking and a memorable experience that is undoubtedly worth the trip and which will appeal to the palate of the world's most discerning gourmet diners. What he has accomplished with sauces, which is the result of much research on extraction and fermentation, combined with his perfect handling of techniques and blending of flavours provide us with truly emotional cuisine that showcases the richness of the Savoy Alps,*

*since the chef uses local products like Arctic char, Crozet square pasta, the féra, a fish that is native to Alpine lakes, and mountain herbs."*

**The 2017 selection also includes 12 new two-star restaurants: Le Pressoir d'Argent-Gordon Ramsay and La Grande Maison de Bernard Magrez in Bordeaux, Le Pré-Xavier Beaudiment in Clermont-Ferrand, Le Montgomerie and Le Kintessence in Courchevel, La Maison des Bois-Marc Veyrat in Manigod, La Grenouillère in Madeleine-sur-Montreuil, Kei, La Table de l'Espadon and Le Clarence in Paris, L'Hostellerie de Plaisance in Saint Emilion and, lastly, Le Gindreau in Saint-Medard.**

**A total of 57 restaurants were awarded their first star in the 2017 edition of the MICHELIN guide.** Spread throughout the country, they are proof of France's regional vitality and the powerful territorial interconnection of French gourmet cooking today. This is the case, for example, in the North and the Pas-de-Calais where **La Liegeoise** in Wimereux and the **Haut Bonheur de la Table** in Cassel both receive their first star. It's also the case in Ardèche with the **W** in Annonay and in the Landes region with **Le Hiltau**.

This year, the MICHELIN guide inspectors have also noted that chefs continue to prefer an uninhibited style of cooking and are attentive to the environmental and economic impact of their efforts. Fully aware of nature's limits and respectful of what producers can offer them, they are increasingly preparing short menus, such as **Pertica** in Vendôme, which offers a single menu.

Attentive to keeping prices down as well as to customer expectations, the chefs are aware that quality cooking also means affordable prices, to which they pay special attention. Examples include **L'Auberge Tiegezh** in Guer, where 25-year-old chef Baptiste Denieul offers a menu for €25, **L'Alchémille** in Kayersberg, where chef Jérôme Jaeggle proposes a €24 menu in a former off-track betting facility, and at **Le Restaurant H** in Paris, where chef Hubert Duchenne offers a menu for €30.

The 2017 MICHELIN guide France will be available in all sales outlets **beginning on 15 February** and priced at €24.90. The selection will also be featured – and restaurants can be booked – on MICHELIN Restaurants and ViaMichelin web-based and mobile media.



The new edition includes 3,222 hotels and guesthouses and 4,362 restaurants, including:

- **616 starred restaurants**
  - 27 three-star restaurants, of which one new
  - 86 two-star restaurants, of which 12 new
  - 503 one-star restaurants, of which 57 new
- 645 Bib Gourmand restaurants, of which 94 new

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#### *About the MICHELIN guide*

The MICHELIN guide selects the best restaurants and hotels in the 28 countries in which it is present. A full-fledged showcase of gourmet cooking around the world, it highlights a country's culinary spirit as well as new trends and the talented chefs of tomorrow. A creator of value for restaurants thanks to the distinctions it awards every year, the MICHELIN guide helps to enhance the prestige of the local gourmet-dining scene and to make the region more attractive to tourists. With its rigorous selection method and its in-depth understanding of the hospitality industry, the MICHELIN guide provides its customers with unique expertise and a high quality service.

Available in print and digital versions, the selections can be accessed via the Web and through a wide range of mobile media that offer navigation capabilities tailored to individual usage as well as an online booking service.

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

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