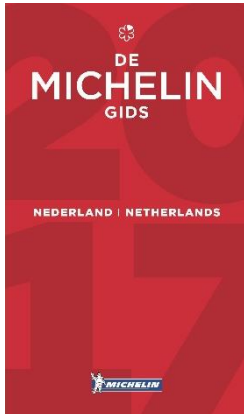


PRESS RELEASE

Amsterdam, 12 December 2016

TRIBECA HAS TWO STARS IN THE MICHELIN GUIDE NETHERLANDS 2017



Michelin is delighted to unveil the new MICHELIN Netherlands 2017 selection, which has 688 restaurants, including 106 starred ones.

This year, the two distinguished three-star restaurants in the previous selection, **De Librije** in Zwollen, and **De Leest** in Vaassen, maintain their distinctions. Only around one hundred restaurants in the world currently hold three stars.

In its 2017 selection, the MICHELIN Guide rewards a new restaurant with two stars, **Tribeca** in Heeze. "After making his debut in the restaurant *Chapeau!* in Bloemendaal, Jan SOBECKI now works in his own establishment, where he offers well-balanced and refined dishes," commented Michael ELLIS, International Director MICHELIN Guides. "In a short time, *Tribeca* has become a benchmark, well worth a visit!"

Five new restaurants receive a first star this year. Among them, three are in Amsterdam, proof of the constant improvement in the standard of gastronomy available in the Dutch city in recent years. The restaurant **RIJKS**® won the Michelin inspectors over thanks in particular to the inventive cuisine of its chef Joris BIJDENDIJK, as did **MOS**, a restaurant that offers creative dishes with varied and well-balanced flavours. The Amsterdam restaurant **Bolenius**, where the chef likes to highlight nature by working a wide range of vegetables, also gets its first star.

In Bois-le-Duc, **Noble** has also been rewarded with one star in the new MICHELIN Guide selection. Chef Edwin KATS has succeeded in recreating the special atmosphere on the plate through original flavours that are sometimes surprisingly brought into relief.

Finally, the MICHELIN Guide inspectors awarded one star to the restaurant **Cucina del Mondo**, in Heerlen.

The 2017 Guide also rewards 134 restaurants with a Bib Gourmand (marked with the = symbol), among which are 18 newcomers. Particularly highly sought after by the general public, eager for special restaurants where it is possible to eat well at moderate prices, as well as by chefs, the restaurants distinguished with a Bib Gourmand offer a full, high quality menu (starter, main course, dessert) for a maximum of 37 euros.

The 2017 MICHELIN Guide Netherlands will go on sale **on 15 December** for €21.95 in the Netherlands and Belgium and €21.33 in the Grand Duchy of Luxembourg. The new selection brings together 951 establishments among which are 263 hotels (including 23 guest houses) and 688 restaurants:

- ✓ 106 starred restaurants
 - 2 three stars restaurants
 - 19 two stars restaurants
 - 85 one star restaurants
- ✓ 134 Bib Gourmand restaurants, including 18 new restaurants.



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 million of travelers, allowing them to live a unique mobility experience.

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They are partnering us for the launch of the MICHELIN Guide Netherlands 2017:

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