

PRESS INFORMATION

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THE MICHELIN GUIDE DEUTSCHLAND 2017 SELECTED A RECORD OF 292 STARRED-RESTAURANTS!

The total number of starred-restaurants has increased of 17% in just five years



Michelin is pleased to unveil the new selection for the MICHELIN guide Deutschland 2017, which features 3 new two-star restaurants and 28 new one-star locations.

“The total number of restaurants with one or more stars is now at its highest level. At 292 venues, this is 17 percent more than just five years ago” comments Michael ELLIS, International Director in charge of the MICHELIN guides.

In this new selection, all the three-star restaurants in Germany maintain their distinctions this year, giving Germany the second-highest number of three-star venues in Europe with then restaurants. Only about 100 locations in the world have received this distinctive award for culinary excellence on the highest level.

“Development of Germany’s top-level gastronomy has remained on a very high level, thanks to a number of young and innovative chefs” continues Michael ELLIS. *“Often, they have honed their skills in top international venues, and are now displaying them as head chefs in their own restaurants. This way, they play a major role in assuring the German gastronomic scene remains one of the best in Europe and the world”.*

One of this generation of young, motivated chefs is Tristan Brandt, who, together with his team at restaurant **Opus V** in Mannheim, gained a second MICHELIN star in only two years. Also awarded two stars is the restaurant **Geisels Werneckhof** in Munich, where the chef Tohru Nakamura blends haute cuisine with Japanese influences. The chef is a prime example of these aspiring young chefs.

The third newcomer in the class of two-star recipients is **Rutz** in Berlin with its chef Marco Müller. Germany’s capital now has 7 two-star restaurants and 12 one star establishments, cementing its reputation as Europe’s culinary hotspot.

The MICHELIN guide Deutschland 2017 also distinguished 243 restaurants with one star, which is a new record. 28 restaurants received this award for the first time in 2017, among them three are located in Düsseldorf: **Bread & Roses**, **Le Flair** and **Nenio**. This makes North Rhine-Westphalia’s capital one of the winners in the MICHELIN guide Deutschland 2017. Two new one-star locations each can be found in Bonn, Cologne and Nuremberg.

The Michelin inspectors witnessed current trends and developments in German cuisine and gastronomy. They found that more and more restaurants were working on the highest level while at the same time maintaining an informal ambience. Known as “casual fine dining”, this trend is also aimed at a younger clientele. This lively, diverse and exciting gastronomy is particularly evident in major cities.

The MICHELIN guide Deutschland 2017 also features 472 restaurants awarded Bib Gourmand, of which 60 are new. In twenty years, the number of Bib Gourmand has increased by 56%, reflecting the dynamic development of the German gastronomy trade.

The MICHELIN guide Deutschland 2017 is available in book stores as of December 2nd for €29.95 (Austria: €30.80, Switzerland SFR 39), and the selection is available on the website “Bookatable by Michelin” (<https://www.bookatable.com/de>).

On 1,176 pages, the 54th selection recommends 2,306 restaurants and 1,972 hotels, among those:

- ✓ 292 restaurants with MICHELIN stars
 - 10 three-star restaurants
 - 39 two-star restaurants, including three new additions
 - 243 one-star restaurants, including 28 new additions



- ✓ 472 “Bib Gourmand” restaurants, including 60 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 million of travelers, allowing them to live a unique mobility experience.

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They support of for the launch of the MICHELIN guide Deutschland 2017:

