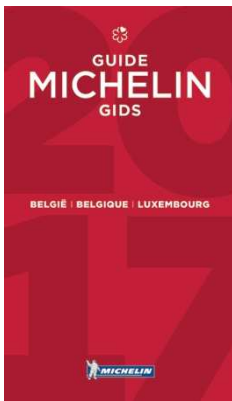


PRESS RELEASE

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MOSCONI awarded two stars in the MICHELIN Guide Belgium and Luxembourg 2017

The new selection highlights the talent of a generation of young chefs who promote the dynamism of local gastronomy



Michelin is delighted to be able to unveil the new selection in the MICHELIN Guide Belgium and Luxembourg 2017, which rewards 143 Michelin-starred restaurants.

After the recent closure of the De Karmeliet restaurant in Bruges, which has been in the guide since 1984, Belgium now has two three-star restaurants: **Hof van Cleve** (Kruishoutem) and **Hertog Jan** (Zedelgem), two establishments where chefs Peter GOOSSENS and Gert De MANGELEER offer very high standard cuisine; cuisine that anchors these establishments in the very closed circle of restaurants that are worth a detour.

In its 2017 selection, the MICHELIN Guide awards two stars to a new restaurant, **Mosconi**, located in Luxembourg which thus recaptures the distinction attributed a few years ago. *"Italian chef Illario MOSCONI conquered the inspectors with his audacity,"* commented Michael ELLIS, International Director of MICHELIN Guides. *"Refocusing on his cuisine, each of his dishes offers a real explosion of Italian flavours. Dinner at Mosconi means rediscovering authentic Italian dishes prepared with quality ingredients perfectly elevated: true happiness for the senses!"*

The 2017 selection also reveals the potential of the younger generation trained by the great names in gastronomy. After having perfected their techniques, these chefs have no hesitation in opening their own establishments, meeting with great success among the local clientele; for example **Castor**, in Beveren-Leie, gets one star this year. There, chef Maarten BOUCKAERT combines classic cuisine with more contemporary touches. The same applies to **Colette**, in Westerlo and **Vol-Ver**, in Marke, two restaurants distinguished with one star where, having passed through renowned establishments, chefs Thijs VERVLOET and Sébastien VERVERKEN offer generous and subtle cooking skills that showcase classic flavours combined with more modern notes.

Other restaurants that have been established in the local gastronomic landscape for several years also receive their first star this year; for example **Kelderman** in Aalst, where chef Bart TASTENHOYE beautifully enhances the quality of the produce which he elevates with delicious sauces, and **'t Korennaer** in Nieuwerkerken-Waas where Edwin VAN GOETHE offers cuisine whose creativity is perfectly dosed, with pronounced and well balanced flavours.

In Brussels, **Bozar Brasserie**, located in the centre of the Belgian capital, has been awarded one star: a restaurant where the young chef Karen TOROSYAN proposes brilliantly reinvented traditional dishes. In Ixelles, the restaurant **Villa Emily** offers Mediterranean flavours, and also gets its first star, as does **Wine in the City** in Jette.

Finally, in the town of Saint-Vith, chef Ricarda GROMMES in **Quadras** offers feminine and elegant cuisine, where the guests can enjoy an experience best described as embodying creativity and refinement.



The MICHELIN Guide Belgium and Luxembourg 2017 also rewards 179 restaurants with a Bib Gourmand, among which are no less than 25 newcomers. All these restaurants offer a complete menu for under 37 euros, and testify to the diversity and richness of the gastronomy available in Belgium and Luxembourg.

The MICHELIN Guide Belgium and Luxembourg 2017 will go on sale on 24 November. This 61st edition has:

- ✓ 143 starred restaurants
 - 2 restaurants with three stars
 - 21 restaurants with two stars, including one new restaurant
 - 120 restaurants with one star, including nine new restaurants
- ✓ 179 restaurants Bib Gourmand, with 25 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 with us for the launch of he MICHELIN guide Belgique Luxembourg 2017:

