

## PRESS INFORMATION

Boulogne Billancourt, 28 April 2016

### Four restaurants awarded one star in the Rio de Janeiro & Sao Paulo MICHELIN Guide 2016

*100 days before the opening of the Olympic Games, the 2<sup>nd</sup> MICHELIN Guide selection showcases the dynamic culinary scene in these two cities*



Michelin today released the second edition of the MICHELIN Guide Rio de Janeiro & Sao Paulo, which has selected 44 hotels and 160 restaurants in the two cities.

In the new 2016 edition, four restaurants have been awarded one star. One is in Rio de Janeiro: **Eleven Rio**, where the chef Joachim KOERPER, accompanied by chef Paulo LEITE, offers international cuisine with local influences, guided by real creativity in an elegant classically inspired setting.

In Sao Paulo, **Esquina Mocoto**, which already had a Bib Gourmand in 2015, now gets one star: Rodrigo OLIVEIRA offers popular Brazilian cuisine that is sober and elegant with characteristic flavours, highlighting very high quality products. **Kan Suke** also picks up its first star: in a shopping mall, the modestly decorated restaurant offers fine Japanese cuisine. Sushi, sashimi and fresh fish are prepared in front of the customers by the chef Keisuke EGASHIRA. Finally, the **Tête à Tête** restaurant has entered the circle of one-star restaurants, just one year after it opened. Young chefs Gabriel MATEUZZI and Guilherme VINHA strive to serve simple cuisine rich with international influences, focusing on respect for flavours and the use of local produce. In total, the MICHELIN Guide Rio & Sao Paulo 2016 has 18 one-star restaurants.

*"The 2016 selection is a reflection of what is happening right now on the dining scene in Rio de Janeiro and Sao Paulo: from popular botecos to the most luxurious restaurants, the quality, richness and diversity of the Brazilian culinary scene continues to grow year by year," says Michael Ellis, International Director of MICHELIN Guides. "This momentum is driven by the restaurateurs who continue to travel and complete their training abroad, thus helping to constantly enhance the local cuisine. The result is the extraordinary ability of the chefs to surprise us and renew their vision of cuisine with a mix of skilfully revisited local products with new flavours, aromas, and textures."*

The 2016 selection also adds 9 new Bib Gourmand restaurants, all selected for their excellent value for money as they offer a full menu for no more than 90 RS. In Rio de Janeiro, **Anna**, **Entretapas-Jardim Botânico**, **Gurumê** and **Riso Bistrô**, each receive a Bib Gourmand, as do **Le Bife**, **Bona**, **Manioca**, **Peti Gastronomia** and **Tordesilhas**, in Sao Paulo.

The MICHELIN Guide Rio de Janeiro and Sao Paulo 2016 application is available on all digital platforms (iOS and Android) and in hard copy. This second selection has:

In Rio de Janeiro

- ✓ 6 restaurants with 1 star, with 1 new one
- ✓ 11 Bib Gourmand restaurants, with 4 new ones

In Sao Paulo

- ✓ 1 restaurant with 2 stars
- ✓ 12 restaurants with 1 star, with 3 new ones
- ✓ 19 Bib Gourmand restaurants, with 5 new ones



## About the MICHELIN Guide

For over a century, the MICHELIN guide has been offering a selection of the world's best restaurants and hotels. The 27 MICHELIN Guides cover 26 countries on 4 continents.

MICHELIN guide inspectors are constantly looking for new addresses and rare finds. They try out all sorts of restaurants and cooking styles. They act as ordinary, anonymous customers and always pay their bills.

There is just one difference – they are professionals, evaluating every dish on the basis of five criteria: the quality of the produce, the personality of the cuisine, culinary expertise and flavour, value for money and consistency. The best restaurants are awarded a Bib Gourmand or Michelin stars, which are given only for the quality of the food and are always awarded by the group of inspectors as a whole. Comfort and service are scored separately.

With the MICHELIN Guide Rio & Sao Paulo 2016, the Michelin Group continues to help millions of travellers. The Group has also adopted the mission the Guide gave itself when it was launched in 1900: "Avancer ensemble" (Moving forward together).

### **Press contact:**

Samuelle DOROL

Tel: +33 (0) 1 45 66 22 22

Email: [samuelle.dorol@fr.michelin.com](mailto:samuella.dorol@fr.michelin.com)

