

Boulogne-Billancourt, 1 February 2016

## Alain Ducasse au Plaza Athénée and Le Cinq gain three stars in the MICHELIN Guide France 2016!

*All the restaurants in the new 2016 selection can be booked through both MICHELIN Restaurants - web and mobile - and ViaMichelin. Michelin not only helps consumers find the right restaurant at the right time but also makes a direct contribution to developing business in the selected restaurants.*



This year **two famous Paris establishments picked up three stars in the MICHELIN Guide France 2016.**

**Alain Ducasse au Plaza Athénée**, where the chef offers redesigned cuisine built on the concept of "naturalness". *"Alain DUCASSE has introduced a bold change of direction by designing his cuisine in harmony with nature,"* says Michael Ellis, International Director of MICHELIN Guides. *"Based around the trilogy represented by vegetables, cereals and fish, his cuisine offers unusual combinations of flavours and shakes up the standard conventions of haute cuisine. The results live up to the scale of the challenge: a meal at the Plaza Athénée is a unique, memorable, and emotional experience – with stunning décor and a journey accompanying every dish."*

A short distance from the Plaza Athénée, **Le Cinq** in the Four Seasons Hotel George V also picks up a third star this year. *"Chef Christian LE SQUER at Le Cinq is a true virtuoso!"* continues Michael Ellis. *"His signature is all over the superb dishes, mastered to perfection and demonstrating exceptional skills and a deep knowledge of the very best produce. Enjoyed in a sumptuous decor inspired by the Grand Trianon, each of Christian LE SQUER's dishes is a true work of art, a shining example of the best of French gastronomy."*

The 2016 selection has also expanded with **10 new two star restaurants**: **JY'S**, Jean-Yves SCHILLINGER's restaurant in Colmar, Joël ROBUCHON's **La Grande Maison** in Bordeaux, Jean-Georges KLEIN's **La Villa René Lalique** in Wingen-sur Moder, the **1920** in Megève, where Julien GATILLON officiates, and Nicolas DECERCHI's **Paloma** in Mougins. Of the new two star restaurants, half are Paris chefs who all took up post in 2015: Christophe MORET's **l'Abeille**, Jérôme BANCTEL's **Le Gabriel**, Mathieu PACAUD's **Histoires**, Sylvestre WAHID's **Sylvestre** and Jean-François PIEGE's **Le Grand Restaurant**. A feat rare enough to be mentioned, which demonstrates not only the talent and mastery of these chefs, but also the attractiveness and vitality of the French capital. *"The strong attraction exerted by Paris on chefs is a particularly striking element in the 2016 selection,"* says Michael Ellis. *"Whether small bistros or more luxurious restaurants, chefs and investors continue to believe in Paris and want to set up in business there. Moreover, among the 380 establishments that appear in the Guide for the first time, 100 are in Paris. This is proof that Paris is still a city in which chefs want to open new establishments."*

**42 restaurants acquire their first star in the 2016 edition of the MICHELIN Guide.** Chefs, driven by the great wealth and exceptional diversity of produce in France, offer high quality cuisine in all four corners of France. With a concern for the environment, they continue to favour short circuits and work with local producers. Careful about controlling their prices and meeting customer expectations, many of them manage to offer high quality food hand in hand with reasonable prices. For example, **La Table de Merville** in Toulouse, **Initial** in Caen and **le Château de Sable** in Porspoder in the Finistère area are all honoured this year and offer lunch for under 26 euros.

As for the younger generation, the future of French gastronomy is safe in their hands. A number of young chefs receive their first MICHELIN Guide star - for example Angelo FERRIGNO at **La Maison des Cariatides** in Dijon, the youngest in the selection aged just 23, and Jean-Baptiste LAVERGNE-MORAZZANI, the 24 year old chef at **La Table du 11**, in Versailles.



Finally, this year the inspectors also noticed how French cuisine is attracting foreign chefs, who come from all over the world to train in France before opening their own establishments. Of the 7 new one star restaurants in Paris, 3 are run by Japanese chefs, all of whom trained with top French chefs: Hideki Nishi's **Neige d'Été**, Ryuji Teshima's **Pages** and chef **Nakatani**'s eponymous restaurant. Foreign chefs are also moving into the regions - in Nice the South African chef Jan HENDRICK offers creative, modern French cuisine in his restaurant **JAN**, in Lyon **Passe-Temps** is run by the Korean chef Younghoon LEE, and **G.A au Manoir de Rétival** is in the hands of the German chef David GOERNE.

The MICHELIN Guide France 2016 will be available for sale **from Friday 5 February**, and is priced at €24.90. The restaurant selection will be available and can be booked on web and mobile media through Michelin Restaurants and ViaMichelin.

The new edition includes 3682 hotels and guesthouses and 4347 restaurants:

- **600 starred restaurants**
  - 26 three star restaurants with 2 new ones
  - 82 two star restaurants with 10 new ones
  - 492 one star restaurants with 42 new ones
- 655 Bib Gourmand restaurants with 111 new ones
- 3092 restaurants awarded one "assiette"

#### Our partners in 2016



#### About the MICHELIN Guide

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, 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).

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