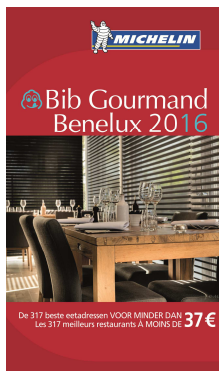


Boulogne-Billancourt, 14 December 2015

Three new 2 star restaurants in the 2016 MICHELIN guide Belgium and Luxembourg

The 2016 edition awards one star to ten restaurants



Today Michelin reveals the 2016 MICHELIN Guide Belgium and Luxembourg selection, which gives three new restaurants 2 stars and ten new restaurants one star.

In this 2016 edition of the MICHELIN Guide, all the restaurants that received three stars in the previous edition retained them: **De Karmeliet** in Bruges, **Hof van Cleve** in Kruishoutem and **Hertog Jan** in Zedelgem. "*Cuisine with personality is instantly recognizable,*" says Michael Ellis, International Director of MICHELIN Guides. "*The skill used in the preparation and combination of the produce, as well as the sensations the different flavours reveal on the palate and the harmony of the creation, are the signature of a great chef.*"

In this new edition of the MICHELIN Guide, three new restaurants receive two stars: **Eugénie à Émilie** (Baudour), where chef Eric Fernez combines his classical techniques with outstanding expertise in working the produce and the gustatory harmonies. **The Jane** (Antwerp) has also been given two stars: the modern style chef Nick Bril delivers a palette of particularly elaborate flavours with both finesse and inventiveness. Finally, a second star has also been awarded to **Villa in the Sky**, in Ixelles, where chef Alexandre Dionisio's cuisine, in turn creative and refined, has become even more clean-cut and sophisticated.

Alexandre (Brussels) is among the restaurants that have obtained their first star this year. Two women offer the most elegant and refined style of cooking, which is especially reflected in their light dishes with generous flavours. In the north of the country, the province of Antwerp is home to a number of newly starred restaurants this year: **dEssensi** (Gravenwezel) and **Bistrot du Nord** (Antwerp), offer deliciously comforting traditional dishes. Experienced chefs **Alain Bianchin** (Overijse), and **Danny Vanderhoven** (Maasmechelen) offer intelligent and unwaveringly contemporary cuisine.

Finally, the **Philippe Fauchet** (Saint-Georges-sur-Meuse) and **Le Pilori** (Écaussinnes-Lalaing) restaurants, both of which have been open since the 1990s, get their first star as a result of the steady development in their cuisine. **Le Comptoir de Marie** (Mons) offers its customers dishes using high quality produce and excellent value for money. In Wallonia, Hainaut province hosts the largest number of newly starred restaurants.

In the new edition of the Michelin Guide Belgium and Luxembourg, two restaurants in the Grand Duchy of Luxembourg also get their first star: **Renato Favaro** (Esch-sur-Alzette) a distinction that welcomes his return to modern Italian cuisine and greater consistency, and **Guillou Campagne** (Schouweiler), who offers beautiful classic cuisine.

The 2016 MICHELIN Guide Belgium Luxembourg awards a Bib Gourmand to 184 restaurants, including no less than 33 newcomers.



The 2016 MICHELIN Guide Belgium and Luxembourg will go on sale on 19 November for € 21.95 in Belgium and € 21.33 in the Grand Duchy of Luxembourg. This 60th edition has 1769 addresses, with 655 hotels (including 126 guest houses) and 1114 restaurants:

- ✓ 140 starred restaurants
 - Three 3-star restaurants
 - Twenty 2-star 2 restaurants, with 3 new arrivals
 - One hundred and seventeen 1-star restaurants, with 10 new arrivals

- ✓ 184 Bib Gourmand restaurants, with 33 new arrivals

A propos du guide MICHELIN

Depuis plus d'un siècle, la collection des guides MICHELIN propose à ses lecteurs une sélection des meilleurs restaurants, hôtels et chambres d'hôtes à travers le monde. Les guides MICHELIN, au nombre de 25, couvrent 24 pays sur 4 continents.

Toujours à la recherche de nouvelles adresses et de perles rares, les inspecteurs du guide MICHELIN testent quotidiennement toutes sortes d'établissements et de styles de cuisine. Anonymes, ils se comportent comme des clients ordinaires et payent systématiquement leurs additions. Mais c'est en professionnels qu'ils évaluent chaque assiette, en s'appuyant toujours sur cinq critères : la qualité des produits utilisés, la personnalité de la cuisine, la maîtrise des cuissons et des saveurs, le rapport qualité-prix et bien entendu, la régularité. Les meilleures tables se voient décerner Bib Gourmand ou étoiles, distinctions uniquement fondées sur la qualité de la cuisine et toujours attribuées collégalement. Confort et service sont notés séparément.

Avec le guide MICHELIN Belgique et Luxembourg 2016, le groupe Michelin continue à aider des millions de voyageurs dans leurs déplacements. Cette mission du guide, qui existe depuis sa création en 1900, est aussi celle du groupe Michelin : offrir « une meilleure façon d'avancer ».

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