

PRESS RELEASE

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DE GROENE LANTAARN obtains two stars in the new edition of the MICHELIN guide to the Netherlands 2016

The Dutch selection stands out thanks to its high level of stability, all of the restaurants awarded stars in the MICHELIN guide last year maintained their standards in 2016



Today, Michelin revealed the new selection for the MICHELIN guide to the Netherlands 2016, which includes over 1,200 addresses, with 557 hotels and 696 restaurants.

This year, all of the restaurants awarded one or several stars in the previous edition of the MICHELIN guide have maintained their standards, proving the high level of stability and rigour in Dutch gastronomy. 107 restaurants with stars are available in the Netherlands: a record! For example, **De Kromme Dissel** (Heelsum) has retained its star for the 45th consecutive year.

"The unchanging nature of this selection reflects the positive developments in the Dutch gastronomy sector in recent times. Chefs are looking to the future and continue to upgrade the Dutch culinary identity thanks to their know-how", confirmed Michael ELLIS, international director for MICHELIN guides.

In this edition, **De Librije** (Zwolle) and **De Leest** (Vaassen) have both retained their 3 stars. **The De Groene Lantaarn** (Zuidwolde) restaurant led by its chef, Jarno EGGEN, joined the restricted circle of restaurants awarded 2 stars this year, bringing the total number of 2-star restaurants in the Netherlands to twenty .

Seven restaurants obtained their first star. Three of these restaurants are located in hotels: **Het Roode Koper** (Leuvenum), **De Heeren van Harinxma** (Beetsterzwaag), and **De Swarte Ruijter** (Holten).

The Joelia restaurant (Rotterdam) offering simple dishes was also awarded one star. The chef Mario combines strong flavours with subtle scents. **Aan de Zweth** (Schipluiden) also obtained its first star thanks to its quality meals prepared by the chef, De Zwethheul. Finally, the **Strandlodge** (Winterswijk) and **Zarzo** (Eindhoven) restaurants also obtained one star in the 2016 edition of the MICHELIN guide.

The MICHELIN guide to the Netherlands for 2016 awards stars to 133 Bib Gourmand restaurants, including 25 new addresses! Bib gourmand restaurants are particularly popular with the general public looking for win-win addresses where you can eat well at an affordable price, not to mention with chefs, thanks to a complete quality meal (starter, main course, dessert) for a maximum of 37 euros.



The MICHELIN guide to the Netherlands for 2016 will be available to purchase from 10 December. This new edition comes with 1 253 addresses, including 557 hotels (36 guest houses) and 696 restaurants, comprising the following:

- ✓ 107 restaurants with stars
 - 2 restaurants with 3 stars
 - 20 restaurants with 2 stars, including 1 new address
 - 85 restaurants with 1 star, including 7 new addresses

- ✓ 133 Bib gourmand restaurants, including 25 new addresses

About the MICHELIN guide

The collection of MICHELIN guides has proposed readers a selection of the best restaurants, hotels and guest houses around the world for over a century. 25 different MICHELIN guides are available, covering 24 countries and four continents.

MICHELIN guide inspectors are constantly looking for new addresses and rare finds. They try out all sorts of restaurants and cooking styles. They travel as ordinary, anonymous, customers, and always pay their bills. One single difference exists: they assess each dish through professional eyes. Their judgement is based on the following five assessment criteria: product quality, creativity, culinary expertise and flavour, price-to-quality ratio and consistency over time. The best restaurants are allocated the Bib Gourmand award or Michelin stars. These indications exclusively refer to the quality of the meals and are always awarded on a group basis by all inspectors. Dining comfort and friendliness are mentioned separately.

Thanks to the MICHELIN guide to the Netherlands for 2016, the Michelin group once again helps millions of travellers. The group has also adopted the guide's motto when launched in 1900: "Avancer ensemble" (Moving forward together).

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