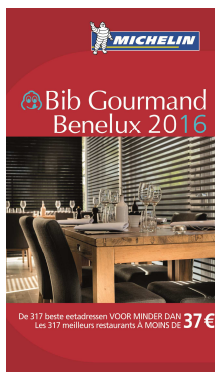


Boulogne-Billancourt, 9 November 2015

Bib Gourmand Benelux 2016: the 317 faces of Bib Gourmand

Michelin has passed the 300 Bib Gourmand restaurant milestone in its new edition with 58 new arrivals



Michelin today unveils the new 2016 Michelin Bib Gourmand guide to the Benelux with its selection of restaurants offering very good value for money in Belgium, Luxembourg and the Netherlands.

This year's selection shows that chefs are able to offer creative dishes and also keep their prices within reason. The 317 restaurants awarded a Bib Gourmand this year, all of which offer a full menu for under 37 euros, represent a wide range of different cuisines. Some chefs serve classic, traditional dishes, while others have more exotic influences, for example drawing their inspiration from some of the Asian culinary traditions. "The 317 restaurants selected by Michelin inspectors, which now have the highly coveted Bib Gourmand, demonstrate the diversity and wealth of gastronomy in the Benelux region," says Michael Ellis, International Director of MICHELIN guides.

In **Belgium**, 28 new restaurants were awarded a Bib Gourmand. Among these *Terminus* (Watou) and *Ciro's* (Antwerp) offer classic cuisine, whereas the great little restaurant *Maru* (Ixelles) offers authentic and extremely tasty Korean dishes and proves that international cuisine is as important as ever on the Belgian restaurant scene. At *Il était une fois* (Nivelles), the chef offers beautifully presented contemporary dishes. Finally, proof that the Bib Gourmand is a highly sought after award, the restaurant *Des Ardennes* (Corbion) has retained its award for the 25th consecutive year – in fact since the Bib Gourmand symbol was first introduced!

This year, the Bib Gourmand selection in the **Grand Duchy of Luxembourg** was up 50% compared to the previous edition, illustrating the growing popularity of these restaurants, acclaimed by both restaurateurs and the general public! A total of 15 establishments were rewarded with a Bib Gourmand. They include traditional hotels like *Dahm* (Erpeldange), where the dishes on the menu have been revisited Luxembourg-style, and *Bick Stuff* (Luxembourg, Clausen), which offers high quality home-style cooking.

Finally, in **the Netherlands**, the Bib Gourmand meets with great success all over the country. Of the 25 new addresses selected this year, *Dorset* (Borne) stands out with its contemporary atmosphere and classic cuisine with international influences and local produce. And *BasQ Kitchen* (Rotterdam) offers its guests delicious Basque cuisine served in the recently opened covered market hall. The bustling atmosphere in the very cosmopolitan *Harry's* (Maastricht) is one of the restaurant's strengths, happily combining local produce and internationally inspired dishes.

The publication of the 2016 Bib Gourmand Guide to Benelux comes a few days before the revelation of the new Michelin starred restaurants in Belgium, the Netherlands, and Luxembourg. The 2016 MICHELIN Guide to Belgium and Luxembourg will be presented on 16 November in Ghent, and will be followed by the 2016 MICHELIN Guide to the Netherlands which will be presented on 7 December in Amsterdam.

The 2016 Bib Gourmand Guide to Benelux will go on sale on 19 November and will cost €17.95 (Belgium and Netherlands) and €17.44 (Luxembourg). The edition includes:



- ✓ 169 restaurants in Belgium including 28 new arrivals
- ✓ 15 restaurants in Luxembourg, including 5 new arrivals
- ✓ 133 restaurants in the Netherlands, including 25 new arrivals

Media contact:

Samuelle DOROL

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

E-mail: samuelle.dorol@fr.michelin.com

