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The Table Kevin FEHLING is awarded three stars in the 2016 Germany MICHELIN Guide

The fiftieth edition of the MICHELIN Guide showcases the new generation of talented young chefs



Michelin has released its fiftieth edition of the Germany MICHELIN Guide listing 3,359 hotels and 2,303 restaurants.

In this edition, the restaurant **The Table Kevin Fehling**, which has just opened in HafenCity, Hamburg, was awarded three stars by MICHELIN guide inspectors. This is the new restaurant of 38 year old chef Kevin FEHLING who had already been awarded three stars in 2013 for his previous restaurant, *Belle Epoque*, which he closed a few months ago. "Kevin FEHLING masters his art today!" commented Michael ELLIS, International Director of MICHELIN Guides. "In his new, impressively decorated establishment, Kevin FEHLING transports us to a world where every dish is a moment of excitement. His cuisine demonstrates his total mastery of technique and exceptional maturity which is the prerogative of all top chefs".

In all, there is a record 290 starred restaurants in the 2016 Germany MICHELIN Guide, which is approximately 30% more than in the 2010 Guide, demonstrating the rapid growth of haute cuisine in Germany. "German cuisine is distinguished by its unprecedented dynamism and is now among the best in the world" continued Michael ELLIS. "In particular, a generation of young, highly motivated and innovative chefs with sound training are bringing a breath of fresh air to the profession. Effectively, among the 26 new restaurants that were awarded a star this year, many belong to a chef under the age of 30".

39 addresses were awarded two stars in the 2016 Germany MICHELIN Guide, which is double the number in the 2010 Guide. Among them, four were awarded their second star this year: **Horváth** in Berlin, **l'Atelier** in Bayerischer Hof, Munich, **La Fleur** in Frankfurt am Main, and **Schanz.Restaurant** on the banks of the Moselle in Piesport.

There are also 241 one-star restaurants listed in the 2016 Germany MICHELIN Guide of which 26 are new. Among them, five are in Berlin: **Richard, Markus Semmler, Nobelhart & Schmutzig**, and **Bieberbau** and three are in Frankfurt am Main: **Gustav, le Restaurant Villa Merton**, and **SEVEN SWANS**.

The 2016 Germany MICHELIN Guide will be on sale from 13 November at the price of 39 Swiss Francs (29.95 Euros in Germany and 30.80 Euros in Austria). The 2016 Germany MICHELIN Guide's selection is fully available on the MICHELIN restaurants website (<http://restaurant.michelin.de>) and on all digital media. This fiftieth edition lists 3,359 hotels and 2,303 restaurants, including 290 starred restaurants:

- ✓ 10 three-star restaurants, of which 1 is new
- ✓ 39 two-star restaurants, of which 4 are new
- ✓ 241 one-star restaurants, of which 26 are new
- ✓ 471 Bib Gourmand restaurant, of which 50 are new

About the MICHELIN guide

Thanks to the rigorous MICHELIN guide selection process that is applied independently and consistently around 24 countries, the MICHELIN guide has become an international benchmark in fine dining. The selections of all restaurants in the guide are made by Michelin's famously anonymous inspectors who dine in Germany regularly. These local inspectors are trained to scrupulously apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated. To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality, preparation and flavors, the chef's personality as revealed through his or her cuisine, value for money, and consistency over time and across the entire menu. These objective criteria are respected by all MICHELIN guide inspectors, whether in Japan, the United States, China or Europe. They guarantee a consistent selection so that a star restaurant has the same value regardless of whether it is located in Paris, New York, Berlin or Tokyo.

Michelin has been a pioneering force in advancing mobility through innovation and excellence in manufacturing quality. The company patented the pneumatic, or air-filled, tire in the late 1800s. This was a milestone moment in mobility, permitting automobile owners to travel at great length in a single journey. Then, in an effort to prompt travelers to enjoy their newfound mobility, the company created guides and detailed maps to steer travelers on their way. The most famous publication that developed from this is the internationally recognized MICHELIN guide.

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