

Boulogne-Billancourt – February 2, 2015

La Bouitte and Pavillon Ledoyen Awarded Three Stars in the MICHELIN Guide France 2015

The new MICHELIN guide France will be available in sales outlets beginning February 6. It will also be accessible on all digital devices.

The 2015 edition of the MICHELIN guide France features two new three-star restaurants. **La Bouitte**, located in Saint Martin de Belleville, showcases traditional refined cuisine from the Savoy region. Self-taught **chefs René and Maxime Meilleur** highlight local ingredients in a unique venue built by René. "The cuisine offered by the Meilleur family is rooted in the identity and history of Savoy and celebrates the heritage and lifestyle of the region," says Michael Ellis, International Director of the MICHELIN guides. "The fine-dining experience provided by the Meilleurs is a journey worth taking: the dishes are precise, generous and remarkably creative. "La bouitte" may mean small house in the local dialect, but the fare offered by René, Maxime and their spouses is of the highest caliber."

Paris-based **Pavillon Ledoyen**, presided over by **chef Yannick Alléno**, also earned three stars. "Yannick Alléno is undeniably at the top of his game," says Ellis. "The brilliant execution and rare perfection of his dishes reveal the exceptional depth and maturity of a chef who's right at home at the helm of this historic, legendary establishment. With its strong focus on sauces and extraction techniques, his cooking upholds the values of classic French gastronomy, while boldly embracing the future."

The seven restaurants joining the MICHELIN guide's two-star list are **La Grand'Vigne** in Martillac, situated near Bordeaux; **L'Auberge du Cheval Blanc** in Lembach; **Le Neuvième Art** in Lyon; **Casadelmar** in Porto-Vecchio; **Alain Ducasse au Plaza Athénée** and **La Table de Lancaster**, both located in Paris, and **L'Atelier d'Edmond** in Val d'Isère.

With the addition of 30 new one-star restaurants in the provinces and seven in the Paris metropolitan area, the guide once again bears testimony to the culinary richness and vibrancy of the different French regions. Thanks to the land's abundant, diverse range of resources, unmatched in the world, MICHELIN guide inspectors have discovered many fine restaurants of outstanding quality, even in very small cities. **Claire de la Plume**, for example, is located in Grignan, a town with just over 1,600 inhabitants, and **Tables de Gaspard**, situated in Saint Crépin, has a population of 1,300. Proof that a starred restaurant doesn't have to be expensive, Tables de Gaspard, whose simple cooking is sourced from the market, was previously awarded the Bib Gourmand label, just like **Mia** in Montpellier.

As in the 2014 edition, the younger generation continues to shape the future of French cuisine. Several young chefs, including 26-year-old Ludovic Turac, who runs the kitchen at **Une Table au Sud** in Marseille, and Joël Phillips, 27, who is in charge of **Esprit Terroir** in Strasbourg, received their first star.

Always on the lookout for new restaurants and rare gems, the guide's inspectors traveled daily throughout the country testing all sorts of restaurants (brasseries, small eateries, outstanding establishments) and all styles of cuisine (French, Italian, Asian, contemporary and traditional). Dining anonymously like ordinary customers, they systematically pay their own bills. But as professional food critics, the inspectors evaluate each dish according to five criteria: product quality, the character of the cuisine, preparation and flavors, value for money, and consistency over time and across the entire

menu. The best restaurants are awarded the Bib Gourmand label or stars, distinctions that are based solely on cooking quality and are always attributed on a consensus basis. Comfort and service are rated separately on a scale ranging from **ò** to **ö**.

For more than a century, the MICHELIN guide collection has made life easier for travelers by providing them with a selection of the best restaurants, hotels and guesthouses around the world. Today, the 23 MICHELIN guides cover 23 countries on three continents.

Available in sales outlets beginning **February 6**, the **MICHELIN guide France 2015** will be priced at €24. This new edition includes 8,459 addresses, including 4,082 hotels and 4,377 restaurants:

- ✓ 609 starred restaurants
 - 26 three-star restaurants (of which 2 new)
 - 80 two-star restaurants (of which 7 new)
 - 503 one-star restaurants (of which 37 new)

- ✓ 646 Bib Gourmand restaurants (of which 102 new)

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