

Nidau, Switzerland – November 26, 2014

Record number of starred restaurants in the 2015 MICHELIN guide Switzerland

With 18 restaurants awarded their first star this year, the 2015 MICHELIN guide Switzerland features a total of 117 starred establishments, from St. Gallen to Geneva, Basel and Lugano. This represents an increase of nearly 40% compared with five years ago.

Michelin is today unveiling the new selection in the 2015 MICHELIN guide Switzerland, which lists a total of 852 hotels and 887 restaurants across all comfort and price categories.

"Switzerland is once again the country with the most starred restaurants per capita in the MICHELIN guide collection," says Michael Ellis, International Director of the MICHELIN guides. "Thanks to the density of top quality restaurants, the Swiss gourmet dining scene is especially dynamic. The offering is highly diverse, ranging from restaurants where one can eat very well in a relaxed atmosphere to restaurants in the grand tradition that offer outstanding cuisine. There are also a large number of establishments at high altitude. For winter sports aficionados who appreciate good cooking, Switzerland is an ideal destination."

This year, the MICHELIN guide Switzerland has awarded a first star to 18 restaurants serving traditional, modern or innovative dishes. Of the total, five are located in the upper Rhine region, including two in Zurich, **Maison Manesse** and **Sankt Meinrad**, and one in Basel, **Les Quatre Saisons**. In Lucerne canton, the small town of Vitznau, located on the banks of the Lac des Quatre-Cantons and with only 2,000 inhabitants, is gradually becoming a center of Swiss gourmet dining, with one two-star restaurant and two new one-star restaurants: **PRISMA** and **Sens**.

Featuring high-level gastronomy, French-speaking Switzerland has three new one-star restaurants: **Les Alpes** in Orsières, **Damien Germanier** in Sion and **La Table-Hôtel Le Sapin** in Charmey. Lastly, in the canton of Ticino, **Tentazioni** in Cavigliano was awarded a star this year. In all, the guide lists 96 one-star restaurants in Switzerland, compared with 69 four years ago.

Lastly, **Schauenstein** in Fürstenau and **Hôtel de Ville** in Crissier kept their three stars, the loftiest distinction awarded by the MICHELIN guide. This highest honor, presented to restaurants offering "exceptional cuisine, worth a special journey," has been awarded to only around one hundred restaurants worldwide. Nineteen restaurants in Switzerland also maintained their two-star ratings

Traveling across the country looking for the best addresses in the country, the MICHELIN guide inspectors noted that more and more restaurants are serving high-quality cooking in a much more relaxed and informal setting.

Record number of Bib Gourmand restaurants

Proof of chefs' and the publics' passion for good cooking at affordable prices, the new edition of the MICHELIN guide Switzerland includes a record number of Bib Gourmand restaurants. The number of restaurants awarded the Bib Gourmand label has been increasing year after year. In 2015, the MICHELIN guide Switzerland has added 31 new addresses to the list for a total of 111 Bib Gourmand



restaurants. Symbolized by Bibendum, the Michelin Man, licking his lips, the Bib Gourmand label is awarded to restaurants that offer a complete menu (starter, main course and dessert) for no more than 65 Swiss francs.

The 2015 MICHELIN guide Switzerland will go on sale on November 27 in Switzerland for 33 Swiss francs and on December 27 in Germany for €29.95 and in Austria for €30.80. The new edition features a selection of 852 hotels and 887 restaurants covering every comfort and price category.

- ✓ 117 starred restaurants
 - 23 stars restaurants
 - 192 stars restaurants
 - 961 star restaurants (18 new)

- ✓ 111 Bib gourmand restaurants (12 new)

About the MICHELIN guide

Thanks to a uniform, rigorous selection process applied in 24 countries, the MICHELIN guide is an international benchmark for gourmet dining. All of the restaurants featured in the selection were selected by the MICHELIN guide's famous inspectors, who anonymously travel the roads of Switzerland in search of the best addresses. Hired locally, the inspectors undergo rigorous training. They apply the same methods used for decades by MICHELIN guide inspectors all over the world to ensure a uniform, international standard of excellence. To ensure their objectivity, the Michelin inspectors pay all their bills in full. Only the quality of the food served is evaluated in the process of awarding a star or Bib Gourmand label.

To fully appreciate the quality of a restaurant, the inspectors rely on 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. Applied around the world, these criteria ensure a consistent selection. A star awarded to a restaurant has the same value in Paris, New York, Zurich or any other city.

For more than a century, the MICHELIN guide collection has been committed to making life easier for travelers by providing them with a selection of the best restaurants, hotels and guesthouses around the world. Today, the 24 MICHELIN guides cover 24 countries on four continents.

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