

The 2015 MICHELIN Guide Belgium & Luxembourg: Back to Basics

The 2015 selection reveals that ingredient-focused cuisine is more popular than ever.

Michelin unveiled its 59th Michelin Guide Belgium & Luxembourg today with a selection of 1,742 establishments, of which 667 hotels and 1,075 restaurants. Ten restaurants in Belgium and one in Luxembourg were granted a star in the new 2015 edition.

"After traveling through Belgium and Luxembourg, the MICHELIN guide inspectors found that chefs are continuing to focus on simplicity in order to offer their guests a tastier, more authentic cuisine that is deeply inspired by local and seasonal products," noted Michael Ellis, International Director of the Michelin Guides. "This 59th edition faithfully reflects what is happening in restaurants today. Chefs are inventive and intrigued by the idea of mixing traditional cuisine with exotic flavors, while keeping an eye on prices to deliver an affordable dining experience."

The Guide's three-star establishments – De Karmeliet in Bruges, Hof van Cleve in Kruishoutem and Hertog Jan in Zedelgem – all received top marks again in 2015, maintaining their place among the world's most outstanding restaurants. Hertog Jan's move to a magnificently restored barn on a working farm has been a resounding success, underscoring the crucial role played by garden-fresh vegetables in chef Gert De Mangeleer's signature dishes.

Three restaurants in the Brussels region received their first star this year: **Le Pigeon Noir** in Uccle, which offers traditional cuisine that mixes simplicity with original flavors; **Le Monde est Petit** in Etterbeek, whose chef combines local specialties with more exotic ingredients; and **Da Mimmo** in Woluwe-Saint-Lambert, an authentic Italian eatery.

Four restaurants in Wallonia won a star, including **Héliport Brasserie** in Liège, which offers generous and tasty fare, and **Aux Petits Oignons** in Jodoigne, where guests are treated to subtle, contemporary cuisine. The two others – **Philippe Meyers** in Braine l'Alleud and **Les Pieds dans le Plat** in Marenne – were both Bib Gourmand establishments in the MICHELIN Guide Belgium & Luxembourg until now, providing living proof that it is entirely possible to offer excellent cuisine and value for the money to a broad clientele.

Of the three new restaurants in Flanders that earned a star this year, two are located in the Ghent area: **D'Oude Pastorie** in Lochristi and **Publiek**, a new establishment whose chef Olly Ceulenaere offers particularly succulent dishes at moderate prices. These two new entries demonstrate the ongoing development and maturation of the dining scene in Ghent. The third eatery, **The Jane** in Antwerp, is located in an imposing converted chapel and headed by Dutch chefs Sergio Herman and Nick Brill, who were both formerly with Oud Sluis, a three-star restaurant in the Netherlands that closed in 2013.

The MICHELIN Guide granted a star to one restaurant in the Grand Duchy of Luxembourg this year: **La Cristallerie** in the city of Luxembourg. This handsome establishment showcases traditional cuisine with tasty dishes and a refined palette of flavors.



The 2015 MICHELIN Guide Belgium & Luxembourg also features 159 Bib Gourmand restaurants, of which 34 new listings. Indicated in the guide by an equal sign , the Bib Gourmand label is presented to high quality restaurants that offer a complete three-course meal for no more than 37 euros. The number of Bib Gourmand establishments has grown steadily over the years, demonstrating the importance chefs are giving to offering quality dishes at an affordable price, no matter what the type of cuisine.

The 2015 MICHELIN Guide Belgium & Luxembourg goes on sale on **November 27** for €21.95 in Belgium and €21.33 in Luxembourg. This 59th edition features 1,742 establishments, of which 667 hotels (including 129 guesthouses) and 1,075 restaurants.

- ✓ 137 starred restaurants
 - 3  restaurants
 - 17  restaurants
 - 117  restaurants (11 new)

- ✓ 159 Bib Gourmand restaurants, of which 34 new additions

About the MICHELIN Guide

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