


(Boulogne-Billancourt – November 19, 2014)


Three new restaurants awarded two stars in the 2015 MICHELIN guide Netherlands

The 2015 selection reveals the boldness and creativity of Dutch chefs

Michelin unveiled the 2015 selection of the MICHELIN guide Netherlands, which this year includes 1,217 addresses.



The 2015 selection honors three new  restaurants: **De Lindehof**, in Nuenen, where masterfully combined, often intense, flavors underpin a bold cuisine; **Librije's Zusje**, which has moved to a new location, now serving an elegant cuisine at the *Waldorf Astoria* in Amsterdam; and finally **'t Nonnetje**, in Harderwijk, where a generous, gourmet menu has been built from remarkable compositions of tastes, colors and texture.


Five restaurants, each illustrating the wealth and diversity of the Dutch gastronomic scene, earned their first  in 2015. **FG Food Labs**, in Rotterdam, boasts a highly inventive menu with an energy that astounds the palate.

Ratatouille Food & Wine, in Haarlem, and **Wiesen**, in Eindhoven, both offer a harmonious cuisine where the produce takes center stage, while offering good value for money. In Amsterdam, two new restaurants earned their first

star: **Sinne** and **Sazanka**, a Japanese restaurant offering delicious teppanyaki dishes prepared with dexterity and precision.

In addition, **De Leest**, in Vaassen, which won its third star in 2014 under Jacob Jan Boerma, and **De Librije**, in Zwolle, which is run by Jonnie and Thérèse Boer in a former women's prison previously occupied by their second restaurant, both kept their three-star ratings. The MICHELIN guide's three-star distinction, denoting restaurants that exhibit "exceptional cuisine, worth a special journey", is a privilege held by only 100 or so restaurants worldwide.

"This selection reflects the energy of the Dutch gastronomic scene in 2015. The chefs are bold and inventive. They don't shy away from simple local produce, preparing it with creativity and remarkable skill," says Michael Ellis, International Director, MICHELIN guides. "Dutch chefs are innovating, developing new concepts and producing more varied cuisine. They have above all adapted to the expectations of their customers by making their restaurants more affordable and offering very good value for money, so that everyone can discover their talent. Gourmet restaurants in the Netherlands are becoming more accessible: there are now many Michelin-starred restaurants where you can enjoy lunch for less than €40."

The 2015 MICHELIN guide Netherlands also awarded the Bib Gourmand label to 115 restaurants (denoted in the guide by the  symbol). The number of restaurants bearing the Bib Gourmand pictogram is steadily rising. Denoting a full menu for less than €37 featuring local or international cuisine that showcases seasonal produce, the concept is now well established. The figures speak for themselves, since the 2015 guide includes 22 new Bib Gourmand addresses.



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 the Netherlands 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.

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, Amsterdam, Tokyo or any other city.

The 2015 MICHELIN guide Netherlands will be available on **November 20** for €21.95 in the Netherlands and Belgium and €21.33 in Luxembourg. This new edition includes 1,217 addresses, including 552 hotels (33 guest houses) and 665 restaurants:

- ✓ 100 starred restaurants
 - 2 🌟🌟🌟 restaurants
 - 19 🌟🌟 restaurants (of which 3 new)
 - 79 🌟 restaurants (of which 5 new)
- ✓ 115 🌟 restaurants (of which 22 new)

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