

Treat yourself without breaking the bank with the MICHELIN Bib Gourmand 2014 Benelux guide

This year, the Benelux countries have achieved a record number of Bib Gourmand restaurants with 260 now featured on the list!

Michelin has now published the 6th eagerly awaited edition of its Bib Gourmand Benelux guide, listing 260 restaurants which have been selected by the MICHELIN guide inspectors from all four corners of Belgium, Luxembourg and the Netherlands. All offer meticulously prepared meals at affordable prices.

Marked in the guide with the 🍷 symbol, the Bib Gourmand lists addresses which are outstanding on the grounds of their excellent quality-price ratio. What they offer is a complete meal (starter, main course and dessert) for a maximum of 35 euros (36 euros in the capitals).

Year after year, this distinction is particularly highly regarded among gourmets who are watching their wallets as well as by restaurateurs whose goal is to promote excellently produced, quality cuisine. Proof of its popularity is the number of restaurants listed in the guide which continues to grow with every new edition. In addition to this, the MICHELIN Benelux guide has never listed so many good Bib Gourmand addresses before as it now includes 261 restaurants for 2014, 43 of which are new additions. Thanks to this very broad range of addresses distributed across the whole of the Benelux region, diners can treat themselves at modest prices whatever kind of cuisine they prefer, be it regional specialities, classical dishes or something more creative.

In **Belgium**, Wallonia is best represented with 12 new restaurants being selected. During their investigations, the inspectors have discovered that an increasing number of restaurants are now specialising in food-and-wine pairings. In Thuin (Hainaut), for example, we find the *Les Vrais Soudeurs* restaurant offering a selection of 200 wines, many of which are exceptional vintages, in combination with dishes based on quality ingredients. The combination of a tasty meal and wines is also on offer at the *Mondevino* restaurant in Borgloon (Limbourg) and *Le Wine Bar Sablon des Marolles* in Brussels. The Belgian capital is also outstanding in terms of the number of restaurants with innovative concepts, such as *Wine in the City*, a business which merges a wine cellar with a restaurant.

In the **Netherlands**, diversity is the main trend we have seen this year, ranging from the very classical Neapolitan cuisine offered by *Il Campanile* in Markelo to “fusion” Japanese and Chinese gastronomy at *A-fusion* (Amsterdam) and cuisine with a European accent provided by *Basaal* in the Hague!

The inspectors have also noted that some of the chefs have taken diversity to heart with a view to targeting a fresh clientele. One example is Jan Nijland, a chef who has worked for many years



in prestigious multi-star restaurants and who has now decided to open the *Bovenmeester* restaurant in Steenwijk, today graced with a Bib Gourmand.

In the Grand Duchy of Luxembourg, traditional restaurants which are well rooted in their gastronomic landscape continue to be as highly valued as ever. Such is the case with the *Brimer* restaurant in Grundhof which has been in the hands of the same family for four generations and where the portions are nothing if not generous or the *Les Timandines* restaurant in Troisvierges, where the cuisine is modern but still based on traditional cooking.

The publication of the MICHELIN Bib Gourmand Benelux 2014 guide comes out a few weeks in advance of the keenly-awaited Belgium and Luxembourg MICHELIN guide for 2014 (on sale on November 21) and the Netherlands MICHELIN guide (in the shops on November 28).

The “Bib Gourmand Benelux 2014” guide will be available at points of sale from November 7 for 15.95 euros (Belgium and The Netherlands) and 15.50 euros (Luxembourg). This 6th edition includes:

- ✓ 143 restaurants 🍷 in Belgium, 23 of which are new;
- ✓ 12 restaurants 🍷 in Luxembourg, 5 of which are new;
- ✓ 106 restaurants 🍷 in the Netherlands, 15 of which are new.

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