



## PRESS INFORMATION

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### **Diversity and modernity: Michelin announces the 67 new additions to the Bib Gourmand selection 2019**

Ahead of the announcement of the MICHELIN guide star selection on 21 January, Michelin is pleased to reveal the 2019 list of Bib Gourmand establishments. These varied addresses all have one thing in common: they all offer diners very good value for money.

Among the 604 establishments in the MICHELIN guide France 2019, 67 are new entries. These are spread throughout the country and reflect the diversity of the terroirs, as well as the expertise of talented chefs and the dynamism of the French culinary scene.

Commenting on the 2019 Bib Gourmand selection, Gwendal POULLENNEC, International Director of the MICHELIN guides, said: "Thanks to a very diverse range of cuisine types, which also highlights the quality of the products, these Bib Gourmand establishments have seduced the taste buds of our inspectors. Through them it is possible for diners to access and experience this important part of the gastronomic scene in France."

With a total of 109 restaurants, including 17 new additions, the Auvergne-Rhône-Alpes region has the largest number of Bib Gourmand establishments. No less than three are located in Clermont-Ferrand! **Un grain de saveur** led by chef Damien Marie, offers excellent market cuisine; while at **Chardonnay**, Sylvain Revelant cooks contemporary dishes with special attention paid to seasonality. The same spirit is expressed at **Bistrot d'à Côté**, directed by Ludovic Raymond, who offers particularly tasty dishes. But beyond the capital of Auvergne, the other areas of this region are not left behind: the Drôme accounts for 3 new additions, while 4 more are located in Lyon.

The Provence-Alpes-Côte-D'azur region, with its 11 new additions, is the second most dynamic region in terms of new establishments. It has a total of 54 selected restaurants. Among these 11 additions is **La Grange des Agapes** in Cogolin, where the chef Thierry Barot interprets cuisine that fluctuates with the products available on the markets. At **Mimosa**, in Bormes-les-Mimosas, the restaurant team, orchestrated by chef David Archinard, offers dishes with Provencal flavours that are local and striking. In Hyères, lovers of gourmet Mediterranean cuisine should not miss **L'Arum** led by Benoit Simian. Lastly, **Le Local**, the confidential address of chef Thibaud Durix located in Toulon, has seduced our inspectors with its authentic cuisine that showcases beautiful local products through a short and straight to the point menu.

With some 69 Bib Gourmands, including 9 new, the Ile-de-France offers a very beautiful gourmet palette. The 2<sup>nd</sup> arrondissement of Paris is a figurehead when it comes to new additions, since it alone has 4 new establishments. Reflecting this new scene is the restaurant **L'Oseille**, led by chef Pierre Lecoutre, where diners come to enjoy traditional cuisine that combines gourmet dishes and simplicity. **Itacoa** offers dishes enriched with Brazilian influences, echoing the country of origin of the chef Rafael Gomes. The name of this restaurant is a reference to a beach in the north of Rio that the chef particularly appreciates, and it reflects the diversity of cuisine styles of the Bib Gourmand selection. In the 11<sup>th</sup> arrondissement, the **Auberge des Pyrénées Cévennes**, a true Parisian institution taken over by chef Pierre Négrevert and whose former restaurant Terrasse Mirabeau located in the 16<sup>th</sup> had already obtained a Bib Gourmand, will delight diners with its classic and traditional cuisine. Among the specialties of the house are the famous sweetbreads or the delicious caramel soufflé. **Biscotte**, in the 15<sup>th</sup>, on the other hand is the fruit the work of a very nice couple: Chef Maximilien Jancourt takes care of the savoury part of the menu when his partner Pauline is in charge of the desserts. Both of them, before opening this establishment, worked in some of the largest gastronomic institutions in Paris, and now create dishes of a very good standard. The department of Essonne meanwhile has a new Bib Gourmand with the **Bird** restaurant in Yerres. In this former tea room converted into a restaurant, the chef Thomas Parguel, who comes from a family of cooks, offers delicious fresh market cuisine.

The Nouvelle-Aquitaine region is another of the more dynamic French regions. With 7 new establishments, including 3 located in the department of Pyrénées-Atlantiques, it now has 55 Bib Gourmands in total. From Niort to Pau, passing through Bordeaux or Périgueux, Nouvelle-Aquitaine demonstrates great gourmet dynamism.

Finally, **L'Auberge des Chenêts**, located in Valloux and directed by chef Bernard Gillot is recognised again this year with a Bib Gourmand. This restaurant was awarded with a Bib Gourmand for the first time in 1997, the date that this distinction was introduced, and has managed to retain it every year since!

Following their introduction in 1997, the Bib Gourmand recognises establishments that offer a quality menu at a reasonable price. These places offer a complete menu (starter, main course and dessert) at a maximum price of €33 in the provinces, and €37 in Paris.

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### **About the Michelin Group:**

Michelin, the leading tire company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve the mobility industry. Headquartered in Clermont-Ferrand, France, Michelin is present in 171 countries, has more than 114,000 employees and operates 70 production facilities in 17 countries which together produced around 190 million tires in 2017. ([www.michelin.com](http://www.michelin.com))

