



## PRESS INFORMATION

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### Three new 2 star and four new 1 star restaurants in the MICHELIN Guide Nordic Countries 2019

The Michelin Guide Nordic Countries 2019 is published today, following a Star Revelation launch event in Aarhus, Denmark, hosted by the International Director of the Michelin Guides, Gwendal Poullennec.

Covering Denmark, Finland, Iceland, Norway and Sweden, this year's guide features three new 2 star restaurants: **Gastrologik**, founded and led by Jacob Holmström and Anton Bjuhr in Stockholm; **KOKS**, under chef Poul Andrias Zisca in the Faroe Islands; and the reimaged **Noma** in Copenhagen, under the leadership of chef René Redzepi.

While these three restaurants may appear quite different – the remoteness of KOKS, the understated sophistication of Gastrologik, and the urban farm style of Noma – all three adhere to an ethos of being truly ingredient-led and reflective of the seasons.

In addition to receiving the 2 star distinction, the chef at KOKS, Poul Andrias Zisca, also receives the Michelin Nordic Guide Young Chef 2019 award for his creativity, technical skill and passion.

There are also four new 1 star restaurants this year. Trondheim in Norway is listed in the guide for the very first time and sees two of its restaurants receive a star: **FAGN** and **Credo**. In Copenhagen, **Alouette** receives its first star and there is also a star for **Palace** in Helsinki.

**Credo** also receives Michelin Nordic Guide Sustainability Award 2019 for its impressive eco credentials and social media engagement promoting better food and sustainable land use practices.

Speaking about the MICHELIN Guide Nordic Countries 2019, Gwendal Poullennec said: "This is the 6<sup>th</sup> edition of this title and once again we have expanded the selection as our inspectors continue to find exciting new restaurants, while also following the progress of already established kitchens.

"The Nordic countries offer something truly unique and the diversity and buoyancy of the region's restaurant scene make it so appealing to food lovers from around the world. Chefs continue to develop both their own skills and techniques but also lead the way in reducing food waste, focusing on truly local ingredients and even embracing a more plant-based diet."

A third new award for 2019, Michelin Nordic Guide Welcome & Service 2019 award goes to the delightful team at **Henne Kirkeby Kro** in Henne, Denmark. Their friendliness, enthusiasm and organisation help make dining here a truly joyful experience.

The guide caters for every type of visitor with a passion for gastronomy, from business traveller to tourist, and recommends the best places to eat and stay across all categories of comfort and price. This year's guide lists starred restaurants first, followed by restaurants with a Bib Gourmand, and then restaurants classified with the Plate symbol, signifying good cooking.

The Bib Gourmand is the Michelin symbol for good quality, good value cooking. This distinction always proves very popular with readers, both locally and worldwide as it rewards well-made and affordable cuisine. This year there are three new Bib Gourmands, two of which are in Denmark: **Selma** in Copenhagen and **Moment** in Rønne; with one in Iceland: **Skál!** in Reykjavik. This brings the total number of restaurants with a Bib Gourmand in the 2019 guide to 34.

In addition to Trondheim in Norway appearing in the Guide for the first time, Aalborg and Rønne in Denmark, Grindavik in Iceland, and Kosta in Sweden all make their debuts in 2019. Overall, 30 restaurants have been added to this edition, giving readers of the MICHELIN Guide even greater choice when dining out.

#### **MICHELIN Guide Nordic Countries 2019 at a glance:**

Three restaurants with 3 stars

10 restaurants with 2 stars, including three new additions

51 restaurants with 1 star, including four new additions

34 Bib Gourmand restaurants, including three new additions

Images from the event can be downloaded using the following link:

<https://rsvp.digitevent.com/#/michelin1539077986609/albums>

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