

A gourmet wave sweeps over France as Michelin adds 72 new establishments to its Bib Gourmand recommendations


Just days before the MICHELIN Guide France 2020's list of starred restaurants is revealed, Michelin is pleased to unveil the 72 new addresses that have been awarded Bib Gourmand status. With 567 establishments featured in total, the 2020 Bib Gourmand selection mirrors the expertise and passion of chefs across the country.

"This year's selection includes as many talented chefs as there are different styles of cuisine. It reflects the diversity of France's culinary scene, sustained by keen and passionate chefs who deliver cuisine that reflects their personality. Flavoursome, affordable and, most of all, unique, these restaurants can be enjoyed no matter where you are in France," observes Gwendal Poullennec, International Director of the MICHELIN Guides.

While Bib Gourmand restaurants can be found throughout the country, France's Auvergne-Rhône-Alpes region boasts no fewer than 103 addresses, including 13 first-time entries. One of these is **Cozna**, in Annecy, headed by chef Léo Deleuze-Lombart who proposes simple, appetising fare prepared in sync with the seasons and grape harvests. At **La Ruche**, in Saint-Péray, chefs Florian Biscon and Maxime Le Maux adapt their menu to what nature has to offer. It evolves with the seasons, as well as with their personal inspirations, and is packed with generosity and conviviality, accompanied by delectable local wines. **La Table des Armaillis**, a gastronomic restaurant located in the Alpine ski resort Les Saisies, is brilliantly run by chef Joan Bois. Showcasing the region's beauty in dishes that feature authentic local produce, Joan takes guests on a culinary journey. The same spirit is to be found at **La Ferme de Cupelin** which, overlooking Saint-Gervais, delivers fresh and generous seasonal cuisine. A native of the region, chef Romain Desgranges works hand-in-hand with local farmers, enhancing their products to create delicate fare packed with traditional flavours. At **Café A**, reminiscent of a small village café, two-starred chef Christophe Arber displays his love of the land with cuisine inspired by his mother's and grandmother's recipes, where regional products and gourmandise call the shots.

Nouvelle-Aquitaine also boasts 13 new establishments, bringing the total of Bib Gourmand restaurants in the region to 58. **Le Relais des Salines**, a small fisherman's shack located in Le Grand-Village-Plage on Oléron island, serves an authentic menu of fresh seafood and high-quality regional produce in chef Arnaud Giron's carefully created, relaxing atmosphere. In Saint-André-de-Cubzac, **La Table D'Inomoto**, a French-Japanese restaurant run by chef Seiji Inomoto, offers quality, refined cuisine with flavours that conjure up images of distant lands in a subtle cultural balance between tradition and innovation. Manu Numez from **L'Affranchi**, in Agen, takes his guests on a journey that is dictated by the seasons. Menus featuring the freshest ingredients are accompanied by wines carefully selected by sommelier Peio Sinsquous. Their respective creativity gives rise to a modern cuisine.

The Ile-de-France (greater Paris) region features 11 new addresses, bringing the total to 62. Paris's 20th arrondissement is all the rage with no fewer than three new venues. **Le Grand Bain**, located on Rue Dénoyez and run by British chef Edward Delling Williams, offers a creative, delicate cuisine that matches his whims using fresh market produce for a personal culinary performance that is sure to delight visitors' taste buds. Respectful of her environment and the producers with whom she jointly



concocts her dishes, Lise Deveix, the passionate chef of **Sardannac**, offers modern cuisine from the heart. Pride of place is given to high-quality products which are dished up daily for a deliciously simple experience. In the 6th arrondissement, **Esttia** explores Italy's culinary treasures. The straightforward menu places the emphasis on fresh produce prepared to perfection. Tourists, locals and gourmets alike come to indulge in the food's frank excellence without spending a fortune. Returning to the Right Bank, at **Mokko** in the 18th arrondissement, chef Arthur Hantz treats diners to inimitable texture and flavour combinations. Thanks to its ultra-fresh seasonal produce and light, gourmand cuisine, the venue has yet to reveal all of its culinary flair. Meanwhile, two new establishments have been included in the Hauts-de-Seine region, namely **Cabane** (Nanterre) and **Les Petits Princes** (Suresnes) which both deliver honest, elegant cuisine.

Occitania proves its culinary effervescence again this year with the addition of eight new establishments, three of which are in Toulouse, namely **L'Air de Famille**, **Nino** and **Une Table pour Deux**. The region now boasts 68 Bib Gourmand restaurants. From Béziers to Lagrasse and from Quissac to Saint-Lizier, there is no lack of enticing spots to discover the delights of south-western France.

Normandy has six new Bib Gourmand addresses. At **La Mère Duval**, in Val-de-Saône, chef Alexandre Baranzelli translates his love of the region into typical dishes where local products and spices from faraway lands blend harmoniously. In a similar style, chef Gauthier Teissere exalts fun-loving cuisine with his local origins at **Le Margote** in Le Havre by means of a balance of flavours that Normandy won't be letting go of anytime soon.

Lastly, the Grand-Est region features four new addresses. **L'Aigle D'Or**, in Rimbach-Prés-Guebwiller, located at the foot of the Grand Ballon peak, dominates through the generosity of its surroundings. The fare exudes subtle, balanced flavours based on carefully selected products. While the atmosphere at **Les Grands Arbres**, located in the Munster Valley, is more intimate, chef Thony Billon dishes up equally authentic creativity, with fare that reflects the rhythms of the land. Last but by no means least, the chefs at **Madame**, in Nancy, and **Le Bon Accueil**, in Richardménil, follow their instincts to provide, delicious contemporary cuisine.

Since 1997, the Bib Gourmand guide has recommended establishments that offer quality fare at a reasonable price. These venues propose a full menu (starter, main and dessert) for less than €34 euros in the provinces and €38 in Paris.

The complete Bib Gourmand selection will go online at www.guide.michelin.com on January 27, 2020, while the Bib Gourmand France 2020 guide will go on public sale on January 31, 2020.

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