

MICHELIN launches the *MICHELIN Guide Main cities of Europe 2020*: Cracow and Ljubljana have their first ever MICHELIN Starred restaurants

- Ljubljana features in the guide for the first time; Austria has two new 1 Star restaurants.

MICHELIN is pleased to reveal the full 2020 selection of its new MICHELIN Guide Main Cities of Europe edition. The Guide covers 39 cities in 23 countries and recommends over 1,850 restaurants.

Gwendal Poullennec, International Director of the MICHELIN guides said: *“After the challenges of the last three months, I am delighted that the delayed launch of the MICHELIN guide Main Cities of Europe 2020 coincides with the gradual reopening of restaurants across Europe following a relaxation of restrictions implemented during the pandemic. These new awards highlight the range and quality of restaurants spread across the countries of Europe. We know that diners are keen to rediscover the joy of dining out. I also know our teams of inspectors share the same excitement and are looking forward to returning to eating out and highlighting the passion and creativity of chefs to our readers”.*

Cracow receives its first ever MICHELIN star. This is awarded to **Bottiglieria 1881** where talented chef Przemysław Klima, who returned to his home city after nearly a decade away, uses the best of the Polish larder in his creative, modern dishes. The intimate, century-old cellars in the heart of Kazimierz provide a fitting backdrop.

Ljubljana, the capital city of Slovenia, features in the Guide for the first time. Here restaurant **Atelje**, under chef Jorg Zupan, receives a MICHELIN star. The chef uses his extensive experience gained from working in kitchens around the world to create dishes that are simple yet refined and in a setting that is fashionable and relaxed.

Austria has two new 1 Star restaurants: **APRON** and **The Glass Garden**. **APRON**, in Vienna, is notable for its impressive open kitchen, from where chef Stefan Speiser delivers modern interpretations of Austrian classics in a relaxed and stylish space. **The Glass Garden** in Salzburg is set in a striking glass dome with wonderful city views. Here chef Markus Mayr uses superb ingredients for his sophisticated, contemporary dishes.

There are two new Bib Gourmands in Poland: **Szóstka** in Warsaw, with its creative sharing plates; and **Fiorentina** in Cracow with its modern interpretation of Polish classics. Ljubljana in Slovenia now has its first Bib Gourmand restaurant too: **Na Gradu** - another reason to celebrate this capital city's inclusion in the guide. The 'Bib' is Michelin's distinction for good quality, good value cooking and proves very popular with readers.

Regarding the Guide's digital presence, Gwendal Poullennec added: *“Throughout this crisis we have helped support the industry through our websites and social media platforms, highlighting the*

initiatives adopted by restaurants to help them deal with the crisis. We will continue to shine a spotlight on chefs' endeavours and to encourage our readers to relive the wonderful experience of dining out".

The MICHELIN Guide caters for every type of gastronome, from business traveller to tourist, and recommends the best places to eat and stay across all categories of comfort and price. The Guide lists Starred restaurants first, followed by restaurants with a Bib Gourmand, and finally restaurants classified with the Plate symbol, which signifies good cooking.

MICHELIN Guide Main Cities of Europe 2020 at a glance:

24 Three Star restaurants, including 4 new additions
95 Two Star restaurants, including 13 new additions
380 One Star restaurants, including 52 new additions
253 Bib Gourmand restaurants, including 41 new additions

For the full list of restaurants awarded a Star or Bib Gourmand in the Main Cities of Europe Guide please see the separate **MICHELIN Guide Main Cities of Europe 2020 Distinctions List**.

About Michelin:

Michelin is dedicated to sustainably enhancing its clients' mobility. A leader in the mobility sector, Michelin designs, manufactures and distributes tyres best suited to its clients' needs and uses, as well as services and solutions to improve mobility efficiency. Michelin also offers its clients the opportunity for unique experiences during their trips and travels. In addition, Michelin develops high-tech materials for use in a number of sectors. Based in Clermont-Ferrand, Michelin is present in 170 countries, employs more than 127,000 people and operates 69 tyre plants, which together produced approximately 200 million tyres in 2019. (www.michelin.com).

Michelin press office: +33 (0) 1 45 66 22 22

