



PRESS RELEASE

MICHELIN GUIDE

Paris, 31st March 2025

With 78 new Stars, including two at the highest level, the 2025 MICHELIN Guide celebrates the thriving French gastronomic landscape.

- Le Coquillage is awarded Three MICHELIN Stars, as is Christopher Coutanceau, returning to the pinnacle of the gastronomic firmament
- Two MICHELIN Stars are newly attributed to nine restaurants, including six showing a meteoric rise
- 57 restaurants in 13 regions of Metropolitan France receive One Michelin Star
- With 10 new awarded restaurants, the MICHELIN Green Star selection crosses the symbolic threshold of 100 acclaimed restaurants

Michelin is delighted to present the 2025 restaurant selection of the MICHELIN Guide France. Revealed in Moselle at a ceremony organized at Metz Congrès Robert Schuman center, the new ranking celebrates two new Three MICHELIN Star restaurants, nine new Two MICHELIN Star restaurants, 57 new One MICHELIN Star restaurants, and ten new MICHELIN Green Star restaurants.

In total, the 2025 MICHELIN Guide France restaurant selection recommends no fewer than 654 MICHELIN Star restaurants – 31 Three MICHELIN Stars, 81 Two MICHELIN Stars, and 542 One MICHELIN Stars – scattered throughout France.

Gwendal Poullennec, International Director of the MICHELIN Guide, states: "We couldn't have hoped for a better restaurant selection to celebrate the 125th anniversary of the MICHELIN Guide. With 78 newly attributed Stars, the 2025 edition illustrates the generosity, commitment and abundance of the French gastronomic landscape which, in the space of a year, has been constantly enriched in each of the 13 metropolitan regions. Based on unchanged methodology, criteria and standards, this new selection confirms with conviction that France continues to hold a major, influential and inspiring place in the world culinary concerto."

Two restaurants newly sparkle in the French and international gastronomic firmament

Le Coquillage, in Saint-Méloir-des-Ondes, is nestled in the idyllic setting of a superb Malouin manor offering accommodation in a few rooms that are themselves highlighted with Two MICHELIN Keys. Here, Hugo Roellinger brings poetry to the culinary arts, inspired by travels and infused with a finesse that rises to new heights.



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In the spirit of his “Chemin des douaniers” (“Customs Trail”) – a composition featuring spider crab, egg yolk cooked in cider vinegar, coral sauce, and seasonal herbs –, each creation is striking, inventive, and incredibly precise. The perfect reflection of the convictions, career, and imagination of this sensitive, secret chef, each dish showcases the local bounty of seafood and produce. Moreover, the chef cultivates subtle references to the iconic recipes of the Roellinger family, as well as their passionate love for spices, illustrated by the Breton blue lobster served in two courses.

At La Rochelle, **Christopher Coutanceau** once again raises the Three MICHELIN Star flag above his eponymous establishment. The “fisherman chef” – who advocates for sustainable fishing practices with respect for the marine seasons – reaches the pinnacle of his art with a cuisine that is ever more precise, refined, and forthright. The ocean reveals its true nature through each intense, elegant dish thanks to exceptional technical skills, as demonstrated in the “Pithiviers of scallops” and the iconic “Sardine from head to tail.” The pastry chef Benoît Godillon also performs outstanding work, and this year is recognized by the addition of the restaurant to the Passion Dessert selection. The associate and loyal maître d'hôtel Nicolas Brossard presents the culinary universe of Christopher Coutanceau with elegance and sincerity.

In total, with these two additions to the highest culinary category - which are also granted the MICHELIN Green Star -, the MICHELIN Guide now recommends 31 Three MICHELIN Star restaurants in France.

Nine newly recognized Two MICHELIN Star restaurants

Illustrating a dazzling culinary progression, six establishments receive a second distinction just one, two, or three years after being awarded One MICHELIN Star. At his **Maison Nouvelle** (Bordeaux), Philippe Etchebest – now supported by a well-established brigade – is showing increased precision and regularity in his generous personal culinary expression, such as his famous mushroom ravioli or his reinterpretation of Entrecôte Bordelaise. Also in Nouvelle-Aquitaine, Guillaume Roget gains a second Michelin Star for his restaurant **Ekaitza** (Ciboure), where he masterfully and cleverly celebrates the finest local ingredients, as evidenced by this magnificent hake confit in duck fat with chanterelle mushrooms and coffee flavors. The same dynamic resonates in Nord, at **Rozó** (Marcq-en-Barœul), for Diego Delbecq and Camille Pailleau. After regaining their first MICHELIN Star in 2023, they continue to impress the inspectors with ever deeper, more balanced creations, whether savory or sweet. Moreover, the latter newly receive the Passion Dessert distinction. At **L'Observatoire du Gabriel** (Bordeaux), Bertrand Noeureuil is awarded a second MICHELIN Star for the iconic establishment of which he took the reins in late 2023. Here, this former apprentice of Arnaud Donckele takes inspiration from the savoir-faire of his mentor and plays on local traditions such as in his exquisitely elaborate reinterpretation of *chabrot*, which he invites guests to enjoy in the kitchen. In Paris, the two very different Japanese chefs Tomoyuki Yoshinaga and Shinichi Sato each gain a second MICHELIN Star for their respective restaurants **Sushi Yoshinaga** and **Blanc**, both just one year after receiving their first MICHELIN Star. While the first



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offers an immersive voyage to the heart of authentic Japan, the second strives for a supremely ambitious French gastronomic experience.

Another ambassador of Japanese flavors that just opened, **L'Abyisse Monte-Carlo** (Monaco) receives Two MICHELIN Stars for its exceptional *omakase* menus. Yasunari Okazaki traveled to oversee the opening of this high-end chef's counter, a replica of l'Abyisse at the Pavillon Ledoyen, which serves magnificent sushi made from the finest Mediterranean fish.

At the heart of the upscale alpine resort of Courchevel, within the very chic hotel Le Strato, **Baumanière 1850** offers a precise, complex, and particularly generous cuisine. Ranging from Mediterranean references to much more local flavors, Chef Thomas Prod'homme makes delightful tongue-in-cheek references with his dishes, such as his "childhood memory:" a delicious preparation of homemade farfalle, parson's nose, onions, and Tomme de Savoie.

In Saint-Rémy-de-Provence, Fanny Rey and Jonathan Wahid also continue their pursuit of excellence. At their charming establishment **L'Auberge de Saint-Rémy, Fanny Rey & Jonathan Wahid** join forces to captivate guests with the power and personality of each dish, as exemplified by their now-renowned "Green Zebra tomato, my childhood memory."

In all, the France MICHELIN Guide recommends 81 Two MICHELIN Star restaurants.

57 restaurants, scattered throughout all of France, receive One MICHELIN Star

From east to west and north to south, each of the 13 regions of Metropolitan France boasts at least one newly awarded One MICHELIN Star establishment. The regions Provence-Alpes-Côte d'Azur, Auvergne-Rhône-Alpes, and Île-de-France continue to form the leading trio, but treasures abound elsewhere. The inspectors are delighted with the chef Yann Tournier and maître d'hôtel Justine Heuze in Centre-Val-de-Loire, whom they grant One MICHELIN Star for the restaurant that the duo took over two years ago, **Pomme d'Or** (Sancerre). Two new One MICHELIN Star restaurants bring prestige to Corsica: **Finestra by Italo Bassi** (Bonifacio) and **Le Charlie** (Porticcio), where Chef Richard Toix highlights local ingredients and occasionally adds a subtle reference to his extensive travels in Asia. In Grand Est, no fewer than seven restaurants newly receive One MICHELIN Star. One is **Bulle d'Osier** (Langres), the gastronomic experience of Laurent Petit's new establishment, featuring Chef Valentin Loison. Another is **Burnel** (Rouvre-en-Xaintois), where Chef Maye Cissoko confidently refines the classic seasonal menu at a family-owned hotel that opened in 1919 and is now run by the fourth generation. **Yozora** (Metz), a gastronomic restaurant located at the heart of the Centre Pompidou-Metz, showcases Chef Charles Coulombeau's creations of Japanese inspiration prepared with the finest local products.

Illustrating the consistent and continual follow-up of the French gastronomic scene on the part of MICHELIN Guide inspectors, 28 of the 57 newly distinguished restaurants are establishments they discovered during the 2024-2025 year that are



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now being directly recommended for the first time with One MICHELIN Star. Many among these have only recently opened. At **Freia** (Nantes), located on the rooftop of a parking garage just off the train station, Chef Sarah Mainguy prepares poetic, essentially plant-based cuisine. **Aldehyde** (Paris) is a restaurant with just twenty place settings where the young chef Youssef Marzouk combines French traditions with Tunisian flavors. **Fario** (Céret) is the first establishment of Chef Kevin de Porre, who has returned to his homeland after a remarkable run at Contraste, in Paris, and is now focusing on bringing expert techniques to local ingredients. **Sechex-Nous** (Margencel) is a discreet restaurant on Lake Geneva opened by Chef Lucas Dumélie and maître d'hôtel Manon Moleins-Plassat.

Gourmets seeking out original concepts have many options to add to their new MICHELIN Star itinerary. **L'Orangerie** (Eugénie-les-Bains), set in the dining room of Michel Guérard's former three-star restaurant, presents the greatest vintage dishes of the founding father of Nouvelle Cuisine, as well as sublime wood-fired grilled options. At **Vaisseau** (Paris), Adrien Cachot – a chef of French television fame – offers bold, playful combinations of unusual ingredients, such as centrolophus (a fish from the Mediterranean seabed) with tripe and vin jaune. At **La Palme d'Or** (Cannes), Chef Jean Imbert pays tribute to the 7th art with refined seafood and Provençal dishes on a menu presented like a movie script. Located in a former 16th-century presbytery, **Auberge Sauvage** (Servon) adds the distinction to its existing MICHELIN Green Star for Chef Thomas Benady's seafood and plant-based dishes highlighting the harvest of the property's magnificent garden.

Several chefs continue their star-studded careers with their carefully selected brigades, confirming their consistency at new establishments which are granted One MICHELIN Star. **Ombellule** (Lyon) features the work of Chefs Tabata and Ludovic Mey. **Ineffable** (Barbentane) is the new restaurant of Chef Nicolas Thomas. At **Belle de Mars** (Marseille), the incredible duo Michel Marini and Kim-Mai Bui offer a high level of gastronomy for a fair price. **Acte 2 Yannick Delpech** (Toulouse) is the new restaurant of the eponymous chef now established at a converted sawmill. **Monique** (Calvisson) is Chef Julien Caligo's temple of gastronomy located in a barn conversion just off his native village.

The 2025 selection also highlights some very admirable entrepreneurial ventures, showcasing the commitment of talented professionals to create establishments that reflect their own identities. For example, in Plomeur, young Chef Jules Rolland is granted One MICHELIN Star for his first restaurant, **Nuance**. Born and raised in a family of restaurants owner, he has converted the former village pizzeria into a gastronomic destination for authentic, elegant, inspired creations such as his surf-and-turf scallops and chotten. In Cabourg, Chef Charles-Antoine Jouxte – returning to his homeland after an impressive journey through prestigious establishments – joins the maître d'hôtel and sommelier Charlotte Schwab to open their first business together. They have converted a former garage into a gastronomic restaurant, **Symbiose**, where they highlight the best of Normandy's ingredients, such as in the dessert "éloge de la pomme" ("ode to the apple"). Recommended in the 2024 MICHELIN Guide, the establishment has progressed beautifully, and this year is awarded One MICHELIN Star.



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In total, 542 restaurants are recommended with One MICHELIN Star in the 2025 selection of the France MICHELIN Guide.

Ten newly awarded MICHELIN Green Stars

The MICHELIN Green Star commends the initiatives of groundbreaking restaurants that are fully committed to rethink their impact and encourage a strong gastronomic transition.

Ten restaurants are newly awarded the MICHELIN Green Star for their various remarkable approaches and commitments. The MICHELIN selection team were particularly impressed with several of them. At **Palégrié Chez l'Henri** (Autrans-Méaudre-eneVercors), Chef Guillaume Monjuré and his spouse Chrystel have converted the family's former barn into a restaurant in the spirit of a country inn. They pursue raw, natural, even primitive cuisine – cooked exclusively over a wood fire – to intentionally get back to the basics, respecting the seasons and local ingredients. In Sargé-sur-Braye, at the heart of the Percheron bocage, Valentin Barbera has turned the former village schoolhouse into a gourmet restaurant, **Osma**. There, he stands for a global, minimalist approach that honors the work of local craftsmen, from ingredients to decoration to tableware (Montmirail knives and ceramics crafted in the Orléans area). The eight other newly recognized restaurants are **Hiély-Lucullus** (Avignon), **Les Roseaux Pensants** (Cormery), **Auberge des Ruines** (Jumièges), **FIEF** (Paris), **Restaurant de la Loire** (Pouilly-sous-Charlieu), **Mésou Chalut** (Saint-Malo), **Likoké** (Les Vans), and **Huna Le Restaurant** (Waldersbach).

With a total of 100 distinguished restaurants, France remains the country with the most MICHELIN Green Stars, forming a community of active role models and resources both for professionals seeking to improve their environmental impact and for gourmets eager to discover these eco-friendly approaches to haute cuisine.

4 Special Awards and the Passion Dessert selection

To showcase the savoir-faire of various restaurant professions which continue to forge memorable gourmet experiences, the MICHELIN Sommellerie and Service Awards honor a selection of talented specialists. The MICHELIN Young Chef and Mentor Chef Awards respectively encourage up-and-coming talents and the transmission of expertise.

Courtesy of San Pellegrino, the **2025 MICHELIN Service Award** is granted to **Coralie Semery**, director of the MICHELIN Star restaurant Ébullition (Montpellier); and to **Valentin Cavallade**, maître d'hôtel of the Two MICHELIN Star restaurant Le Jules Verne (Paris). Having honed her skills at great establishments (such as L'Oxalys in Val-Thorens and Casadelmar in Porto-Vecchio), Coralie Semery brings elegance and precision to the dining experience at the restaurant she and her husband, Boris Caillol, opened in 2019. This caring, committed team leader glides from one table to the next with unfailing attention to guests' enjoyment. Born in Guadeloupe, Valentin



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Cavalade began his career in service and reception at an early age. A former apprentice at Le Pré Catelan, he joined Chef Frédéric Anton in 2019, who entrusted him with the position of headwaiter and then dining room manager of the Jules Verne. In this luxurious setting, Valentin Cavalade renews the art of service through a perfect balance of professionalism and heartfelt warmth.

Sponsored by the designer glassmaker Nude, the **2025 MICHELIN Sommelier Award** is granted to **Maéva Rougeoreille**, head sommelier of the Two MICHELIN Star and Green Star restaurant Jean Sulpice (Talloires-Montmin), as well as to **Jean Dumontet**, sommelier of the MICHELIN Star restaurant Frédéric Doucet (Charolles). A native of New Caledonia, Maéva Rougeoreille joined the Jean Sulpice restaurant in November 2022. Enthusiastic and erudite, she manages a cellar of more than 25,000 bottles and continues to enrich the list of more than 3,500 references with fresh selections from France and abroad. As for Jean Dumontet, he has occupied every position at the restaurant of Frédéric Doucet, a steadfast companion who has walked alongside him for 25 years now. Initially hired as a station chef, he became sous-chef before moving to the front of house as director. Today, Jean Dumontet is exclusively responsible for the restaurant's wine service, a field that he learned independently by meeting with an impressive number of wine-makers. A fine connoisseur of Burgundy grands crus, Jean Dumontet is also committed to promoting younger winemakers who are less renowned but just as talented.

Sponsored by Métro, the **MICHELIN Young Chef Award** is granted to **Valentina Giacobbe** of the newly recognized MICHELIN Star restaurant Ginko (Lille). Italian-born Valentina Giacobbe joined the restaurant world in a career shift after first studying political science in Italy. A former trainee of Pierre Gagnaire, she later honed her skills with Christophe Saintagne, as well as Diego Delbecq and Camille Pailleau at Rozó. She opened her first restaurant in September 2023 at the heart of the capital of Flanders, supported by her partner, the pastry chef Julien Ingaud-Jaubert. A leading figure of the new gastronomic wave in Lille, Valentina Giacobbe impressed the MICHELIN Guide inspectors with her bold contemporary cuisine, combining the best ingredients local to Nord with flavors and techniques from much farther afield.

Courtesy of Blancpain, the **MICHELIN Mentor Chef Award** is granted to Chef Bernard Pacaud. He trained at the age of 14 with Mère Brazier, then with Claude Peyrot at Le Vivarois, of whom he became a disciple. In 1981, Bernard Pacaud and his wife Danièle opened a restaurant that was to become legendary: L'Ambroisie. Initially set up on Quai de la Tournelle in Paris, the restaurant met with immediate success, quickly awarded with two Stars, before moving to its current address on Place de Vosges in 1987, and earning its third Star in 1988. In his kitchens, Bernard Pacaud not only invents a culinary signature that sets the standard, he is also committed to the training of several generations of chefs, to whom he transmits passion and modesty, unconditional love for products, as well as the values of respect and the quest for a job well done.

Moreover, ten new establishments join the Passion Dessert selection. Selected by the MICHELIN Guide inspectors, and supported by Valrhona since its co-creation in 2019, Passion Dessert highlights a total of 67 establishments that elevate sweet creations



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to the pinnacle of achievement, showcasing the important role that dessert plays in creating a cohesive and memorable dining experience.

Each establishment joining the selection shows its sweet side thanks to a particularly talented pastry chef, and the inspectors are particularly impressed with many of them. Manon Gouin, pastry chef of the MICHELIN Star restaurant **Mallory Gabsi** (Paris), asserts bold creations. Floriane Grand focuses on fruity and spicy treats at the Two MICHELIN Star restaurant **Blue Bay Marcel Ravin** (Monaco). Kevin Lopes-Reach presents unprecedented flavor pairings and a stunning array of miniature desserts at **JY'S**, a Two MICHELIN Star restaurant in Colmar. In Paris, the generous, refined creations of Jorice Sardain – such as his iconic Paris-Brest – make **Fana** the very first Bib Gourmand restaurant to appear in the Passion Dessert selection. The other six new Passion Dessert restaurants are **Albert 1^{er}** (Chamonix), **Auberge du Vieux Puits** (Fontjoncouse), **L'Inattendu - Domaine de Locguénolé** (Kervignac), **Rozó** (Marcq-en-Barœul), **Casadelmar** (Porto-Vecchio), and **Christopher Coutanceau** (La Rochelle).

All the France MICHELIN Guide recommendations may already be consulted on the MICHELIN Guide website and mobile application. The paper edition will be available in all great French bookstores beginning on April 4, 2025, priced at 29.95 euros.

The 2025 France MICHELIN Guide at a glance:

More than 3,000 restaurants recommended, including

- 31 Three MICHELIN Star restaurants, including 2 new ones;
- 81 Two MICHELIN Star restaurants, including 9 new ones;
- 542 One MICHELIN Star restaurants, including 57 new ones;
- 100 MICHELIN Green Star restaurants, including 10 new ones;
- 399 Bib Gourmand restaurants, including 77 new ones.



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Photos from the MICHELIN Guide France 2024 Ceremony can be found by clicking this link:

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Michelin is building a world-leading manufacturer of life-changing composites and experiences.

Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people.

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