

Paris, October 6th 2026

Azurite and SUIS awarded two Stars in the 2026 MICHELIN Guide Netherlands

- Mario Ridder and Ralf Berendsen see their craftsmanship rewarded once again with two MICHELIN Stars.
- Seven restaurants receive a MICHELIN Star for the first time.
- Four MICHELIN Awards put exceptional professionals in the spotlight.

Yesterday MECC Maastricht welcomed the leading lights of the Dutch culinary world for the unveiling of the new MICHELIN Guide selection. And what a selection it is: two restaurants were awarded two MICHELIN Stars, seven establishments received their first Star, and four MICHELIN Awards were presented. The new Netherlands selection comprises 499 restaurants, including 119 with at least one Star.

"The Netherlands has established itself as one of Europe's most dynamic and distinctive gastronomic destinations. Our Inspectors are continually impressed by the creativity of its chefs, the quality of its produce, and the ever-stronger sense of identity that defines the country's culinary landscape.

Drawing inspiration both from their local surroundings and from influences across the globe, Dutch chefs are developing increasingly personal, expressive cuisines that remain deeply rooted in their terroir. Throughout the selection, from the country's most celebrated establishments to its most promising emerging talents, this creativity is matched by a warm and relaxed style of hospitality that has become one of the defining strengths of Dutch gastronomy," said Gwendal Poullennec, International Director of the MICHELIN Guide.

De Librije retains three MICHELIN Stars

The best restaurant in the Netherlands is still in Zwolle. The driving force behind **De Librije** remains **Jonnie Boer's** culinary legacy. His personal tribute to the Dutch terroir is celebrated with great passion by **Thérèse Boer, Nelson Tanate**

and their teams. They succeed in turning a restaurant visit into a deeply emotional experience. De Librije therefore retains its three MICHELIN Stars this year.

The Netherlands gains two restaurants with two MICHELIN Stars

With **Azurite** in Delft, Mario Ridder adds a personal chapter to his distinguished career. The veteran of Dutch gastronomy invites guests into his world. His passion for wine comes to life, as does the French cuisine that inspires him so deeply. When a craftsman like Mario Ridder reveals his true self, the result is an experience that moves every gourmet.

Ralf Berendsen left Hotel La Butte aux Bois to tell his own story at **SUIS** in Schin op Geul. Once again, this perfectionist demonstrates that complexity need not be complicated. His cuisine is recognisable, yet he still manages to surprise with subtle touches that make all the difference. The depth of the sauces alone is reason enough to book a table!

The 2026 MICHELIN Guide Netherlands features a total of 20 restaurants with two MICHELIN Stars.

Seven restaurants receive a MICHELIN Star for the first time

At **Ambrozijn** in Valkenburg, technically accomplished Sven Nijenhuis showcases his sensitivity through a refined blend of French cooking methods and contemporary techniques. **Bij Sidney** in Loenen aan de Vecht is an excellent destination for lovers of classic cuisine. Experienced chef Sidney Heinze demonstrates just how rich and profound dishes such as frog's legs à la meunière and tournedos Rossini can be.

Yukyung Lee and Koen van Weert of **De Cuijt** in Mierlo, in turn, astonish diners by combining French cuisine, creative ideas and subtle Korean nuances. Their profoundly flavourful story impresses, a description that also applies to **Le Epifaan** in Veeningen. We know Jarno Eggen from De Groene Lantaarn, which closed earlier this year, and once again he confirms his ability to unite innovation and familiarity with finesse.

Next, we head towards Groningen, more specifically to **Nassau**, where Christian de Vries focuses on a handful of elements and lets the product speak for itself, without unnecessary embellishment. At the serene **Rozewied** in Kortgene, Noëmie Haentjens and Ferdy van Rijswijk transform their travel experiences into a distinctive cuisine centred on the Zeeland terroir and delicacies from regional waters. We conclude in Hoog Soeren. At **Wild Atelier**, Jonathan Zandbergen

demonstrates the depth of his respect for the product, expressing his savoir-faire in thoughtfully composed dishes with elegant flavours.

The 2026 MICHELIN Guide Netherlands features a total of 98 restaurants with one MICHELIN Star.

10 new restaurants awarded a Bib Gourmand

The Bib Gourmand rewards a difficult balancing act: serving exceptionally tasty food while keeping the bill affordable. Every style is represented, from bistros offering their own take on French classics to Greek and Japanese flavours.

The ten new Bib Gourmand restaurants embody the generous spirit of this distinction. At **FuLu Mandarijn** in Amsterdam, for example, guests can feast on Sichuan specialties; in Haarlem, they can discover the French approach of **Brasserie Bruis**; and at **ORA | Taverna & Bar** in Breda, they can enjoy a Mediterranean celebration.

The full list of Bib Gourmand restaurants, including all newcomers, is available on our website, guide.michelin.com.

MICHELIN Awards

The MICHELIN Guide also shines a spotlight on talents who bring the culinary world to life. It does so through the Young Chef Award, Service Award, Sommelier Award and Opening of the Year Award. Together, these distinctions reflect the spirit of excellence, knowledge-sharing and innovation that characterises the local culinary scene.

Noëmie Haentjens and **Ferdy van Rijswijk**, the chefs of one-MICHELIN-Starred Rozewied in Kortgene, receive the **Young Chef Award**. The Belgian-Dutch couple have created a soothing haven for gourmets and translate that feeling onto the plate. Travel experiences and the Zeeland terroir come together naturally in powerful creations at Rozewied.

This year, the **Service Award** goes to the team at **Château Neercanne**. The romantic atmosphere of this one-MICHELIN-Starred restaurant is enhanced by the stylish, well-choreographed ballet of its service. The classic use of trays and trolleys, the attention to the smallest details, and exactly the right words to charm guests: this is service at its finest!

Matthijs Vranken and **Nouri Haj Romdhane** of Brut172 in Reijmerstok receive our **Sommelier Award**. The two sommeliers encourage and complement one another. They understand Hans van Wolde's cuisine and respond to it with

expertise. Their selections impress with familiar appellations, remarkable wines from Limburg and non-alcoholic pairings alike.

Restaurant Luwte in Groningen wins the **Opening of the Year Award**. The maturity of chef Falk van Essen and host/sommelier Caroline de Vries is immediately apparent. They are experienced professionals with a clear vision. In the kitchen, mainly products from the northern Netherlands are used to give voice to creations that are daring at times. Their casual fine dining is thoroughly convincing.

Mindful Voices

Launched in 2026, the new Mindful Voices platform brings together inspiring figures from the restaurant world. This editorial platform enables chefs, hoteliers and winemakers to share their stories and pioneering practices—not only with their peers, but with the wider world.

Gwendal Poullennec, International Director of the MICHELIN Guide, commented: *"Mindful Voices provides a platform for pioneering individuals who are redefining the rules in their respective fields. This new initiative is directly inspired by what our inspection teams witness in the field: encounters and experiences that reveal new ways of working and deserve to be shared. True to its identity and values, the MICHELIN Guide is amplifying these voices from the worlds of gastronomy, hospitality and wine, so that their stories and ideas can be heard around the globe."*

Jef Schuur of restaurant **Bij Jef** in Den Hoorn is one of the Mindful Voices featured in this Guide. An ambassador for Texel, he maintains an impressive kitchen garden beside the restaurant and champions local delicacies such as Texel lamb and fish from the Wadden Sea. This chef understands the importance of traditions such as sheep farming and supports local artisans. A visit to Bij Jef both on the plate and beyond raises awareness of Texel's remarkable richness.

Kees Meinderts of **Mearkas** in Eastermar is also a Mindful Voice. The restaurant's own kitchen garden and the suppliers with whom he and his team work closely are their main sources of inspiration, enabling them to show guests that there is another way. They place great emphasis on plant-based preparations and are an example of a cuisine that remains true to both its surroundings and itself.

Learn more about the new Mindful Voices initiatives [here](#).

The 2026 MICHELIN Guide Netherlands – at a glance:

499 restaurants, including:

- 1 restaurant with three MICHELIN Stars;
- 20 restaurants with two MICHELIN Stars (2 new);
- 98 restaurants with one MICHELIN Star (7 new);
- 77 Bib Gourmand restaurants (10 new).

The 2026 selection of the MICHELIN Guide Netherlands is published exclusively on guide.michelin.com and in the free MICHELIN Guide app:

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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 122,600 people. (www.michelin.com).

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