



PRESS RELEASE

MICHELIN GUIDE

Maastricht, October 7, 2024

Inter Scaldes awarded Two Stars in the MICHELIN Guide The Netherlands 2024

- **10 new restaurants honored with One MICHELIN Star.**
- **8 establishments newly receive the MICHELIN Green Star for their commitment to a more sustainable approach to gastronomy.**

Michelin is pleased to present the 2024 selection of the MICHELIN Guide The Netherlands. Unveiled at the Maastricht MECC, the new roster features one new Two MICHELIN Star restaurant, 10 new One MICHELIN Star establishments and 8 new Green Star eateries. In total, the full selection of the MICHELIN Guide The Netherlands touts 501 restaurants, including 122 Starred ones.

Gwendal Poullennec, International Director of the MICHELIN Guide, commented, "We are delighted to present our new restaurant selection for the Netherlands. The result of extensive field research carried out with passion by our Inspectors, the 2024 vintage reflects an audacious, talented and committed Dutch gastronomic scene. From North to South, from East to West, our teams are witnessing the emergence of young talents who are asserting themselves and imagining culinary proposals of great creative freedom."

De Librije returns as a Three MICHELIN Star restaurant

Helmed by charismatic duo, Thérèse and Jonnie Boer, **De Librije** remains the standard-bearer of top-notch Dutch gastronomy. Honored with Three MICHELIN Stars since 2004, the establishment never fails to wow the MICHELIN Guide Inspectors year after year. Chef Boer is an artisan, who strikes a winning balance between his ode to the Dutch *terroir* and exotic influences, in his highly innovative cuisine.

Inter Scaldes receives two MICHELIN Stars

Just one year after taking up the baton at the legendary **Inter Scaldes**, Sanne and Jeroen Achten, supported by their talented team, have earned the Two MICHELIN Star accolade for a locale they have completely overhauled. In the kitchen, chef Achten unites his Frisian heritage with the plentiful Zeelandic *terroir*, and the experience he gained in Switzerland. He executes remarkable technical precision, know-how and creativity to consistently magnify the expression of natural flavors.

With this new Two Star establishment, the MICHELIN Guide The Netherlands 2024 boasts a total of 19 doubly distinguished restaurants.



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10 new restaurants receive One MICHELIN Star

Confirming the steady progression of the Dutch gastronomic scene, 10 new establishments earned One MICHELIN Star for the first time this year. In Leende, **Sabero** is the new locale of Sonja and Nico Boreas. Already synonymous with excellence, the duo curates an intimate and laid-back setting, delivering bold and flavorful cuisine with Asian influences. At **Triptyque**, in Wateringen, Niven Kunz continues to express his talent and conscious gastronomic philosophy – which has already earned him a MICHELIN Green Star. Vegetables take pride of place in his creations that are intense, genuine and pared-back. At **Lutum**, in Wijk bij Duurstede, seasonality and local purveyors are celebrated with lively and expressive cuisine.

Gourmets should not overlook Cadzand and the restaurant, **Demain**. Helmed by chef Dani Hoefnagels, the dishes feature all the coastal bounty of Zeeland with well-executed, Mediterranean touches. Joey Stinissen, meanwhile, at **Zenith** in Apeldoorn, mixes elegant plate presentation with fresh flavors. Lars Aukema, at **Restaurant Affect** in Zwolle, delivers deeply-rooted cuisine, where regional flavors – leagues away from luxury products – are amplified with more far-flung influences. At **Restaurant 1857** in Roosendaal, the innovative cuisine of Joey van Heesbeen draw on the traditional French gastronomic repertoire, through a subtle Asian lens.

In Sint-Oedenrode, Casimir Evens at **Odille** showcases modern dishes proposing pure flavors, often intensified with deftly executed sauces. In Amsterdam, at **Restaurant Showw**, the captivating chef and sommelier duo, Dorus Floris and Lendl Mijnhijmer, curate a table experience where a glorious array of wines and dazzling culinary creations are exquisitely interwoven. Finally, **Joann**, in Enschede, won over the MICHELIN Guide Inspectors. Run by chef Emiel Kwekkeboom, this establishment sets itself apart for its original and elevated dishes.

In total, the MICHELIN Guide The Netherlands recommends 102 One Star restaurants in the 2024 list.

Eight new MICHELIN Green Stars

The MICHELIN Green Star has become the unifying symbol of establishments with an unwavering commitment to more sustainable practices in gastronomy. While each restaurant spearheads its own initiatives, consistent with their philosophy, challenges and ability to take action, they all share a joint ambition and commitment. This year, no fewer than eight restaurants earned a MICHELIN Green Star: **Fermin** in Rotterdam, **Flores** in Nimègue, **Heimat** in Utrecht, **Kook Atelier op Oost** in Oosterend, **Lutum** in Wijk bij Duurstede, **Mearkas** in Eastermar, **Neder** in Alkmaar and **Restaurant Vannu** in Bavel. Further details about the inspiring vision of these restaurants are available on their respective pages on our website.

The MICHELIN Guide The Netherlands features 23 restaurants honored with a MICHELIN Green Star in the 2024 selection.



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MICHELIN Special Awards

Through its Special Awards, the MICHELIN Guide acknowledges the diverse skills of the individuals who contribute to forging unforgettable gastronomic experiences, and to spotlighting young talent and craftsmanship.

Sonja Boreas received the **MICHELIN Service Award** for her exemplary work as hostess at Sabero in Leende. Her natural way of ensuring every diner enjoys a personalized service is an example for front-of-house professionals. **Lendl Mijnhijmer**, from Showw in Amsterdam, took home the **MICHELIN Sommelier Award** for his extraordinary recommendations and wine-food pairings. Generous and upbeat, this consummate professional allows diners to sample and discover wines and whisks them away on a very personal journey.

Finally, the **MICHELIN Young Chef Award** was presented to **Sofiane Bons**, who has taken over as head chef at Joelia, in Rotterdam. Putting his mark on this establishment that is well-known by the inspectors, he has achieved the feat of retaining the Star that already shone brightly over the restaurant.

15 new restaurants obtain a Bib Gourmand

Revealed last week on the MICHELIN Guide website and mobile applications, this year the Inspectors selected 83 Bib Gourmand restaurants, including 15 new additions. These eateries are highlighted for their excellent value for money and generous cuisine. Among the new recommendations, gourmets will find, for example, **Lucie Cocina** in Eindhoven with its Spanish, tapas-based cuisine, plentiful Indonesian fayre at **Café Samabe** in Haarlem and traditional French flavors at **Auberge - cuisine française** in Amsterdam.

The full list of Bib Gourmand restaurants, with all the newcomers, is available on our website guide.michelin.com/nl/nl.

The MICHELIN Guide the Netherlands 2024 at a glance:

501 restaurants, of which

- 1 three MICHELIN Star restaurant;
- 19 two MICHELIN Star restaurants (1 new addition);
- 102 one MICHELIN Star restaurants (10 new additions);
- 23 MICHELIN Green Star restaurants (8 new additions);
- 83 Bib Gourmand restaurants (15 new additions).

The 2024 selection of the MICHELIN Guide The Netherlands can be found exclusively on the website guide.michelin.com/nl/nl and on the free MICHELIN Guide application, available on [iOS](#) and [Android](#).



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Discover all the new restaurants in The Netherlands on:
<https://guide.michelin.com/nl/nl/articles>

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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. (www.michelin.com)

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