



PRESS RELEASE

MICHELIN GUIDE

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The 2025 MICHELIN Guide selection: 77 establishments are newly recognized by a Bib Gourmand, illustrating the culinary diversity of France

- The 77 selected restaurants represent a rich, diverse panorama that showcases both local *terroirs* and multiple culinary influences.
- Six regions demonstrate an extremely lively culinary dynamic: Nouvelle-Aquitaine, Auvergne-Rhône-Alpes, Occitania, Pays de la Loire, Île-de-France, and Brittany.
- Chefs with atypical backgrounds are currently challenging the traditional codes of gastronomy, reflecting the changes underway in the scene.

Ahead of the MICHELIN Guide ceremony to be held in Metz, in Moselle, on March 31st, Michelin is pleased to present the establishments from the 2025 selection of the France MICHELIN Guide that have been awarded a Bib Gourmand.

From Auvergne-Rhône-Alpes to Brittany, the MICHELIN Guide bestows the Bib Gourmand to show its commitment to celebrating the restaurants that bring French gastronomy to life on a daily basis, rising to the challenge of combining excellence with affordability to appeal to the widest possible public. The new 2025 selection highlights 77 restaurants that will delight gourmets seeking to discover new gastronomic experiences without breaking the bank.

"This new Bib Gourmand selection demonstrates the great vitality of the French gastronomic scene. The inspectors have been particularly attentive to the sincerity and commitment of the restaurateurs who successfully offer authentic cuisine rooted in the local territory that is accessible to the greatest possible public, despite today's challenging economic context. This year, the teams observed a spirited entrepreneurial dynamic, featuring professionals from inspiring backgrounds and restaurants that are reinventing the codes of conviviality and sharing. "In its neighborhood or on the other side of France, the Bib Gourmand is a customer favorite; a reliable spot where you can dine with complete confidence." enthuses Gwendal Poullennec, International Director of the MICHELIN Guide.

Six regions are particularly prominent this year, demonstrating the vibrant French culinary dynamic.

NOUVELLE-AQUITAINE: The Nouvelle-Aquitaine is proud to welcome 13 new Bib Gourmand awards in 2025. Three of these restaurants are located in Bordeaux. The inspectors particularly appreciated **Kedem**, specializing in Levantine cookery. Biarritz, Pau, Angoulême, and Périgueux also contribute to the list with great gourmet finds.



MICHELIN GUIDE

The region is particularly remarkable for the prevalence of women and couples who reveal their talents in such establishments as **Café Louise** in Périgueux, showcasing Chef Maryse Benoit-Gonin; **Briemm** in L'Houmeau, with Chef Brice Dos Santos in the kitchen and Emmanuelle Brault in the dining room; and **La Maison de Mézos** in Mézos, run by Myriam and Laurent Caillet.

AUVERGNE-RHÔNE-ALPES: The Auvergne-Rhône-Alpes region stands out just as much, with 13 newly attributed Bib Gourmand restaurants! Annecy can be proud to add three superb establishments to the list: **ANTO**, **Brasserie Brunet**, and **Là-Haut**. The inspection team particularly raved about **Colette**, in Les Salles, where they were served affordable, indulgent, beautifully presented dishes. The restaurant asserts a cuisine that is deeply rooted in the local area, as do **Epona** in Baix and the **Bistrot Brioude** in Neyrac-les-Bains.

OCCITANIA: In Occitania, ten new restaurants made the grade, including **Racine** in Lectoure and **Côté Mas** in Montagnac, highlighting local ingredients and brilliant creativity through dishes in harmony with the seasons. In this region rich in medieval heritage, a number of trendy eateries continue to emerge.

PAYS DE LA LOIRE: Between Cholet, Nantes, and Saumur, the Pays de la Loire is home to nine establishments with remarkable value for the price. Modernity meets generosity at these restaurants led by renowned chefs. Among them is **Beau Boucot** in Saint-Michel-Chef-Chef, where Chef Mathieu Guibert – of the Two MICHELIN Star restaurant Anne de Bretagne – shows off his savoir-faire; or **La Table By Mi-K'L** in Saumur, featuring Chef Mickaël Pihours (previously at the Michelin-starred table of Gambetta in Saumur). **L'Atelier** in Montaigu, the bistro of the MICHELIN Star-rated restaurant La Robe, beautifully rounds out the selection.

ÎLE-DE-FRANCE: Once again this year, Paris excels in the Bib Gourmand selection with eight newly recognized restaurants offering affordable dishes without any compromise on quality ingredients and culinary expertise. The inspection team was captivated by the experiences at **Lao Siam**, which offers a flavor exploration of Laos and Thailand; and **Măm From Hanoi**, specializing in Vietnamese cuisine. **Fana** also grabbed their attention with its inventiveness and excellent desserts. Traditional French cookery is not to be outdone with **Le Tire-Bouchon Rodier**, **Capsule**, and **le Bistrot des Fables**, which prove that it is still possible to enjoy a good meal for reasonable prices, even at the heart of Paris.

BRITTANY: Rennes leads the way, newly adding four affordable modern restaurants to the list, and in particular **Fezi** and **Bombance**, two establishments with atypical histories and high-quality cuisine that thrilled the inspection teams. **Récolte** in Bruz, **Breizh Café** in Cancale, and **Boma** in Vannes round out this great Breton selection.

Dedicated restaurateurs from inspiring backgrounds: a new generation reinventing gastronomy.

In this perpetually changing gastronomic landscape, there is a wave of restaurateurs who have had atypical careers and are now bringing a fresh, bold wind of change to the scene. Whether former engineers, pharmacists, or professional dancers, they have reinvented themselves to the delight of gourmets. Among them is **Etchemaité**, The Basque inn has been taken over by Ximun, a former aerospace engineer and a representative of the fourth generation of the Etchemaité family ; Cédric Bruneau, an ex-pharmacist and culinary aficionado who made a bold wager with **Fezi** (Rennes); and the literature and history professor Johann Leclercq who joined forces with Collis Bastel, formerly a professional dancer who is now the chef of **Fossé Saint Ange** (Richelieu).

Beyond these unusual career paths, restaurateurs are offering diverse types of cookery, with such options as **Kedem** (Bordeaux), **Măm From Hanoï** (Paris 2nd *arrondissement*), and **Lao Siam** (Paris 19th *arrondissement*) which celebrate flavors from distant shores that enrich the French gastronomic array.

And let us not forget the talented female chefs who impressed the inspection teams with their bold, delicious dishes, and particularly Julia de Laguarigue at **BRU** (Paris, 9th *arrondissement*), Maryse Benoit-Gonin at **Café Louise** (Périgueux), and Pricillia Lebon at **L'Ogustin** (La Vacquerie-et-Saint-Martin-de-Castries).

Created in 1997, the Bib Gourmand distinction highlights those establishments from the MICHELIN Guide selection of restaurants that stand out for their excellent value for the price. Representing a vast culinary panorama, Bib Gourmand restaurants are an invitation to discover the good things in life at reasonable prices: each one offers a full meal (not including drinks) at around 40 euros outside Paris and 45 euros in Paris.

The full 2025 selection of Bib Gourmand restaurants will be available in its entirety from March 31st, at which date the status of the retained, downgraded, and removed establishments will be updated on the various MICHELIN Guide platforms.

The list will be available on the MICHELIN Guide website and mobile application from March 31st, and the printed version will be released on April 4th for sale at bookstores in France.

Download the MICHELIN Guide application





MICHELIN GUIDE

About Michelin

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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**THE RESTAURANTS NEWLY AWARDED A BIB GOURMAND IN THE
2025 FRANCE MICHELIN GUIDE****AUVERGNE-RHÔNE-ALPES**

Haute-Savoie	<i>Annecy</i>	ANTO
Haute-Savoie	<i>Annecy</i>	Brasserie Brunet
Haute-Savoie	<i>Annecy</i>	Là-Haut
Haute-Savoie	<i>Samoëns</i>	Le Lodge
Ardèche	<i>Baix</i>	Epona
Puy-de-Dôme	<i>Clermont-Ferrand</i>	Le Bistrot d'à Côté
Drôme	<i>Grane</i>	Len'K - La Maison Bonnet
Rhône	<i>Lyon</i>	Danton
Ardèche	<i>Neyrac-les-Bains</i>	Bistrot Brioude
Isère	<i>Saint-Alban-de-Roche</i>	Lo Fieu
Loire	<i>Saint-Etienne</i>	La Table des Matrus
Loire	<i>Les Salles</i>	Culet
Allier	<i>Vichy</i>	L'écrin de Marlène

BOURGOGNE-FRANCHE-COMTE

Yonne	<i>Auxerre</i>	Le Sarment
Yonne	<i>Chablis</i>	Chablis Wine Not
Côte-d'Or	<i>Dijon</i>	Cave

BRITTANY

Ille-et-Vilaine	<i>Bruz</i>	Récolte
Ille-et-Vilaine	<i>Cancale</i>	Breizh Café Cancale
Ille-et-Vilaine	<i>Rennes</i>	Bombance
Ille-et-Vilaine	<i>Rennes</i>	Breizh Café Rennes
Ille-et-Vilaine	<i>Rennes</i>	Estime
Ille-et-Vilaine	<i>Rennes</i>	Fezi
Morbihan	<i>Vannes</i>	Boma

CENTRE-VAL DE LOIRELoir-et-Cher
Loir-et-Cher*Fougères-sur-Bièvre*
*Mont-près-Chambord***Avarum**
Domus

Indre-et-Loire

*Le Louroux***La Table du**
Prieuré

Indre-et-Loire

*Richelieu***Fossé Saint**
Ange**GRAND-EST**

Haute-Marne

*Langres***Mirabelle****ILE-DE-FRANCE**Paris
Paris
Paris
Paris*Paris 2nd*
Paris 7th
Paris 9th
*Paris 9th***Măm From Hanoi**
Bistrot des Fables
BRU**Le Tire-Bouchon**
RodierParis
Paris
Paris
Paris*Paris 14th*
Paris 18th
Paris 19th
*Paris 19th***Capsule****Fana**
Le Cadoret
Lao Siam**NORMANDY**

Eure

*Nassandres sur Risle***L'Auberge de la**
Vallée

Orne

Saint-Langis-lès-
*Mortagne***Les Pieds Dans**
l'EauCalvados
Calvados*Trouville-sur-Mer*
*Mathieu***Turbulent**
Roze

NOUVELLE-AQUITAINE

Charente	<i>Angoulême</i>	La Bistronomie
Pyrénées-Orientales	<i>Biarritz</i>	Léonie
Gironde	<i>Bordeaux</i>	Kedem
Gironde	<i>Bordeaux</i>	Madame B
Gironde	<i>Bordeaux</i>	Panaille
Gironde	<i>L'Houmeau</i>	Briemm
Pyrénées-Atlantiques	<i>Iroulégu</i>	Jarapea
Dordogne	<i>Issigeac</i>	L'Atelier
Pyrénées-Atlantiques	<i>Larrau</i>	Etchemaité
Landes	<i>Mézos</i>	La Maison de Mézos
Nouvelle-Aquitaine	<i>Pau</i>	Omnivore
Nouvelle-Aquitaine	<i>Périgueux</i>	Café Louise
Corrèze	<i>Ussel</i>	Château du Theil

OCCITANIA

Tarn	<i>Albi</i>	La Table du Sommelier
Hautes-Pyrénées	<i>Argelès-Gazost</i>	Au Fond du Gosier
Hautes-Pyrénées	<i>Bagnères-de-Bigorre</i>	La Table du Cinq
Hautes-Pyrénées	<i>Tarbes</i>	L'Empreinte
Hérault	<i>La Vacquerie-et-Saint-Martin-de-Castries</i>	L'Ogustin
Hérault	<i>Montagnac</i>	Côté Mas
Tarn-et-Garonne	<i>Laguépie</i>	L'Angle
Gers	<i>Lectoure</i>	Racine
Aveyron	<i>Naucelle</i>	L'Obélias
Gard	<i>Nîmes</i>	Le Bistr'AU - Le Mas de Boudan

PAYS DE LA LOIRE

Loire-Atlantique
Loire-Atlantique
Loire-Atlantique

Maine-et-Loire
Maine-et-Loire
Maine-et-Loire
Mayenne
Sarthe
Vendée

Basse-Goulaine
Nantes
*Saint-Michel-Chef-
Chef*
Cholet
Saumur
Saumur
Fontaine-Daniel
Chahaignes
Montaigu

**Restaurant du Pont
OBBO
Beau Boucot**

**La P'tite Patte
L'Essentiel
La Table By Mi-K'L
La Forge
Silex
L'Atelier**

PROVENCE-ALPES-COTE D'AZUR

Bouches-du-Rhône
Bouches-du-Rhône
Bouches-du-Rhône
Var

Aix-en-Provence
La Ciotat
Rognes
Toulon

**Les Galinas
Roche Belle
Le Préau
Le Saint Gabriel**