



## PRESS INFORMATION

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### The MICHELIN Guide France 2019:

#### The reflection of a gastronomic France at its highest level

Michelin is pleased to unveil the selection of the MICHELIN Guide France 2019. Including 632 starred establishments, the 2019 vintage has grown this year with 75 new establishments gaining either one, two or three stars: a record level never seen before.

Commenting on the new selection, Gwendal POULLENNEC, International Director of the MICHELIN Guides, said: "This year, more than any other, the MICHELIN Guide France is demonstrating a gastronomic France that excels on all fronts. From remarkable regional dynamism, to showcasing new talented youngsters, and to an unprecedented number of new star-studded restaurants led by women, the 2019 vintage shines brightly in many ways".

Nestled at the foot of the mountains that protect the city of Menton, **Mirazur**, brilliantly led by the chef Mauro COLAGRECO, gets three stars in the 2019 selection of the MICHELIN Guide. In front of the Mediterranean Sea which unfolds and stretches as far as the eye can see, the chef allows his customers to live a unique and enchanting gastronomic moment. Here, the dishes on offer invariably follow the cycle of the seasons and magnify with delicacy and subtlety the products of the sea and the mountains, as well as the fruit and vegetables cultivated in the kitchen garden of the chef. At **Mirazur**, the menu is always full of amazing surprises that play with textures and combine bold flavours with simple and colourful presentation.

This year **Le Clos des Sens** also receives the highest distinction of the MICHELIN Guide. In this unique establishment located in Annecy-le-Vieux, chef Laurent PETIT and his teams propose lake-sourced and vegetable cuisine that highlights the best products of the Annecy terroir. After a 'cooking out' that led him to rethink his cuisine in depth, the chef creates exceptional dishes, which are sober and sleek but still elegant, and that express the very essence of the herbs and vegetables he grows as well as the fish caught in the three big lakes of the Savoie: Lake Geneva, Lake Bourget and Lake Annecy.

Five new two-star establishments enrich the selection in 2019. In Cancale, at **Le Coquillage**, orchestrated by the master of spices and sea flavours Hugo ROELLINGER. In this restaurant, the dishes reproduce the trips so dear to the chef's heart. At **AM by Alexandre Mazzia** located in Marseille and led by the chef of the same name, we find dishes that subtly marry spices recalled from the early years of the chef, which were spent in Congo-Brazzaville. Here, we savour unexpected combinations imagined by this balancing of flavours. Christophe HAY at **La Maison d'à Côté** creates dishes which are a real ode to the land of Loir-et-Cher. In addition to sublimating local products in an innovative cuisine, the chef maintains a kitchen garden of 5000 square metres in permaculture that feeds the restaurant. In Paris in the center of the 7<sup>th</sup> arrondissement, **David Toutain**, at the helm of the restaurant that bears his name, is developing signature cuisine using mainly vegetables and which testifies to his research into textures and stands out for its deep

flavours. Finally, **La Scène**, a restaurant at *Le Prince de Galles* hotel, whose kitchens are led by chef Stéphanie LE QUELLEC also earns two stars. Here, the dishes are designed with finesse and accuracy, and are bursting with impressive flavours. This distinction crowns the very successful career of this brilliant chef.

Alongside the establishment run by Stéphanie LE QUELLEC, there are 10 new restaurants with talented women at the head, which are awarded one-star. **Le Château de Vault-de-Lugny** near Avallon is run by a young couple: Franco BOWANEE takes care of the savoury offerings while Karina LAVAL is the pastry chef of the restaurant. In Carnac, Laetitia and Stéphane COSNIER form a remarkable duo at the **Côté Cuisine** restaurant. Nolwenn CORRE heads the kitchen at the **Hostellerie de la Pointe Saint-Mathieu** and imagines very fine meals, while Naoëlle D'HAINAUT offers dishes of very high standard at **L'Or Q'idée** in Cergy-Pontoise. In Paris, Julia SEDEFDJIAN reiterates the feat of being the youngest in this selection. After *Les Fables de la Fontaine*, Julia's new restaurant **Baeita** receives a star. Also in Paris, **Virtus** and **Accents Table Bourse** offer 4-hand cuisine created respectively by the duos of Chiho KANSAKI-Marcelo DI GIACOMO and Ayuni SUGIYAMA- Romain MAHI. In the heart of old Lille, Camille PAILLEAU, head pastry chef and Diego DELBECQ, chef, offer dishes that cross brilliantly modernity and tradition in **Rozo**, while Virginie GIBOIRE at **Racines** in Rennes cooks tasty and well-mastered combinations. In a former 17<sup>th</sup> century presbytery located in Vailhan, Amélie DARVAS who runs the kitchens of **Äponem-Auberge du Presbytère**, accompanied by her accomplice Gaby BENICIO, the sommelière of the house, plays with authentic and daring flavours and magnifies the products of the market and their kitchen garden in permaculture.

In total, the MICHELIN family of stars has 68 new one-star addresses. Many of them are led by young chefs brimming with passion and talent, some of whom show real entrepreneurial courage. One example is Guillaume SANCHEZ's restaurant, **NESO**, located in Paris in the 9<sup>th</sup> arrondissement, where the chef, who was born in 1990, has a strong sense of culinary identity. At this restaurant, he develops his work around the fermentation of vegetables and cold extractions. At the **Table de l'Ours** in Val d'Isère, Antoine GRAS, born in 1994, has made remarkable dishes and lives up to his talent. In Roubion, our inspectors awarded a star to **The Auberge Quintessence**, a crazy project of a young couple of restaurateurs - Guillaume and Pauline BILLAU - who took an old mountain inn previously lost at the col of the Couillole, at 1678m altitude.

Finally, this selection is enriched by a variety of cooking styles that are expressed both in the capital and the regions. In Altkirch, for example, the restaurant **L'Orchidée** run by chef Chatchai KLANKLONG marries the scents of cuisine from Thailand – the chef's country of origin – and other influences from elsewhere. Our inspectors were surprised and seduced by aged beef cooked with a blowtorch, avocado, nuoc mann sauce and coriander, in all ways remarkable! At **La Condensa** in Paris, which is named after a district of Mexico, the chef Indra CARILLO PEREA uses a technique learned from the biggest names in French gastronomy and is inspired by several gastronomic cultures to develop a cosmopolitan and creative cuisine. Finally, in Courchevel, **Sarkara**, located in the *K2 Palace*, is the first starred restaurant to offer only desserts. In this establishment, diners will savour atypical pastry work where the chef Sébastien VAUXION imagines a tasting menu giving pride of place to innovative fruit and vegetable associations.

The MICHELIN Guide France 2019 will be available from Friday 25 January 2019 at a price of €24.90



The selection is accessible and restaurants can be booked on the web and mobile media, at [www.restaurant.michelin.com](http://www.restaurant.michelin.com)

This new selection brings together 2,116 hotels and guesthouses as well as 3,688 restaurants, including:

- 632 restaurants with stars:

- 520 one-star restaurants – including 68 new additions;
- 85 two-star restaurants – including 5 new additions;
- 27 three-star restaurants – including 2 new additions.

Plus:

- 604 Bib Gourmand restaurants – including 67 new additions
- 2452 restaurants with a MICHELIN Plate.

For further information and images regarding the launch of the 2019 MICHELIN Guide France, please use the following link: [www.guide2019.fr](http://www.guide2019.fr)

#### **About Michelin:**

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