

Paris – March 12, 2014

New two-star restaurant in Athens in the Michelin guide Main Cities of Europe 2014!


A new Nordic countries guide will be on sale on April 15th

In this 33rd edition, the MICHELIN guide Main Cities of Europe provides a fascinating insight into Europe's many different culinary cultures and highlights the growing dynamism of the European culinary scene. Thus, a new restaurant has been awarded two stars –the *Funcky Gourmet* in Athens (Greece), a restaurant where the food has immeasurable thought, creativity and above all the taste which matches the playfulness.

This year's selection also includes a number of newly honoured restaurants, particularly in Austria where four restaurants gain new stars in Vienna, including *Tian*, a vegetarian restaurant. Also in Hungary bustling *Borkonyha Winekitchen* in Budapest gains a star. This restaurant offers fantastic cooking and superb value for money.

The new edition of the guide also features important new distinctions in the Nordic countries. In Copenhagen, three new stars have been awarded, including *Studio at the Standard* and *Marchal at D'Angleterre Hotel*, two restaurants who 'raise the bar' on the already outstanding level of cooking in Copenhagen. In Helsinki (Finland) *Chef & Sommelier* is one of two new one stars. In Sweden, two contrasting styles of restaurant are recognised in Stockholm: the historic *Operakällaren* regains its star, while the contemporary *Oaxen Krog* gains its first, as does *Bhoga* in Gothenburg.

"We've seen exciting and diverse new restaurants adding to the enormous choice already available". says Rebecca Burr, Editor. *"We've witnessed the rise of global influences and the adoption of modern cooking techniques but we've also observed a growing sense of pride and passion in the celebration of indigenous cooking".*

For readers who want to eat well at a reasonable price, the MICHELIN guide Main Cities of Europe 2014 also includes a total of 279 Bib Gourmand restaurants. The Bib Gourmand pictogram  shows the head of Bibendum, the Michelin Man, licking his lips. Named after a shortened version of his name, it was created in 1997 and is awarded to restaurants that represent excellent value for money. Year after year, the Bib Gourmand selection has proved increasingly popular with the public, who are always pleased with a good deal, as well as with restaurant owners who find it is good for business.

Written in English, the guide is intended for business travellers and tourists visiting leading European cities who want to be able to find, for example, a hotel near a convention centre, a restaurant in which they can entertain clients or an affordable hotel near the city centre. The guide features a wealth of other useful information, including city maps showing the exact location of our recommended hotels and restaurants, key words for defining each establishment's style, easy-to-read practical information about each city and useful tourist information.

In 2014, Michelin will also be publishing a separate guide to the Nordic Countries. *"The Nordic countries have an exceptionally rich culinary heritage, and Nordic gourmet dining features a wide variety of local produce and a cooking style that combines the best qualities and outstanding expertise of Swedish, Finish, Norwegian and Danish cuisine"* comments Michael ELLIS, International Director of the MICHELIN guides. *"Whether travelling to Stockholm, Gothenburg, Oslo, Helsinki or Copenhagen, the MICHELIN guide Nordic countries will help readers find just what they're looking for. Thanks to an especially rich, varied selection of the best restaurants in the region, including Bib Gourmand as well as starred restaurants, travellers will discover a subtle, diverse gastronomy with something to satisfy*



all budgets, tastes and desires. It is perfectly adapted to European business customers as well as other travellers who want to spend time in the region. And there is the potential for new cities to be added to this guide in the future”.

From a small, 400-page guide distributed free of charge to motorists over 100 years ago, containing useful information on such topics as tyre changing and vehicle maintenance, the MICHELIN guide has become the world-famous reference for those in search of hotels and restaurants. Today, we cover 23 countries and recommend more than 45,000 establishments to our readers, making travel easier and more enjoyable. The guide has always promoted the Michelin Group’s mission, expressed in its corporate slogan: “a better way forward”.

Austria (Vienna, Salzburg) - **Belgium** (Brussels, Antwerp) - **Czech Republic** (Prague) - **Denmark** (Copenhagen) - **Finland** (Helsinki) - **France** (Paris, Lyons, Strasbourg, Toulouse) - **Germany** (Berlin, Cologne, Frankfurt, Hamburg, Munich, Stuttgart) - **Greece** (Athens) - **Hungary** (Budapest) - **Ireland** (Dublin) - **Italy** (Rome, Milan, Turin, Florence) - **Luxembourg** (Luxembourg) - **Netherlands** (Amsterdam, Rotterdam, The Hague) - **Norway** (Oslo) - **Poland** (Warsaw, Cracow) - **Portugal** (Lisbon) - **Spain** (Madrid, Barcelona, Valencia) - **Sweden** (Stockholm, Gothenburg) – **Switzerland** (Bern, Geneva, Zurich) - **United Kingdom** (London, Birmingham, Edinburgh, Glasgow)

Available in sales outlets from March 13th, the 2014 MICHELIN guide Main Cities of Europe is priced at €23.90. Versions are also available for smartphones and tablets. The MICHELIN guide Nordic Countries will be on sale April 15th.

The 33rd edition of the 2014 MICHELIN guide Main Cities of Europe covers 44 cities in 20 European countries and features 1,562 hotels and 2,285 restaurants, of which:

- ✓ 349 🍷 restaurants
- ✓ 81 🍷🍷 restaurants
- ✓ 15 🍷🍷🍷 restaurants
- ✓ 279 🍷🍷🍷 restaurants

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