

PRESS INFORMATION

Boulogne-Billancourt, 27 March 2019

Amador in Vienna awarded 3 Stars in the MICHELIN Guide Main Cities of Europe 2019

*Iceland and Croatia feature in the guide for the first time; Croatia with a new Michelin Star
Vienna also has a new star and Budapest has two new Michelin stars*

Michelin has launched the MICHELIN Guide Main Cities of Europe 2019, and in doing so is pleased to reveal the 2019 selection.

Amador in Vienna, under chef Juan Amador has received 3 stars. This stylish cellar restaurant, which is located at the Hajszan winery and received 2 stars in 2017, has now joined the exclusive 3 star family and reached the highest level in the Guide. Here, the cooking is pared down yet multi-layered, creative, intense and full of contrasts.

Vienna also boasts a new 1 star restaurant: **aend**. This restaurant has achieved a star less than a year after it opened, which is testament to the team's ambition and drive. Dishes use only the best seasonal ingredients and are visually appealing with bold, punchy flavours.

Gwendal POULLENNEC, International Director of the MICHELIN Guides, said: "The Main Cities Guide covers 38 cities in 22 countries and recommends more than 1,900 restaurants. We are delighted that the cities of Reykjavik in Iceland and Zagreb and Dubrovnik in Croatia have been added to this edition, providing even more choice for our readers throughout Europe".

Budapest has two new 1 star distinctions in this year's guide: **Stand** and **Babel**. **Stand** is brought to us by two experienced chefs who have worked together for many years and their dishes are infused with their personality, but have their heart in the Hungarian classics. **Babel** is an elegant restaurant close to the river front, run with real pride. The chef, István Veres, is from Transylvania, and his childhood memories inform and inspire the menu.

Croatia features in the MICHELIN Guide Main Cities of Europe for the first time this year, gaining 1 star for trendy **Noel** in Zagreb, to go with its existing starred establishment; **360°**, which is built into Dubrovnik's historic town walls. Zagreb also gains two new Bib Gourmands: **Agava** and **Tač**.

Two new Bib Gourmand distinctions have been added in Vienna: **DiningRuhm** and **Gasthaus Seidl**. The Bib Gourmand is the Michelin award for good quality, good value cooking. This award is very popular with readers of the Guide as it rewards well-made and inexpensive cuisine.

Reykjavik is the third new city to feature in the guide this year, and has been awarded one new Bib Gourmand for **Skáll!**, which offers counter dining in Iceland's first ever food market.

In total, seven restaurants across Europe have been newly awarded 2 stars, bringing the total number in the guide to 92. Including the new 3 star restaurant, this means Europe now boasts 23 restaurants with the top distinction.

Finally, 44 restaurants have also been newly awarded 1 star, bringing the total of 1 star restaurants to 382 in this year's Guide.

MICHELIN Guide Main Cities of Europe 2019, at a glance:

3 star restaurants – 23 (including one new addition)

2 star restaurants – 92 (including seven new additions)

1 star restaurants – 382 (including 44 new additions)

Bib Gourmands – 271 (including 28 new additions)

Michelin Press Office: +33 (0)1 45 66 22 22

Michelin, the leading tire company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve the mobility industry. Headquartered in Clermont-Ferrand, France, Michelin is present in 171 countries, has more than 114,000 employees and operates 70 production facilities in 17 countries which together produced around 190 million tires in 2017. (www.michelin.com)

