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**THE MICHELIN GUIDE RIO DE JANEIRO & SAO PAULO 2020 REVEALS ITS NEW
STAR SELECTION**

**Two new 2-Star restaurants make their entry in the 2020 edition of the Guide
MICHELIN**

Michelin is pleased to reveal its Star selection for Rio de Janeiro and São Paulo cities. Two restaurants are entering the 2-Stars category. The **Oteque** restaurant in Rio de Janeiro, by chef Alberto Landgraf, and **Ryo Gastronomia** in São Paulo, by Edson Yamashita, earn their 2nd star, joining **D.O.M.**, by Alex Atala and Giovane Carneiro, and **Oro**, by Felipe Bronze, in the category. The promotion of **Oteque** and **Ryo Gastronomia** brings the number of 2-Star restaurants in Brazil to four.

“Each time they explore the streets of Rio de Janeiro & São Paulo, our inspectors discover new creative plates, made with diverse and quality local products and with rich influences from around the world”, explained Gwendal Poullennec, International Director of the MICHELIN Guides.

“This beautiful culinary energy, driven by chefs and new emerging talents who are ever more creative and increasingly sensitive to the challenges of local and sustainable gastronomy, must be applauded in the uncertain and difficult period that the profession is going through at a time of global health crisis” continued Gwendall Poullennec.

At **Oteque**, Alberto Landgraf transports its customers to a journey of highly precise culinary sensations, based on the consistent use of fish and seafood from the region. The coherent, delicate and minimalist cuisine of the chef is the result of a skilful fusion of ingredients and flavors.

At **Ryo Gastronomia**, whose name means ‘good things’, Edson Yamashita impresses for the excellent quality of the ingredients and techniques used to enhance the textures and flavors of each plate. The restaurant is an excellent example of Japanese cuisine, to be tasted from a different perspective.

The 1-Star selection remains consistent with an unfailingly high level of creativity and know-how. A total of 10 restaurants in Rio de Janeiro and São Paulo have been distinguished again in this category.

10 new Bib Gourmand restaurants in Rio de Janeiro and in São Paulo

Ten restaurants are new comers in the Bib Gourmand selection of the cities of Rio de Janeiro & São Paulo: **Ama.zo** (SP), **AE! Cozinha** (SP) **Banzeiro** (SP), **Cepa** (SP), **Charco** (SP), **Didier** (RJ), **Kith 2º Andar** (SP), **Maria e o Boi** (RJ), **Nit** (SP) e **Più Iguatemi** (SP). The Bib Gourmand category now includes a total of 39 establishments.

The 2020 MICHELIN Guide Rio de Janeiro & Sao Paulo at a glance:

- 4 Two Michelin Star restaurants, which 2 are new;
- 10 One Michelin Star restaurants;
- 39 Bib Gourmand restaurants, which 10 are new;
- 115 Michelin Plate restaurants, which 13 are new.

Please, find in attachment the full list of the Stars and Bib Gourmand selection.

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