



PRESS RELEASE

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The first edition of the Michelin Guide Rio de Janeiro & São Paulo reveals the true potential of Brazilian gastronomy

Michelin has unveiled the 2015 edition of the Michelin Guide Rio de Janeiro & São Paulo, featuring one two-star restaurant and 16 one-star restaurants.



Michelin is delighted to announce the release of the very first Michelin Guide Rio de Janeiro & São Paulo, featuring a total of 188 establishments – 43 hotels and 145 restaurants.

"The first edition of this guide reveals the true potential of Brazil's gastronomic scene, focusing in particular on the cities of Rio and São Paulo," said Michael Ellis, International Director, Michelin Guides. "Our inspectors discovered an extensive and diverse selection of creative cuisine, featuring high-quality local produce with influences from around the world. After many months of exploratory work in these two cities, our inspectors have identified the very finest establishments, which will act as ambassadors for Brazilian cuisine in the years to come."

In the very first edition of the Michelin Guide dedicated to Brazil, São Paulo-based restaurant **D.O.M** was awarded two stars. Chef Alex Atala serves up truly unique and highly creative dishes, showcasing traditional and often underused Brazilian produce, some of which the chef discovered himself in the Amazon rainforest. His second restaurant, **Dalva e Dito**, also received one star. In São Paulo, a total of 10 restaurants received their first star in the 2015 edition. These include **Mani**, where chef Helene Rizzo and her partner Daniel Redondo serve up innovative and creative dishes, as well as **Jun Sakamoto**, **Kinoshita** and **Kosushi**, each of which offers the very finest Japanese cuisine.

Six establishments in Rio de Janeiro were also awarded one star, including **Roberta Sudbrack**, a restaurant named after its head chef, which serves up modern and authentic Brazilian cuisine featuring local ingredients and combining a range of textures and flavours to deliver a truly unique sensory experience. Another restaurant awarded one star was **Olympe**, run by famous French chef Claude Troisgros and his son, Thomas, who have lived in Brazil since 1979. Their restaurant offers traditional French cuisine prepared from local produce.

A further 25 restaurants were also awarded a Bib Gourmand in this very first edition – 8 in Rio de Janeiro and 17 in São Paulo. Restaurants that have received the Bib Gourmand are designated with the X logo in the Michelin Guide. This rating is awarded to restaurants offering a starter, main course and dessert for 90 Reals or less.



About the MICHELIN guide

For more than a century, the MICHELIN guide collection has provided its readers with a selection of the best restaurants, hotels and guesthouses around the world. In 2015, the 24 MICHELIN guides will cover 24 countries on four continents.

Always on the lookout for new addresses and unique dining experiences, MICHELIN guide inspectors are constantly testing a wide variety of restaurants and cuisines. Dining anonymously like ordinary customers, they systematically pay their own bills. But as specialists in *haute cuisine*, the inspectors evaluate each dish according to five criteria: product quality, the chef's personality as revealed through his or her cuisine, preparation and flavors, value for money, and consistency over time and across the entire menu. The best restaurants are awarded the Bib Gourmand label or stars, distinctions that are based solely on cooking quality and are always attributed on a consensus basis. Comfort and service are rated separately on a scale ranging from  à .

With the MICHELIN guide Rio & Sao Paulo, the first to cover South America, the Michelin Group will continue to assist millions of travelers. Since it was first published in 1900, the guide has shared the same mission as the Michelin Group to provide "a better way forward."

Press contact: + 33 1 45 66 22 22