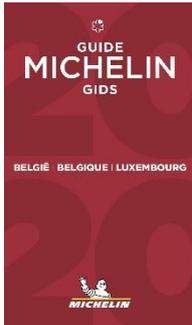


A new two-star restaurant featuring in the 2020 MICHELIN Guide for Belgium and Luxembourg

Michelin is pleased to unveil the new selection of the 2020 MICHELIN Guide for Belgium and Luxembourg which reveals many young talents and includes one new two-star restaurant and seven new one-star restaurants.



The restaurant Hof van Cleve (Kruishoutem) maintains its three stars this year, thanks to the talent and culinary expertise of chef Peter Goossens and his team who offer a unique experience to each guest. As a daily source of inspiration for numerous chefs, Peter Goossen's work is testament to the high standards of Belgian cuisine.

The **Cuchara** in Lommel, ran by chef Jan Tournier, has been awarded two stars in the 2020 edition. "Jan Tournier succeeds brilliantly in returning to the essence with his cuisine," explains Werner Loens, director of the MICHELIN Guides selection for Benelux. "His creativity and technical skills are reflected by impressive creations. By mixing just a few ingredients, he manages to create a real explosion of tastes. Eating at Cuchara is tantamount to discovering a universe where creativity is at the service of taste."

In the 2020 MICHELIN Guide for Belgium and Luxembourg, seven restaurants have been awarded a new star. At **L.E.S.S.** in Bruges, young chef Ruige Vermeire takes his guests on an Asian-inspired taste adventure with intense creations. Combining food and wine in perfect harmony is the strong point of chef Sébastien Wygaerts and sommelier Diederik Herbots at **Ogst** in Hasselt. The same is true for chef Glenn Verhasselt and sommelier Yanick Dehandschutter at **Sir Kwinten** in Sint-Kwintens-Lennik. These restaurants achieve a unique balance thanks to the combination of top-level contemporary cuisine with wines selected by experienced sommeliers.

Vilhjalmur Sigurdarson, chef of the restaurant **Souvenir** in Ghent, masters a creative cuisine based on vegetables that will delight the taste buds of gourmets in Belgium and elsewhere. His close relationship with nature results in high-quality creations that harmoniously follow the rhythm of the seasons. This type of cuisine, very much based on vegetables, is also an asset of **EssenCiel**, Niels Brants' restaurant in Leuven.

Both Brussels and Wallonia get a new star. **La Cane en Ville** in Ixelles, already well known to gourmets, is the place where chef Kevin Lejeune prepares a sophisticated and personal cuisine. **Le Gastronome** in Paliseul combines traditional with contemporary cuisine thanks to the talent of young chefs Jean Vrijdaghs and Sébastien Hankard. The impact of their dishes is rooted in a subtle combination of tastes where sweetness mixes with acidity and where special attention is also paid to vegetables.

Gwendal Poullennec, International Director for MICHELIN Guides, comments on the 2020 edition: "This selection shows the variety of the culinary scene in Belgium and Luxembourg that, in addition to consisting of a great diversity of different types of cuisines, also distinguishes itself by a whole generation of chefs who, thanks to their creativity and talent, achieve a subtle balance where respect for products and love for food go hand in hand."

The 2020 selection also showcases 168 Bib Gourmand restaurants (recognizable by the symbol =), including 20 new ones. This Bib Gourmand selection lists quality restaurants proposing a menu with different choices for less than 39 Euros. Seasonal products, personality and sensitivity, with each chef paying special attention to the products, are the key elements of this diverse selection that proposes a wide range of flavors to all gourmets.

The 2020 MICHELIN Guide for Belgium and Luxembourg will go on sale on November 22 for 23.95 Euros in Belgium and 23.27 Euros in Luxembourg. In this 64th edition, you will find the addresses of 150 hotels and 926 restaurants, including:

- ✓ 139 starred restaurants
 - 1 **o** restaurant
 - 24 **mm** restaurants, including 1 new address
 - 114 **m** restaurants, including 7 new addresses
- ✓ 168 Bib Gourmand restaurants, including 20 new addresses.

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

About the Michelin Group:

Michelin, the leading mobility 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 a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 170 countries, has more than 125,000 employees and operates 67 tire production facilities which together produced around 190 million tires in 2018. (www.michelin.com)