



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt-

The selection of restaurants in the MICHELIN Guide France 2022 to be unveiled on 22 March

- The presentation of the MICHELIN Guide France will take place on 22 March 2022 and will be an opportunity to encourage and ensure the diversity and richness of restaurant trades shine brightly, against a background of great uncertainty linked to the COVID-19 crisis and acute recruitment difficulties for restaurants.
- A two-month postponement of the announcement of the winners to adapt to restaurants' pace of recovery and so that inspectors can successfully complete their mission
- A celebration showcasing the culinary excellence of MICHELIN-star establishments, as well as the longstanding commitments, recognized by the MICHELIN Green Star, for a growing number of restaurateurs

The 2022 MICHELIN Guide France selection will be presented on 22 March at an event whose venue and details will be disclosed at a later date.

In an economic context characterized by acute recruitment difficulties and complex reopening procedures, the MICHELIN Guide wishes more than ever to stand in solidarity with restaurant professionals and support them during this troubled recovery period.

The unveiling of the new vintage will therefore be an occasion to reemphasize and reinforce the diversity, richness and excellence of these trades. Combining passion and high-standards, restaurant professions are unique because they help to sustain exceptional skills, which all pursue the same ambition: to welcome, bring pleasure, gratify and touch diners seeking memorable experiences.

This year, for the 4th time, the MICHELIN Guide, accompanied by its partners, will present its special awards for Service, Sommellerie and best Young Chef in order to raise the profile of chefs, cooks, pastry chefs, head waiters, sommeliers, servers, front-of-house and kitchen staff, who make the French food and wine scene so vibrant and diverse each day.



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What's more, although the French restaurant selection is usually unveiled in January, the two-month postponement will enable the MICHELIN Guide inspectors to put the finishing touches to a vintage which has been composed in keeping with the Guide's methodology and with guidelines which remain unchanged. Due to the various closure periods imposed on restaurateurs to help control the spread of the disease, the MICHELIN Guide teams, made up of French and international inspectors, required additional time to successfully fulfil their task.

"More than ever, in the exceptional circumstances we have been facing, I wanted our teams to work at the same pace as restaurateurs. In the interest of fairness to all trades, cooks and servers alike, who we wished to fully bring to the fore in this recovery, and in order to maintain the bond of trust that has united us with our readers for the past 120 years, we made the natural decision to postpone the presentation of the new vintage. On 22 March and in real time, gourmets from France and around the world will discover the 2022 winners on all of our digital interfaces", explains Gwendal Poullennec, International Director of the MICHELIN Guides.

Impressed by the tenaciousness, commitment and efforts of many restaurateurs to gratify diners ever-more, the MICHELIN Guide teams are reporting a positive impact on the French food and wine scene, made possible thanks to the daring professionals who, under trying conditions, are reinventing themselves or reconsidering their relationship with their environment.

As well as celebrating the new MICHELIN-star restaurants in France, the MICHELIN Guide will also pay tribute to the restaurateurs who are turning their establishments into advocates of a gastronomy which combines culinary excellence with enduring commitment.

"France has always been considered as a pioneer in terms of gastronomy. Today, the country is witnessing an increase in the number of new establishments, which do not merely combine what looks good with what tastes good, but which are also involved in defining a more responsible gastronomic model. Spurred on by these ever-more dedicated chefs, this underlying trend, which the MICHELIN Guide hopes to promote through its Green Stars, provides gourmets and industry professionals with a remarkable source of inspiration and mobilization. It demonstrates to what extent gastronomy today can promote and encourage a virtuous dietary transition", sums up Gwendal Poullennec.



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Michelin's ambition is to sustainably improve its customers' mobility. The leader in the mobility sector, Michelin designs, manufactures, and distributes the tires best suited to their requirements and uses as well as services and solutions to improve transport efficacy. Michelin also puts forward offers that allow its customers to enjoy unique moments when traveling. Michelin also develops high-technology equipment intended for multiple fields. Based in Clermont-Ferrand, Michelin is present in 170 countries, employs 123,600 people and operates 71 tire factories that, together, produced approximately 170 million tires in 2020. (www.michelin.com)

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