

PRESS INFORMATION

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IN BARCELONA, LASARTE RECEIVES THREE STARS IN THE MICHELIN GUIDE SPAIN & PORTUGAL 2017



Michelin unveils today the new selection in the MICHELIN guide Spain & Portugal 2017.

In the 2017 selection, the restaurant **Lasarte**, in Barcelona, has been awarded three stars by the MICHELIN guide. "*Martin Berasategui, already awarded three stars for his restaurant Martin Berasategui in Lasarte-Oria, delivers his vision of haute cuisine for Barcelona in a place with a modern design and singular personality,*" commented Michael Ellis, International Director of the MICHELIN guides. "*Supported in the kitchen by chef Paolo Casagrande, the surprising and particularly imaginative culinary universe of Martin Berasategui conquered our inspectors. Some of his great creations make it possible to gauge the full extent*

of this chef's creativity: unique creativity in the service of an almost exceptional taste experience, elevating this restaurant to the position of one of the meccas of world cuisine".

In total, Spain has nine three-star restaurants, with **Akelafe**, **Arzak**, **Azurmendi**, **DiverXO**, **Ei Celler de Can Roca**, **Martín Berasategui**, **Quique Dacosta** and **Sant Pau** maintaining their distinctions this year.

Twenty-eight establishments have been awarded two stars this year, of which twenty-three in Spain and five in Portugal. Among them, seven receive the star for the first time in 2017: **L'Escaleta**, in Cocentaina (Alicante) where chef Jijo Moya offers regional cuisine with refined flavours and textures; **DSTAgE** in Madrid, where chef Diego Guerrero's cuisine continues to surprise with the audacious marriage of the very diverse products he uses, and **Annua** in San Vicente de la Barquera, offering Cantabrian cuisine to which chef Óscar Calleja brings Mexican and oriental touches. Other establishments distinguished by two stars this year are **Cenador de Amós** in Villaverde de Pontones (Cantabria) and **BonAmb** in Xàbia (Alicante), two restaurants where respectively chefs Jesús Sanchez and Alberto Ferruz stand out with the impeccable textures and the delicacy of the flavours they produce, combined with great creativity and masterful technical skills.

In Portugal, two restaurants also receive two stars: **Il Gallo d'Oro** in Funchal (Madeira), where chef Benoît Sinthon brings his personal touch to the classical and international cuisine served in his establishment, and **The Yeatman** in Vila Nova de Gaia (Porto): Ricardo Costa won over the inspectors with his immense inventiveness, always relying on exceptionally high quality ingredients.

Proof of the constant progress in the standard of cooking in the two countries, fifteen new restaurants in Spain and seven in Portugal are awarded one star in the 2017 MICHELIN guide selection, bringing the number of one-star restaurants to 166. Among the most dynamic regions, Catalonia, and the communities of Madrid and Valencia stand out with the strong development in the gastronomy on offer there.

In Catalonia, two Barcelona restaurants receive one star: **Céleri**, which promotes the new raw food no-cook philosophy, and **Xerta**, which relies on contemporary Mediterranean cuisine using produce from the



Ebro delta.

In the Madrid community, three restaurants have one star: **A'Barra** and **Gaytán**, both in Madrid itself, and **El Invernadero** in Collado Mediano, where chef Rodrigo de la Calle continues to surprise with his amazing offerings focusing on the plant world.

In the Valencia community, **Raúl Resino** in Benicarló, and **Sents** in Ontinyent, a restaurant where the PRIETO brothers play with Asian and Mexican influences, are each distinguished with one star.

Finally, in Portugal, the number of Michelin-starred restaurants continues to grow, with seven new restaurants this year: **Casa de Chá da Boa Nova** in Leça da Palmeira, **Alma** and **Loco** in Lisbon, restaurants that stimulate the gastronomic scene in the capital with the creativity of their cuisines, **William**, in Madeira / Funchal, **L'And Vineyards** in Montemor-o-Novo, **Antiqvvm** in Porto and **Lab by Sergi Arola** in Sintra.

About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support million of travelers, allowing them to live a unique mobility experience.

Media contact:

Samuelle DOROL

Tel: +33 (0)1 45 66 22 22

Email: samuelle.dorol@michelin.com

They are with us for the launch of the MICHELIN Guide Spain & Portugal 2017:

