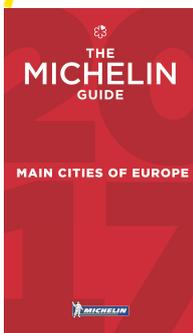


## PRESS RELEASE

Paris –26 March 2018

# Onyx in Budapest awarded Two Stars in the MICHELIN guide Main Cities of Europe 2018

*Budapest sees its first Two Star restaurant and Vienna has four new One Stars and a new Two Star*



Michelin unveiled the 37<sup>th</sup> selection of the MICHELIN guide Main Cities of Europe which covers 36 cities in 20 countries and recommends a total of 2,108 restaurants.

In this new selection, **Onyx**, located in Budapest, obtains two MICHELIN stars and becomes the first in the city to have ever achieved this. Opened in 2007, the restaurant won its first star in 2011.

Michael Ellis, International Director of the MICHELIN guides, comments: “*Chef Ádám Mészáros is very much a ‘home grown’ talent who brings classic Hungarian dishes up to date. Onyx is a most elegant dining experience. On the plate there is refinement, maturity and every dish is bursting with originality*”.

In addition to the newly awarded two Stars in Budapest, the Hungarian capital also sees a Bib Gourmand awarded to **stand 25** and a MICHELIN Plate awarded to **Olimpia**.

The MICHELIN guide Main Cities of Europe 2018 also highlights the dynamism of the culinary scene offered in Vienna, with one new Two MICHELIN stars restaurant and four new One star restaurants. Four years after its first star, the restaurant **Konstantin Filippou**, from the eponymous chef, won a second MICHELIN star. “*With its creative, modern cooking style, Konstantin Filippou, who trained in a number of famous restaurants around Europe, offers his customers a sophisticated cuisine with well balanced flavours and plenty of finesse, a cuisine which worth a detour!*” continues Michael Ellis.

Four new restaurants were awarded One MICHELIN Star in Vienna: **Blue Mustard, Das Loft, Pramerl & the Wolf, and SHIKI**.

Fifty eight restaurants have also been newly awarded One MICHELIN Star, raising the total to 380 One Star restaurants in this year’s guide.

As well as MICHELIN Stars, the Bib Gourmand – a distinction which recognises good quality, good value cooking – is also very popular. Fifty nine Bib Gourmand have been added to the MICHELIN guide Main Cities of Europe 2018, bringing the total to 295. A real favourite with inspectors, these restaurants delight customers because, whatever the style of cuisine, they can always expect a high quality meal within a sensible budget. The Bib Gourmand distinction is also met with great enthusiasm by chefs, who are keen to promote a high quality dining experience that combines simplicity, conviviality and reasonable prices.

Published in English, the MICHELIN guide Main Cities of Europe is aimed primarily at business travellers who regularly journey throughout Europe, but it is also ideal for leisure guests wishing to discover Europe’s most romantic and culturally stimulating cities. Alongside written descriptions of every establishment the guide features useful information including city

maps.

Available in sales outlets from 16 April, the MICHELIN Guide Main Cities of Europe 2018 is also available as an app.

**Austria** (Vienna, Salzburg) – **Belgium** (Brussels, Antwerp) – **Czech Republic** (Prague) – **Denmark** (Copenhagen, Aarhus) – **Finland** (Helsinki) – **France** (Paris, Lyons) – **Germany** (Berlin, Hamburg, Munich) – **Greece** (Athens) – **Hungary** (Budapest) – **Ireland** (Dublin) – **Italy** (Rome, Milan) – **Luxembourg** (Luxembourg) – **Netherlands** (Amsterdam, Rotterdam) – **Norway** (Oslo) – **Poland** (Warsaw, Cracow) – **Portugal** (Lisbon) – **Spain** (Madrid, Barcelona) – **Sweden** (Stockholm, Gothenburg, Malmö) – **Switzerland** (Bern, Geneva, Zurich) – **United Kingdom** (London, Birmingham, Edinburgh).

### About the MICHELIN guide

The MICHELIN Guide selects the best restaurants and hotels in the 31 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of different countries, as well as new trends and emerging young chefs. Creating value for restaurants through the awards that it attributes each year, the MICHELIN Guide contributes to the prestige of local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and long-standing knowledge of the hospitality industry, the MICHELIN Guide provides customers with a unique expertise that enables it to offer them a 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, which offer navigation capabilities adapted to individual usage as well as an online booking service.

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

#### Media contact:

Samuelle DOROL

+33 1 45 66 22 22

E-mail: [samuelle.dorol@michelin.com](mailto:samuelle.dorol@michelin.com)



in association with

