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The question of Lyons gastronomic credentials is the cause of much consternation in fierce rival Paris. That city lays claim to being the worlds food capital, and it is undoubtedly true that Paris boasts more Michelin stars than any other French city. Many people, including respected food critics and writers, believe Frances third-largest city to be its authentic temple de gastronomie. In Lyon, memorable dining is assured. But even if you dont subscribe to the view that Lyon trumps Paris in the culinary stakes, it is undeniable that Lyon is a major gastronomic capital, with lavish dishes, delicacies to savor, and a bounty of eating spaces. Be it old-fashioned bistros with weathered tablecloths or smart, state-of-the-art furnishings and Michelin-starred culinary art. And while informal restaurants are much-loved by locals, Lyon is undoubtedly the ideal place to indulge in luxury fine dining. A flurry of big-name chefs are behind a sparkling Michelin line-up that embraces all the genres: classical French, avant-garde, or fusion. Everything is spot on at the best Michelin venues, from the gastronomic prowess to the slick, polished service and memorable wine tomes. Take a peek at the list below delicious morsels are guaranteed. What more can be said about this legendary restaurant, a temple of gastronomy that gives the best of Paris a serious run for their money. It is on the outskirts of Lyon, where a gorgeous dining room awaits, filled with luxurious artworks, chandeliers, and richly textured furnishings. As you dine in a historic family house next to the banks of the Sane River, you might glimpse the iconic chef himself Paul Bocuse has been running the kitchen since 1959. Indeed, his career is as incredible as the food on offer today; Bocuse was awarded 3 Michelin stars by 1965, an accolade he has retained until January 2020. One of his most famous signature dishes is a black truffle soup, prepared for President Giscard dEstaing in a bowl crowned with a pastry cap. Other wonderful delicacies include Bresse chicken served with morels and cream sauce, succulent lobster salad, and St. Jacques walnut shells with white butter-blown apples. As youd expect, the service is perfect, and the wine list is a veritable bible. Website: www.bocuse.fr The history is fascinating, and the food is even better. In the 1930s, La Mere Brazier was awarded three stars head chef Eugenie Brazier was the first-ever woman chef to be awarded three stars. Sadly, its reputation declined in the late 20th century, but a dangerously talented new chef, Mathieu Vianney, took over the kitchen in 2008, gaining two well-deserved Michelin stars in 2009. Today the restaurant is at the top of its game, offering exquisite food in the most convivial surroundings. Wild sea bass, Bresse chicken, and langoustine ravioli are just some delights designed to inflame the senses and enrapture the palate. Yet the restaurant keeps its feet on the ground; wine markups are reasonable, and there isnt a hint of pretension about the service. Formidable! Website: lamerebrazier.com Another contender for a restaurant deserving of a third Michelin star, Neuvieme Art is an exceptional destination that stands out in a crowded marketplace. In the kitchen is Christophe Roure, who opened his first restaurant in the Loire region in 2003, quickly winning a Michelin star. However, Roure decided to move to Lyon in 2014, quickly earning two stars for his excellent venue, which is admittedly in a nondescript part of the city. But, when the cooking is as exciting as this, who cares? His culinary style is best described as restrained modern witness scallops pan-fried with black truffle and Noilly Prat foam, compacted into a cylindera quintessential example of Roures cooking: classy, inventive, and utterly delicious. Service is friendly and courteous without being obsequious, while the wine list is lengthy and attractively priced. Website: www.leneuviemeart.com A favorite of discerning locals and tourists, Takao Takano, is a superb Michelin-starred restaurant offering some of the most inventive and contemporary interpretations of French cuisine. Head chef and owner Takao Takano cooked with the best; after training with Masahiro Morishige at La Butte Boise in Tokyo, Takano had expert tutelage from legendary chef Nicolas Le Bec in Lyon. His first solo venture quickly earned two stars and heaps of praise the ingredients sourced are magnificent, the culinary technique is flawless, and the service is supremely polished. Few gastronomes would turn their nose up at a medley of gnocchi, crab, and mixed vegetables, with courgette flowers, beans, asparagus, broccoli, coriander, and mountain herbs arranged in the most Instagram-friendly fashion. Divine presentation, but the flavors are even better! Website: www.takaotakano.com This restaurants views of Lyons skyline are breathtaking, but Christian Tetedoie does not simply trade on its location. Instead, the charming staff brings forth dish after superlative food dish, cooked with love and precision by Christian Tetedoie, who trained under Paul Bocuse and George Blanc. Indeed, his wizardry in the kitchen suggests a second star is imminent; who could resist langoustines poached in butter with slow-cooked shallots, or breast of guinea fowl stuffed with foie gras, coated in a gorgeous foie gras butter, Madeira and Armagnac sauce? Did we also mention that they have page after page of top-end Burgundies for you to salivate? Website: tetedoie.com Top-end French gastronomy merges with Korean accents at Le Passe Temps to spectacular effect. Head chef Younghoon Lee trained at the Institut Bocuse set up by the legendary Paul Bocuse and was very qualified to set up his restaurant in Lyon. The award of 1 Michelin star came very quickly and with good reason. His cooking is so refined and yet nourishing the food is all heart and soul, the antithesis of over-conceptualized cuisine that nevertheless is inventive and exciting. Moreover, the service is consistently friendly and courteous, something not always guaranteed in Francean absolute gem of a restaurant that deserves a second star. Website: www.lepassetemps-restaurant.com It may have been demoted from 2-star to 1-star status in the recent edition of the Michelin Guide, but as far as were concerned, Guy Lassausaie is still a brilliant restaurant. Since 1984 the eponymous owner has been wowing diners with his sophisticated, complex interpretations of classic French dishes in the small, unassuming village of Chasseley, which is 20km north of Lyon and well worth the detour. Quite apart from the silky smooth service and wonderful wine list, the dishes are so fantastically extravagant and decadent; who could resist fillet of red mullet, with black truffles tucked inside or quail coated with foie gras, served inside a deep-fried sphere, with a compote of onions and apricots on the side? So decadent, so luxurious, and so Michelin! Website: www.guy-lassausaie.com A rising star among Lyons firmament of brilliant chefs, Jeremy Galvan, is massively talented yet unassuming. His one-star restaurant manages to push modern French cuisine boundaries while remaining faithful to its roots and traditions. Most diners choose from one of the exceptional tasting menus -Interlude, Let go, and Perfum set the tone for the dishes that follow, underpinning Galvans ethos of serving cuisine based on instinct. Everything sampled was uniformly excellent: original, creative, and playful dishes are supported by a team of professional staff who glide around a contemporary and welcoming dining roomanother must-visit destination in the foodie paradise of Lyon. Website: jeremygalvanrestaurant.com We love this sophisticated and relaxed restaurant, which offers some of Lyons best Michelin-starred dining without a ludicrous asking price. The dining room is small and intimate, with an airy, Scandinavian vibe reinforced by the lightwood furniture, lack of clutter, and fuss. Instead, every gastronome worth their salt focuses on splendid cooking, with every dish cheerfully explained by the most enthusiastic staff in Lyon! The wine pairing menu is also one of the best in the city, offering a range of classical styles and some more esoteric choices for the adventurous. This is an address that every sybarite will want to visit and pronto. Website: www.prairial-restaurant.fr This list is incomplete; you can help by adding missing items. (April 2025)As of the 2025 Michelin Guide, there are 654 restaurants in France with a Michelin star rating.[1][2] The Michelin Guides have been published by the French tire company Michelin since 1900. They were designed as a guide to tell drivers about eateries they recommended to visit and to subtly sponsor their tires, by encouraging drivers to use their cars more and therefore need to replace the tires as they wore out. Over time, the stars that were given out became more valuable.[3]Multiple anonymous Michelin inspectors visit the restaurants several times. They rate the restaurants on five criteria: "quality of products", "mastery of flavor and cooking techniques", "the personality of the chef represented in the dining experience", "value for money", and "consistency between inspectors' visits".[3][4] Inspectors have at least ten years of expertise and create a list of popular restaurants supported by media reports, reviews, and diner popularity. If they reach a consensus, Michelin awards restaurants from one to three stars based on its evaluation methodology: one star means "high-quality cooking, worth a stop", two stars signify "excellent cooking, worth a detour", and three stars denote "exceptional cuisine, worth a special journey".[5] The stars are not permanent and restaurants are constantly re-evaluated. If the criteria are not met, the restaurant will lose its stars.[3]As of the 2025 guide, there are 104 restaurants with a Michelin-star rating in Auvergne-Rhne-Alpes, which includes the city of Lyon.This List is missing information about the 2025 list and prior year ratings. Please expand the List to include this information. Further details may exist on the talk page. (April 2025)KeyOne Michelin starTwo Michelin starsThree Michelin starsOne Michelin green starThe restaurant did not receive a star that yearClosedA defunct restaurantOne Michelin keyMichelin-starred restaurantsNameCuisineLocation2025Au 14 FvrierCreativeLyon 5th ArrondissementBurgundy by MatthieuModernLyon 2nd ArrondissementGuy LassausaieModernIsre ChasselayL'Atelier des AugustinsModernLyon 1st ArrondissementLa PyramideFrenchIsre VienneLa SommelireModernLyon 5th ArrondissementLe Gourmet de SzeFrenchLyon 6th ArrondissementLe Neuvime ArtCreativeLyon 6th ArrondissementLes Terrasses de LyonModernLyon 5th ArrondissementMre BrazierFrenchLyon 1st ArrondissementMirafloresPeruvianLyon 6th ArrondissementOmbelluleCreativeLyon 6th ArrondissementPaul BocuseFrenchLyon Collonges-au-Mont-d'OrPrairialCreativeLyon 2nd ArrondissementRustiqueCreativeLyon 2nd ArrondissementSaisonsCreativeLyon cullyTakao TakanoCreativeLyon 6th ArrondissementTtedoieModernLyon 5th ArrondissementReference[1]As of the 2025 guide, there are 32 restaurants with a Michelin-star rating in Bourgogne-Franche-Comt.This article is missing information about List. Please expand the article to include this information. Further details may exist on the talk page. (April 2025)As of the 2025 guide, there are 35 restaurants with a Michelin-star rating in Brittany.This article is missing information about List. Please expand the article to include this information. Further details may exist on the talk page. (April 2025)As of the 2025 guide, there are 21 restaurants with a Michelin-star rating in Centre-Val de Loire.This article is missing information about List. Please expand the article to include this information. Further details may exist on the talk page. (April 2025)As of the 2025 guide, there are 6 restaurants with a Michelin-star rating in Corsica.This List is missing information about prior year ratings. Please expand the List to include this information. Further details may exist on the talk page. (April 2025)KeyOne Michelin starTwo Michelin starsThree Michelin starsOne Michelin green starThe restaurant did not receive a star that yearClosedA defunct restaurantOne Michelin keyMichelin-starred restaurantsNameCuisineLocation2025A Casa di MModernHaute-Corse LumioCasadelmarModernCorse-du-Sud Porto-VecchioFinestraItalianHaute-Corse BonifacioLa VerrireModernCorse-du-Sud OlmetoLa Table de la FermeCorsicanCorse-du-Sud SartneLe CharlieModernCorse-du-Sud PorticcioReference[1]As of the 2025 guide, there are 56 restaurants with a Michelin-star rating in Grand Est, which includes the city of Strasbourg.This article is missing information about List. Please expand the article to include this information. Further details may exist on the talk page. (April 2025)As of the 2025 guide, there are 17 restaurants with a Michelin-star rating in Hauts-de-France.This section is missing information about prior year ratings. Please expand the section to include this information. Further details may exist on the talk page. (May 2025)KeyOne Michelin starTwo Michelin starsThree Michelin starsOne Michelin green starThe restaurant did not receive a star that yearClosedA defunct restaurantOne Michelin keyMichelin-starred restaurantsNameLocation2025ArborescenceCroixraultAuberge de la Grive Nicolas et Ccilia GautierTrosly-LoireAuberge du Vert MontBoeschepeChteau de Beaulieu Christophe DufossBusnesChteau de CourcellesCourcelles-sur-VesleGinkoLilleHaut Bonheur de la TableCasselLOre de la ForttouyLa Grange de Belle-gliseBornelLa GrenouillreLa Madelaine-sous-MontreuilLa TableLilleLe CerisierLilleLe PavillonLe Touquet-Paris-PlageLe VerboisSaint-MaximinPuretLilleRestaurant BacveSaint-OmerRozMarcq-en-BarulReference[6]As of the 2025 guide, there are 18 restaurants with a Michelin-star rating in Normandy.This section is missing information about prior year ratings. Please expand the section to include this information. Further details may exist on the talk page. (May 2025)KeyOne Michelin starTwo Michelin starsThree Michelin starsOne Michelin green starThe restaurant did not receive a star that yearClosedA defunct restaurantOne Michelin keyMichelin-starred restaurantsNameLocation2025Auberge de la MineLa Ferrire-aux-tangsG.a. au Manoir de RtivalRives-en-SeineIntuitionSaint-LIvan VautierCaenJean-Luc TartarinLe HavreLAuberge sauvageServonLEssentielDeauvilleLOdasRouenLa Licorne RoyaleLyons-la-FortLa Maison CailletValmontLa RenaissanceArgentanLe Jardin des PlumesGivernyLe Manoir du LysJuvigny-Val-d'AndaineLe MascaretBlainville-sur-MerLe PilyCherbourg-en-CotentinLes Voiles dOrDieppeMaximin HellioDeauvilleSymbioseCabourgReference[7]As of the 2025 guide, there are 62 restaurants with a Michelin-star rating in Nouvelle-Aquitaine, which includes the Bordeaux region.This article is missing information about List. Please expand the article to include this information. Further details may exist on the talk page. (April 2025)As of the 2025 guide, there are 54 restaurants with a Michelin-star rating in Occitania, which includes the cities of Montpellier and Toulouse.This article is missing information about List. Please expand the article to include this information. Further details may exist on the talk page. (April 2025)Further information: List of Michelin-starred restaurants in ParisAs of the 2025 guide, there are 22 restaurants with a Michelin-star rating in Pays de la Loire, which includes the city of Nantes.This section is missing information about prior year ratings. Please expand the section to include this information. Further details may exist on the talk page. (May 2025)KeyOne Michelin starTwo Michelin starsThree Michelin starsOne Michelin green starThe restaurant did not receive a star that yearClosedA defunct restaurantOne Michelin keyMichelin-starred restaurantsNameLocation2025Anne de BretagneLa Plaine-sur-MerFontevraud le RestaurantFontevraud-l'AbbayeFreiaNantesJean-Marc ProchonBretignolles-sur-MerLAbissiouLes Sables-d'OlonneLAtlantide 1874 Maison GuhoNantesLAuberge de BagatelleLe MansLveil des SensMayenneLpicurien Abbaye de VilleneuveLes SoriniresLa ChabotterieMontrverdLa Mare aux OiseauxSaint-JoachimLa MarineNoirmoutier-en-l'leLa RobeMontaigu-VendeLa table de la bergerieTerranjouLait Thym SelAngersLe Manoir de la RgateNantesLes CadetsNantesLes GentsBrem-sur-MerLes RefletsLa Roche-sur-YonLulu RougetNantesMaison DesamyMareuil-sur-Lay-DissaisOmijaNantesReference[8]As of the 2025 guide, there are 80 restaurants with a Michelin-star rating in Provence-Alpes-Cte d'Azur, which includes the cities of Marseille and Nice.This List is missing information about the 2025 list and prior year ratings. Please expand the List to include this information. Further details may exist on the talk page. (April 2025)KeyOne Michelin starTwo Michelin starsThree Michelin starsOne Michelin green starThe restaurant did not receive a star that yearClosedA defunct restaurantOne Michelin keyMichelin-starred restaurantsNameCuisineLocation2025AM par Alexandre MazziaCreativeBouches-du-Rhne MarseilleBelle de MarsModernBouches-du-Rhne MarseilleFlaveurCreativeAlpes-Maritimes NiceJANCreativeAlpes-Maritimes NiceL'AromateModernAlpes-Maritimes NiceLe ChanteclerModernAlpes-Maritimes NiceLe Petit NiceSeafoodBouches-du-Rhne MarseilleLes AgitateursCreativeAlpes-Maritimes NiceONICEModernAlpes-Maritimes NicePure & VModernAlpes-Maritimes NiceRacinesVegetarianAlpes-Maritimes NiceUne Table, au SudModernBouches-du-Rhne MarseilleReference[1]List of Michelin 3-star restaurantsList of Michelin-starred restaurants in MonacoLists of restaurants^ a b c d "Explore the Newly Starred Restaurants in the MICHELIN Guide France 2025". Michelin Guide. Michelin Europe. Retrieved 31 March 2025.^ Hossenally, Rooksana (3 April 2024). "France's New Michelin Stars For 2024, From Paris To The French Alps". Forbes. Retrieved 30 August 2024.^ a b c Buchwald, Elisabeth (10 February 2024). "Michelin Guide History: How Did a Tire Company Become an Elite Restaurant Rating Guide?". CNN. Archived from the original on 20 February 2024. Retrieved 19 May 2024.^ "How Restaurants Get Michelin Stars: A Brief History of the Michelin Guide". Auguste Escoffier School of Culinary Arts. 9 February 2024. Archived from the original on 8 April 2024. Retrieved 19 May 2024.^ Dixon, Rachel (24 June 2008). "Q&A: Michelin Stars". The Guardian. Archived from the original on 20 May 2024. Retrieved 19 May 2024.^ "Tous les restaurants toils Michelin des Hauts-de-France - Carte". Tout pour le resto (in French). Retrieved 2025-05-03.^ "Tous les restaurants toils par le Guide Michelin en Normandie". Tout pour le resto (in French). Retrieved 2025-05-03.^ "Tous les restaurants toils Michelin des Pays de la Loire". Tout pour le resto (in French). Retrieved 2025-05-03.France at Michelin GuidePortals: Business and economics Food FranceRetrieved from " Share copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. There are 20 Michelin-Starred Restaurants in Lyon and around. The Michelin restaurant guide was officially released on 21st January 2019. An impressive 20 restaurants in Lyon were awarded Michelin stars. Lyon is generally acknowledged by the French to be the gastronomic capital of France; there are more restaurants per head in this city than any other place in France and probably Europe. Paris, France home to 199 Michelin-starred establishments. Tokyo has the Most Michelin Starred Restaurants in the World 11 Restaurants with three stars. 47 Restaurants with two stars. France : 1-20 of 29 restaurants. Three MICHELIN Stars is our highest award, given for the superlative cooking of chefs at the peak of their profession; their cooking is elevated to an art form and some of their dishes are destined to become classics. France is the country with the highest number of restaurants awarded with one or more Stars, for a total of 556 restaurants. This country boasts one of the most famous culinary traditions in the world and the French cuisine has always been synonymous with fine dining. Lyon is a city of gastronomy, with a long history of producing some of France's most famous chefs. Here, you can indulge in traditional dishes like coq au vin, a chicken stew cooked in red wine, or try something new at one of the many innovative restaurants in the city. The 3 Michelin star restaurant of Mirazur in Menton, South France, is officially the World's Best restaurant. However, Jamie doesn't really have one signature dish. Instead he wrote many cookbooks with memorable, easy food. How many Michelin stars does Jamie Oliver have? Jamie Oliver still hasn't received any Michelin Star. Joel Robuchon 32 Stars He was also named Chef of the Century on numerous occasions. He specialized in French cuisine and owned 12 restaurants. Jol also liked to mentor young chefs. One of his former students was the now infamous Gordon Ramsay. Alan Wong. Japanese-born Alan Wong is the richest chef in the world by a country mile. Wong is known as one of the founding leaders of island fusion cuisine (think poke bowls), which has earned him over $1 billion dollars. Lyon became a major economic hub during the Renaissance. The city is recognised for its cuisine and gastronomy, as well as historical and architectural landmarks; as such, the districts of Old Lyon, the Fourvire hill, the Presqu'le and the slopes of the Croix-Rousse are inscribed on the UNESCO World Heritage List. Lyon is one of the most important cities in France and is often considered as the capital city of French gastronomy. It's one of the largest metropolises in the country. Founded by the Romans over 2,000 year ago, you can seemingly travel back in time by strolling around Old Lyon, La Croix-Rousse and Fourvire. The 6th district of Lyon plays the role of the city's bourgeois residential area, with large apartments and mansions located between the famous Parc de la Tte d'Or, the Cit Internationale and the old Brotteaux train station. Among others: quenelle (fish croquette), fromage blanc (cheese spread with herbs, salt, oil and vinegar), andouillette (spiced pork sausage and wine), onion soup, Lyonnaise salad, etc. Without forgetting the huge variety of cheeses that are usually enjoyed as an appetiser. The most famous is Saint-Marcellin cheese. The city of Strasbourg is often considered one of the friendliest cities in France. It is known for its open and tolerant atmosphere, with a strong focus on cultural diversity and acceptance. Additionally, the city's rich history and beautiful architecture make it a popular destination for tourists and expats alike. Read on for a selection of the best food cities in Italy.Bologna. Bologna doesn't disappoint as a culinary metropolis. ... Palermo. Palermo is one of the best food cities in Italy. ... Rome. ... Florence. ... Sorrento. ... Parma. ... Naples. If you're keeping score, there are 381 restaurants in Italy that have earned one, two, or three stars from the esteemed tire company, Michelin. That makes Italy the country with the third most Michelin stars on the planet (after France and Japan). Lombardy is the region with the most stars in Italy and hosts sixty Michelin-starred restaurants: two restaurants have three stars, six have two, while another fifty-two restaurants have been awarded one Michelin star. In total, the MICHELIN Guide Italy 2024 selection of MICHELIN Star restaurants includes 395 restaurants. Yes, a restaurant can lose its Michelin Star(s). The Stars are awarded every year based on certain criteria. If the criteria are not met, the restaurant can lose the Star or the Stars they have been awarded previously. This can even happen to the top 25 Michelin Star restaurants. For a restaurateur, there is no greater accolade than being awarded a prestigious Michelin star. Well, except for being awarded two or, the top award, three. The Michelin Guide is, in the eyes of many, a fine-dining bible. #1: Alain Ducasse Throughout his career, he has operated over 30 restaurants, his most famous being Ducasse in Paris. Fun fact: While Alain Ducasse currently holds the most Michelin Stars, the late Jol Robuchon earned 31 stars throughout his lifetime. At the risk of bringing the mood down, no one would dispute that these are hard times we're living in. But if there is one place on this troubled Earth where, in spite of it all, people's joie de vivre will not be dampened, it's surely at a restaurant table. You could even go so far as to say it's a treasured space where harmony and civilization are alive and well. So, in the spirit of celebrating all that is wonderful about eating great food with people you love, here is a full run-down of every MICHELIN-Star restaurant in France. This year, there are two new Three-Star restaurants for France: Hugo Roellinger's Le Coquillage in Cancale and Christopher Coutanceau in La Rochelle. These two exceptional chefsHugo Roellinger, once an officer in the merchant navy, and Christopher Coutanceau, a "chef-fisherman"both have strong ties to the sea and it shows throughout their cuisine. Advocates of sustainable fishing and fierce opponents of waste, they cook the whole gamut of fish, from premium catch to the humble sardine. Beyond their differences, they share one key trait: each of their dishes is a spellbinding ode to the ocean. The "scallop pithivier" at the new Three-Star restaurant Christopher Coutanceau in La Rochelle, France. Christopher Coutanceau This year, Mediterranean gastronomy is nuances once again shining bright. In Saint-Rmy-de-Provence, L'Auberge de Saint-Rmy Fanny Rey & Jonathan Wahid has been awarded Two Stars for its sun-drenched cuisine. In nearby Aix-en-Provence, Loc Ptri's new tude has clinched a Star, as has Nicolas Thomas's Ineffable in Barbentane, JU - Maison de Cuisine in Bonnieux, and bullition in Montpellier. In Monaco, Elsa gains a Star under Marcel Ravin, while Yannick Allno's L'Abysse Monte-Carlo has been awarded Two Stars fresh out of the gate. On the western flank of France, Philippe Etchebest ups the ante at his Maison Nouvelle in Bordeaux to Two Stars, as does L'Observatoire du Gabriel, and Amicis has earned its first Star. In Ciboure, Guillaume Roget's Ekaitza celebrates the Basque region and has won Two Stars in the process. In Biarritz, La Table d'Aurlien Largeau has been crowned with a Star right off the bat. A snacked lobster dish at Amicis in Bordeaux, France. Amicis Our Inspectors, fork at the ready, have scoured every inch of France and there is not a single dpartement in which The MICHELIN Guide has failed to track down a notable restaurant. Once again, the 2025 selection has close ties to the countryside and the provinces. The year 2025 is thus the perfect opportunity to visit Langres (dpartement 52), birthplace of 18th-century French philosopher Diderot and now also home to Laurent Petit (previously of Le Clos des Sens), who has launched a hotel here, complete with two restaurants:Bulle d'Osier (newly MICHELIN-Starred) and Mirabelle (a new Bib Gourmand). There's also Burnel (newly MICHELIN-Starred) in Rouvres-en-Xaintois (88); Auberge Chez Guth (newly MICHELIN-Starred) in Steige (67); Huna Le Restaurant in Waldersbach (67);andLa Mangeoire in Nonsard-Lamarche (55) to name but a few. In short, true happiness is to be found in the fresh air of the countryside. Fine dining at La Maneoire in the village of Nonsard-Lamarche, France. Eleonore Arnold/La Mangeoire In a testament to the dizzying heights reached by chefs in France, over 20 establishments have been awarded a Star soon after opening. The chefs in question, many of whom trained in top kitchens in France and around the world, already have that first professional experience in a MICHELIN-Starred restaurant under their belts. Today, they are going it alone.Their restaurants include Monique by Julien Caligo, Aldhyde by Youssef Marzouk, Amlia by Eugenio Anfuso and Cecilia Spurio, Fario by Kevin de Porre, Ombelulle by Tabata and Ludovic Mey, Ineffable by Nicolas Thomas, and JU - Maison de Cuisine by Julien Allano. The dining room and a dish at Ombellule restaurant in Lyon, France. Ombellule Autonomy and a spirit of adventure are the hallmarks of 2025's crop of new Two-Star restaurants, too. In addition to those already mentioned, Guillaume Roget's Ekaitza and Diego Delbecq & Camille Pailleau's Roz are taking things to the next level, on account of the strength of their talent and passion, further asserting their culinary identity, the personality of their cuisine, and their independent-mindedness. The atrium-like dining room at Roz restaurant in Lille, France. Rozo While Biarritz has just been ranked as France's most livable city, the whole of the Basque Country, itself listed as one of the top destinations to visit in 2025 in a recent New York Times article, is positively bubbling with culinary talent. In Bayonne, Nuance embodies the new wave; in Ainhoa, the reins of Ithurria Ct Bistrot are being passed down the generations of the same family. Surrounded by nature, Hordago, Lore Ttipia - Auberge Ostape (a new Star), and Etchemat (new Bib Gourmand) celebrate the terroir in these far southwestern reaches of France. On the coast, Biarritz, Saint-Jean-de-Luz, and Ciboure have seen the emergence of new establishments, including Petit Grill Basque, taken over by Iaki Aizpitarte, as well as La Table d'Aurlien Largeau (a new Star), Marius, Freya, Alcade, Chez Scott, and Pluvisenot forgetting Ekaitza with its second MICHELIN Star. Dining by an open fire at Auberge Ostap in the Basque Country. Ostap We've heard it all before: the inexorable decline of Paris's restaurants has left the city a shadow of its former self. Nonsense! Our wish list is never-ending: impressive comebacks by chefs, a new wave of MICHELIN-Starred restaurants, big-name chefs setting up shop in small spaces, unstoppable bistro cuisine, quirky locations, and international chefs.Paris's food scene continues to dazzle in 2025. Click here to discover the restaurants:One StarTwo StarsThree Stars One MICHELIN Star By RegionAuvergne-Rhne-AlpesBourgogne-Franche-ComtBrittanyCentre-Val de LoireCorsicaGrand EstHaut-de-Francele-de-FranceMonacole-de-FranceNormandyNouvelle-AquitaineOccitaniaPays de la LoireProvence-Alpes-Cte d'Azur Auvergne-Rhne-AlpesAmbronay (01): Auberge de l'Abbaye Poncin (01):AinTimistePont-de-Vaux (01): Le Raisin Replonges (01): La Huchette Montluon (03): La Chapelle - Chteau Saint-Jean Vichy (03): Maison Decoret Charmes-sur-Rhne (07): Le Carr d'Alethius Les Vans (07): Likok Saint-Germain (07): Auberge de Montfleury Veyras (07):La Bria- NewMarcols (15): Auberge de la Tour Charols (26):Lavandin - Chteau Les Oliviers de Salettes- NewGrane (26): Le Klber - La Maison Bonnet Granges-les-Beaumont (26): Les Cdres Grignan (26): Le Clair de la Plume Malataverne (26): Domaine du Colombier Valence (26): Flaveurs Valence (26):La Cachette Autrans-Maudre en Vercors (38):Palgri Chez l'Henri- NewChonas-l'Amballan (38): La Table de Philippe Girardon Correnon-en-Vercors (38): Asterales- NewGrenoble (38): Le Fantin Latour - Stphane Froidevaux Les Deux-Alpes (38): Le P'tit Polyte Saint-Alban-de-Roche (38): L'mulsion Saint-Didier-de-la-Tour (38): AmbroisieChazelles-sur-Lyon (42): Chteau Blanchard Ouches (42): Chteau d'OrignyPouilly-sous-Charlieu (42): Restaurant de la LoireSaint-Galmier (42): La Source Alleyras (43): Le Haut-Allier Le Puy-en-Velay (43):Le ChamarlencLe Broc (63): OriginesChamalires (63): Radio Chtel-Guyon (63):L'ImpulsifClermont-Ferrand (63): Apicius Clermont-Ferrand (63): Jean-Claude Leclerc Clermont-Ferrand (63): L'Ostal Issoire (63): L'Atelier Yssoirien Pont-du-Chteau (63): Auberge du Pont Chasselay (69): Guy Lassausaie cully (69): Saisons Fleurie (69): Auberge du Cep Lyon (69):L'Atelier des AugustinsLyon (69): Au 14 FvrierLyon (69):Burgundy by MatthieuLyon (69): Le Gourmet de SzeLyon (69): MirafloresLyon (69): PrairialLyon (69): RustiqueLyon (69): La SommelireLyon (69): Les Terrasses de Lyon Lyon (69): TtedoieLyon (69):Ombellule- NewVaux-en-Beaujolais (69):Auberge de Clochemerle- New Courchevel (73):AlpageCourchevel (73): Le Faron Le Bourget-du-Lac (73): Atmosphres Le Bourget-du-Lac (73): Lamartine Hauteluce (73):Mont Blanc Restaurant & GoterMribel (73): L'Ekrin by Laurent Azoulay Saint-Martin-sur-la-Chambre (73): Le Clocher des Pres Tignes (73): Ursus Tresserve (73):La Table de L'IncomparableVal-d'Isre (73): La Table de l'Ours Val-Thorens (73): Les Explorateurs - Htel Pashmina Annecy (74): L'EsquisseAnnecy (74): La Rotonde des Trsoms Annecy (74): Vincent Favre Flix Chamonix-Mont-Blanc (74): Albert 1er La Clusaz (74):Le Cin5 - Au Cur du VillageDouvaine (74): Flaveurs vian-les-Bains (74): Les Fresques - Htel Royal Lucinges (74):L'Auberge de LucingesMachilly (74): Le Refuge des GourmetsMegve (74): La Table de l'AlpagaMegve (74): Vous- NewSeytroux (74):Kern- NewVailly (74): Frdric Molina au Moulin de LrMargencel (74):Sechex-Nous- New Beaune (21): Clos du Cdre Beaune (21): Le Carmin Chassagne-Montrachet (21): Ed.Em Courban (21):Chteau de Courban- NewDijon (21): CIBO Dijon (21): L'Asprule Dijon (21): Loiseau des Ducs Dijon (21): Origine Gevrey-Chambertin (21): La Table d'Htes - La Rtisserie du Chambertin Levernois (21): Table de Levernois Pernand-Vergelesses (21): Le Charlemagne Prenois (21): Auberge de la Charme Bonntage (25):L'tang du Moulin Malbuisson (25): Le Bon Accueil Dole (39): La ChaumireSampans (39): Chteau du Mont Joly Buxy (71): L'Empreinte Chaintr (71): La Table de Chaintr Charolles (71): Frdric Doucet Fuiss (71): L'O des Vignes Mcon (71): Pierre Montbellet (71): La Marande Tournus (71): Aux Terrasses Tournus (71): L'crin de Yohann Chapuis Sens (89): La Madeleine Vault-de-Lugny (89): Le Valucien - Chteau de Vault-de-Lugny Danjoutin (90): Le Pot d'tain Binic (22): La Table d'Asten Lannion (22): L'Anthocyane Mr-de-Bretagne (22): Auberge Grand'Maison Plrin (22): La Vieille Tour Saint-Brieuc (22): Aux Pesked Trbeurden (22): Manoir de Lan-Kerellec Brest (29): L'Embrun Carantec (29): Nicolas Carro - Htel de Carantec Combrit (29): Les Trois Rochers Nvez (29):Ar Men DuPlomeur (29):Nuance- NewPlougonvelin (29): Hostellerie de la Pointe St-Mathieu Plouider (29): La Table de La Butte Pont-Aven (29): Rosmadec Le Moulin Quimper (29): Allium Roscoff (29): Le Brittany Saint-Pol-de-Lon (29): La Pomme d'Api Cancale (35): La Table Breizh Caf Dinard (35): Le Pourquoi Pas Noyal-sur-Vilaine (35): Auberge du Pont d'Acign Pir-Chanc (35): La Table des Pres - Domaine du Chteau des PresRennes (35): Ima Rennes (35): Racines Saint-Malo (35): Le Saint PlacideBaden (56): Le Gavrinis Carnac (56): Ct Cuisine Guer (56): Maison TiegezhKervignac (56):L'Inattendu - Domaine de Locgunol- New Lorient (56):LouisePort-Louis (56): Avel Vor Saint-Av (56): Le Pressoir Vannes (56): La Tte en l'Air Boulleret (18): Maison Medard Sancerre (18):La Pomme d'Or-NewChartres (28): Le GeorgesSaint-Valentin (36): Au 14 Fvrier Amboise (37): Chteau de Pray Azay-le-Rideau (37): Auberge Pom'Poire Fondettes (37): L'Opidom Le Petit-Pressigny (37): La Promenade Loches (37): Arbore & SensMontbazon (37): L'vidence Sach (37):Auberge du XIIme SicleBlois (41): Assa Cellettes (41): La Vieille Tour Cheverny (41): Le Favori - Les Sources de Cheverny Montlivault (41): EziaRomorantin-Lanthenay (41): Grand Htel du Lion d'Or Ardon (45): La Table - Christophe Hay et Los Be Boismorand (45): Auberge des Templiers Gien (45): Ct Jardin Orlans (45): Le Livre Gourmand Bonifacio (2A):Finestra by Italo Bassi- NewMurtoli (2A): La Table de la Ferme Olmeto (2A):La VerrirePorticcio (2A):Le Charlie- NewLumio (2B): A Casa di M Chlons-en-Champagne (51): Jrme Feck Champillon (51): Le Royal Montchenot (51): Le Grand Cerf Reims (51):Le Millnaire- NewReims (51): Arbane- NewColombey-les-Deux-glises (52): Hostellerie la Montagne Langres (52):Bulle d'Osier- NewLunville (54): Chteau d'Adomnil Nancy (54): La Maison dans le Parc Baerenthal (57): L'Arnsbourg Faulquemont (57): Toya Hagondange (57): Quai des Saveurs Languimberg (57): Chez MichleMetz (57):Yozora- New Montenach (57):Le KSarreguemines (57): Auberge Saint-Walfrid Barr (67): EnfinColroy-la-Roche (67):La Cheneaudire - Le Feuillage- NewDrusenheim (67): Au GourmetLembach (67):Auberge du Cheval Blanc Marlenheim (67): Le Cerf Monswiller (67): Kasbr Obernai (67): Thierry Schwartz - Le Restaurant Rhinau (67): Au Vieux Couvent Schiltigheim (67):Guillaume Scheer - Les Plaisirs GourmandsSessenheim (67): Auberge au BufSteige (67):Auberge Chez Guth- NewLa Vancelle (67): Auberge Frankenbourg La Wantzenau (67): Le Jardin Secret La Wantzenau (67):Le Relais de la PosteStrasbourg (67): 1741 Strasbourg (67): Au Crocodile Strasbourg (67): de:jaStrasbourg (67): Les Funambules Strasbourg (67): Umami Altkirch (68): L'Orchide Ammerschwihr (68): Restaurant Julien Binz Colmar (68): L'Atelier du PeintreColmar (68):Restaurant GirardinKaysersberg (68): Alchmille Mulhouse (68): Il Cortile Riquewihr (68): La Table du Gourmet Rixheim (68): Le 7me Continent Sierentz (68): Auberge St-Laurent Wihr-au-Val (68): La Nouvelle Auberge pinal (88): Les Ducs de LorraineRouvres-en-Xaintois (88):Burnel- New Paris 1st: Le BaudelaireParis 1st: La Dame de PicParis 1st:Espadon Paris 1st: GraniteParis 1st:NhomeParis 1st: Omar DhiabParis 1st: Le Tout-ParisParis 1st:Hakuba- NewParis 1st: Yam'Tcha Paris 2nd: Accents Table Bourse Paris 2nd: Fleur de Pav Paris 2nd: Frenchie Paris 2nd: Pantagruel Paris 2nd: Pur' - Jean-Franois Rouquette Paris 2nd: Shabour Paris 2nd: Sushi BParis 3rd: Anne Paris 3rd: DatilParis 4th: Aldehyde- NewParis 4th: Le Sergent Recruteur Paris 4th: Restaurant H Paris 5th: Alliance Paris 5th: AT Paris 5th: Baieta Paris 5th: MavrommatisParis 5th: Sola Paris 5th: Solstice Paris 5th: Tour d'Argent Paris 6th: Armani Ristorante Paris 6th: Quinsou Paris 6th: Relais Louis XIII Paris 6th: Yoshinori Paris 6th: Ze Kitchen Galerie Paris 7th: Aida Paris 7th: Auguste Paris 7th: Divellec Paris 7th: ES Paris 7th: Gaya par Pierre Gagnaire Paris 7th:HmicycleParis 7th: Le Violon d'Ingres Paris 7th: Nakatani Paris 7th: Pertinence Paris 7th: Tomy & Co Paris 8th: 114, Faubourg Paris 8th: Akrame Paris 8th: Apicius Paris 8th: Contraste Paris 8th: Helen Paris 8th: Il Carpaccio Paris 8th: Jean Imbert au Plaza Athne Paris 8th: L'Arme Paris 8th: Lasserre Paris 8th: L'Atelier de Jol Robuchon - toile Paris 8th: Le Chiberta Paris 8th:GalangaParis 8th: Le George Paris 8th: L'crin Paris 8th: Lucas CartonParis 8th:Maison Dubois Paris 8th:OnorParis 8th: Pavyllon Paris 8th: Trente-Trois Paris 8th:Origines Restaurant- NewParis 9th: NESO Paris 11th :Amlia- NewParis 11th:Automne Paris 11th: FIEF Paris 11th:GosmineParis 11th: Qui Plume la Lune Paris 11th: Septime Paris 11th:Vaisseau- NewParis 12th: Virtus Paris 14th: MoSuke Paris 15th:Chakaiseiki AkiyoshiParis 15th: Neige d't Paris 16th: Alan Geaam Paris 16th: AstranceParis 16th: Bellefeuille - Saint James ParisParis 16th: Comice Paris 16th: Don Juan II Paris 16th: La Grande Cascade Paris 16th: L'Archeste Paris 16th: Nomicos Paris 16th: rtensiaParis 16th: PagesParis 16th: Substance Paris 17th:Agap- NewParis 17th: AnonaParis 17th:pisodesParis 17th: Frdric Simonin Paris 17th: Jacques Faussat Paris 17th: La Scne Thlme Paris 17th: Le Faham by Kelly Rangama Paris 17th: Mallory GabsiParis 17th: Oxte Paris 18th: Sushi Shunei- NewCouilly-Pont-aux-Dames (77): Auberge de la BrieFontainebleau (77): L'Axel Villeneuve-le-Comte (77):La Vieille AubergeLe Tremblay-sur-Mauldre (78): Numro 3 Marly-Le-Roi (78): Le Village Tomohiro Rolleboise (78): Le Panoramique - Domaine de la Corniche Versailles (78): Gordon Ramsay au Trianon Versailles (78): La Table du 11 Versailles (78): Ducasse au Chteau de Versailles - Le Grand Contrle Issy-les-Moulineaux (92):Maison Avoise- NewMeudon (92): L'Escarbille Rueil-Malmaison (92): Ochre Ville-d'Avray (92): Le Corot Montreuil (93): Villa9TroisVincennes (94): L'Ours Pontoise (95): L'Or Q'Ide Cabourg (14):Symbiose- NewCaen (14): Ivan Vautier Deauville (14): L'Essentiel Deauville (14): Maximin Hellio Giverny (27): Le Jardin des Plumes Lyons-la-Fort (27): La Licorne Royale Blainville-sur-Mer (50): Le Mascaret Cherbourg-en-Cotentin (50): Le Pily Saint-L (50): Intuition Servon (50):Auberge Sauvage- NewArgentan (61): La Renaissance Bagnoles-de-l'Orne (61): Le Manoir du Lys La Ferrire-aux-tangs (61): Auberge de la Mine Caudebec-en-Caux (76): G.a. au Manoir de Rtival Dieppe (76): Les Voiles d'OrLe Havre (76): Jean-Luc TartarinRouen (76): L'Odas Valmont (76): La Maison Caillet Angoulme (16): Les Sources de Fontbelle Bourg-Charente (16): La Ribaudire Cognac (16): Les FoudresMassignac (16):Dyades au Domaine des tangs- NewMontbron (16): Moulin de la Tardoire Puymoyen (16): AumBreuillet (17): L'Aquarelle La Jarrie (17): L'Hysope Altillac (19):CueilletteBrive-la-Gaillarde (19): La Table d'Olivier Brantme (24): Le Moulin de l'Abbaye Les Eyzies-de-Tayac (24): Le 1862 - Les Glycines Monbazillac (24): La Tour des Vents Monestier (24): Les Fresques - Chteau des Vigiers Prigueux (24): L'Essentiel Saint-Lon-sur-Vzre (24):Le Petit LonTrmolat (24): Le Vieux Logis Arcachon (33): Le Patio Ars (33):NacreBordeaux (33):Amicis- NewBordeaux (33): La Table d'Htes - Le Quatrime Mur Bordeaux (33): Le Pavillon des BoulevardsBordeaux (33): L'Oiseau BleuBordeaux (33): RessourcesBordeaux (33): Solna Bordeaux (33): Tentazioni Bouliac (33): Le Saint-JamesLormont (33): Le Prince Noir - Vivien Durand Saint-milion (33): Les Belles Perdrix de Troplong Mondot Saint-milion (33): Logis de la Cadne Saint-Jean-de-Blaignac (33):L'Auberge Saint Jean- NewEugnie-les-Bains (40):L'Orangerie- NewMont-de-Marsan (40): La Table MirasolSaint-Vincent-de-Tyrosse (40): Le Hittau Seignosse (40): Villa de l'tang Blanc Moirax (47): Auberge le Prieur Puymirol (47): Michel Trama Ainhoa (64): Ithurria Arcangues (64): Moulin d'Alotz Biarritz (64): Les Rosiers Biarritz (64): L'Impertinent Biarritz (64):La Table d'Aurlien Largeau- NewBidarray (64):Lore Ttipia - Auberge Ostape- NewBidart (64): La Table des Frres IbarboureEspelette (64): Choko Ona Guthary (64): Briktnia Hasparren (64): La Maison de PierreSaint-Jean-de-Luz (64): Le Kaku Saint-Pe-sur-Nivelle (64): La Table de Cdric Bchade - L'Auberge Basque Nieul (87): La Chapelle Saint-MartinLa Roche-l'Abeille (87): Le Moulin de la Gorce Lastours (11): Le Puits du Trsor Leucate (11): Le Grand Cap Belcastel (12): Vieux Pont Conques-en-Rouergue (12):milie & Thomas - Moulin de CambelongRodez (12):Restaurant Herv BussetCalvisson (30):Monique- NewNmes (30): Jrme Nutile Nmes (30): RougeNmes (30): Skab Pujaut (30): Maison Chenet - Entre Vigne et Garrigue Sabran (30):Le Cdre de MontcaudSaint-Hilaire-de-Brethmas (30):Le Saint HilaireUzs (30): La Table d'Uzs Villeneuve-ls-Avignon (30):Le PrieurAureville (31): En Marge Lavalette (31):Auberge de la ForgeMontrab (31): L'Apart Quint-Fonsegrives (31): En Pleine Nature Rouffiac-Tolosan (31): SaveursToulouse (31): Acte 2 Yannick Delpech- NewToulouse (31): Michel Sarran Toulouse (31): SEPTToulouse (31): Stphane Tourni - Les Jardins de l'Opra Pujaudran (32):Le Puits Saint JacquesPuylausic (32):La Maison Despous- NewBziers (34): L'Alter-Native Bziers (34):CaliceColombires-sur-Orb (34): Granit - La Mcanique des Frres BonanoMontpellier (34):bullition- NewMontpellier (34): Jardin des Sens Montpellier (34): La Rserve Rimbaud Montpellier (34): Leclere Montpellier (34): Pastis Restaurant Montpellier (34): Reflet d'Obione Pzenas (34): Restaurant De LauzunSte (34): The MarcelLacave (46): Chteau de la Treyne Lacave (46): Le Pont de l'OuysseSaint-Cr (46): Les Trois Soleils de Montal Saint-Mdard (46): Le Gindreau Blesta (66):La Cooprative - Domaine RiberachCret (66):Fario- NewCollioure (66): La Balette Perpignan (66): La Galinette Saint-Cyprien (66):L'AlmandinPayren-Augmentel (81): Villa Pinewood Les Sorinires (44): Le 1201 - Abbaye de VilleneuveNantes (44): L'Atlantide 1874 - Maison Guho Nantes (44): Les CadetsNantes (44): Freia -NewNantes (44): LuluRougetNantes (44): Le Manoir de la Rgate Nantes (44):Omija- NewSaint-Joachim (44): La Mare aux Oiseaux Angers (49): Lait Thym Sel Bellevigne-en-Layon (49):La Table de la BergerieFontevraud-L'Abbaye (49): Fontevraud Le RestaurantMayenne (53): L'veil des Sens Le Mans (72): L'Auberge de Bagatelle Brem-sur-Mer (85): Les Gents Brtignolles-sur-Mer (85): Jean-Marc ProchonLa Roche-sur-Yon (85): Les RefletsLes Sables-d'Olonne (85):L'AbissiouMareuil-sur-Lay (85): Maison DesamyMontaigu (85): La Robe Montrverd (85): La Chabotterie Chteau-Arnoux-Saint-Auban (04): La Bonne tape Mane (04):Le Feuille - Le Couvent des MinimesManosque (04): Restaurant Pierre Grein Moustiers-Sainte-Marie (04): La Bastide de MoustiersAntibes (06): Le Figuier de Saint-Esprit Antibes (06): Louroc - Htel du Cap-Eden-Roc Antibes (06): Les PcheursBeaulieu-sur-Mer (06): Le Restaurant des Rois - La Rserve de Beaulieu Biot (06): Les TerraillersCannes (06):La Palme d'Or- New La Colle-sur-Loup (06): Alain Llorcaze (06): Chteau EzaJuan-les-Pins (06): La Passagre - Htel Belles Rives Mandelieu-la-Napoule (06):BessemNice (06): Les AgitateursNice (06): L'AromateNice (06): Le ChanteclerNice (06): JAN Nice (06):ONICENice (06): Pure & V Nice (06):Racines - Bruno CirinoRoubion (06):Auberge Quintessence- NewSaint-Jean-Cap-Ferrat (06): Le Cap Thoule-sur-Mer (06): L'Or Bleu Thoule-sur-Mer (06):Mareluna- NewVilleneuve-Loubet (06): La Flibuste Aix-en-Provence (13): Le Art Aix-en-Provence (13):tude- NewAix-en-Provence (13): Pierre ReboulBarbentane (13):Ineffable- New Cabris (13):La Bastide Bourrelly - Mathias DandineEygalires (13): Maison Hache Gmenos (13): La Magdeleine - Mathias Dandine La Ciotat (13): Couleurs de ShimataniLa Ciotat (13): La Table de Nans Le Puy-Sainte-Rparade (13): Hlne Darroze Villa La Coste Le Puy-Sainte-Rparade (13):La Table de l'Orangerie - Chteau de FonscolombeLe Sambuc (13): La ChassagnetteLes Baux-de-Provence (13): L'Aupiho - Domaine de Manville Marseille (13):Belle de Mars- NewMarseille (13): Une Table, au Sud Saint-Cannat (13): Le Mas BotteroSaint-Rmy-de-Provence (13): Restaurant de Tourrel Salon-de-Provence (13): Villa Salone Ventabren (13): Dan B. Flassans-sur-Issole (83):Chez Jeannette- NewFlayosc (83):Le Jardin de BerneLa Croix-Valmer (83): La Palmeraie - Chteau de Valmer Le Lavandou (83): L'Arbre au Soleil Les Arcs (83): Le Relais des Moines Lorgues (83): BrunoSaint-Raphal (83): RcifSaint-Tropez (83): Arnaud Donckele & Maxime Frdric at Louis Vuitton- NewSaint-Tropez (83): Colette Saint-Tropez (83):La Terrasse - Cheval Blanc St-TropezTourrettes (83): FaventiaAnsouis (84): La Closerie Avignon (84): La Mirande Avignon (84): PollenBonnieux (84): La Bastide Bonnieux (84):JU - Maison de Cuisine- NewCadenet (84): Le Got du Bonheur - La Fenire Chteauneuf-du-Pape (84): La Mre Germaine Cucuron (84): La Petite Maison de Cucuron Gigondas (84): L'Oustalet Joucas (84): La Table de Xaxier MathieuL'Isle-sur-la-Sorgue (84): Le Vivier Hero Image:L'Inattendu - Domaine de Locguenole Written by The MICHELIN Guide In one of the citys many restaurants with a star in the Michelin guide, you can offer your clients a taste of gastronomic excellence.In one of its two-Michelin-starred restaurants, you can dazzle them with a symphony of flavours and colours.Or, for a truly unique experience, the Paul Bocuse restaurant (which has had three stars for 54 years) promises an unforgettable experience.

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