

« What I feel is undefinable.

It is pure joy and I warmly thank the Michelin Guide for the support it shows us today and has been showing us for 10 years already.

Obviously, my first thoughts go to my talented, loyal and strong-willed teams; they can really be proud of themselves, of what we just achieved and I am sincerely grateful for their kindness and abnegation. Congratulations to them; this represents years of labour, together, side by side, in all circumstances.

Please allow me to also extend this gratefulness and thanks to all my teams around the world; I feel extremely lucky to be able to count on them all, on a day-to-day basis.

I am incredibly happy to confirm this unparalleled distinction at Pavillon Ledoyen, in this historic maison we have taken over a little more than two years ago and that we'll renovate this year.

As for 1947 at Cheval Blanc, I just cannot express how glad I am... This restaurant is the perfect frame for Modern Cuisine. It was after all where modern sauces were first developed; I am amazed by the enthusiasm it arouses. I am also very happy for the LVMH HM teams who have been trusting and supportive in this long-distance challenge of the French cuisine renaissance.

Last but not least, I would like to particularly thank my brilliant and inexhaustible business partner, Florence Cane for the energy and positive spirit she conveys every minute and for her unswerving support.

Thank you. ».
Yannick Alléno



PRESS RELEASE

YANNICK ALLÉNO GETS REWARDED BY THREE MICHELIN STARS, TWICE AT THE SAME TIME.

**1947 at Cheval Blanc, Courchevel
& Alléno Paris at Pavillon the Ledoyen**

Paris, February 9, 2017 – The Michelin Guide rewards Yannick Alléno and his modern cuisine with its highest distinction, three stars, twice.

A confirmation for Alléno Paris at the Pavillon Ledoyen; an apotheosis for 1947 at Cheval Blanc in Courchevel; a rarely-seen accolade.

YANNICK ALLÉNO & MODERN CUISINE

Acquainted with cooking by his family (his grand-mother and his parents who used to manage bistros), taught by the best (among them six Meilleurs Ouvriers de France: Manuel Martinez, Gabriel Biscay, Roland Durand, Martial Henguehard et Louis Grondard), Alléno dedicates his life to his passion and advocated a French cuisine that both draws its strength from its heritage and is ambitious in its creativity.

In 2013, looking for purity in tastes, he started to work on sauces, French gastronomy founding pillar. This distinctive and visionary approach, in which R&D take a great part, led him to a major evolution of French cuisine: modern cuisine.

**Alléno Paris au Pavillon Ledoyen**

8, avenue Dutuit - 75008 Paris,
France

Open from Monday to Friday, lunch
and dinner, and on Saturday
evenings
45 covers

ledoyen@yannick-alleno.com

Tel : + 33 (0)1 53 05 10 01

(Parking valet)

1947 at Cheval Blanc, Courchevel

Le Jardin Alpin

73120 Courchevel 1850, France

Open from December to April,
only for dinner

Closed on Mondays

22 covers

Tel : +33 (0)4 79 00 50 50

RESTAURANT 1947 AT CHEVAL BLANC, COURCHEVEL

In 2008, Cheval Blanc Courchevel entrusts Alléno with the hotel's entire F&B division, and in 2010 gets rewarded by two Michelin stars for his work at 1947.

More on the 1947 at Cheval Blanc and Yannick Alléno here:

<https://vimeo.com/58091658>

ALLÉNO PARIS AU PAVILLON LEDOYEN

Established in the Pavillon Ledoyen since July 2014, Alléno Paris obtains its first three Michelin stars only after seven months of operations.

In 2017, Alléno et his business partner Florence Cane will start a renovation campaign (without closing) at the Pavillon Ledoyen, which celebrates this year its 225-year anniversary.

PRESS CONTACTS

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Pictures upon request