



**1, 2, 3 ... UNPRECEDENTED !
YANNICK ALLÉNO'S PAVILLON LEDOYEN ACHIEVES THE INCREDIBLE FEAT
OF HAVING THREE STAR-RATED RESTAURANTS IN THE 2020 MICHELIN
GUIDE FOR FRANCE!**

L'Abyesse and Pavyllon - two of Chef Yannick Alléno's restaurants in the Pavillon Ledoyen - received new stars in this year's MICHELIN Guide for France. Just a few months after opening, Pavyllon now has **its first MICHELIN star**. The Abyesse sushi counter now has **two MICHELIN stars**, only a year after being awarded its first. And upstairs, Alléno Paris retains its three stars in the MICHELIN guide.

Aurélien Rivoire - Pastry Chef of the Pavillon Ledoyen - also received the 2020 MICHELIN Passion Dessert Award.

These achievements make the Pavillon Ledoyen the first independent fine dining destination in the world to have three star-rated restaurants in the 2020 MICHELIN Guide.

"I'm immensely proud! To receive Michelin stars for all three of my Pavillon Ledoyen restaurants! We can hardly believe it, but it's really happened! It's a real delight to share this honour with my exceptional kitchen and dining room teams, who have together made this a unique and quite extraordinary place! And above all, there's the delight of passing on our vision, and offering our diners the very best! I think this is a first in the history of the MICHELIN Guide. I can still hardly believe it", said an emotional Yannick Alléno on hearing the news of this year's awards.

Aurélien Rivoire, astonished after he won the MICHELIN Passion Dessert Prize 2020, declared: "I am very happy to be one of the winners of the Passion Dessert Prize MICHELIN 2020! It is a real honour and it encourages me to continue to create and share my passion! I thank all my collaborators and Chef Alléno for the trust he has put in me!"

The Pavyllon and l'Abyesse restaurants on the ground floor of the Pavillon Ledoyen take guests on a voyage of discovery deep into French and Japanese fine dining.

Pavyllon, the latest addition to *Maison Alléno*, offers counter-served fine dining that fuses French influences with those of other culinary traditions.

Another place and another world entirely: L'Abyesse showcases a contemporary take on the art of sushi and the admiration of Chef Yannick Alléno for Japan.

And upstairs at Alléno Paris, the gourmet restaurant awarded three MICHELIN stars for the sixth year running, Chef Yannick Alléno serves diners his uncompromisingly contemporary and uniquely distinctive cuisine.

Together, they make the Pavillon Ledoyen a centre of culinary excellence and an epicurean destination unique in the world.



About Pavillon Ledoyen

Since Yannick Alléno took over the destiny of this iconic institution in 2014, the Pavillon Ledoyen in the gardens of the Champs-Élysées has become the Parisian chef's most high-profile restaurant.

With three MICHELIN-starred restaurants in the French 2020 MICHELIN Guide and generous reception and banqueting rooms, the Pavillon Ledoyen is now an essential focus for Parisian fine dining, thanks to Chef Yannick Alléno and his 150 staff. The Chef and his teams envision and create themes and variations that meet the expectations and tastes of all refined diners, with one common denominator: excellence.

About the Yannick Alléno Group

Yannick Alléno founded his eponymous company in 2008. His goal then and now is to bring together a team of talented chefs and dining room staff around himself and his vision, all united in their passion for fine dining. The mission of the company is to promote French lifestyle and fine dining in France and internationally, through restaurants, publications and innovations. The Yannick Alléno Group is fully committed to promoting the values of a creative French cuisine that is respectful of our planet and its people.

The Yannick Alléno Group operates on three continents: Europe, Asia and Africa, taking diners on culinary journeys in Paris (Pavillon Ledoyen and Allénothèque), Courchevel (Cheval Blanc), Marrakesh (Royal Mansour), Seoul (Signiel) and Dubai (One&Only The Palm).

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