



Paris, February 9, 2026

BIB Gourmand Selection 2026: the MICHELIN Guide celebrates 75 new additions

- The dynamism of great small eateries offering excellent value for money is reaffirmed with 75 new restaurants, bringing the total to 430 establishments
- Four regions emerge in particular for the vibrancy of their culinary scene
- From villages to large urban centers, the chefs of Bib Gourmand establishments are playing a key role in local vitality and are ensuring that gastronomy remains the central focus of community life

In the lead up to the MICHELIN Guide France & Monaco ceremony, which will take place in Monaco on March 16, Michelin is delighted to reveal the Bib Gourmand selection 2026, which marks a new milestone with 430 restaurants awarded in France, including 75 new additions.

This accolade reflects the engagement and resilience of restaurateurs who place special emphasis on striking a balance between quality and price. Great restaurants, showcasing all types of cuisine at a fair price.

"Travelling throughout France to discover these new establishments has been a real pleasure for our inspection teams. Surpassing the milestone of 400 Bib Gourmand restaurants is a celebration of the thriving gastronomic tradition that can be found France-wide. From villages to cities, passionate chefs are keeping the spirit of their regions alive and are delivering outstanding cuisine that is accessible to the greatest number," enthuses Gwendal Poullennec, International Director of the MICHELIN Guides.

Territories that are shaping the French culinary landscape

AUVERGNE-RHÔNE-ALPS

The Auvergne-Rhône-Alpes region stands out with 15 new Bib Gourmand accolades, spread across mountains and plains. In Clermont-Ferrand, **Il Visconti** charms diners with its Italian-inspired bistronomic cuisine. **Les 9 Névés**, an enticing eatery helmed by chef Benoît Chauchaix and his wife Cindy, is nestled in the hills above Beaufort and offers contemporary cuisine, prepared using ultra-local ingredients. Lyon welcomes 4 new additions, some honoring the tradition of Lyon's *bouchon* restaurants, such as **La Meunière**, a classic *bouchon* serving spirited and generous cuisine. Others highlight a more global cuisine such as **Accentué**, which boasts a menu exploring the flavors of India, Aisa and beyond. **La Virée**, a former *bouchon* transformed into a neighborhood neo-bistro, serves sharing platters in an inviting atmosphere.

OCCITANIA boasts 9 new additions, enhancing the region's culinary landscape. In Cahors, behind the market stalls, **Bonnie**, run by Charlotte Bauduret and her husband Rodolphe, serves vibrant, modern cuisine, reflecting the large floral murals painted by the chef – a fan herself of applied arts – to decorate her restaurant. Further away in Puy-l'Évêque, perched above the Lot River among the Cahors vineyards, **Les Dodus** offers light and fresh seasonal cuisine. Nestled among vines and a Gothic collegiate church, **Tribu** in Roquemaure, run by chef Mathieu Desmarest, showcases market fayre.

NEW-AQUITAINE adds 11 new Bib Gourmand addresses. In Bar, a small perched village in Corrèze, the menu at **L'Épicurieux** skillfully blends simplicity and indulgence. Thomas Ceaux in the kitchen and Pauline Gane in the dining room exalt local produce with exceptional value at affordable prices. Also in Corrèze, in Saint-Robert, **Monsieur Robert**, a former café transformed into a contemporary bistro, stands out for the freshness and skillful precision of Dutch chef, Tom Houdijk, supported by his partner, Sarah van Baardewijk in the front of house.

On the Charente-Maritime coast, **Rafales** in Royan, a small, intimate bistro, provides the perfect blend of Philippe Lagarde's expert wine pairings and the generous cuisine prepared by his wife Laurence, while in Saintes, **Le Parvis** wins diners over with its modern cuisine that combines freshness and sweet and sour flavors.

ÎLE-DE-FRANCE

With their new selection, Paris and the Île-de-France bear witness to the constant vitality of their culinary scene, with 12 new additions that offer great value without compromising on quality. The inspection team particularly enjoyed **Farouche** in Montrouge, which offers modern cuisine produced by two young chefs, Cécile Farnier and Héliia Maouch.

The seasonal menu at **Tata Yoyo** in La Garenne-Colombes, together with the acclaimed return of **Cabane** in Nanterre, renowned for its generous cuisine, round off the selection. Paris is home to a wide variety of culinary styles to satisfy every palate. **Épopée** serves fresh, seasonal cuisine exalted by lively sauces and seasonings. At **Lissit**, chef Claire Grumellon reimagines butchery and charcuterie traditions. **Kodawari Ramen - Yokochō** meanwhile, serves ramen made using the highest quality ingredients. **Jip** showcases sophisticated Franco-Korean cuisine in an intimate setting.

New hubs of social connection at the heart of small towns

A new generation of restaurateurs is redefining the culinary landscape across France's regions. From the Côte-d'Or to Haute-Savoie, chefs are opting for ultra-short supply chains, working directly with producers and breathing fresh life into former auberges and coaching houses. These establishments are no longer simply restaurants: they are becoming hubs of social cohesion, where people forge bonds over a meal.

In Jarnac-Champagne, the takeover of **Coude à Coude** by Jérémie Deberque has breathed fresh life into the establishment. In the village square of the wine-growing village of Santenay, **L'Ouillette**, a family auberge run by the same family since 1979 was taken over a few years ago by the son, Simon Oudin, who blends traditional Burgundian recipes with more contemporary creations.

Set in the Vendée rural landscape, **Maison Brume**, formerly La Chaize Gourmande, is beginning a new chapter with chef Tanguy Rattier, whose modern cuisine honors local produce. **Le Café de la Poste**, in Nâves-Parmelan, embodies the mountain spirit: serving as a post office, bread depot and bistro, it features an enticing atmosphere where wood and antique objects are reminiscent of bygone auberges. In the charming Brittany village of Quédillac, **Le Relais de la Rance**, is a village auberge that has been revived by a young couple, who serve traditional fayre and offer an attractively priced lunch menu.

About the Bib Gourmand

Introduced in 1997, the Bib Gourmand spotlights MICHELIN Guide restaurants that offer excellent value for money. Genuine invitations to the pleasures of dining, these establishments reflect all the diversity of French cuisine while remaining affordable: the average price for a complete meal (excluding beverages) is €40 in the regions and €45 in Paris.

The full Bib Gourmand selection 2026 will be available on March 16 – at which time all retained, downgraded and removed establishments will appear on the MICHELIN Guide’s various platforms.

The selection can be consulted on the MICHELIN Guide website and app from March 16, while the print version will go on sale on April 20 in bookshops across France.

THE NEW BIB GOURMAND RESTAURANTS IN THE MICHELIN GUIDE FRANCE 2026

Auvergne–Rhône-Alps

Ain	Bourg-en-Bresse	Agave
Ardèche	Saint-Péray	Barr Avel
Haute-Savoie	Megève	Breizh Café Megève
Haute-Savoie	Nâves-Parmelan	Le Café de la Poste
Isère	Chasse-sur-Rhône	Les Nymphéas
Isère	La Tronche	La Petite Chartreuse
Puy-de-Dôme	Chamalières	Le Welcome
Puy-de-Dôme	Clermont-Ferrand	Il Visconti
Rhône	Curis-au-Mont-d'Or	L'Épicurieux chez Luc
Rhône	Lyon	Accentué
Rhône	Lyon	Cinq Mains
Rhône	Lyon	La Meunière
Rhône	Lyon	La Virée
Rhône	Saint-Didier-au-Mont-d'Or	L'Éclat de Pierre
Savoie	Beaufort	Les 9 névés

Burgundy–Franche-Comté

Doubs	Arc-et-Senans	Vertfeuille
Côte-d'Or	Santenay	L'Ouillette
Jura	Dole	La Bagatelle

Brittany

Côtes d'Armor	Hillion	Le Bon Abri
Finistère	Pont-Croix	Glaz
Ille-et-Vilaine	Quédillac	Le Relais de la Rance

Morbihan

Guer

**Bistrot de la Maison
Tiegezh**

Morbihan

Vannes

**Ryoko - Comptoir à
ramen****Grand Est**Bas-Rhin
MoselleStrasbourg
Malroy**Au Coin des Pucelles
Aux 3 Capitaines****Hauts-de-France**Nord
Nord
Nord
Oise
Pas-de-Calais
Pas-de-CalaisDunkerque
Illies
Saint-André-lez-Lille
Lamorlaye
Sailly-sur-la-Lys
Wierre-Effroy**Renée
L'Épicurieux
Le Mana
Charnu
La Conciergerie
La Ferme du Vert****Île-de-France**Hauts-de-Seine
Hauts-de-Seine
Hauts-de-Seine
ParisLa Garenne-Colombes
Montrouge
Nanterre
Paris 6e**Tata Yoyo
Farouche
Cabane
Kodawari Ramen -
Yokochō
Adami
Le Coucou
Le Savarin
Épopée
Jip
Lissit
Le Cornichon
À L'Improviste**Paris
Paris
Paris
Paris
Paris
Paris
Paris
Paris
ParisParis 9e
Paris 9e
Paris 9e
Paris 11e
Paris 11e
Paris 11ème
Paris 14e
Paris 17e**New-Aquitaine**Charente-Maritime
Charente-Maritime
Charente-Maritime
CorrèzeJarnac-Champagne
Royan
Saintes
Bar**Le Coude à Coude
Rafales
Le Parvis
L'Épicurieux**

Corrèze
Dordogne

Saint-Robert
Conne-de-Labarde

Monsieur Robert
Maison Wessman par
Thierry Marx

Gironde
Gironde
Gironde
Haute-Vienne
Lot-et-Garonne

Bordeaux
Bordeaux
Sauternes
Saint-Yrieix-la-Perche
Meilhan-sur-Garonne

Sens
Mets Mots
La Chapelle de Guiraud
L'Attanum
Chez Pierrette

Normandy

Manche
Manche

Barneville-Carteret
Blainville-sur-Mer

Le Restaurant des Isles
L'Athome

Pays de la Loire

Loire-Atlantique
Loire-Atlantique
Vendée
Vendée

Nantes
La Baule
La Chaize-Giraud
Les Sables-d'Olonne

P'tite Pomme
Bris'Art Culinaire
Maison Brume
Alice, le bistrot - Manoir
de la Mortière

Provence- Alps-French Riviera

Alpes-de-Haute-Provence
Alpes-Maritimes
Alpes-Maritimes
Bouches-du-Rhône
Hautes-Alpes
Var

Manosque
Menton
Nice
Marseille
Le Monétier-les-Bains
Toulon

Chez Bastien
L'Orangerie
Café des Musiciens
Prosper
16âme
Le Pastel

Occitania

Aveyron
Gard
Gers
Lot
Lot
Lot
Lot
Lot
Pyrénées-Orientales

Conques-en-Rouergue
Roquemaure
L'Isle-Jourdain
Cahors
Cajarc
Gourdon
Puy-L'Évêque
Saint-Céré
Perpignan

Bistrot le Héron
Tribu
L'Échappée Belle
Bonnie
Jeu de Quilles
Delicatessens
Les Dodus
Philia
Lazare Escarguel

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