



Monaco, March 16, 2026

Les Morainières in Jongieux (Savoie) bestowed with Three Stars in the new selection of the MICHELIN Guide France & Monaco 2026

- Les Morainières rises to the pinnacle and joins the ranks of Three Star restaurants
 - The new roster highlights 7 new Two Star eateries
 - 54 new One Star establishments testify to a vibrant culinary scene

Michelin proudly presents the restaurant selection in the 2026 MICHELIN Guide France & Monaco. Unveiled in the heart of the Principality of Monaco at a ceremony held at the Grimaldi Forum, the new cohort honors 1 new Three Star restaurant, 7 new Two Star eateries, 54 new One Star establishments and 14 locales championing an ethical approach to gastronomy.

In total, the selection of restaurants in the MICHELIN Guide France & Monaco 2026 recommends 668 Michelin starred establishments: 31 Three Stars, 84 Two Stars and 553 One Star, located all over the country.

The new selection highlights the remarkable vitality of the French and Monegasque gastronomic scene. Our inspectors were particularly surprised by the spirit of audacity of this new generation of chefs, who are opening deeply personal establishments all over France and Monaco. Often helmed by husband-and-wife teams, with refined pairings of sweet and savory flavors, and a great interplay between the kitchen and front-of-house, these personal ventures attest to the entrepreneurial momentum and local rooting that define gastronomy today. Restaurants that celebrate the local *terroir* while serving contemporary and international cuisine; this diversity underscores how restaurants are, now more than ever, essential hubs of openness, connection and togetherness", hails Gwendal Poullennec, MICHELIN Guide international Director.

Les Morainières in Jongieux (Savoie) joins the family of Three MICHELIN Star establishments

Since 2005, when **Michaël Arnoult** and his wife Ingrid opened Les Morainières, their restaurant has continually asserted itself as one of the finest gastronomic

expressions in the Savoie foothills. Set at the heart of an unspoiled landscape and perched high in the hills, the establishment is now home to the couple's Three Star locale. Ingrid, with the grace of a seasoned host, ensures a harmonious experience, while the chef serves dishes that are intrinsically linked to the region.

A graduate of Montargis Hotel School, **Michaël Arnoult** has forged a solid track record both in France and overseas, particularly in England and at Les Flocons de Sel in Megève, where he worked as Sous-Chef to Emmanuel Renault. This decisive moment cultivated his appreciation of the mountains and guided him towards a culinary expression engineered as an ode to the products and to those who nurture them each day. Determined by the seasons, his dishes bear witness to a deep attachment to Savoie and its artisanal producers.

To elevate the experience, the guest house, set within a former farm house in Saint-Pierre-de-Curtille, boasts six inviting bedrooms. An ideal setting for fully embracing the spirit of the area and the peace and quiet of the surrounding mountains.

In total, the MICHELIN Guide France & Monaco recommends 31 Three Star restaurants.

7 new Two Star establishments

This year, seven restaurants are honored with a second MICHELIN Star. Each reflect a strong local connection, with regional products taking pride of place in their dishes. They feature a modern approach, where technique is harnessed to produce a cuisine that is both clear and precise.

In Charolles, personifying 21st century hospitality, **Frédéric Doucet** is an instinctive chef with deep local roots who is deeply bound to his Burgundy homeland. Trained in the most prestigious establishments (Bocuse, Pierre Orsi, Troisgros) he returned to the family-run hotel in the late '90s and took over definitively in 2007. He transformed the former Hôtel de la Poste into a warm and contemporary address with a gastronomic restaurant and an authentic regional bistro located just opposite. With his 50th birthday later this year, Chef Doucet crafts modern Burgundian cuisine with his two menus: "Exploring Charolais Beef", which pays a vibrant tribute to the iconic regional breed, while "The Burgundian Experience" is dedicated to the region as a whole.

After its first Star, awarded in 2025, **Bulle d'Osier** in Langres reaches a new milestone: the restaurant helmed by **Valentin Loison** and his young team, has already obtained its second Star. Their cuisine stands out for its imagination and

profound regional rooting: a rigorous selection of local products, Saone River-caught fish and contemporary takes on regional traditions. This signature is made even more exceptional thanks to the kitchen garden and greenhouse, which serve as the team's creative engines. In front-of-house, Sommelier Anaïs Bercegeay offers an outstanding experience with exacting pairings, both with and without alcohol.

In Paris, **Hakuba**, which opened in March 2024 within the Cheval Blanc, has clinched a second MICHELIN Star this year. The restaurant brings together three chefs with complementary expertise: **Takuya Watanabe**, hailing from Hokkaido, masters the art of nigiris and traditional Japanese techniques; **Arnaud Donckele** lends his technical precision to sauces and hot dishes - the signature of his cuisine, while **Maxime Frédéric**, Chef Arnaud Donckele's faithful collaborator, mirrors this rigor in his deeply personal sweet score. Together, they present a six-handed Omakase collaboration that combines Japanese tradition with contemporary inflections.

In Reims, **Arbane** earns its second MICHELIN Star in just two years; a meteoric rise for this locale that opened in 2024 headed by **Philippe Mille**. The cuisine proposed is rooted in the heritage of the Champagne region and draws on the classical techniques that have defined the career of this *Meilleur Ouvrier de France* Chef. It showcases formidable precision and a particular gift for elevating seafood. This year, the restaurant also receives the Passion Dessert distinction for the work of **Arnaud Beck**, whose creations express all of his technical command, coupled with a minimalist style.

In Paris, **Virtus**, helmed by **Frédéric Lorimier**, serves sublimely delicate contemporary cuisine, where each dish reveals impeccable technical mastery acquired in particular during the many years he spent working alongside Arnaud Donckele at La Vague d'Or - Cheval Blanc St-Tropez. The young team showcases exceptional produce that is crafted with razor-sharp precision. Camille Gouyer, who received the MICHELIN Service Award accolade in 2026, provides attentive and polished service.

Alliance in Paris, a discreet Parisian locale with only seven tables, continues its vertical trajectory under the leadership of Japanese Chef **Toshitaka Omiya**, who crafts modern and flawlessly executed cuisine combining French classics with Japanese touches, while Shawn Joyeux's exemplary service rounds off the experience.

In Ville-d'Avray, **Le Corot** shines a light on ingredients from the Île-de-France region through the modern cuisine of **Rémi Chambard**, who has been at the helm since 2012. He proposes set tasting menus, served in several courses, which place an onus on the diversity of local flavors. This year, the restaurant was also presented with the Passion Dessert Award, thanks to the tireless work of Pastry

Chef Baptiste Vial, who recently launched Teatime at the Étangs de Corot, an ode to the region's treasures.

In total, 84 restaurants are recommended with Two MICHELIN Stars in the 2026 selection of the MICHELIN Guide France & Monaco.

54 restaurants, located throughout France, earned their first MICHELIN Star, including 30 establishments who made an immediate entry into the selection.

The stellar selection of One Star restaurants in the MICHELIN Guide attests to the extensive groundwork carried out by the team of inspectors, who travel the length and breadth of the country looking for restaurants deserving of particular attention. Of the 54 newly distinguished eateries, 30 are entering the Guide for the first time with an inaugural MICHELIN Star. This vibrancy can be seen France-wide, although some regions are witnessing particular dynamism, such as Provence-Alpes-Côte d'Azur, Auvergne-Rhône-Alpes, the Grand Est and Île-de-France.

Through these discoveries, certain patterns are taking shape: new stories are being written, a focus on celebrating local regions is growing even stronger and the rebirth of iconic restaurants continues to shape the gastronomic landscape in both France and Monaco.

At **Chalet Flachaire**, in Abondance, Chef **Thomas Flachaire** guides diners through an intentional narrative progression: purposefully enigmatic dish titles including, "Blossoming Féra" and "Zesty Beef" punctuate the multi-course voyage, in which textures, flavors and technique are in constant dialogue.

At **Mandibule**, in the Drôme Department, each day **Maxime Szczepaniak** composes a mystery menu which is determined by ultra-local sourcing within a 12-mile radius, ensuring each meal has an almost visceral coherence with its immediate natural environment. In Lyon, **Bastian Ruga**, who helms **Circle**, embraces a culinary style where North African, Asian and Lyonnaise influences blend in a surprise menu which evolves with the seasons.

In Paris, **Irwin Durand**, the chef-owner of **Irwin**, crafts a mystery menu with remarkable clarity, based on rigorous classical techniques, while **HANADA**, in Paris' 7th district, presents a flawless Omakase experience guided by Chef **Masayoshi Hanada**, in which every cut and seasoning are governed with ceremonial precision.

Metz is not to be outdone with **Timilia**, which offers a thematic voyage showcasing artisanal pasta, led by **Olivier Parise**. He whisks diners away on a tasting itinerary that unfolds as a progressive discovery of shapes and textures.

At the heart of each of these restaurants, the sense of surprise is expertly balanced: the chefs offer a glimpse of a guiding thread through a storytelling approach and highly personal cuisine.

In this new cohort honored with One Star, the local region becomes a true culinary framework, influencing both the tempo of the culinary offering and its pairings. Throughout the selection, these establishments champion a cuisine that is seasonally-driven, where products take pride of place and where local roots set the tone.

At **Garrigue** in Ansouis, Chef **Nicolas Seibold** draws inspiration from the abundance of the Provençal landscape (vegetables, flowers, oil and local meat) to compose a menu with a structure naturally defined by the seasons. In Le Lavandou, **L'Oursin**, within Hotel Les Roches, nurtures a strong coastal identity under the aegis of Chef **Antoine Gras**, who elevates coastal fish, citrus fruits and Mediterranean herbs.

In Marseille, **Auffo** places the sea at the heart of its culinary expression. Chef **Coline Faulquier** works directly with Vallon des Auffes fishermen, crafting a cuisine where the freshness of the daily catch rubs shoulders with subtle botanical notes. After eight years spent working alongside his mentor, Marcel Ravin, with whom he went from Commis to Sous-Chef, Chef **Selim M'Nasri** is working at **Épicentre** in Nice to develop a cuisine that brings local plants and seafood to the fore. Spices take center stage: lending momentum to the dishes while never masking the central ingredient.

Further north in the Dauphiné area, **Maltacina**, co-founded by **Kevin Mangione**, **Lunis Chaïb** and **Théo Doumecq**, champions a well-defined mountain identity; serving vegetables, cheeses and plants from the surrounding area to create a modern menu that reflects the local landscape. In Colomiers, **Maison Pellestor Veyrier**, helmed by Chef **Quentin Pellestor-Veyrier**, who was also honored this year with the MICHELIN Young Chef Award, expresses his appreciation of the Occitan region, highlighting local culinary specialties and the great diversity of exceptional products meticulously sourced throughout the region.

In Toulouse, **Agapes** proposes the fresh and expressive cuisine of Chef **Arnaud Darbas**, with his partner Virginie Béziaud in front-of-house. Inspired each day by local produce and regional markets, Agapes, which opened in 2023 and which is the couple's first venture, is already asserting a clear and generous identity.

Finally in the Jura, **La Table du Grapiot**, led by Chef **Vivien Sonzogni** and with Noémie Paris in front-of-house, offers numerous homages to its local region (wines, cheeses and vegetables from the plains) in a menu brimming with sincerity.

This year again, the French culinary landscape is witnessing a series of revivals, where storied establishments are enjoying a renewed lease of life and a new identity, spearheaded by committed chefs.

In Dijon's Antiques district, **La Maison des Cariatides**, set within a 17th century edifice, is experiencing a rebirth. Taken over in 2024 by **Vincent** and **Marie-Cécile Gomis**, the establishment now presents a four-handed menu that is elegant, modern and defined by skillful flavor pairings.

In Lyon, **Les Loges** has reopened within the Hotel La Cour des Loges after thirty months of renovation works. Chef **Anthony Bonnet**, a mainstay for over two decades, offers a unique, multi-course menu. Gourmets will enjoy delectable cuisine with botanical notes that showcases regional produce in a spectacular Florentine courtyard beneath a glass canopy.

In Paris, **Maison Ruggieri Palais Royal**, led by **Martino Ruggieri**, is revitalizing the former Palais Royal Restaurant with masterfully executed cuisine. Expertly crafted sauces offer pairings that will surprise diners and offer a moment of sheer enjoyment. In Toulouse, **L'Écorce** with **Bertrand Millar**, has breathed fresh life into a former bistro with pared-back seasonal menus, while in Monaco, **Robuchon Monaco** honors the Master's memory in redesigned surroundings.

Together, these establishments point to the same desire to preserve a venue's heritage without trapping it in time, rekindling locales that are deeply rooted in the French gastronomic legacy.

In total, the MICHELIN Guide France & Monaco recommends 553 One Star establishments.

14 new establishments reflect the future of gastronomy.

Fourteen new restaurants are helping to define a new approach to gastronomy.

Through their choices – selection of products, respect for seasonality and partnerships with producers – these restaurants are providing a glimpse into a different way of cooking and approaching dining. Together, they personify an ever-changing gastronomy: authentic and offering alternative models for the industry.

Over 100 establishments are now commended for these responsible practices.

Mandibule - Alixan - Drôme

La Table de Christophe Hay et Loïs Bée - Ardon - Loiret

Ressources - Bordeaux - Gironde

NYD - 48° Nord - Breitenbach - Bas-Rhin

Origines - Le Broc - Puy-de-Dôme

CIBO - Dijon - Côte-d'Or

Chez Jeannette - Flassans-sur-Issole - Var

Le Jour du Poisson - Île d'Oléron / Saint-Denis-d'Oléron - Charente-Maritime

Bulle d'Osier - Langres - Haute-Marne

Datil - Paris 3rd district - Paris

La Borie - Paris 15th district - Paris

Rolland - Plourhan - Côtes-d'Armor

GAIA - Manoir de la Mortière - Les Sables d'Olonne - Vendée

Maltacina - Saint-Théoffrey - Isère

4 Special Awards were presented and 10 new establishments were added to the Passion Dessert selection

The MICHELIN Sommelier and Service Awards pay tribute to talented individuals who refine dining experiences that remain etched in the memory. The MICHELIN Young Chef and Mentor Chef Awards meanwhile, celebrate the blossoming of new talents while honoring those who are passing on their expertise.

The **MICHELIN Sommelier Award 2026**, presented by Nude Glass, distinguished two Sommeliers with a remarkable track record. Hailing from an Alsatian wine-growing family, **Anne Humbrecht**, the head Sommelier at **La Table du Gourmet** in Riquewihr, trained at the heart of the region's most prized *terroir*. In a departure from the norm, on her wine list, vintages are categorized based on soil type. Her in-depth knowledge and technical mastery were praised by our inspectors. Anne Humbrecht also offers an outstanding choice of wines by the glass, served in several sequences to ensure an ideal tasting temperature – a testament to the focus she places on the finer details.

Edmond Gasser, Sommelier at restaurant **Pic** in Valence since 2021, honed his craft at iconic establishments such as Le Beau-Rivage Palace in Lausanne and

George V in Paris. At Pic, he builds his menu around timeless classics such as Burgundy crus, while proposing hidden gems from lesser-known producers. Moreover, he has created alcohol-free food and wine pairings that particularly impressed our inspectors, showcasing botanical infusions and clarified extracts (fruits, vegetables and herbs), creating a veritable sensory and flavor-driven experience that is perfectly aligned with the chef's cuisine.

The **MICHELIN Service Prize 2026** was presented by San Pellegrino to **Camille Gouyer**, who manages the Michelin starred restaurant **Virtus** in Paris. Camille embodies warm and refined hospitality which defines the identity of this secluded address. Prior to joining Virtus in 2021 with her partner, Chef Frédéric Lorimier, Camille honed her eye for detail at exceptional establishments including La Vague d'Or - Cheval Blanc St-Tropez, where the duo worked alongside Chef Arnaud Donckele – a pivotal experience for their shared vision of service. In this retro-chic setting, Camille manages her team with grace and sincerity, offering considerate service imbued with authenticity. She skillfully showcases her partner's cuisine. Her elegance and understated manner particularly appealed to our inspectors.

The MICHELIN Guide shines a light on **Marco Tognon**, Manager of the restaurant **Les Ambassadeurs by Christophe Cussac** within the Hotel Metropole Monte-Carlo. Marco personifies meticulous, elegant and deeply human service. With an international career shaped by tenures in prestigious establishments in Paris, London and Rome, Marco Tognon has made a name for himself as a professional shaped by rigorous standards and a keen eye for detail.

The **MICHELIN Young Chef Award** was presented by METRO to **Quentin Pellestor-Veyrier** (Maison Pellestor Veyrier in Colomiers), who perfectly embodies the new generation of chefs who combine technical skill, a commitment to local roots and an entrepreneurial outlook. Having honed his craft in iconic establishments, Quentin built an uninhibited culinary identity that is deeply rooted in the heritage of Occitanie. From his auspicious beginnings to opening his own restaurant, his career exemplifies deliberate progression, guided by transmission, respect for local produce and a constant quest for emotion in every dish. Aged 32, he is solidifying his own style and is bridging the gap between regional heritage and contemporary gastronomy.

The **MICHELIN Mentor Chef Award** presented by Président Professionnel, paid tribute to Chef **Pierre Gagnaire** for his illustrious career characterized by audacity, exacting standards and a resolutely personal vision of gastronomy. Now approaching his 76th year, (April 8, 2026), Pierre Gagnaire is still a visionary and a model of generosity and open-mindedness for a number of chefs. His hallmark is flavor pairings that are sometimes unconventional but always carefully considered. His "satellite" dishes turn each meal into a celebration.

First distinguished with Three Stars in 1993, he has helmed iconic restaurants worldwide from Paris to Shanghai, London and Dubai. His poetic and emotional cuisine transcends cultural and culinary borders.

But Pierre Gagnaire is also a visionary mentor, teaching a generation of chefs to think beyond convention. For him, cuisine is a living art, where learning and transmission are essential. He imparts technical mastery while allowing students room for expression, showing them the importance of being able to feel, interpret and reimagine. He teaches them to transform failure into a creation in their own likeness, with a focus on product integrity, innovation and audacity. A prolific number of renowned chefs have passed through his kitchens.

This year, ten new establishments joined the **Passion Dessert selection**, supported by Valrhona since 2019. Composed by the MICHELIN Guide inspectors, this selection shines a light on establishments that place desserts at the heart of the gastronomic experience, recalling their key role in producing a memorable meal.

In Paris, **Coline Doussin**, Pastry Chef at **Bellefeuille - Saint James Paris**, proposes a deeply elegant dessert menu, combining finesse and precision. Of her signature creations, the Comice pear stands out in particular, elevated with a cascara cream, *pain perdu* brioche and pear sorbet; a combination that immediately won the inspectors over.

In a different vein, **Tessa Ponzio**, Pastry Chef at **Irwin**, unfolds a unique sensibility, forged through her experience in prestigious establishments such as Pic, La Vague d'Or - Cheval Blanc St-Tropez and Marsan. In particular, her subtle play on vanilla and miso attests to her capacity to blend tradition with boldness.

At **La Table de Pavie** in Saint-Émilion, **Tom Berger** pays tribute to strawberries. He presents the emblematic fruit in a variation that combines fresh strawberries with a version cooked in Pineau des Charentes, served with a red wine granita, offering an experience as fresh as it is flavorful.

Finally in Reims, **Arnaud Beck**, present since the opening of **Arbane** in 2024, fuses classicism and mystery in his creations. His dessert, Les Fraises de Vertus, featuring a Breton shortbread with strawberry confit, conceals beneath its surface a slowly confit strawberry tartare, offering a flavor explosion to captivate and delight the palate.

The 6 other new Passion Dessert establishments are:

Maison Pellestor Veyrier (Colomiers), **William Frachot** (Dijon), **La Chabotterie** (Montréverd), **Maison Rostang** (Paris 17), **Maison Decoret** (Vichy) and **Le Corot** (Ville-d'Avray).

Practical information:

All of the recommendations in the MICHELIN Guide France & Monaco are available now on the MICHELIN Guide website and mobile app. The print edition will be available in all good French bookstores from March 20, priced at €35.

The MICHELIN Guide France & Monaco 2026 at a glance:

More than 3,000 restaurants recommended, including

- 31 Three MICHELIN Star restaurants, of which 1 new addition;
- 84 Two MICHELIN Star restaurants, of which 7 new additions;
- 553 One MICHELIN Star restaurants, of which 54 new additions;
- 430 Bib Gourmand restaurants, of which 75 new additions.

Find all of the ceremony photos here:

<https://flic.kr/s/aHBqjCKppZ>

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The New Stars in the 2026 MICHELIN Guide France & Monaco

Par région

Three MICHELIN Stars

Auvergne-Rhône-Alpes	<i>Jongieux (73)</i>	Les Morainières
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Two MICHELIN Stars

Île-de-France	<i>Paris 1^{er} (75)</i>	Hakuba
Île-de-France	<i>Paris 5^e (75)</i>	Alliance
Île-de-France	<i>Paris 12^e (75)</i>	Virtus
Île-de-France	<i>Ville-d'Avray (92)</i>	Le Corot
Bourgogne-Franche-Comté	<i>Charolles (71)</i>	Frédéric Doucet
Grand Est	<i>Reims (51)</i>	Arbane
Grand Est	<i>Langres (52)</i>	Bulle d'Osier

One MICHELIN Star

Auvergne-Rhône-Alpes	<i>Tournemire (15)</i>	Le Puy Tilleul
Auvergne-Rhône-Alpes	<i>Alixan (26)</i>	Mandibule
Auvergne-Rhône-Alpes	<i>Saint-Théoffrey (38)</i>	Maltacina
Auvergne-Rhône-Alpes	<i>Lyon 1^{er} (69)</i>	Circle
Auvergne-Rhône-Alpes	<i>Lyon 5^e (69)</i>	Les Loges
Auvergne-Rhône-Alpes	<i>Saint-Genis-Laval (69)</i>	L'Étape Dorée
Auvergne-Rhône-Alpes	<i>Courchevel (73)</i>	L'Altitude
Auvergne-Rhône-Alpes	<i>Abondance (74)</i>	Chalet Flachaire
Auvergne-Rhône-Alpes	<i>Saint-Gervais-les-Bains (74)</i>	La Table d'Armante

Bourgogne-Franche-Comté	<i>Dijon (21)</i>	La Maison des Cariatides
Bourgogne-Franche-Comté	<i>Pommard (21)</i>	Auprès du Clocher
Bourgogne-Franche-Comté	<i>Pupillin (39)</i>	La Table du Grapiot
Bourgogne-Franche-Comté	<i>Chassy (89)</i>	Erre
Bretagne	<i>Vannes (56)</i>	La Table - Domaine du Liziec
Grand Est	<i>Vinay (51)</i>	Alcôve
Grand Est	<i>Malling (57)</i>	Alexis Baudin
Grand Est	<i>Metz (57)</i>	Timilia
Grand Est	<i>Ventron (88)</i>	Le M - Domaine de Montagne
Hauts-de-France	<i>Bry (59)</i>	Le Camélia
Hauts-de-France	<i>Villeneuve-d'Ascq (59)</i>	Harmonie
Île-de-France	<i>Paris 1er (75)</i>	Jin
Île-de-France	<i>Paris 1er (75)</i>	Maison Ruggieri Palais Royal
Île-de-France	<i>Paris 7e (75)</i>	HANADA
Île-de-France	<i>Paris 7e (75)</i>	Prévella
Île-de-France	<i>Paris 8e (75)</i>	Héritages
Île-de-France	<i>Paris 8e (75)</i>	Imperial Treasure
Île-de-France	<i>Paris 8e (75)</i>	Irwin
Île-de-France	<i>Paris 8e (75)</i>	Monsieur Dior by Yannick Alléno
Île-de-France	<i>Paris 15e (75)</i>	Pilgrim
Île-de-France	<i>Paris 16e (75)</i>	Geoélia
Île-de-France	<i>Paris 16e (75)</i>	Zostera

Île-de-France	<i>Gambais (78)</i>	Ruche
Nouvelle-Aquitaine	<i>Cognac (16)</i>	Notes
Nouvelle-Aquitaine	<i>Ile de Ré / La Flotte (17)</i>	L'Écailler
Nouvelle-Aquitaine	<i>Bordeaux (33)</i>	Cent33
Nouvelle-Aquitaine	<i>Sauternes (33)</i>	Le Cercle Guiraud
Occitanie	<i>Saint-Hilaire-d'Ozilhan (30)</i>	La Belle Vie
Occitanie	<i>Colomiers (31)</i>	Maison Pellestor Veyrier
Occitanie	<i>Toulouse (31)</i>	Agapes
Occitanie	<i>Toulouse (31)</i>	L'Écorce
Occitanie	<i>Floressas (46)</i>	Holodeck
Occitanie	<i>Parnac (46)</i>	Les Jardins
Pays de la Loire	<i>Bouchemaine (49)</i>	Lueurs
Provence-Alpes-Côte d'Azur	<i>Èze-Bord-de-Mer (06)</i>	La Table du Cap Estel
Provence-Alpes-Côte d'Azur	<i>Nice (06)</i>	Épicentre
Provence-Alpes-Côte d'Azur	<i>Saint-Paul-de-Vence (06)</i>	La Table de Pierre
Provence-Alpes-Côte d'Azur	<i>Valdeblore (06)</i>	Auberge de la Roche
Provence-Alpes-Côte d'Azur	<i>Carry-le-Rouet (13)</i>	L'Oursin
Provence-Alpes-Côte d'Azur	<i>Marseille (13)</i>	Auffo
Provence-Alpes-Côte d'Azur	<i>Bandol (83)</i>	Les Oliviers
Provence-Alpes-Côte d'Azur	<i>Lavandou (83)</i>	L'Oursin - Hôtel Les Roches
Provence-Alpes-Côte d'Azur	<i>Toulon (83)</i>	Shanael
Provence-Alpes-Côte d'Azur	<i>Ansouis (84)</i>	Garrigue
Principauté de Monaco	<i>Monaco</i>	Robuchon Monaco



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