

Achieving Michelin Star Status

There are **Michelin starred restaurants** all over the world. They can be found mostly in Europe, US and Asia, specifically Japan. So what do these restaurants have in common? It is all about the 'wow factor' these are restaurants that can blow your mind. They are extra- ordinary restaurants. They are simply the best in the world. These restaurants offer some of the best dishes in the world. They offer first class meals and serve top of the range wine. They usually have their own wine cellars. Every detail about their services is first class.

Michelin starred restaurants are characterized with repute and grandeur. The culinary skills are of refined quality. Attention is paid to detail. Perfection is the norm and code of conduct. In order for a restaurant to be awarded with the stars, they should have attained the highest achievable status for restaurant services. The restaurant should be able to accommodate and impress the elite patrons in the food business. The meals served must be five star meals.

These restaurants are mostly owned by super chefs or are under the management or supervision of them. The super chefs are in charge of the menu provided and they must ensure that the co- chefs deliver the best meals to the customers. Many super chefs have established their own restaurants. They are the masters in the food business. It is only right that they be the first to be awarded the Michelin stars. The Michelin stars are a symbol of quality and prestige for restaurants which have been awarded with the stars.

An Overview of Michelin Starred Restaurants

Restaurants that have received Michelin stars are from all over the world including Europe, the US and the stars have extended to Asia. There are few **Michelin starred restaurants** in the world today despite the excellent services offered by many restaurants all over the world. To understand why only few restaurants have been awarded the stars, we must understand what Michelin stars are all about.

The Michelin stars are awarded by the Michelin guide. The Michelin guide is a brand that publishes various guides ranging from travelling, tourism and gastronomy. The brand also publishes green guides for tourism.

Red guide forms part of the Michelin guide that deals with gastronomy. It is a prestigious guide. It is also one of the oldest gastronomical guides ever published. The Red guide is responsible in the awarding of Michelin stars to restaurants all over the world. The awards are determined by experts in the food business. There are also principles in the guide that determine the viability of restaurants to be awarded the stars.

Michelin starred restaurants are therefore the crème de la crème in the food business. Star restaurants have to meet certain qualities which are usually determined by the services offered by the staff, the cuisines provided by the restaurant, and the general design of the restaurant. There is a minimum number of staff that should be offering services in the restaurant. The cuisine should simply be exceptional. The design of the restaurant should be elegant and classy.

Belgium Michelin Starred Restaurants

Belgium has a high density of **Michelin starred restaurants**. This is due to the fact that there are a good number of super and master chefs practicing their culinary skills in Belgium. The Belgium cuisine is also one of the world's most complex and delectable cuisines from Belgium. There are also a good number of establishments offering such cuisines. Among the prominent **Michelin starred restaurants** include:

Gin- fish: the restaurant prepares simply the best fish in Belgium. They offer complex dishes with complex flavors. The restaurant is famous because the proprietor of the restaurant is a master Chef who had earlier received a Michelin star while winning 'the Matelote'. The chef opted to return the star and developed a new concept for his restaurant. He however still managed to clinch another award once again with the Michelin stars.

Dome: the restaurant was set up by a master chef and his wife. The restaurant is one of the most comfortable places to dine. It overlooks a great view that is quite eye- catching and breath- taking. The restaurant offers mainly French cuisine. The restaurant was formerly a tea- house.

'T Zilte: the master chef was formerly the chef of the year. He is renowned for his skills in perfectly balancing ingredients which are the skills that make a true chef. The restaurant is renowned for their unique cuisines. They know how to blend traditional and modern cuisines. The restaurant also incorporates Spanish style cooking in their cuisines. Their services are impeccable.

