



VERVIERS REGION GAULT & MILLAU 2013

The Manoir de Lébioles has joined the league of top restaurants

Le Manoir de Lébioles has now officially been listed as one of the poshest restaurants in our region. Indeed this gastronomic restaurant in the stunning Spa countryside, marked 15/20 in the 2012 edition of the Gault & Millau guide, saw its 2013 score rise to 16/20. Four restaurants in the Verviers area managed to pull off this feat. The new edition of the guide went on sale in Belgium yesterday. Head Chef Olivier Tucky was extremely surprised and utterly delighted when we broke the news to him last night.

“It is a great honour in our profession and a recognition of the work that we do every day, explains Olivier Tucky. The sacrifices everyone has made and the desire to do things right have brought us to where we are today. Everyone always gives it their all. Even though working evenings and weekends, in a world where much store is set by comfort, is not always easy.

The restaurants that were awarded 16/20

Olivier Tucky, of French origin, underlines that the Manoir de Lébioles' progress is also a way of saying “thank you” to its owner, Anne Lussem. The Manoir de Lébioles had fallen into disrepair and it was Anne Lussem who bought it in 2005 to ensure that this jewel in the Spa heritage crown would not disappear.

Following major renovations which turned this property into a modern and luxurious establishment, it opened its doors in August of 2006. These days it is run as a hotel, a spa and a restaurant. Much to the delight of its patrons, Olivier Tucky was appointed as head chef.

Now that the Manoir de Lébioles has moved up from 15 to 16/20, it has joined the echelons of the top Verviers restaurants. 16 is in fact the highest score any of the restaurants in the Verviers district obtained in the Gault & Millau guide.

Thus, Olivier Tucky is firmly following in the footsteps of Zur Post in Sankt Vith and the Hostellerie Lafarque, who each have one Michelin star, and of the Cyrano in Waimes.

Marilyn Bovens

The 2013 guide

➤ **Developments:** several restaurants moved up in the rankings in the 2013 guide. Wadeleux in Charneux (Herve) has improved its mark of 13/20 in 2012 to 14/20 this year. The second restaurant that saw its score increase is the Manoir de Lébioles (see below).

➤ **Newcomers:**

Three restaurants in our region have made it into the Gault & Millau guide for the very first time, i.e. la Table du terroir in Waimes, the Bistro d'Astrid in Aubel which both make their debut in the guide with a score of 13/20 and, finally, Fiasko, also in Aubel, which was marked 14/20.