

L'Osier Receives Three Michelin Stars in "Michelin Guide Tokyo 2019"

"L'Osier" (Ginza, Tokyo), the French restaurant managed by Shiseido Company, Limited ("Shiseido"), has been awarded three stars in the "Michelin Guide Tokyo 2019" issued on November 30, 2018, recognizing its "great cuisine for which it's worth the trip."



French Restaurant "L'Osier"

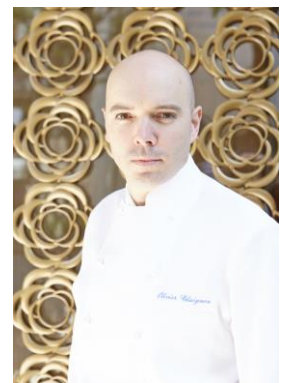
"L'Osier," which started business in 1973, commemorates its 45th anniversary this year. It was named after the French word for "willow," which is deeply related to Ginza. In realizing the Shiseido group mission "to inspire a life of beauty and culture" through real French cuisine, L'Osier embodies a rich and mature culture and is a symbol of the Shiseido brand, aiming to achieve top quality in all areas of cuisine, service, and space.

The restaurant is composed upon the keywords "white," "gold," "transparent," "glass," and "light," an integrated dynamic space where customers can enjoy an extraordinary time and sense of openness and relaxation under a nine-meter atrium ceiling.

Executive chef Olivier Chaignon, who has worked in the award-winning kitchens of "Taillevent" and "Pierre Gagnaire," creates new tastes in the tradition of "L'Osier" and the essence of French cuisine. He selects the best ingredients from not only Japan but also Europe to create an exquisite harmony of delicate taste and texture, making use of new combinations of ingredients through his unique sense.

Comment on the award by the executive chef of "L'Osier," Olivier Chaignon

"Firstly, I sincerely appreciate all customers who love and trust L'Osier. In addition, I thank all our staff who so passionately fulfill their duties in daily support of our operations. We will continue to endeavor together to provide the best possible services of L'Osier to customers."



[Biography of Olivier Chaignon]

- 1978 Born in Montargis (Loiret), France
- 1994 Started his career as a cook at "Auberge de la Cle des Champs"
- 1996 Won the first prize at "Young Apprentice Chef*" in France
- From 1999 Worked at "Restaurant Opera" (Paris), "Taillevent" (Paris), and "Sketch" (London)
- 2005 Section chef at "Pierre Gagnaire - Main shop in Paris"
- 2005 Executive chef at "Pierre Gagnaire a Tokyo"
- 2009 Executive chef at "Pierre Gagnaire" (ANA InterContinental Tokyo)
- 2013 Took up the post of the executive chef of "L'Osier"

* Young Apprentice Chef is a cooking competition for young talented cooks in Europe

[Restaurant overview]

Name	L'Osier
Executive chef	Olivier CHAIGNON
Address/Telephone number	7-5-5, Ginza, Chuo-ku, Tokyo TEL: +81-120-156-051 / +81-3-3571-6050
Hours	Lunch 12:00 to 13:30 (L.O) Dinner 18:00 to 20:30 (L.O)
Closed	Sunday (open when the following Monday is a holiday), public holidays (irregular), summer season (mid-August), year-end and New Year holidays * Every Monday will be added as a regular holiday from January 2019.
URL	https://losier.shiseido.co.jp/e/
Number of seats	36 dining, 1 private salon (up to 10 persons)
Courses	Lunch 10,000/14,000 yen (including tax, + service fee of 12%) Dinner 22,000/28,000/38,000 yen (including tax, + service fee of 12%)
Number of staff	38 in total

Restaurant business of Shiseido

Shiseido started business in Ginza, Tokyo in 1872 as the first Western-style dispensary in Japan. The founder, Arinobu Fukuhara, opened a soda fountain in a section of the Shiseido dispensary in 1902 to manufacture and sell the country's first soda water, and ice cream, which was rare at that time, using a drug store in America which he visited on the way back from the World Exposition in Paris in 1900 as reference.

In the early Showa period, "Shiseido Parlour" was opened, providing real Western cuisine. As a pioneer of Western culinary experiences and as a symbol of Ginza, it proposes new values to many customers and strives to embody the Shiseido group mission "to inspire a life of beauty and culture" from the field of foods.

About "Michelin Guide"

The "Michelin Guide" was started by French tire manufacturer Michelin in August 1900, and is known around the world as a guidebook to unique explorations. In November 2007, the first Michelin Guide in Asia, "Michelin Guide Tokyo 2008," was issued, and the 11th edition was published this year.

