

PRESS RELEASE

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PELEGRINI AND 360° EARNED ONE STAR IN THE NEW SELECTION OF THE MICHELIN GUIDE CROATIA

The MICHELIN guide Croatia 2018 is available online on viamichelin.com and MichelinTravel.com

Michelin is pleased to unveil the second selection of the MICHELIN guide Croatia, which features a total of 62 restaurants spread in the whole country.

“Our inspectors have covered the country from Istrie down to Dubrovnik, passing through the Adriatic Islands and moving to Zagreb and all the eastern Borders, and have discovered a gastronomic scene that is improving fast thanks to the influence of the Istrian and Dalmatian cuisine” comments Michael Ellis, International Director in charge of the MICHELIN guides. *“The development of the culinary scene also benefits from the enthusiasm and energy of a young generation of local chefs who travel and interact with European chefs, being able to capture techniques, ideas, concepts that will be exploited in their own restaurants offering great experiences to tourists and local clients”.*

In this new selection, **Pelegrini**, located in Sibenik, earns its first MICHELIN star. In this restaurant chef Rudolf Štefan creates very interesting recipes all linked together by a strong territory base. The chef impressed the MICHELIN inspectors with his personality in all preparations, a quite cerebral cuisine winning a star for the precision of his technique and the fresh, simple and very clean taste on the palate.

360° also gains one star. In this restaurant located in Dubrovnik where dinners can enjoy a stunning view on the Harbour, the chef Marijo Curić uses innovative ideas to produce a great Mediterranean cuisine, respecting the local products and serving a modern cuisine with creative technique touches.

Also awarded one MICHELIN star in the 2017 selection, the restaurant *Monte* in Rovinj retains its distinction this year.

The MICHELIN guide Croatia also selected four Bib Gourmand, a distinction given by the inspectors to restaurants that offer good quality menu under the price of € 35/HRK 260. These addresses are nicely spread into all country: in the touristic island of Korčula with the restaurant **Konoba Mate**; in Split with **Konoba Fetivi**; in Ilok at the far east borders with the restaurant **Dunav**, and in Krapina, heading North from Zagreb, with the restaurant **Vuglec Breg**.


The selection of the MICHELIN guide Croatia is available on www.viamichelin.com and www.michelintravel.com

About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 30 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the



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Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

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