

PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt – 30 June, 2022

A new MICHELIN Green Star in the MICHELIN Guide Croatia 2022

- With 7 new additions, the 2022 selection is composed of 84 restaurants
- All the restaurants Starred in 2021 maintained their high-level and their distinction for 2022
- A new MICHELIN Green Star, a Bib Gourmand and 6 recommended restaurants join the MICHELIN Guide Croatia 2022

The new MICHELIN Guide Croatia 2022 selection was released today. This destination, which seduces international travelers with its dreamy littoral, the impressive richness of its territory and its crystal-like sea, still charms the MICHELIN Guide's inspectors with its gastronomy, packed with freshness and flavors.

All the One MICHELIN Star restaurants maintain their distinction

For this new selection, the inspectors wished to highlight the constant high-quality demonstrated by local professionals, by maintaining the Stars awarded to these restaurants in 2021.

Restaurant 360 (Dubrovnik), **LD Restaurant** (Korčula), **Alfred Keller** (Mali Lošinj), **Nebo** (Rijeka), **Monte** (Rovinj), **Agli Amici Rovinj** (Rovinj), **Pelegrini** (Šibenik) et **Noel** (Zagreb), all maintain their One Star status, thanks to the highquality of their culinary offers.

Restaurants **Draga di Lovrana** (Lovran) et **Boškinac** (Novalja) achieve this performance even with a new chef in their respective brigades, showing the harmony of the team and their adaptation skills.

"Our inspectors were sensitive to the constant quality of the culinary experiences proposed by the restaurants, as their teams demonstrated regularity and consistency, showing how important this essential criterion is for being distinguished with a MICHELIN Star", explained Gwendal Poullennec, International Director of the MICHELIN Guides. "Year by year, we also observe an increasing commitment by restaurants and professionals towards more sustainable



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gastronomy, with a focus on high-quality, locally sourced products, which make the Croatian culinary patrimony proud", added Gwendal Poullennec.

A new MICHELIN Green Star

This MICHELIN Guide distinction, launched in 2020 to highlight restaurants particularly committed to more sustainable gastronomy, is also developing in Croatia, with a new role-model establishment identified by the MICHELIN Guide inspectors:

Konoba Mate – Korčula

"The territory counts for Konoba Mate! In this restaurant you can sample recipes from the gastronomic tradition of Korčula island and beyond, prepared with zerokilometer produce: fruit, vegetables and dairy products."

A new Bib Gourmand in Split

The much-awaited selection of Bib Gourmand restaurants, which offer a memorable culinary experience at an affordable price, sees a new addition in Split: **Šug**– Split

"Discover traditional local Dalmatian dishes at this restaurant – sourced both from the land and sea - in a convivial environment. Impressive value for money!"

6 new restaurants selected by the MICHELIN Guide

For the 2022 selection, no fewer than 6 new restaurants caught the MICHELIN Guide inspectors' eyes (and tastebuds):

Taj Mahal – Dubrovnik

"An abundance of meat and vegetables, but above all, the Bosnian gastronomic tradition to which the entire menu is dedicated."

Johnson – Mošćenička Draga

"In one of the trendiest locations in North Croatia, the catch of the day lends itself to simple and traditional recipes...depending on market availability."



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Kinoteka – Split

"While modern techniques remain respectful of local traditions and products, here you will find something to satisfy vegetarians, with a full menu dedicated to vegetarian cuisine."

Gallo - Zagreb

"The fresh fish steals the show in Mediterranean and Italian dishes, as well as unmissable fresh, homemade pasta. Save some room for the memorable desserts."

Nav – Zagreb

"A long, surprise-packed tasting menu interprets Croatian cuisine and its excellent products."

Il Ponte – Trogir

"A gastronomic excursion between tradition and the Mediterranean; creative ideas and modern techniques."

The full selection of the MICHELIN Guide Croatia 2022 is available on the MICHELIN Guide website <u>https://guide.michelin.com/en</u> and on the MICHELIN Guide app, available free of charge on iOS and Android. Download the app to discover all the restaurants selected by the MICHELIN Guide as well as the selection of hotels, which features the most unique and exciting places to stay in Croatia and throughout the world.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each of them can be booked directly through the MICHELIN Guide website and apps.

The selection for Croatia currently features 27 of the country's most spectacular hotels, including sustainability pioneers like D-Resort Šibenik, hotels from our "Plus" collection like Villa Nai 3.3, or the iconic Hotel Excelsior.

Visit the MICHELIN Guide website, or download the free app for iOS and Android, to search every restaurant in the selection and book an unforgettable hotel.



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