



PRESS RELEASE

MICHELIN GUIDE

Paris – May 25th 2023

The second edition of the MICHELIN Guide Estonia is launched

- **180° by Matthias Diether becomes the first restaurant to be awarded Two MICHELIN Stars in Estonia**
- **One new MICHELIN Green Star is awarded, bringing the total to two**
- **One new Bib Gourmand is announced, bringing the total to six and five restaurants are added to the selection**
- **The MICHELIN Young Chef Award makes its debut in Estonia**

Michelin is pleased to present the second edition of the MICHELIN Guide Estonia. The MICHELIN Guide's Inspectors have spent another year travelling throughout the country in search of the best restaurants. The MICHELIN Guide Estonia 2023 recommends a total of 34 restaurants; this includes one restaurant newly promoted to Two MICHELIN Stars; one restaurant with One Michelin Star; six Bib Gourmand, which includes a new restaurant this year; and another new MICHELIN Green Star, bringing the total number of MICHELIN Green Stars to two.

Gwendal Poullennec, International Director of the MICHELIN Guides said: *"Thanks to last year's inaugural edition, more and more people are discovering the hidden jewel that is Estonia's culinary scene – and we are delighted that this second edition updates and expands that original selection. The country offers a very appealing mix of restaurants and can boast plenty of skilled and ambitious chefs who are taking full advantage of the local produce. Now is a great time to visit if you want to take advantage of a varied and burgeoning gastronomic scene, whose quality is illustrated by the promotion of restaurant 180° by Matthias Diether."*



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Two MICHELIN Stars are awarded for the first time in Estonia

The top story this year is the promotion of the stylish **180° by Matthias Diether** from One to Two MICHELIN Stars in Tallinn. The MICHELIN Guide's Inspectors were particularly impressed by the intricacy of the cooking, but also how the various elements all worked supremely well together. There was great technique, skill, sophistication and understanding of flavour evident in every one of the highly visual dishes.

Furthermore, **NOA Chef's Hall** run by chef-owner Tõnis Siigur in Tallinn retains its One MICHELIN Star Status. Here the MICHELIN Guide's Inspectors greatly enjoyed cooking that is accomplished and confident, resulting in dishes that are expertly balanced and very satisfying. Both these restaurants offer dining experiences that are special in every way.

Newly selected restaurant Soo sees its commitment to sustainability awarded the MICHELIN Green Star

The MICHELIN Green Star is an annual distinction which highlights within the Guide's selection those restaurants at the forefront of the industry when it comes to their sustainable practices - restaurants which offer dining experiences that combine culinary excellence with outstanding eco-friendly commitments and are a source of inspiration both for keen foodies and the hospitality industry as a whole.

Located in Maidla and run by chef Daanius Aas, restaurant **Soo** is a new addition to this year's Guide. Here at an estate being transformed into a Nature Reserve, their intimate restaurant champions local produce and is guided by very real ecological considerations. This outstanding sustainable commitment is recognized by the MICHELIN Green Star, bringing the total number of Green Star restaurants to 2 in Estonia.

One new Bib Gourmand is announced

Highlighting restaurants within the selection which offer very good food at a moderate price, the Bib Gourmand is newly awarded to restaurant **Tuljak** in Tallinn. In this establishment with a classic retro look, the cooking comes with a creative element but is rooted in the Baltics and offers lots of enjoyable contrasts in textures and flavours. The restaurant also occupies a lovely spot, with its terrace providing great sea views.

Tuljak joins the five existing Bib Gourmand restaurants which all maintain their distinction in this year's edition: Fellin in Viljandi, a warm and welcoming café-cum-bistro; and four others in Tallinn: Härg, a fun all-day brasserie; Lore Bistrot, a modern harbourside bistro; Mantel ja Korsten



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which serves Mediterranean-inspired dishes; and NOA, with its seasonal, modern menus.

4 other restaurants are added to the selection

In addition to Soo, 4 other restaurants have been added to the Guide: **Rado** in Haapsalu, a modern, sweetly run bistro and sister restaurant to Rado in Tallinn; and **Art Priori**, in Tallinn, a brasserie celebrating all the French classics. You take a ferry out to **Alexander** on Muhu Island, where a charming house hosts the ambitious cooking; while **Barbarea**, in Tallinn is a bakery by day, a bistro by night and is housed within an old boot factory.

The MICHELIN Young Chef Award presented for the second time in Estonia

In addition to its restaurant selection, the MICHELIN Guide is pleased to present for the second time in Estonia its Young Chef Award. This award highlights a very promising professional whose talent and dedication have particularly impressed the MICHELIN Guide's Inspectors over the past year.

The 2023 MICHELIN Young Chef award goes to chef **Daanius Aas**, from Soo restaurant. Daanius Aas works alone, cooking for five tables in this intimate restaurant that forms part of Maidla Nature Resort. His strong sustainability ethos has earned the restaurant a MICHELIN Green Star and this, coupled with his championing of local produce and his creative yet balanced cooking make him a great ambassador for Estonian cuisine.

The Estonian restaurant selection is compiled by full-time inspectors of the MICHELIN Guide, who make their recommendations based on anonymous lunches and dinners.

The full MICHELIN Guide Estonia 2023 restaurant selection will be available on the MICHELIN Guide website <https://guide.michelin.com> and on the MICHELIN Guide App, available for free on iOS and Android; where users can research restaurants via their locations, cuisine types, or additional features.

The Estonia restaurant selection joins the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Estonia and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app.












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The selection for Estonia features the country's most spectacular hotels, like Padaste Manor, a pioneer of sustainability and standout from our "Plus" collection, and the Telegraaf Hotel, stylish and affordable and set right in the heart of Tallin's Old Town.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

The 2023 MICHELIN Guide Estonia restaurant selection at a glance: 34 restaurants recommended, including:

- 1 new Two MICHELIN Star restaurant
- 1 One MICHELIN Star restaurant
- 6 MICHELIN Bib Gourmand restaurants, of which one is new
- 2 MICHELIN Green Star restaurants, of which one is new

Restaurant	Distinction
180° by Matthias Diether New	
NOA Chef's Hall	
Fellin	
Härg	
Lore Bistrou	
Mantel ja Korsten	
NOA	
Tuljak New	
Restaurant	Distinction
38	Selected
Alexander New	Selected
Art Priori New	Selected
Barbarea New	Selected
Cru	Selected
Fii	Selected
Fotografiska	 + Selected



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Gianni	Selected
Hölm	Selected
Horisont	Selected
Joyce	Selected
Lahepere Villa	Selected
Lee	Selected
Mere 38	Selected
Mon Repos	Selected
Moon	Selected
Paju Villa	Selected
Pull	Selected
Puri	Selected
R14	Selected
Rado New	Selected
SMAK	Selected
Soo New	 + Selected
Tchaikovsky	Selected
Wicca	Selected

About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. (www.michelin.com)

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