



PRESS RELEASE

MICHELIN GUIDE

Paris, June 15th, 2023

A new Star shines bright and inspires Croatian gastronomy as part of the 2023 MICHELIN Guide selection

- **The MICHELIN Guide reveals its 2023 selection for Croatia today**
- **89 restaurants are part of this selection, including 11 one Star establishments (with one newly awarded), 14 Bib Gourmands (including three new ones) and 64 recommendations (including 9 new ones)**
- **A restaurant, particularly committed to more sustainable gastronomy receives a MICHELIN Green Star**

Today Michelin revealed its 2023 MICHELIN Guide selection in Croatia, a destination that thrilled the famous anonymous Guide inspectors. No fewer than 13 new restaurants captivated their exacting sensibilities to join this new lineup in 2023.

The Korak restaurant in Jastrebarsko is awarded both a MICHELIN Star and a Green Star

A particularly remarkable gourmet discovery is the **Korak** restaurant, located on the wine estate of the same name. That establishment is awarded a MICHELIN Star for the excellent quality of its cuisine, and it also receives a Green Star to acknowledge its inspiring commitment to more environmentally respectful gastronomy.

With a balance of family tradition and refreshing renewal, this restaurant proposes particularly appetizing cookery highlighting ingredients from the owners' kitchen garden and from farmers carefully selected to ensure great quality dishes. These professionals, eager to share life stories and their love for their land, strive to illustrate the changing seasons through their culinary creations. Choose between two tasting options – a five- or eight-course meal – and let yourself be swept away by this refined experience, further heightened by the first-rate reception and service of the chef's sister.



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"This year, the MICHELIN Guide inspectors observed an increasing attention to the quality of the local ingredients and a greater commitment on the part of chefs and restaurant owners to seek out farmers in their local ecosystems," comments Gwendal Poullennec, the International Director of the MICHELIN Guide "Whether at MICHELIN Star restaurants or Bib Gourmand establishments, respect for good produce is a priority, and the teams are focused on offering gourmets a gastronomic exploration of their territory, bringing an artful flourish to local products and Mediterranean seafood. The country is exemplary for its true sensitivity to sustainability, and we are curious to see the inspiring ecological culinary practices that will develop there in the future."

Three new Bib Gourmand restaurants join the 2023 selection

Beštija – Zagreb

You'll find this understated bistro, which mingles tradition and modernity, in the inner courtyard of a downtown building. The restaurant makes use of market-fresh ingredients and local produce to present appealing, precisely cooked dishes in generous proportions, highlighting the chef's flavor balancing mastery.

Bugenvila – Cavtat

At the heart of Cavtat, near the port, you'll discover this restaurant, which features an irresistible terrace overlooking beautiful jasmine. From the dining room to the kitchen, the crew makes a delightful dining experience their priority. The superb set menu offers remarkable value for the price, basing its selection on the seasons with fresh ingredients and the spirit of the Mediterranean. The dishes are appealing and very flavorful.

Taj Mahal – Dubrovnik

The selection and the setting are evocative of Bosnian flavors and traditions, from classic dishes to fresh grilled meats and fishes to the wine and cocktail selection. At the heart of the old town, come discover why this gourmet table is a true favorite.

Nine new restaurants have delighted the MICHELIN Guide inspectors

Marco Polo – Dubrovnik

This charming, secluded bistro is located in a private passage at the heart of the old town. Its dishes are exquisitely light, filled with colors and seasonal discoveries. The selection illustrates the Mediterranean, offering variations on the menu based on market arrivals.



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Nicolo Polo – Gradac

The Marco Polo is a small beachfront boutique hotel on the Makarska Riviera. Its restaurant, Nicolo Polo, invites you to enjoy one of its airy spaces or join the bustling terrace to enjoy simple, authentic lunch dishes and more elaborate creations for dinner. The cookery playfully varies between the modernity and classicism of the Mediterranean.

Mediterranea – Hvar

Near the picturesque port at the heart of the old town of Hvar, this restaurant features a delightful terrace and a floral dining room. Indulge in the wine selection, highlighting exquisite options from Croatia and the island itself.

BÔME – Split

Personally managed by the welcoming native-born Chef Marco and his significant other, Franciska, the BÔME restaurant features seven tables arranged in an L-shape around the open-plan kitchen. The specialties are based on a modern, gastronomic vision of the Mediterranean.

PiNKU Fish Wine - Split

This little "pocket" restaurant, which was once a butcher's shop, is located near the old fish market of Peškarija, a source of inspiration for modern seafood cookery. Take a seat at one of the indoor tables facing the kitchen's marble counter, or enjoy a breath of fresh air at one of the six tables on the outdoor terrace.

Konoba Kala – Supetar

This intimate little establishment offers a charming terrace. Choose from two tasting menus which reflect the island's culinary landscape with seasonal ingredients ranging from Adriatic seafood to flavorful lamb.

Otok – Supetar

Just minutes from the charming port of the picturesque island of Brač, this pleasant modern restaurant is located on the ground floor of the Osam hotel. The terrace, surrounded by venerable olive trees, is the ideal place to enjoy traditional Croatian cookery.

Balon – Zagreb

In a lush setting near the bank of the Sava River, this charming restaurant located in an all-glass building offers summertime service in-season.



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The menu is authentic, offering a breath of fresh Mediterranean air enhanced by the chef's original ideas.

El Toro – Zagreb

El Toro is a new establishment that further extends the cosmopolitan selection of the Croatian capital. Indulge in tacos, sushi, sashimi, and Hamachi tuna with Ossetra caviar. The main dishes offer a taste of South America with its famous barbecue specialties, including tasty rib eye and T-bone steaks to share.

The MICHELIN Guide Croatia 2023 at a glance:

- 11 MICHELIN Star restaurants (including one newly-awarded restaurant)
- 3 Green Star restaurants (including one newly-awarded restaurant)
- 14 Bib Gourmand restaurants (including three newly-awarded restaurants)
- 64 restaurants recommended by the MICHELIN Guide (including nine newly-recommended restaurants)

The complete 2023 Croatia MICHELIN Guide selection is available on the MICHELIN Guide website <https://guide.michelin.com/en> and on the MICHELIN Guide application, available free of charge on iOS and Android.



The 2023 Croatia MICHELIN Guide selection

City	Restaurant	Distinction
Dubrovnik	Restaurant 360	
Jastrebarsko	Korak (new)	 
Korčula	LD Restaurant	
Lovran	Draga di Lovrana	
Mali Lošinj	Alfred Keller	
Novalja	Boškinac	
Rijeka	Nebo	
Rovinj	Agli Amici Rovinj	
Rovinj	Monte	
Šibenik	Pelegrini	
Zagreb	Noel	
Banjole	Batelina	
Buje	Konoba Malo Selo	
Cavtat	Bugenvila (new)	
Dubrovnik	Taj Mahal (new)	
Ilok	Dunav	
Isola di Solta	Konoba Škoj	
Konjevrate	Konoba Vinko	
Korčula	Konoba Mate	 
Krapina	Vuglec Breg	
Split	Šug	
Valbandon	Alla Beccaccia	
Zagreb	Beštija (new)	
Zagreb	Izakaya	
Zagreb	Tač	
Bale	Meneghetti	Recommended
Brtonigla	Morgan	Recommended
Brtonigla	San Rocco	Recommended
Buje	Luciano	Recommended
Dubrovnik	Bistro Tavulin	Recommended
Dubrovnik	Dubrovnik	Recommended
Dubrovnik	Marco Polo (new)	Recommended

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Dubrovnik	Nautika	Recommended
Dubrovnik	Pjerin	Recommended
Dubrovnik	Proto Fish	Recommended
Dubrovnik	Stara Loza	Recommended
Dubrovnik	Vapor	Recommended
Dubrovnik	Zuzori	Recommended
Gradac	Nicolo Polo (new)	Recommended
Hvar	Mediterraneo (new)	Recommended
Korčula	Filippi	Recommended
Livade	Zigante	Recommended
Lovrečica	Badi	Recommended
Mačkovec	Mala Hiza	Recommended
Mali Lošinj	Matsunoki	Recommended
Mošćenička Draga	Johnson	Recommended
Murter	Konoba Boba	Recommended
Novigrad	Marina	Recommended
Novigrad	Damir & Ornella	Recommended
Opatija	Villa Ariston	Recommended
Osijek	Waldinger	Recommended
Poreč	SV.Nikola	Recommended
Pula	Ribarska Koliba	Recommended
Rovinj	Cap Aureo	Recommended
Rovinj	La Puntulina	Recommended
Split	BÒME (new)	Recommended
Split	Dvor	Recommended
Split	Kadena	Recommended
Split	Konoba Fetivi	Recommended
Split	PiNKU fish & wine (new)	Recommended
Split	ZOI	Recommended
Split	Zrno Soli	Recommended
Stari Grad	Maslina	Recommended
Supetar	Konoba Kala (new)	Recommended
Supetar	Otok (new)	Recommended
Trogir	Il Ponte	Recommended
Trogir	Konoba TRS	Recommended
Tučepi	Jeny	Recommended
Umag	Konoba Buščina	Recommended
Varaždin	Bedem	Recommended
Varaždin Breg	Zlatne Gorice	Recommended
Velika Gorica	Mon Ami	Recommended



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Vodice	Konoba Tri Piruna	Recommended
Zadar	Foša	Recommended
Zadar	Kaštel	Recommended
Zagreb	Balon (new)	Recommended
Zagreb	Bistro Appetit by Marin Rendić	Recommended
Zagreb	Boban	Recommended
Zagreb	Dubravkin Put	Recommended
Zagreb	El Toro (new)	Recommended
Zagreb	Gallo	Recommended
Zagreb	Le Bistro Esplanade	Recommended
Zagreb	ManO2	Recommended
Zagreb	Nav	Recommended
Zagreb	Pod Zidom	Recommended
Zagreb	Takenoko	Recommended
Zagreb	Tekka	Recommended
Zagreb	Theatrium by Filho	Recommended
Zagreb	Zinfandel's	Recommended 

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