



PRESS RELEASE

MICHELIN GUIDE

Paris, September 14, 2023

## **A New Green Star Restaurant Joins The MICHELIN Guide Hungary 2023 selection**

- The Hungary 2023 selection of The MICHELIN Guide has been revealed today, highlighting the best establishments across the country
- The selection features 75 establishments, including one restaurant that newly receives a MICHELIN Green Star; one newly awarded a Bib Gourmand; and 14 other newly recommended restaurants

Today, Michelin unveiled its new selection of restaurants for The MICHELIN Guide Hungary 2023.

The 2023 edition of the Guide recommends a total of 75 restaurants: 28 located within Budapest and 47 situated outside of the capital. This includes 2 Two Star restaurants; 7 One Star restaurants; 7 Bib Gourmand restaurants – one of which is newly promoted; and 59 other recommended restaurants – 14 of which are new additions to the Guide. 5 restaurants are also highlighted with a MICHELIN Green Star – one of which is newly awarded this year.

“As we continue to follow the exciting gastronomic developments not only in Budapest but throughout the entire country, we are delighted to announce that 14 restaurants have been added to the second edition of The MICHELIN Guide Hungary,” commented Gwendal Poullennec, International Director of the MICHELIN Guides. “The 2023 edition of the Guide also recognizes the diversity of the existing culinary offer, with one restaurant from the main selection promoted to a Bib Gourmand for its great value cooking and another awarded a MICHELIN Green Star for its fantastic sustainable credentials.”

### ***Two restaurants maintain their Two MICHELIN Stars:***

**Platán Gourmet** in Tata and **Stand** in Budapest retain their Two MICHELIN Star distinction for 2023. Both restaurants were awarded Two Stars in last year’s inaugural MICHELIN Guide to Hungary.

**Platán Gourmet** is an intimate spot hidden away in the cellars beneath the castle walls. Here, in the open kitchen, Chef István Pesti and his small team create refined, innovative dishes with perfectly balanced flavours and textures.



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Tamás Széll and Szabina Szulló's elegant restaurant, **Stand**, is also centred around an on-view kitchen, and their beautiful dishes are full of depth and sophistication. Whilst modern in construction, traditional flavours shine through, with passion for their heritage infused into every dish.

### ***Seven restaurants are awarded One MICHELIN Star:***

All seven restaurants awarded a Star in the 2022 Guide retain their status for another year.

In Budapest, **Babel** is the perfect blend of tradition and modernity both in its décor and its cooking. The unassuming-looking **Borkonyha Winekitchen** offers over 100 wines and lets top-class ingredients shine in intensely flavoured dishes. Elegance and sophistication lead the way at **Costes**, from its smart décor to the well-orchestrated service and the vibrant global dishes. At **essência**, Portuguese chef-owner Tiago and his Hungarian wife Éva blend their heritages with three different menus: one Portuguese, one Hungarian and a tasting menu which combines the two. The chef at **Rumour** works with calm precision and passion to create innovative dishes in the counter-wrapped kitchen. Intimate restaurant **Salt** sits within a boutique hotel, while shelves laden with preserved produce contribute to the exquisitely constructed surprise dishes.

Outside of the capital, **42** in Esztergom combines tradition with modernity in dishes which are sometimes playful and always full of flavour.

### ***One restaurant is newly awarded a Bib Gourmand:***

Seven restaurants receive a Bib Gourmand for their good quality, good value cooking – one is promoted from the main selection and six retain their distinction.

Anyukám Mondta, Encs  
Casa Christa, Balatonszőlős  
Kistücsök, Balatonszemes  
Macok, Eger  
Mór24, Balatonfüred  
Morzsa, Pécs  
Sparhelt, Balatonfüred

The latest restaurant to receive a Bib Gourmand is Morzsa in Pécs, which is promoted from the main selection. This new wave bakery-cum-bistro sits on a part-pedestrianised lane and has a relaxed, urban style. The loaves and pastries are oven-fresh and the great value, all-day small plates are packed with flavour.



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**14 restaurants are added to the Main Selection:**

59 restaurants feature in the main selection this year, with 14 joining the selection for the first time.

Bobajka, Tarcál  
Botanica, Dánszentmiklós  
Csopaki Resti by Laurel, Csopak  
FLAVA, Budapest  
Fricska 2.0, Budapest  
GÓRÉ, Kisharsány  
MoszkvaТÉЯ Bistro, Budapest  
NOON, Balatonfüred  
Piac 42, Esztergom  
SHO, Budapest  
Solid, Budapest  
Tati, Budapest  
White Salon, Budapest  
Zincenco Kitchen, Budapest

**One restaurant is newly highlighted with a MICHELIN Green Star:**

All four restaurants who earned a MICHELIN Green Star last year retain it for 2023, with one newly awarded from the existing main selection.

The MICHELIN Green Stars highlights restaurants at the forefront of the industry when it comes to their practices regarding sustainable gastronomy. Their initiatives could include: sourcing home-grown and local produce; performing their daily activities in a manner which reduces their carbon footprint; the use of clean energies, such as solar; or the sourcing of regional textiles and locally crafted ceramics for use in the restaurant.

This year's recipients are:

**Almalomb**, Hosszúhetény  
**Graefl Major Kétútköz**, Poroszló  
**Onyx Műhely**, Budapest  
**Salt**, Budapest  
**Villa Kabala**, Szigliget

Hungary's newest Green Star restaurant, **Villa Kabala**, works exclusively with produce from their own vegetable garden and from local farmers and suppliers. They make their own breads, jams, hams and beers, and have an exclusive, family-run winery on the hill opposite.



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They roast their own coffee on-site and even make their own crockery in their pottery workshop! Their hotel follows the same ethos and is furnished with only reclaimed items.

### ***Three MICHELIN Special Awards are presented:***

While the MICHELIN Guide's culinary distinctions are awarded to a restaurant as a whole, the MICHELIN Special Awards are given to outstanding individuals who, thanks to their infinite passion and considerable skills, can make a restaurant experience unforgettable.

This year's winners are:

#### **Welcome and Service Award – Péter Fölföldi and Petra**

**Terjék** (at restaurant Villa Kabala in Szigliget), who impressed the MICHELIN Guide inspectors with their genuine warmth and enthusiasm. In the restaurant itself, the service is chatty and friendly yet at the same time professional – and they present their homemade produce with palpable pride. They also love to show guests around the grounds, as well as welcome them to their hotel, which they see as an extension of their home.

**Sommelier Award – Imre Rácz** (at restaurant Spago by Wolfgang Puck in Budapest), for his passion in his work and his endearing and personable interactions with diners. He loves to share his knowledge and brings as much pleasure to the process of choosing the wines as to drinking them. While his wine list offers global representation, he is particularly supportive of the constantly developing Hungarian wine industry.

**Young Chef Award – Zaida Zincenco** (at restaurant Zincenco Kitchen in Budapest), for her ability to create wonderful dishes that fuse the classics with an elegant, occasionally inventive touch. She loves 'supper club' style dining and successfully recreates this in her relaxed apartment restaurant, which feels like an intimate home-from-home. With a beaming smile and the utmost pride, Zaida presents dishes such as nokedli with egg and sturgeon with fennel and caviar.



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The full 2023 selection for Hungary is available on the MICHELIN Guide [website](#) and on the free [iOS](#) and [Android](#) apps.

The restaurants are joined by The MICHELIN Guide hotel selection, which features the most unique and exciting places to stay in Budapest and throughout the world.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels.

Each hotel in the selection has been chosen by The MICHELIN Guide experts for its extraordinary style, service, and personality – with options for all budgets – and each can be booked directly through The MICHELIN Guide website and app.

The selection for Budapest features the city's most spectacular hotels, including high-design pleasures like [Pest-Buda Hotel](#), standouts from the "Plus" collection like [Kozmo](#) and [Hotel Clark](#), and music-inspired luxury boutiques like [Aria](#).

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.



### **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](http://www.michelin.com)).

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