



PRESS RELEASE

MICHELIN GUIDE

Paris, June 20th 2024

3 New one MICHELIN Star Restaurants Announced for The MICHELIN Guide Poland 2024

- **Poland selection expands to include 19 establishments in the Pomorskie region**
- **Total number of Starred restaurants is now 6**
- **Eliksir becomes Poland's first MICHELIN Green Star restaurant**
- **9 restaurants newly awarded a Bib Gourmand for great quality, great value cooking**

Michelin is delighted to unveil the new selection of restaurants for The MICHELIN Guide Poland 2024. This year marks the addition of the Pomorskie region to The Guide, which is located in the northeast of Poland and includes the coastal tri-cities of Gdańsk, Gdynia, and Sopot. The region joins the existing selections in Warsaw, Kraków, and Poznań.

The MICHELIN Guide Poland now recognizes 77 restaurants overall, including 3 establishments newly awarded one MICHELIN Star. Poland's good value dining scene has also received a massive boost this year, with 9 new Bib Gourmand restaurants more than doubling the country's haul. In similarly brilliant news, the selection also now includes Poland's first ever MICHELIN Green Star restaurant.

"I am thrilled that 2024 has brought so much wonderful news for our Poland selection. This year's Guide has seen significant expansion, reflecting Poland's rapidly developing dining scene and the enormous talent of the country's chefs. I am particularly happy that the famously anonymous MICHELIN Inspectors found so many fabulous restaurants in the beautiful Pomorskie region, which has been added to the selection for the first time this year," comments Gwendal Poullennec, International Director of The MICHELIN Guides. "Across Poland, the Inspectors were impressed by the vitality and passion found in the country's restaurants, with a new wave of young chefs leading the way. Finally, I am overjoyed to see that Poland now has its first MICHELIN Green Star restaurant. This is a victory not just for Poland but for a more sustainable future for our industry."



MICHELIN GUIDE

Bottiglieria 1881 Retains Two MICHELIN Stars

Last year's big news was the awarding of two MICHELIN Stars to Bottiglieria 1881, which became the first restaurant in Poland to be recognized with this distinction. We are pleased to announce that this exemplary establishment has held its two Stars for another year. Mature, refined, and original, it continues to serve as Poland's finest restaurant.

3 New One MICHELIN Star Restaurants

The most exciting news from this year's announcement is that there are 3 new one MICHELIN Star restaurants in Poland. These are spread throughout the country, showing the breadth of the Polish dining scene.

Arco by Paco Pérez is of particular note, as it has become the first-ever MICHELIN Star restaurant in Gdańsk. It combines Polish ingredients with Spanish flavors in dishes that show both great ambition and the attention to detail needed to realize it. There's an originality running through Chef Antonio Arcieri's cooking too, while the restaurant itself is an elegant space that boasts spectacular views of the Gdańsk skyline.

In Warsaw, a new MICHELIN-Starred restaurant comes in the form of **Rozbrat 20**. Overseen by Chef-Owner Bartosz Szymczak, it's a restaurant that hugely impressed the MICHELIN Inspectors with the way it has evolved and matured over the last few years. Every combination of flavors is beautifully judged, with ingredients of the finest quality used as the basis for truly delicious dishes.

This year's final newly crowned one MICHELIN Star restaurant is **Giewont**. Located in the village of Kościelisko, it lies around 85km south of Kraków in a lovely area that comes complete with breathtaking views of the mountain after which the restaurant is named. Chef Przemek Sieradzki combines Polish and French produce and techniques to brilliant effect, delivering well-balanced dishes that showcase some bold flavors and excellent judgement.

There are now 5 one MICHELIN Star restaurants in Poland, as Muga in Poznań and NUTA in Warsaw have both deservedly kept their distinctions for another year.



Poland's First Ever MICHELIN Green Star

The MICHELIN Green Star is The MICHELIN Guide's way of recognizing restaurants that lead the way when it comes to their sustainable practices. Their outstanding eco-friendly commitments are a source of inspiration to both keen foodies and the restaurant community as a whole. This year, **Eliksir** in Gdańsk has become the first restaurant in Poland to receive a MICHELIN Green Star.

The team at Eliksir implements many policies in order to reduce the restaurant's impact on the planet. Central to this is a low-waste philosophy that includes reclaiming cooking oil for use as fuel and saving citrus peels to be used for cordials and syrups. Local produce is also key to the Eliksir ethos, as is the use of renewable energy sources and a commitment to working with suppliers who share the restaurant's sustainable approach.

9 New Bib Gourmands

In addition to the new MICHELIN Stars and Green Star, 9 new Bib Gourmands have been announced for Poland. Named after Bibendum, the official name of the Michelin Man, the Bib Gourmand is an award for restaurants that offer great quality, great value cooking. This year's haul is brilliant news for locals and tourists alike, with the total number of Bib Gourmands in the country having more than doubled.

5 of the new Bib Gourmands are in the Pomorskie region, including 2 in Gdańsk. **Treinta y Tres** is a Spanish restaurant through and through, offering delicious classic dishes and a comprehensive Spanish wine list. **Hewelke**, meanwhile, is a tribute to the city's famous brewer and astronomer Johannes Hevelius; pan-Asian elements abound in the globally influenced cooking.

Nearby Sopot is also home to 2 new 'Bibs'. The cooking at **1911 Restaurant** dispenses with fussiness and instead packs plenty of flavor into every mouthful. At the aptly named **Vinissimo**, wine plays a large role in proceedings, while the kitchen produces clean, uncluttered dishes. The final Bib Gourmand in the Pomorskie region is **Luneta & Lorneta Bistro Club**, a plush yet affordable restaurant located in the village of Ciekocinko.



MICHELIN GUIDE

In the Polish capital of Warsaw, there are 2 new Bib Gourmand restaurants: **kontakt** is a cool bistro on the edge of the city offering Mediterranean dishes and a wide-ranging wine list; for South American flavors, opt for **Ceviche Bar**, which serves the titular seafood dish alongside other fresh-tasting dishes.

There's a new Bib Gourmand restaurant in Poznań too, in the form of **SPOT**. Another wine-focused operation, it specializes in house-smoked ingredients and boasts a terrace overlooking a vineyard. Finally, in Kraków, **Folga** has been recognized for its well-priced dishes that draw inspiration from a range of global cuisines.

All of Poland's existing Bib Gourmand restaurants have retained their distinctions: MOLÁM in Kraków; Fromażeria and TU.REStAURANT in Poznań; and alewino, Kieliszki na Próżnej, Koneser Grill and Le Braci in Warsaw. This means that the total number of Bib Gourmands in Poland is now 16.



POLISH
TOURISM
ORGANISATION

The MICHELIN Guide Poland 2024 at a Glance

77 recommended restaurants, including:

- 1 Two MICHELIN Star restaurant
- 5 One MICHELIN Star restaurants (3 new)
- 1 MICHELIN Green Star restaurant (new)
- 16 Bib Gourmand restaurants (9 new)

Bottiglieria 1881	2 Stars	Kraków
Arco by Paco Pérez	1 Star	Gdańsk
Giewont	1 Star	Kościelisko
Muga	1 Star	Poznań
NUTA	1 Star	Warsaw

MICHELIN GUIDE

Rozbrat 20	1 Star	Warsaw
Luneta & Lorneta Bistro Club	Bib Gourmand	Ciekocinko
Hewelke	Bib Gourmand	Gdańsk
Treinta y Trè	Bib Gourmand	Gdańsk
Folga	Bib Gourmand	Kraków
MOLÁM	Bib Gourmand	Kraków
Fromażeria	Bib Gourmand	Poznań
SPOT.	Bib Gourmand	Poznań
TU.REStAURANT	Bib Gourmand	Poznań
1911 Restaurant	Bib Gourmand	Sopot
Vinissimo	Bib Gourmand	Sopot
Alewino	Bib Gourmand	Warsaw
Ceviche Bar	Bib Gourmand	Warsaw
Kieliszki na Próżnej	Bib Gourmand	Warsaw
Koneser Grill	Bib Gourmand	Warsaw
Kontakt	Bib Gourmand	Warsaw
Le Braci	Bib Gourmand	Warsaw
Eliksir	Recommended	Gdańsk
Fino	Recommended	Gdańsk
Mercato	Recommended	Gdańsk
Niesztuka	Recommended	Gdańsk
Piwna47	Recommended	Gdańsk
Ritz	Recommended	Gdańsk
True	Recommended	Gdańsk
Tygle	Recommended	Gdańsk
Butchery & Wine	Recommended	Gdynia
Oberża 86	Recommended	Gdynia
Albertina	Recommended	Kraków
Amarylis	Recommended	Kraków
Artesse	Recommended	Kraków
Copernicus	Recommended	Kraków
Farina	Recommended	Kraków
Filipa 18	Recommended	Kraków
Fiorentina	Recommended	Kraków
Hana Sushi	Recommended	Kraków
Karakter	Recommended	Kraków
Kogel Mogel	Recommended	Kraków

MICHELIN GUIDE

NOTA RESTO by Tomasz Leśniak	Recommended	Kraków
Pod Nosem	Recommended	Kraków
Pod Różą	Recommended	Kraków
Szara	Recommended	Kraków
Zakładka	Recommended	Kraków
Zazie	Recommended	Kraków
Kropka.	Recommended	Kraków
Mazi	Recommended	Kraków
Nami Beef and Reef	Recommended	Kraków
62 Bar & Restaurant	Recommended	Poznań
A nóż widelec	Recommended	Poznań
Cucina	Recommended	Poznań
Delicja	Recommended	Poznań
Marino Bistrot	Recommended	Poznań
NOOKS	Recommended	Poznań
Papavero	Recommended	Poznań
PASODOBRE	Recommended	Poznań
Port Sołacz	Recommended	Poznań
The Time	Recommended	Poznań
Zen On	Recommended	Poznań
Café Xander	Recommended	Sopot
Fisherman	Recommended	Sopot
L'Entre Villes	Recommended	Sopot
Bez Gwiazdek	Recommended	Warsaw
Butchery & Wine	Recommended	Warsaw
Dyletanci	Recommended	Warsaw
elixir by Dom Wódki	Recommended	Warsaw
Epoka	Recommended	Warsaw
Europejski Grill	Recommended	Warsaw
hub.praga	Recommended	Warsaw
Muzealna	Recommended	Warsaw
Nolita	Recommended	Warsaw
Noriko Omakase	Recommended	Warsaw
The Farm	Recommended	Warsaw
Tuna	Recommended	Warsaw



MICHELIN GUIDE

The MICHELIN Guide Worldwide app for [iOS](#) and [Android](#) devices.



iOS



Android

<https://guide.michelin.com/>
<https://www.facebook.com/MICHELINGuideWorldwide>
<https://www.instagram.com/michelinguide>
<https://www.youtube.com/@MICHELINGuideInternational>

About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by The MICHELIN Guide. (www.michelin.com)

MICHELIN GROUP MEDIA RELATIONS

+33 (0) 1 45 66 22 22

7 days a week

www.michelin.com



@MichelinNews

112, Avenue Kléber, 75016 Paris