



PRESS RELEASE

MICHELIN GUIDE

Paris, 26th of June 2024

Croatia makes history with two MICHELIN Stars awarded in its 2024 selection

- **The MICHELIN Guide is revealing today its 2024 selection dedicated to Croatia**
- **For the very first time in the country, a restaurant receives two MICHELIN Stars**
- **93 restaurants are part of the selection, including 10 Starred establishments (including a new address), 11 Bib Gourmand (with the addition of a new restaurant) and 71 recommended (with 7 new ones)**

The MICHELIN Guide unveils today its selection of restaurants for the Croatian destination, which never ceases to charm travelers from all around the world with its authenticity and brightly colorful landscapes.

This 2024 vintage is a very special one for the MICHELIN Guide selection, with the first two Stars restaurant ever in the Croatian culinary history, demonstrating a constant evolution in the quality of the gastronomic offer, and the commitment of both chefs and professionals in the sector. With the addition of a new restaurant receiving a MICHELIN Star and the reconfirmation of no less than 9 restaurants already Starred last year, the Croatian culinary scene is more than ever showing its gourmet effervescence.

The restaurant « Agli Amici Rovinj » obtained two MICHELIN Stars

The Chef Emanuele Scarello and his young brigade crossed an historical stage in Rovinj by settling to the seacoast, on the modern and elegant Marina's elegant . A charming corner, with a large terrace and a wonderful view on the blue expanse and its leafy islands; and at dusk the church of Sainte-Euphémie adds to the charm. The kitchen is ruled by the resident and very talented chef Simone De Lucca who proposes two flavorful menus; "Rovinj" and "Istria", one maritime and the other land-based that are highlighting excellent local produce, and well-mastered technique.



GUIDE MICHELIN

Dubravkin Put – the new star brightening Zagabria

Tibor Valinčić, a talented chef, has helped accelerate the development of the whole restaurant; with his interpretation of cuisine combining technique, traditional gestures, and unique tastes in the service of harmony. At Dubravkin Put, from the name of the forest, we can find a fresh and flavorful Mediterranean cuisine with a tendency for raw fish, as the carpaccio of sea bass and beet, light and flavored. Among meat dishes - of the highest quality - there's a Kobe beef or a lamb chop from the island of Pag served with peas, shallots and thyme, a real delight. For those with a sweet tooth, we recommend the Louis XV dessert, with chocolate, foie gras and vanilla ice cream.

1 new Bib Gourmand is joining the 2024 selection

Fakin - Legrad

Since its opening years ago, this restaurant contributed to bring back to life Legrad village, in the north of Croatia. Situated next to the church, at the center of the village, it has a huge terrace, animated on hot summer evenings. The simple, elegant and modern aspect of the inside anticipates the cuisine, which proposes Croatian and Central Europe meals. You'll find local ingredients, flavorful, with a certain modernity and creativity degree of technique, everything at affordable prices. The smoked trout with horseradish mousse, barley popcorn and pumpkin oil is excellent.

7 new restaurants selected in the MICHELIN Guide

Wine Vault Restaurant – Levante Edition – Rovinj

This restaurant, which boasts a beautiful terrace, offers local cuisine, with ingredients from the region enhanced by oriental influences. Great attention is paid to food and wine pairing, with a wide range of local and sparkling wines, as well as a fine selection of champagnes.

Tekka by Lone – Rovinj

Whether in the charming summer garden or in the magnificent minimalist dining room, the Japanese restaurant of the ultra-modern Hotel Lone offers a meeting place between Istria and the Orient. The technique and recipes are Japanese, but the chef brings a local personality to the table. Our favorite dishes include duck breast with chicory, cooked to perfection and crispy skin, accompanied by a creamy umeboshi and pomegranate sauce, both sweet and savory.



GUIDE MICHELIN

Spinnaker – Porec

Chef Goran Hrastovčak learned everything at Heinz Beck's Pergola how to sublimate the ingredients of a dish. In the two tasting menus on offer, "Istrian Fables" and "Modern Tales", one more traditional and the other more innovative, the cuisine depicts the territory and its emblematic products: langoustines, squid, sea bass and Istrian beef. The lobster ravioli with Jerusalem artichokes and langoustine bisque are excellent. To top it all off, there's a view of Poreč' pier and a wine list that's not limited to the excellent products of Istria but represents the whole of Croatia and some other European regions with remarkable labels.

Torero - Zagabria

In the more touristic and lively old town of Zagabria, this restaurant welcomes its guests with a wall covered of plants and leaves symbolizing the Medvednica, a mountain range to the north of the capital, from which the cuisine draws its inspiration. Favoring local, mostly organic produce, the menu is colorful and creative, and seeks to awaken the senses by highlighting the different components of taste: sweet, sour, bitter... The sommelier will suggest Croatian wines to match the dishes. Enthusiastic, attentive and pleasant service completes the experience. Don't miss the risotto with Acquerello rice and the Torero version of cheesecake.

Zinfandel Food & Wine bar – Split

On a narrow street in the old town, this welcoming, lively restaurant is open for breakfast until dinner time, and offers a lively atmosphere with live music. The young Croatian chef offers an eclectic cuisine, combining Dalmatian and international influences. Homemade tonnarelli with Prošek wine, onion, garlic and shrimp sauce are excellent. The well-chosen wine list covers the whole country, with 15 wines by the glass.

Restaurant Mare - Trogir

Located on the island of Čiovo, 5-minutes walk from the historic center of Trogir, the restaurant is at the entrance of the Bifora Heritage Hotel, a 14th-century building renovated in 2016. Chef Robert Predag Zmire offers delicious cuisine based on premium products and a modern technique. Dishes are well-dressed and tasty, like the cuttlefish noodles with wild herb pesto, sea asparagus, lemon pearls and shrimp chips, or the very fresh sea bass ikejime served with a celery variant and parsley sauce. A warm and welcoming address, a little off the tourist trail. When the weather's fine, the intimate old stone patio is a charming spot.

Konoba Zijavica - Mošćenička Draga

In this charming fishing village, the sea is not only on your plate, but a few meters away from your table. Inside, you can watch the chef at work in the small open kitchen, but the real pleasure is to sit on the veranda by the sea, lulled by the movement of the waves. A seafood cuisine where the product is the real



GUIDE MICHELIN

protagonist, and be indulgent if something is missing from the menu - it all depends on the daily supply from local fishermen and the fishing season. Simple but delicious recipes: raw fish, pasta, fish and shellfish by weight, an Eden for lovers of extra-fresh seafood. As for the enchanting Mošćenička Draga, it's the ideal place to lounge on the beach or take a bike ride on the surrounding heights.

The 2024 MICHELIN Guide Croatia at a glance :

- 1 two MICHELIN Stars restaurant
- 10 one MICHELIN Star restaurants (1 new)
- 3 restaurants receiving a MICHELIN Green Star
- 11 Bib Gourmand (1 new)
- 71 restaurants are recommended by the MICHELIN Guide (7 new)

Stars

Agli Amici Rovinj	2 Stars	Rovinj
Restaurant 360	1 Star	Dubrovnik
Korak	1 Star	Jastrebarsko
LD Restaurant	1 Star	Korčula
Alfred Keller	1 Star	Mali Lošinj
Boškinac	1 Star	Novalja
Nebo by Deni Srdoč	1 Star	Rijeka
Monte	1 Star	Rovinj
Pelegrini	1 Star	Šibenik
Dubravkin Put	1 Star New	Zagreb
Noel	1 Star	Zagreb

Bib Gourmand

Batelina	Bib Gourmand	Banjole
Konoba Malo Selo	Bib Gourmand	Buje
Taj Mahal	Bib Gourmand	Dubrovnik
Konoba Vinko	Bib Gourmand	Konjevrate
Konoba Mate	Bib Gourmand	Korčula
Vuglec Breg	Bib Gourmand	Krapina
Fakin New	Bib Gourmand	Legrad
Alla Beccaccia	Bib Gourmand	Valbandon
Tač	Bib Gourmand	Zagreb

GUIDE MICHELIN

Beštija	Bib Gourmand	Zagreb
Izakaya	Bib Gourmand	Zagreb

Selected Restaurants

Meneghetti	selected	Bale
Morgan	selected	Brtonigla
San Rocco	selected	Brtonigla
Luciano	selected	Buje
Bugenvila	selected	Cavtat
Bistro Tavulin	selected	Dubrovnik
Dubrovnik	selected	Dubrovnik
Marco Polo	selected	Dubrovnik
Nautika	selected	Dubrovnik
Pjerin	selected	Dubrovnik
Proto Fish	selected	Dubrovnik
Stara Loza	selected	Dubrovnik
Vapor	selected	Dubrovnik
Zuzori	selected	Dubrovnik
Nicolo Polo	selected	Gradac
Mediterraneo	selected	Hvar
Dunav	selected	Ilok
Filippi	selected	Korčula
Zigante	selected	Livade
Badi	selected	Lovrečica
Mala Hiza	selected	Mačkovec
Matsunoki	selected	Mali Lošinj
Johnson	selected	Mošćenička Draga
Konoba Zijavica New	selected	Mošćenička Draga
Konoba Boba	selected	Murter
Marina	selected	Novigrad
Damir & Ornella	selected	Novigrad
Villa Ariston	selected	Opatija
Waldinger	selected	Osijek
Spinnaker New	selected	Poreč
Ribarska Koliba	selected	Pula
Cap Aureo	selected	Rovinj

GUIDE MICHELIN

Tekka by Lone New	selected	Rovinj
Wine Vault Restaurant - Levante Edition New	selected	Rovinj
BÔME	selected	Split
Dvor	selected	Split
Kadena	selected	Split
Konoba Fetivi	selected	Split
PiNKU fish & wine	selected	Split
Šug	selected	Split
Zinfandel Food & Wine bar New	selected	Split
ZOI	selected	Split
Zrno Soli	selected	Split
The Restaurant at Maslina Resort	selected	Stari Grad
Konoba Kala	selected	Supetar
Otok	selected	Supetar
Il Ponte	selected	Trogir
Konoba TRS	selected	Trogir
Restaurant Mare New	selected	Trogir
Jeny	selected	Tučepi
Konoba Buščina	selected	Umag
Bedem	selected	Varaždin
Zlatne Gorice	selected	Varaždin Breg
Mon Ami	selected	Velika Gorica
Konoba Tri Piruna	selected	Vodice
Foša	selected	Zadar
Kaštel	selected	Zadar
Balon	selected	Zagreb
Bistro Appetit by Marin Rendić	selected	Zagreb
Le Bistro Esplanade	selected	Zagreb
Boban	selected	Zagreb
El Toro	selected	Zagreb
Gallo	selected	Zagreb
ManO2	selected	Zagreb



GUIDE MICHELIN

Nav	selected	Zagreb
Pod Zidom	selected	Zagreb
Takenoko	selected	Zagreb
Tekka	selected	Zagreb
Theatrium by Filho	selected	Zagreb
Torero New	selected	Zagreb
Zinfandel's	selected	Zagreb

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 RELATION
+33 (0) 1 45 66 22 22



GUIDE MICHELIN

7 days out of 7

www.michelin.com

 [@MichelinNews](https://twitter.com/MichelinNews)

112, Avenue Kléber, 75016 Paris