



PRESS RELEASE

MICHELIN GUIDE

Paris, 11th December 2024

A New MICHELIN Star and Green Star for Hungary

- **The MICHELIN Guide Hungary 2024 selection has been revealed today, highlighting the best restaurants across the country**
- **The selection features 78 establishments, including one new MICHELIN Star, one new Green Star and five new Bib Gourmands**
- **10 other restaurants also join the selection**

Yesterday, Michelin unveiled its new selection of restaurants for The MICHELIN Guide Hungary 2024.

The 2024 edition of The Guide recommends a total of 78 restaurants: 34 located within Budapest and 44 situated outside of the capital. This includes 2 Two Star restaurants; 8 One Star restaurants (one newly promoted); 11 Bib Gourmand restaurants (four new additions and one promotion); and 57 other selected restaurants (including 10 additions). 5 restaurants are also highlighted with a Green Star – one of which is newly awarded.

"We are delighted to announce that 14 restaurants have joined the Hungarian selection for 2024," said Gwendal Poullennec, International director of The MICHELIN Guide. "It is especially encouraging that four of them enter the Guide with a MICHELIN Bib Gourmand distinction, which recognises their commitment to offering great quality cuisine at a great price. Of the 14 restaurants, five are located outside of the capital, which shows a positive trend for native chefs setting up in their home towns and villages rather than simply heading to the capital.

*"Highlights of this year's selection include the promotion of Pajta to One MICHELIN Star and the awarding of a Green Star to Natura Hill for its superb sustainable credentials. Our 'Opening of the Year', restaurant **Iszkor** in Mályinka, also deserves a special mention, as it really demonstrates what community spirit is all about."*

Two MICHELIN Stars

MICHELIN Stars are awarded to restaurants offering outstanding cooking, taking into account five universal criteria: the quality of the ingredients; the harmony of flavours; the mastery of techniques; the personality of the chef as expressed through their cuisine; and, just as importantly, consistency both across the entire menu and over time.



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Platán Gourmet in Tata and **Stand** in Budapest both retain their Two MICHELIN Star status for 2024.

One MICHELIN Star

Pajta in Óriszentpéter, already part of the Hungarian selection, is promoted to One MICHELIN Star. Its name means 'barn', which is where it all began for Flóra and Ferenc Kvasznicza – in the small barn beside the glass-fronted restaurant. The whole complex has a natural feel, from the beautiful meadow to the two-storey, nature-inspired forest lodges 1km down the road (they arrange transportation). Menus change with the seasons and perfectly reflect the area, championing produce from Órség in historical Hungarian dishes. Fermenting and pickling are a feature, adding a welcome punch to the flavour-packed creations. Favourite dishes of the MICHELIN Guide Inspectors included the polenta with mangalitsa bacon, cottage cheese and wild garlic; the tortellini with mushroom tea and pecorino; and the black apple salad pre-dessert. Neighbouring Austria and Slovenia join Hungary for a tri-country wine pairing experience which is certainly worth exploring.

Pajta joins the seven restaurants awarded One Star in the 2023 Guide, who all retain their distinction: Babel, Borkonyha Winekitchen, Costes, essência, Rumour and Salt in Budapest, and 42 in Esztergom.

Bib Gourmand

The Bib Gourmand award highlights restaurants which offer good quality food at a great price. For 2024, one restaurant is promoted from the main selection, while four new restaurants join the Guide directly with a Bib Gourmand.

Part of the Platán complex in Tata – which also includes a hotel and spa – the charming **Platán Bisztró** sits within the same historic castle outbuilding as Two MICHELIN Starred Platán Gourmet. Inside has a pleasingly relaxed, contemporary style, while in summer guests can dine beneath the branches of a 230-year-old plane tree on a charming stepped terrace which borders the lake. The concise menu sees robust Hungarian dishes given a refined bistro-style makeover while still staying true to their roots. The MICHELIN Guide Inspectors' favourite dishes included the duck with Jerusalem artichoke and sesame bread, and the picture-perfect lemon bergamot tart with homemade ice cream.

Set within Budapest's former Goldberger textile factory, **Goli** refers to the nickname the locals gave to this historic building. It's a small place with a simple terrace and a colourful, cramped interior, but it's gloriously friendly – and positive vibes simply pour out of the kitchen. Guests can sit at the counter to talk with the chefs, who are eager to guide them through the menu of fresh, tasty Middle Eastern favourites. The MICHELIN Guide Inspectors complimented the vibrant



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salads, the green beans with chilli and lemon, and the charred entrecote with tahini. Deliciously fruity soft drinks and cocktails enhanced their experience.

A heartening success story, **Iszkor** sits in the small village of Mályinka in the Bükk Mountains. A former pub, it's now a cosy neighbourhood restaurant run by Adam and Luca, which is located in Adam's home village. The generously proportioned, country-style dishes change with the seasons and use every part of the ingredient; the MICHELIN Guide Inspectors loved the mangalitsa terrine with courgettes and lettuce from the garden. Iszkor couldn't be a bigger part of the community: they use produce grown by the locals, in turn helping them make a living; they bring the village together by hosting live music and cinema nights; and they even have their own ice cream parlour.

Even on their first visit, guests will be greeted as if they're regulars at **N28 Wine and Kitchen in Budapest**, which immediately sets a cheerful tone. The welcoming team come, in part, from the Bock Bisztró stable – and they know how to look after their diners. The surroundings might be modern, but there's a traditional element to the menu, which looks to the Hungarian larder for its base. Expect seasonally changing dishes, with the MICHELIN Guide Inspectors' favourites including a tasty vichyssoise soup, juicy wild boar and a delicious poppy seed cake. 95% of the wines are Hungarian, and everything comes at a great price.

If you're in eastern Hungary, it's worth heading over to the ultra-modern **Újváros Bisztró** in Szarvas, which sits on the banks of the Holt-Körös River. It occupies a space on the ground floor of a modern office building and is accessed via steps that lead to the river path, where there's also a charming terrace with views of Bolza Castle. The menu showcases refined Hungarian dishes presented in a modern style, with catfish a feature, as well as steaks from Hungary, Uruguay and Australia (Wagyu). The MICHELIN Guide Inspectors were fans of the catfish stew with cottage cheese pasta and roasted bacon, as well as the rigo janos for dessert. The interesting selection of Hungarian wines is helpfully arranged by region.

These join the six restaurants that retain their Bib Gourmand awards from last year: Anyukám Mondta, Encs; Casa Christa, Balatonszőlős; Kistücsök, Balatonszemes; Macok, Eger; Morzsa, Pécs; Sparhelt, Balatonfüred.

Main Selection

57 restaurants feature in the main selection this year, with 10 joining the selection for the first time:

Alelí, Budapest

Bilanx, Budapest

Cut & Barrel, Budapest

Füge, Biatorbágy

KOLLÁZS, Budapest



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SHO TIHANY, Tihany
Szaletly, Budapest
Teyföl, Szentendre
VIRTU, Budapest
Zazie Bistro, Budapest

Elegant, high-ceilinged **Aleli** sits within the newly opened Dorothea Hotel in the heart of Budapest. With its romantic air, it's the perfect place for a date, and diners dress accordingly. Italian favourites are the order of the day – the MICHELIN Guide Inspectors loved the spaghetti cacio e pepe, as well as the generously proportioned tiramisù. Much of the produce is imported from Italy and authentic flavours shine through.

Located in an old townhouse midway between Budapest's Széchenyi Chain Bridge and St. Stephen's Basilica, **Bilanx** takes a fresh, modern approach to dining out. It's sparsely decorated, with varnished wooden chairs set at white-tile-topped tables, and neon light strips create glowing archways above. Hungarian produce combines with classical French techniques on the menus. The MICHELIN Guide Inspectors particularly enjoyed the mangalitsa pork with choron sauce and parsley root cream.

Cut & Barrel sits in a lovely warehouse conversion on the edge of Budapest and comprises a stunning wine shop, an impressive bar, a large dining room with a terrace and a smaller anteroom offering counter dining. Cooking has a strong Latin American base but it's their own charcuterie and succulent steaks from the Jospér grill that lead the way. The MICHELIN Guide Inspectors loved the salami, as well as the strip loin with chimichurri sauce.

Füge sits in the sleepy village of Biatorbágy and has a great story to tell. Most people would simply mourn the loss if their favourite village restaurant closed – but not Edina and Csaba. Instead, they bought it and gave it a smart, modern makeover. Colourful cooking focuses on traditional Hungarian flavours that are blended with restrained creativity, and herbs and flowers add freshness to the rich flavours. The braised mangalitsa stew with filled aubergine tempura was a particular hit with the MICHELIN Guide Inspectors.

The **Four Seasons Gresham Palace Budapest** hotel is a beautiful art nouveau building set in the heart of the city, directly opposite the Széchenyi Chain Bridge – and its restaurant **KOLLÁZS** is the perfect place to dine when visiting the area. The relaxed, cosy atmosphere is matched by a menu of familiar French brasserie classics, with a few Hungarian dishes thrown in. The MICHELIN Guide Inspectors enjoyed the steak tartare which was made at the table, the roast chicken for two carved in front of them, and the rum baba for dessert.

SHO Tihany comes from the owners behind Budapest's Mák. It sits within a small hotel in the village of Tihany, on the north side of Lake Balaton, and is accessed



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via a narrow lane. The best spot to dine is out on the terrace, which affords wonderful views across the lake. Classic dishes found in Hungarian inns – or csardas – provide the inspiration for the menu, but the recipes are lightened and refined. The MICHELIN Guide Inspectors enjoyed the regional petyek soup, as well as the floating island made with locally crafted lavender honey.

Whether it's for a drink, a snack or a full meal, **Szaletly**, a neighbourhood spot on the edge of Budapest, offers a pleasingly laid-back vibe. It's a spacious place, with a large terrace-cum-garden, but the efficient team cope well with the numbers. Dishes offer a diverse range of influences, but always have a Hungarian heart. The MICHELIN Guide Inspectors found the tasting menus with matching wines worth ordering, and particularly enjoyed the delicious gödöllő chicken breast and the esterházy for dessert.

Owners Brigi and Bence have created what they feel is their perfect restaurant in **Teyföl**. The restaurant sits within a characterful period building on a narrow cobbled street in Szentendre Old Town, and its bright, modern bistro-style interior provides a complete contrast. Multiple flavours, textures and colours come together in classically based dishes with a well-restrained level of creativity, with the MICHELIN Guide Inspectors finding comfort in the confit chicken pancakes and the 'gypsy-style' roast.

Located on the 28th floor of the tallest building in Budapest, **VIRTU** affords stunning views out over this historic city and the River Danube. The menu offers something for everyone, with a pleasing mix of modern and classical dishes, and a fine selection of wines. The MICHELIN Guide Inspectors particularly enjoyed the catfish with river prawns and the mangalitsa chop with fresh pickles.

Zazie Bistro also sits within the same MOL Campus building and offers some great views out over the city, especially from the terrace. The chef's experience shines through in well-executed, classically inspired, rustic dishes. The MICHELIN Guide Inspectors loved the peach and quinoa chilled fruit soup, as well as the top-class schnitzel with deliciously creamy potato salad.

Green Stars

The MICHELIN Green Star highlights restaurants within The MICHELIN Guide selections which are at the forefront of the industry when it comes to their practices regarding sustainable gastronomy. These restaurants 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.



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This year's recipients are:

Natura Hill, Zebegény – New
Graefl Major Kétútköz, Poroszló
Onyx Műhely, Budapest
Salt, Budapest
Villa Kabala, Szigliget

Hungary's new Green Star for 2024 is the sustainably led **Natura Hill**. Here, the kitchen follows a natural, 'slow food' ethos, with ingredients from their nearby farm and the local area underpinning the cooking, and menus evolving twice a day as new produce arrives. The resulting dishes are fresh, unfussy and vibrantly flavoured – delivered via a 'Spontaneous Bistro Lunch' in the middle of the day and in a tasting menu format in the evening. The MICHELIN Guide Inspectors really felt the spirit of the Green Star in the delicious green bean soup and the millet with apricots. And that's not all Natura Hill has to offer: the two-hectare estate high up on a hill affords breathtaking Danube Bend views, which become all the more special at sunset. An overnight stay in their bedrooms is a must, with the holistic experience including a sauna and wellness centre.

Special Awards

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

This year's winners are:

Opening of the Year Award – Ádám Pohner (at restaurant **Iszkor** in Mályinka), for his great value Hungarian dishes which are prepared with love and care and are generous in both flavour and spirit. In such a short space of time, he and his partner Luca have gained the hearts of the local community, bringing them together in many different ways. Firstly, they have created a sustainable mini ecosystem, with the locals supporting them by supplying produce, which in turn helps the villagers make a living themselves. Secondly, they have given the community a place to meet, with open-air cinema screenings, live music events and a Christmas Fair all on the annual agenda.

Young Chef Award – Levente Lendvai (at restaurant **VIRTU** in Budapest), for his pleasing mix of modern and classically based dishes. At just 27 years old, Levente already has a true understanding of flavours, balance and the care required to serve something special to every guest. Quality is a watchword here and his skilled techniques and judicious seasoning result in flavour-packed dishes that are a joy to eat. Hungarian flavours are to the fore in dishes like a lightly smoked fillet of catfish with plump river prawns, served in creamy buttermilk sauce and cut with a vibrant herb oil.



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Service Award – Ivett Lisztes and the Team at N28 Wine and Kitchen in Budapest, for their outstanding welcome. From the moment guests step through the door they are treated as regulars, with an extremely warm and genuine welcome that brings a smile to everyone’s faces and sets the tone for proceedings. The core members of the team come from the former Bock Bisztró and their experience shines through and permeates into the newer recruits. Service remains professional at all times, but also comes with an infectious sense of humour, and guests can’t help but leave here feeling happy.

Sommelier Award – Mátyás Székely (at restaurant **42** in Esztergom) for his impressively curated wine cellar that oenophiles will love. Having started at restaurant 42 in March 2024, Mátyás has revamped the wine offering and made it his own. He has a strong knowledge of his subject and, when he feels a particular wine would match a dish, gently encourages guests to select the best pairing. He asks the right questions, listens carefully to diners’ responses, and is gentle and endearing in his approach. He also presents the options with passion and clarity, making even the less-experienced feel at home.

The 2024 MICHELIN Guide Hungary at a Glance

- 78 restaurants recommended in total, including:
- 2 Two MICHELIN Star restaurants
- 8 One MICHELIN Star restaurants (1 newly promoted)
- 11 MICHELIN Bib Gourmand restaurants (1 newly promoted, 4 newly added)
- 5 MICHELIN Green Star restaurants (1 newly promoted)

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

The full MICHELIN Guide Hungary 2025 restaurant selection is available on The MICHELIN Guide website and on the free MICHELIN Guide App, where users can research restaurants via their locations, cuisine types or additional features.

The Hungary restaurant selection is joined by The MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Hungary 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 through The MICHELIN Guide. The selection for Hungary features the country's most spectacular hotels, like the aforementioned **Natura Hill Zebegény** with its stunning views, the art nouveau wonder that is the **Four Seasons Hotel Gresham Palace Budapest** and the charmingly historic **Platán Manor**, alongside the delightfully restored **BOTANIQ Castle of Tura** and the all-encompassing Avalon Resort & SPA.

You will find the complete coverage of the ceremony [here](#)



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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)

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