



PRESS RELEASE

MICHELIN GUIDE

Paris – October 24th, 2024

The second edition of The MICHELIN Guide Latvia has been launched

- One new MICHELIN Star is awarded
- Five new restaurants join the main selection
- The existing Bib Gourmand and Green Star restaurants all retain their distinctions

Michelin is pleased to present the second edition of The MICHELIN Guide Latvia. The MICHELIN Guide Inspectors have spent another year travelling the country in search of its best restaurants, with six new establishments joining the selection.

In total, The MICHELIN Guide Latvia 2025 recommends 31 restaurants, including two honoured with One MICHELIN Star, three awarded with a Bib Gourmand for their great value dining, and one holding a MICHELIN Green Star for its role-model sustainable approach.

Gwendal Poullennec, International Director of The MICHELIN Guides said: *"We are delighted to welcome six new restaurants to The MICHELIN Guide Latvia selection. Each is a worthy entry in its own right, but the highlight has to be the intimate JOHN Chef's Hall in Riga, which joins the Guide with a MICHELIN Star for its flavoursome modern cooking that showcases regional ingredients and perfectly mirrors the changing seasons. Another restaurant worth a special mention is BABO. A relatively new opening it brings something really different to the Latvian dining scene with its authentic Georgian cuisine and wines."*

One New MICHELIN Star Is Awarded

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.

JOHN Chef's Hall in Riga enters the selection with One MICHELIN Star, which is no mean feat. Set beside existing Michelin-recommended restaurant JOHN in the A22 Hotel, it's an intimate spot with just four tables and 10 seats. The room overlooks the kitchen pass, where you can watch the chefs preparing a tasting menu that reflects both the country and the seasons. Cooking is modern and also playful in places, but never at the expense of flavour, with all ingredients treated with equal reverence and understanding. The chefs present and explain the dishes



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themselves and it's worth opting for the bespoke wine pairings. The MICHELIN Inspectors were well looked after by the chatty team and particularly enjoyed the cured pikeperch with cucumber, dill emulsion and rhubarb, as well as the strawberries three ways with lemon verbena ice cream.

JOHN Chef's Hall joins Max Cekot Kitchen, which retains its One MICHELIN Star for another year. The eponymous owner of this sophisticated restaurant on the edge of the city gives a nod to Latvia's culinary heritage, while bringing together many different elements in a creative surprise menu. The MICHELIN Inspectors love Max's use of homegrown ingredients and the way he finishes many of his dishes tableside, creating plenty of engagement and interaction.

Five Restaurants Are Added To The Main Selection

The MICHELIN Inspectors were delighted to add five Riga restaurants to the Latvian selection this year.

The latest restaurant from an experienced chef-owner, the bustling **B7** has a pleasingly rustic, homely feel and a relaxed atmosphere to match. The owner both cooks for and serves the guests himself, offering flavoursome modern dishes that take their influences from around the globe. The MICHELIN Inspectors recommend sharing four dishes between two or opting for the tasting menu – either approach offers a great range of flavours. Highlights from their meals included ceviche of salmon with saffron and habanero sauce, as well as a delicious hazelnut tiramisu. The desserts as a whole are not to be missed and the wine list offers great value.

Having only opened in summer 2024, **BABO** is currently something of a lesser-known gem. It was set up by a pair of experienced restaurateurs and it's one owner's home country of Georgia that informs the menu. It's split between two rooms and a smart terrace, with the main room housing a pizza oven – where the delicious breads are cooked – as well as a charcoal grill which adds a lovely flavour to the various meats and fish. The MICHELIN Inspectors loved this different style of cuisine and suggest ordering two dishes each to share – their favourites include the beef and pork khinkali (*dumplings*); the salmon in bazhe (*walnut*) sauce; and the chicken tabaka with salt and lemon. The superb wine list showcases a great mix of classic and modern Georgian wines to accompany the cooking.

As you'd expect of a bar, wines lead the way at **LOWINE**, which is located on the very edge of the city. Inside it has a rustic look and a laid-back feel, and for warmer days there's an enclosed rear courtyard. The appealing, keenly priced wine list keeps natural options to the fore and changes weekly, providing plenty of interest for the regulars. Similarly, the menu also lists something for everyone, from the traditional to the modern, with an extensive brunch menu offered earlier in the day and the likes of salmon with ponzu sauce followed by entrecôte with



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herb cream in the evening. The MICHELIN Inspectors loved that the regularly changing wines were available by the glass.

The small but luxurious Grand Palace Hotel plays host to elegant restaurant **Seasons**, as well as to a supremely comfortable adjoining bar which comes packed with antiques and fine artwork – the perfect place to either start or end the night. Seasonal dishes showcase Latvian produce where possible and are themed around the world's greatest painters. The MICHELIN Inspectors found the wonderfully lightly smoked trout with béarnaise sauce a joy to eat, as well as the toffee pudding with buttermilk sorbet to finish. The wine list offers some premium bottles at premium prices, and the plush bedrooms come Michelin-recommended too.

The sumptuous **Stage 22** sits on the top floor of the Grand Hotel Kempinski Riga and affords superb views out over the park and the city skyline. Start with a drink in the chic cocktail bar or out on the lovely narrow terrace to make the most of this outlook, then settle into plush chairs to enjoy a procession of wide-ranging Asian dishes. Some favourites of the MICHELIN Inspectors were the spicy tuna roll, the crispy vegetable tempura with dashi sauce and the Argentinian beef fillet with shallot cream. This is an ideal place for celebrating and guests are looked after with consummate ease by the professional team.

All Bib Gourmands Retain Their Awards

The Bib Gourmand award highlights restaurants within the selection which offer good quality food at a great price. For 2025, all three of the restaurants previously awarded a Bib Gourmand retain their distinction. Located in Riga, all of them offer something unique and distinct from one another.

Milda is an unassuming-looking restaurant with warm service and a great value menu. Here, traditional recipes from Latvia and neighbouring Lithuania take the lead, but the dishes have a light, modern touch and contemporary presentation. The dumplings – be it the Latvian pelmeni or Lithuanian cepelinai – are a hit.

Shōyu is a tiny little shop serving classic ramen dishes comprising homemade noodles, rich, full-flavoured broth and a range of different ingredients. Rice bowls are available too, along with starters that are great to share. Service is sweet and the room has an appealing buzz.

Snatch completes Riga's Bib Gourmand trio. With its floor-to-ceiling windows and faux-industrial styling, it's one of the capital's most stylish spots. The authentic Italian cooking features some terrific homemade pastas; the staff are bright and breezy; and the upbeat soundtrack and bespoke cocktail list help contribute to the lively mood.

One Restaurant Highlighted with a Green Star



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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.

We are delighted to announce that the first Latvian restaurant to be awarded a MICHELIN Green Star, **Pavāru māja**, retains its distinction for 2025. Here, the menus are informed by what's available each day, with their raised beds and foraging trips providing the kitchen with vegetables and herbs, and the rest of the produce sourced locally. Guests are also encouraged to relax in their lovely nature observation garden – a place to sit back, listen and watch – before taking time to really savour their meal.







The Latvian 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 Latvia 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 Latvia restaurant selection is joined by The MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Latvia 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 2025 MICHELIN Guide Latvia Restaurant Selection At A Glance

- 31 restaurants recommended in total, 6 of which are new, including:
- 2 One MICHELIN Star restaurants, 1 of which is new
- 3 MICHELIN Bib Gourmand restaurants
- 1 MICHELIN Green Star restaurant

Restaurant	Distinction
JOHN Chef's Hall (New)	
Max Cekot Kitchen	
Milda	
Shōyu	
Snatch	
Restaurant	Distinction
3 Chefs	Selected
36.Line	Selected
Akustika	Selected
B7 (New)	Selected
BABO (New)	Selected
Barents	Selected
Barents Cocktail & Seafood Bar	Selected
Chef's Corner	Selected
COD	Selected
Entresol	Selected
Ferma	Selected
H.E. Vanadziņš	Selected
JOHN	Selected
Kest	Selected
Le Dome	Selected
LOWINE (New)	Selected
MO	Selected
Neiburgs	Selected
Pavāru māja	Selected + 
Riviera	Selected
Seasons (New)	Selected
Stage 22 (New)	Selected
Tails	Selected
TAURO	Selected
Whitehouse	Selected
ZOLTNERS	Selected



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