



PRESS RELEASE

MICHELIN GUIDE

MICHELIN Guide Serbia 2025 welcomes two new Starred restaurants

- **The 6th edition of the MICHELIN Guide Serbia 2025 highlights 23 restaurants**
- **For the first time, two restaurants are awarded their first MICHELIN Star**

Michelin today unveiled the 2025 selection of the MICHELIN Guide Serbia. This selection celebrates the efforts of an entire profession that continues to elevate the quality of the gastronomic offerings of this Balkan country.

Among the 23 restaurants featured in this sixth edition, the MICHELIN Guide's inspectors awarded their first MICHELIN Star to two establishments.

"Year after year, Serbia stands out for its dedication and pursuit of excellence, earning its place among Europe's most renowned gastronomic nations," said Gwendal Poullennec, International Director of the MICHELIN Guide.

"The remarkable work achieved by the local culinary scene in recent years reflects a strong commitment to showcasing the country's heritage, its products, and its traditions, all while embracing an increasingly professional and conscientious approach," added Gwendal Poullennec.

Two Restaurants Receive Their First MICHELIN Star

The **Langouste** restaurant in Belgrade has been awarded a MICHELIN Star. Ideally located in the heart of the city, it offers diners a breathtaking view of the Sava River. Chef Marko Đerić and his team deliver exceptional cuisine that highlights local production. Sourced from their own biodynamic garden on the outskirts of the Serbian capital, their dishes embody a deep commitment to seasonality. With international experience and a culinary education in Italy, the chef brings a gastronomic offering that reflects the significance of Belgrade itself. The result? Plates that elevate local flavors with generosity and subtlety.

Situated in the heart of the Vojvodina region, in Novi Slankamen, about 60 kilometers northeast of the capital, the **Fleur de Sel** restaurant has also received its first MICHELIN Star. Serbian-born chef Nikola Stojaković, who trained in France, and his team craft a menu infused with transalpine flavors delivered with great finesse. The restaurant's large windows provide diners with a stunning view of the Danube River.

The 2025 Selection

The 2025 MICHELIN Guide selection also highlights other exciting new additions. In Novi Beograd, the modern part of the capital, GiG—a venue created by the Emperor winery—offers a unique space entirely dedicated to wine tasting. In the kitchen, the chef designs modern, personalized dishes deeply connected to the territory, using ingredients sourced from a biodynamic garden.

MICHELIN Guide inspectors were also impressed by the authenticity and excellent value for money of two restaurants already recognized with a Bib Gourmand in Belgrade.

Istok: A restaurant showcasing exotic dishes with flavors inspired by Southeast Asia.

Iva New Balkan Cuisine: A venue offering numerous locally inspired dishes with a light, modern twist, perfect for contemporary palates.

m Restaurants

Fleur de Sel New	Novi Slankamen	Modern Cuisine
Langouste New	Belgrade	Modern Cuisine

= Restaurants

Istok	Belgrade	Vietnamese
Iva New Balkan Cuisine	Belgrade	Modern Cuisine

Selected Restaurants in Belgrade

Bela Reka	Traditional Cuisine
Comunale Caffè e Cucina	Italian
Ebisu	Japanese
Enso	Creative
GiG New	Modern Cuisine
Gušti mora	Seafood
Homa	Creative
Klub Književnika by Branko Kisić	Balkan
L'Adresse	European
Legat 1903	Modern Cuisine
Magellan	Modern Cuisine
Metropolitan	International
Mezestoran Dvorište	Mediterranean Cuisine
Na Čošku	Balkan
Pinòt	Modern Cuisine
Salon 1905	Modern Cuisine
SkyLounge	International
The Square	Modern Cuisine
The Twenty Two	International



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