

Krakow restaurant with two Michelin stars

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The process of selecting establishments for the world-famous and respected Michelin Guide has now been completed. Based on verification and inspectors' evaluations, three restaurants in Poland were awarded the prestigious "stars", seven received the Bib Gourmand title, and no less than 39 were recommended. The Michelin plaque award ceremony will be held on 27 June in Poznan. Two stars were awarded to the Bottiglieria 1881 restaurant in Krakow.

As a prelude to selecting the best venues selected according to their high standards, Krakow, Poznan, and Warsaw were chosen in the city selection stage. Next, in accordance with the terms of the agreement reached between the Michelin Guide and the Polish Tourism Organisation, the inspectors set off across Poland, giving the entire catering industry of Poland's largest cities an opportunity to present themselves in the best light and be included in the elite group of establishments guaranteeing the greatest culinary experience. In the final stage, a summary is produced and the top establishments receive the prestigious awards - Michelin Stars and Bib Gourmand.

"I sincerely congratulate the restaurants recognised and given awards by the Michelin Guide, which naturally become the gastronomic ambassadors of Poland. This is a special moment for the Polish brand and its growth, as well as for the development of this type of tourism in the international market. I believe the venues and chefs will provide guests looking for an authentic yet refined culinary experience with the best Polish hospitality. Their efforts also set a standard that the domestic food industry will strive to reach. It is worth noting that apart from the largest Polish cities, recognition was given to Kościelisko, which has rich culinary traditions in Podhale," reveals **Andrzej Gut Mostowy, Secretary of State at the Ministry of Sport and Tourism, Prime Minister's Plenipotentiary for Polish Brand Promotion.**

The Michelin Guide has been on the market since 1900 and is considered the most important culinary guide in the world. It is number one in terms of sales, as well as history and reputation. This edition of the Michelin Guide covers 62 regions and cities, of which no less than thirty are located in Europe.

"19 June 2023 was a remarkable date for restaurant owners in three cities - Warsaw, Krakow and Poznan. This is a landmark in the history of Polish gastronomy. The selection made in the 2023 Michelin Guide confirmed that Poland is among the countries that care about Europe's gastronomic cultural heritage. I congratulate all the restaurant owners who received awards, and words of special recognition go to the debutants in the global Michelin family and to the 'stars' of Polish gastronomy. It is prestigious to be part of the Michelin Family, but it also means a commitment to verify the gastronomic standard of a chef every year. It is also a great opportunity to share know-how in international projects reserved for those who have received awards," says **Maciej Dobrzyniecki, CEO of the Polish Academy of Gastronomy and exclusive partner of the Michelin Guide in Poland.**

The Red Guide is based on an elaborate system of symbols to describe each venue. In addition, a list of three of their culinary specialties is placed next to restaurants marked with a star. Michelin uses



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anonymous inspections in creating its guides, and does not charge for listing a venue, but claims the right to visit it on average once every eighteen months to update the rating.

“Today marks the beginning of a whole new chapter in Poland’s gastronomic tourism. The Michelin Guide brand and its recommendations are an invaluable magnet for cuisine lovers not only from Europe, but from around the world. This collaboration entered into by the Polish Tourism Organisation greatly strengthens our promotional activities, and in this type of travel, is even a culmination of those efforts. The domestic culinary industry is one of the main themes in our ongoing campaigns. We can certainly acknowledge that a combination of unforgettable tourist and palate experiences is an exquisite combination,” says **Rafał Szmytke, CEO of the Polish Tourism Organisation.**

There are many benefits to collaboration between the Polish Tourism Organisation and the Michelin Guide. Development of infrastructure and transportation, promotion of regional culinary traditions and the local food market, attraction of investors in the hospitality industry, higher quality of services, prestige of Polish cities around the world, and interest on the part of foreign tourists - these are just some of numerous expected effects.

“In the difficult process of applying for awards, it is not insignificant that the local food industry is developed by the best professionals. Warsaw undoubtedly has this asset, as can be seen for instance by the fact that it was Warsaw’s Atelier Amaro, as far back as in 2013, that was the first Polish restaurant to be listed in the guide. A destination has to communicate those differentiators, special and unique features, that make destinations stand out from dozens or even hundreds of others. Something like this is extremely important. We are also pleased that some of the awards went to our association’s member restaurants, as it is with them that we will jointly build an attractive service range and promote our city,” explains **Barbara Tutak, CEO of the Warsaw Tourism Organisation.**

“Today’s Krakow is a culinary macrocosm. It is made up of people who have decided to pursue their professional dreams in the historic heart of Poland, and are doing so with fantastic results! No less than eighteen restaurants in Krakow were included in this year’s edition of the Guide. It was Krakow’s Bottiglieria 1881 restaurant that was the first in the country to receive two stars in the famous Red Guide. This is the best confirmation that the gastronomy is an important asset for which Krakow is worth visiting,” says **Elżbieta Kantor, Director of the Tourism Department of the City of Krakow.**

The inclusion of Warsaw, Krakow and Poznan in the promotion of the international publication is also an opportunity for development for personnel in the gastronomy industry. While constantly striving to keep up with current trends and visits from guests and inspectors who demand the ultimate sensations on the palate, personnel in the gastronomy industry have to constantly expand their knowledge and improve their skills.

“This is a great honour for Poznan and our gastronomy. We are bursting with pride that Poznan restaurants making their debut, especially the Michelin Star winner, have joined the elite group of those recognised in the Guide for their excellent quality. I am sure that this award will enable Poznań to become a destination for many tourists precisely because of the culinary services on offer, and the



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fact that the capital of Wielkopolska region is becoming ‘the capital of Polish gastronomy’ will no longer come as a surprise to anyone,” **adds Jan Mazurczak, CEO of the Poznań Local Tourism Organisation.**

Restaurants recognized in the Michelin Guide:

- **Two stars:** Bottiglieria 1881 (**Krakow**)
- **One star:** Muga (Poznan), NUTA (Warsaw)

Bib Gourmand:

- **Warsaw:** alewino, Kieliszki na Próżnej, Koneser Grill, Le Braci
- **Poznan:** Fromażeria, TU.RESTaurant
- **Krakow:** MOLÁM

Recommendations:

- **Warsaw:** Bez Gwiazdek, Butchery & Wine, Concept 13, Dyletanci, elixir by Dom Wódki, Epoka, Europejski Grill, Hub.praga, Kontakt, Muzealna, Nobu Warsaw, Nolita, Rozbrat 20, Szóstka
- **Poznan:** 62 Bar & Restaurant, A nóż widelec, Delicja, NOOKS, Papavero, SPOT., The Time, Zen On
- **Krakow:** Albertina, Amarylis, Artesse, Copernicus, Farina, Filipa 18, Fiorentina, Hana Sushi, Karakter, Kogel Mogel, NOTA_RESTO by Tomasz Leśniak, Pod Nosem, Pod Różą, Szara, Zakładka, Zazie
- **Kościełisko:** Giewont

<https://playkrakow.com/en/vod/vod.7683-krakowska-restauracja-podbila-swiat?fbclid=IwAR27Z-Tc8dyN-hdyEZjShbC0nfEYhXEgMIAUmXGWRpJgqb4kQ10jarfklk>