



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt – November 3rd 2022

## **Stars shine bright in the Hungarian skies with the MICHELIN Guide Hungary 2022**

- **This inaugural edition of the MICHELIN Guide Hungary recommends 62 restaurants**
- **2 new two MICHELIN Stars and 2 new one MICHELIN Star restaurants join this first country-wide selection**
- **4 restaurants receive a MICHELIN Green Star for their commitment to sustainable gastronomy**

The MICHELIN Guide has been present in Budapest since 1992, however the MICHELIN inspectors have been closely monitoring the rest of the country for several years. Today, they are delighted to reveal the first MICHELIN Guide to Hungary as a whole, with new MICHELIN Stars, both culinary and Green, as well as new gems for gourmets to discover.

*"We're pleased to reveal this first MICHELIN Guide selection to Hungary, showing that talent really is everywhere in the country. Our inspectors have been impressed by this culinary destination, and with 62 restaurants highlighted across 34 towns and villages outside of Budapest, there's plenty to celebrate.",* said Gwendal Poullennec, International Director of the MICHELIN Guides. *"Our inspectors have experienced a culinary landscape full of authenticity and tradition, led by talented and creative professionals proud of their culture, who are refining these time-honoured recipes to impress gourmets and travellers from around the world. All 62 restaurant teams can be very proud to be part of this MICHELIN Guide selection."*

The 2022 selection for the MICHELIN Guide Hungary sees **two restaurants receive two MICHELIN Stars:**

- **Platán Gourmet (Creative) New Two Star:**  
*Hidden in the cellars beneath the walls of the castle, Chef István Pesti oversees a small team in this intimate restaurant, where the open kitchen is a feature. Dishes are creative and precise, delivering sophistication through the use of perfectly balanced flavours and textures, and this refinement has been recognised with the award of Two MICHELIN Stars, putting the restaurant firmly on the international culinary map.*



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- **Stand (Modern cuisine) New Two Star:**

*The heart of chef-owners Tamás Széll and Szabina Szulló's elegant restaurant is the glass-fronted kitchen; here they work closely with their team to create attractive dishes that deliver considerable depth and sophistication. The passion and respect they show for their Hungarian heritage is infused into every dish and the result is skilfully and sympathetically balanced dishes that, whilst modern, display the wonderful traditional tastes and textures of Hungarian cuisine, and this is what impressed the inspectors.*

### **7 restaurants receive one MICHELIN Star:**

- **42 (Modern cuisine) New Star:**

*Ádám Barna made the move from restaurant St Andrea in Budapest to this town in the north of the country, and has already made quite a name for himself. A townhouse with a modern makeover provides the backdrop, and diners can choose between two tasting menus that combine tradition with modernity. Ádám's respect for Hungary's roots is revealed in dishes that are creative, sophisticated and sometimes playful, but always full of flavour.*

- **Rumour (Creative) New Star:**

*Having secured his first MICHELIN Star as Head Chef at Taian Table in Shanghai, Jenő Rácz had a desire to return home to Hungary, and open his own restaurant. The setting, a counter wrapped around an open kitchen, allows diners to appreciate the calm and assured passion this chef demonstrates. Here the 11 course tasting menu of creative, modern dishes demonstrates sophistication and perfect balance.*

- **Babel (Modern cuisine):**

*Babel represents the perfect blend of tradition and modernity. Its walls still show marks from the 1838 Great Flood of Pest, yet it's also a chic, stylish place thanks to passionate owner Hubert Hlatky-Schlichter. Cooking follows in a similar vein: the multi-course tasting menu comprises refined, delicate modern dishes with subtle, carefully balanced flavours, which at the same time exhibit references to their Hungarian heritage.*

- **Borkonyha Kitchen (Modern cuisine):**

*This unassuming-looking restaurant sits not far from the Basilica, and while its traditional dining room may not promise all that much, to pass it by would be a mistake. The kitchen here sources top-class ingredients, treats them with the utmost respect and allows them to shine. Subtle Hungarian*



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*influences run throughout dishes which are well-conceived and skilfully executed, and have a notable intensity of flavour. Wines are key here too: they offer 100 labels, including around a quarter by the glass.*

- **Costes (Modern cuisine):**

*Elegance and sophistication lead the way at Costes, from the smart décor to the well-orchestrated service. Ask for a seat to the front of the main room for a feeling of space, then enjoy the eager anticipation as the sommelier presents an exceptional, mostly Hungarian wine selection. The modern six-course tasting menu skilfully combines flavours from around the globe to create memorable dishes which not only look stunning with their bright colours and artistic style, but are packed with vibrant, complementary flavours.*

- **essência (Modern cuisine):**

*Portuguese chef-owner Tiago and his Hungarian wife Éva have created a warmly run and deliciously different restaurant in the heart of the city. A small, bright front room with arched windows leads past the prized tables by the open kitchen to a more intimate room where patches of blue and white tiling remind you of Tiago's heritage. Choose either the Portuguese or the Hungarian menu, or a tasting menu which combines the two – literally the best of both worlds. Dishes are poised and elegant, and Tiago has a deft touch when it comes to seasoning and balance.*

- **Salt (Modern cuisine):**

*Within a boutique hotel sits this small, sophisticated restaurant, whose open kitchen forms an integral part of the stylishly lit room. Shelves are full of jars containing colourful preserved foraged fruits, vegetables and herbs, and the butter, lardo and Mangalitsa ham are all produced in-house. The surprise set menu is made up of intricate, exquisitely constructed dishes – many of which are updated versions of classic Hungarian recipes – and tables all face the wooden-clad 'pass', where the chefs assemble the dishes with skill and dexterity.*



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### **6 restaurants join the MICHELIN Guide Hungary with a Bib Gourmand.**

With the Bib Gourmand distinction, gourmets can experience a gastronomic experience at a moderate price in the following restaurants: **Anyukám Mondta** (Italian), **Casa Christa** (Modern cuisine), **Kistücsok** (Traditional cuisine), **Macok** (Modern cuisine), **Mór24** (Modern cuisine) and **Sparhelt** (Traditional cuisine).

### **Four restaurants are awarded a MICHELIN Green Star for their inspiring commitment to sustainability.**

The **MICHELIN Green Star** highlights restaurants at the forefront of the industry when it comes to their practices regarding sustainable gastronomy. From sourcing home-grown and local produce, the use of clean energies such as solar, the care they take to reduce their carbon footprint, or the use of European textiles and locally crafted ceramics, **Almalomb**, **Graefl Major Kétútköz**, **Onyx Műhely** and **Salt** impressed our inspectors, and are paving the way for a more sustainable gastronomy, and future.

### **3 Special Awards were also revealed.**

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

This year, the **Welcome and Service Award** goes to **Flóra and Ferenc Kvasznicza (at restaurant Pajta in Óriszentpéter)**, who impressed the MICHELIN Guide inspectors with their genuine warmth and their ability to anticipate guests' needs. **Tamás Langó (at restaurant Clarisse within the BOTANIQ Castle in Tura)**, is awarded the **Sommelier Award** for his infectious enthusiasm for his carefully selected wine pairings, which are hard to resist and are in perfect harmony with the seasonal menu. **János Mizsei (at restaurant Mák in Budapest)** receives the **Young Chef Award** to acknowledge his ability to create balanced, flavourful, original dishes, which come with subtle sophistication.

**The 2022 MICHELIN Guide Hungary at a glance:**

62 restaurants selected including:

- 2 Two MICHELIN Star restaurant
- 7 One MICHELIN Star restaurants
- 6 MICHELIN Bib Gourmand restaurants
- 4 MICHELIN Green Star restaurants



**The MICHELIN Guide Hungary 2022:**

<b>Platán Gourmet</b>	Tata	
<b>Stand</b>	Budapest	
<b>42</b>	Esztergom	
<b>Babel</b>	Budapest	
<b>Borkonyha Winekitchen</b>	Budapest	
<b>Costes</b>	Budapest	
<b>essência</b>	Budapest	
<b>Rumour</b>	Budapest	
<b>Salt</b>	Budapest	
<b>Anyukám Mondta</b>	Encs	
<b>Casa Christa</b>	Balatonszőlős	
<b>Kistücsok</b>	Balatonszemes	
<b>Macok</b>	Eger	
<b>Mór24</b>	Balatonfüred	
<b>Sparhelt</b>	Balatonfüred	
<b>67 Sigma</b>	Székesfehérvár	Recommended
<b>84 Bisztró</b>	Kapolcs	Recommended
<b>A Konyhám Stúdió 365</b>	Fonyód	Recommended
<b>Alabárdos</b>	Szeged	Recommended

<b>Alkimista Kulináris Műhely</b>	Szeged	Recommended
<b>Almalomb</b>	Hosszúhetény	Recommended
<b>Arany Kaviár</b>	Budapest	Recommended
<b>Avalon</b>	Miskolc	Recommended
<b>Clarisse</b>	Tura	Recommended
<b>Costes Downtown</b>	Budapest	Recommended
<b>FELIX Kitchen &amp; Bar</b>	Budapest	Recommended
<b>füge</b>	Tihany	Recommended
<b>Graefl Major Kétútköz</b>	Poroszló	Recommended
<b>Hoppá! Bistro</b>	Budapest	Recommended
<b>Horgonyzó Kisvendéglő</b>	Tiszalök	Recommended
<b>Hosszú Tányér</b>	Hosszúhetény	Recommended
<b>IKON</b>	Debrecen	Recommended
<b>Kővirág</b>	Köveskál	Recommended
<b>Kreinbacher Birtok</b>	Somlóvásárhely	Recommended
<b>LAMAREDA</b>	Győr	Recommended
<b>Laurel</b>	Budapest	Recommended
<b>Lokal47</b>	Kéthely	Recommended
<b>Mák</b>	Budapest	Recommended
<b>Morzsa</b>	Pécs	Recommended
<b>Natura Hill</b>	Zebegény	Recommended
<b>Neked Főztem</b>	Zánka	Recommended
<b>Nobu Budapest</b>	Budapest	Recommended
<b>Onyx Műhely</b>	Budapest	Recommended
<b>Őreg Prés</b>	Mór	Recommended
<b>Pajta</b>	Óriszentpéter	Recommended
<b>Pasztell</b>	Budapest	Recommended
<b>Platán Bisztró</b>	Tata	Recommended
<b>Rézmozsár</b>	Kiskunhalas	Recommended
<b>Rókusfalvy Fogadó</b>	Etyek	Recommended
<b>Rutin</b>	Budaörs	Recommended
<b>Sauska 48</b>	Villány	Recommended
<b>Spago by Wolfgang Puck</b>	Budapest	Recommended
<b>St. Andrea</b>	Budapest	Recommended
<b>Stand25 Bisztró</b>	Budapest	Recommended
<b>Textúra</b>	Budapest	Recommended
<b>Tihanyi Vinarius</b>	Tihany	Recommended
<b>Umo</b>	Budapest	Recommended
<b>Végállomás Bistro&amp;Wine</b>	Miskolc	Recommended
<b>Víg Molnár Csárda</b>	Csopak	Recommended
<b>Villa Kabala</b>	Szigliget	Recommended
<b>Zelna Borbár és Vinotéka</b>	Balatonfüred	Recommended
<b>Zip's</b>	Miskolc	Recommended



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Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; designing, producing and distributing the most suitable tires for its clients' needs and uses; providing services and solutions to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 170 countries, has 123,600 employees and operates 71 tire production facilities which together produced around 170 million tires in 2020. ([www.michelin.com](http://www.michelin.com))

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