



PRESS RELEASE

The MICHELIN Guide

Paris, 25th April 2024

The MICHELIN Guide Poland expands to the Pomorskie region

- **The MICHELIN Guide has announced the addition of the Pomorskie region to its Poland restaurant selection**
- **The Pomorskie Region includes the cities of Gdańsk, Gdynia and Sopot**
- **These destinations join Kraków (Małopolska region), Warsaw (Mazowieckie region) and Poznań (Wielkopolska region) in The MICHELIN Guide Poland**

Today, The MICHELIN Guide announced the expansion of its restaurant selection in Poland to include the Pomorskie Region, home to Gdańsk, Gdynia and Sopot. The full restaurant selection for The MICHELIN Guide Poland will be announced on Thursday 20th June 2024.

When visiting the area, the MICHELIN Inspectors enjoyed a variety of cuisines ranging from traditional regional specialities to modern Polish cooking, along with an array of global influences as a result of Gdańsk's history as a port city. The Pomorskie Region's position on Poland's north coast means that the Inspectors also encountered a bounty of fresh seafood from the Baltic Sea.

"We are delighted to expand The MICHELIN Guide Poland to include the Pomorskie region, and to recognise an even greater variety of talented chefs across the country. The Pomorskie Region joins the existing restaurant selections in Kraków, Poznań and Warsaw, which together show the breadth of culinary excellence across Poland," commented Gwendal Poullennec, International Director of The MICHELIN Guides.

"My famously anonymous Inspectors have been exploring this beautiful area of Poland, focusing their travels around Gdańsk and its magnificent Old Town – where stunning period architecture stands alongside modern quayside developments by the Motława river – as well as the elegant and relaxing coastal cities of Gdynia and Sopot. Outside of the Tri-City area, the



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Inspectors enjoyed discovering the area's verdant countryside. The region's culinary offer has been equally impressive, promising memorable discoveries for gourmets and travellers."

The MICHELIN Guide is constantly observing the evolution of culinary destinations around the world. MICHELIN works with Destination Marketing Organisations, or tourist boards, to promote the travel industry in their respective locations. However, The MICHELIN Guide's selection process remains completely independent. The selections are fully determined by our anonymous Inspectors, and The MICHELIN Guide is working with the Polish Tourism Organisation on marketing and promotion activities only.

"With great joy and satisfaction, I received the news that Pomerania, together with Gdańsk, is another – the fourth – Polish region that has received a positive opinion from the Inspectors of the famous MICHELIN Guide and thus joined the elite group of the world's best culinary destinations. Poland is famous for its hospitality and cuisine is a very important element of our national culture. I am even more pleased that Polish flavours have been appreciated and received the recommendation of this prestigious Guide," commented Rafał Szmytke CEO of the Polish Tourism Organisation. "Pomerania, together with Gdańsk, is one of the most beautiful Polish regions with great natural potential and an interesting tourist offer. Therefore, for me, as the President of the Polish Tourist Organisation, it is particularly important that Pomerania received such a great interest. This means that Poland fits perfectly into the latest global culinary trends and confirms that our country is a great travel destination."

The upcoming Poland restaurant selection will follow MICHELIN's historical methodology, based on five universal criteria to ensure consistency between each selection: the quality of the ingredients; the harmony of flavours; the mastery of cooking techniques; the personality of the chef as expressed through the cuisine; consistency, both across the entire menu and over time.

The MICHELIN Guide remains a reliable companion for any traveller seeking a great restaurant experience. The Guide was first published in France at the turn of the 20th Century, to encourage tyre sales by giving practical advice to French motorists. The Inspectors still use the same selection criteria that have been used since the very beginning and continue to apply them in destinations around the world.



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This newly expanded selection for Poland will showcase the country's restaurant scene and shine a light on its many talented chefs, embracing their passion, creativity and respect for local culinary traditions.

The restaurants will be joined by The MICHELIN Guide's hotel selection, which features the most unique and exciting places to stay in Poland and throughout the world. The selection features over 5,000 hotels in more than 130 countries, with options across a range of budgets. Each hotel has been chosen by The MICHELIN Guide experts for its extraordinary style, service and personality – and each can be booked directly through The MICHELIN Guide website and app.

The MICHELIN Guide is a benchmark in gastronomy. Now, it's setting a new standard for hotels. Visit The MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and to book an unforgettable hotel.



To download the MICHELIN Guide app:





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