



PRESS RELEASE

The MICHELIN Guide

Paris – 21st May 2024

The third edition of The MICHELIN Guide Estonia has been launched

- **One new MICHELIN Green Star is awarded**
- **Four new restaurants join the selection**
- **180° by Matthias Diether retains Two MICHELIN Stars**
- **NOA Chef's Hall retains One MICHELIN Star**

Michelin is pleased to present the third edition of The MICHELIN Guide Estonia. The MICHELIN Guide Inspectors have spent another year travelling the country in search of its best restaurants, with four new establishments joining the selection. In total, The MICHELIN Guide Estonia 2024 recommends 35 restaurants, including one awarded Two MICHELIN Stars; one with One MICHELIN Star; six Bib Gourmand awarded restaurants offering great value dining; and three MICHELIN Green Star restaurants, who are role-models when it comes to sustainable gastronomy.

Gwendal Poullennec, International Director of The MICHELIN Guides said: *"We are delighted to welcome four new restaurants into the Estonian selection of The MICHELIN Guide. Each is a worthy entry in its own right, and adds to the diversity of the selection, but the highlight has to be Kolm Sõsarat, situated in Lüllemäe, which joins the Guide with a MICHELIN Green Star for its top-drawer sustainability credentials. Not only does it enrich the selection thanks to its honourable practices, but also because of its passionate owners, who provide such warmth and dedication in what they are doing. It is a truly special place. Last but not least, let's also highlight 180° by Matthias Diether and NOA's Chef's Hall which, respectively, maintain their Two Star and One Star distinctions in this year's selection. Demonstrating consistency from one year to another at such a high culinary level is something the MICHELIN Inspectors are always impressed by."*



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Two MICHELIN Stars

The top story of last year was the promotion of Tallinn's stylish restaurant 180° by Matthias Diether from One to Two MICHELIN Stars. The MICHELIN Inspectors continued to be impressed by this stunning restaurant, where the service runs like a dream and the perfectly pitched menus are made up of intricate, highly skilled dishes, which captivate guests not only with their flavours but also their eye-catching looks.

One MICHELIN Star

Furthermore, the striking NOA Chef's Hall in Tallinn – run by Chef-Owner Tõnis Siigur and overlooking Tallinn Bay – retains its One MICHELIN Star status. Here the MICHELIN Inspectors once again experienced creative, complex cooking exhibiting bold flavours and great attention to detail. Charming service and a passionate sommelier top off the experience.

Four Newly Added Restaurants

The MICHELIN Inspectors were delighted to add four new restaurants to the Estonian selection this year.

ÂME, in Tallinn, opened at the end of last year inside an intimate boutique hotel on the edge of the city's Old Town. It is an elegant place where the old and the new combine: part of the Medieval city wall runs down one side of the room, yet it also has a contemporary, design-led style. Modern dishes have a French heart, but also feature flavours drawn from around the globe. The Inspectors were particularly impressed by the harmony of the combinations, which showed skilled judgement from the chefs.

Situated in a residential area on the edge of Tallinn, **RADIO** is somewhere several of the MICHELIN Inspectors said they would love to have at the end of their street. Part wine shop, part rustic café-cum-bistro, this neighbourhood establishment is all things to all people. It has a bistro feel – with a few sofas available for those who like it super laid-back – and the good value seasonal dishes come in the form of medium-sized plates designed for sharing; unsurprisingly, each also comes with the perfect wine recommendation.



The MICHELIN Guide

The last addition in Tallin is **Nok Nok**. Here, authentic Thai flavours are the order of the day, with fresh, zingy, flavour-packed dishes covering many different regions. Two spacious, colourfully decorated dining rooms bring an energetic vibe to proceedings and there's a courtyard terrace for the warmer months. The MICHELIN Inspectors loved the chicken satay, the rich curries and the delicious desserts on offer here, with the option of trying a range of dishes on the tasting menu a real bonus.

Finally, **Kolm Sõsarat** in Lüllemäe, also joins the Guide with a MICHELIN Green Star. See below for more information.

One New MICHELIN Green Star

The MICHELIN Green Star is an annually awarded distinction which highlights restaurants at the forefront of the industry when it comes to their sustainable practices – restaurants which 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.

Existing Green Star restaurants Fotografiska in Tallinn and SOO in Maidla are re-awarded for 2024. At the former, sustainability leads their entire operation, with every ingredient used from either blossom to root or snout to tail in the kitchen and bar. Meanwhile the latter – set on an eco-estate and surrounded by woods and wetlands – was designed with the core value of preserving and protecting the surrounding environment, and this ethos guides their daily work.

Newly selected restaurant **Kolm Sõsarat** also sees its commitment to sustainability awarded with a MICHELIN Green Star. It is a sweet, intimate, remotely set place run by three sisters, and each has their own role to play: Kirti does the cooking, Triin looks after the service and Kadri tends to the kitchen garden. The playful set menu is a showcase of the area, featuring top quality produce grown in their garden, reared on their farm or foraged from the forest – and then often preserved on-site; the superb honey, meanwhile, comes from their father's long-established hives nearby. The story behind each dish is explained as it is served and the passion of the team is palpable, as they go above and beyond to care for every guest. This is a truly special place where the MICHELIN Inspectors felt genuine pride and care from the team, and the 4+ hour experience simply flies by.



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Bib Gourmands

The Bib Gourmand award highlights restaurants within the selection which offer good quality food at affordable price. For 2024, all six restaurants previously awarded a Bib Gourmand retain their distinction.

These are: Fellin in Viljandi, a warm and welcoming café-cum-bistro serving homely European dishes; Härg in Tallinn, a fun all-day brasserie where chargrilling is a speciality; Lore Bistrou, a modern harbourside bistro where dishes are inspired by the owners' travels; Mantel ja Korsten, set in a picture-postcard clapboard house and serving Mediterranean-inspired dishes; NOA, with its seasonal, modern menus and water views; and Tuljak, with its retro look and creative dishes with a Baltic heart.











The Estonian restaurant selection is compiled by the full-time Inspectors of The MICHELIN Guide, who make their recommendations based on anonymous lunches and dinners.

The full MICHELIN Guide Estonia 2024 restaurant selection will be 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 Estonia restaurant selection is joined by The MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Estonia 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 selection for Estonia features the country's most spectacular hotels, like Pädaste Manor on Muhu Island – a standout from our 'Plus' collection – and the Telegraaf Hotel in Tallinn, a stylish and affordable spot set right in the heart of the Old Town.

The 2024 MICHELIN Guide Estonia restaurant selection at a glance

- 35 restaurants recommended in total, 4 of which are new, including:
- 1 Two MICHELIN Star restaurant
- 1 One MICHELIN Star restaurant
- 6 MICHELIN Bib Gourmand restaurants
- 3 MICHELIN Green Star restaurants, 1 of which is new

Restaurant	Distinction
180° by Matthias Diether	
NOA Chef's Hall	
Fellin	
Härg	
Lore Bistrou	
Mantel ja Korsten	
NOA	
Tuljak	
Restaurant	Distinction
38	Selected
Alexander	Selected
ÂME	Selected
Art Priori	Selected
Barbarea	Selected
Fotografiska	Selected + 
Gianni	Selected
Hõlm	Selected
Horisont	Selected
Joyce	Selected
Kolm Sõsarat	Selected + 
Lahepere Villa	Selected
Lee	Selected
Mere 38	Selected



The MICHELIN Guide

Mon Repos	Selected
Moon	Selected
Nok Nok	Selected
Paju Villa	Selected
Pull	Selected
Puri	Selected
R14	Selected
RADIO	Selected
Rado (Tallinn)	Selected
Rado (Haapsalu)	Selected
Soo	Selected + 
Tchaikovsky	Selected
Wicca	Selected

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