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A new two-star restaurant shines in the 2025 edition of the MICHELIN Guide Czechia

- One Two MICHELIN Star restaurant ascends to the pinnacle of Czech gastronomy
- Eight One MICHELIN Star establishments reveal the Czechia as a not-to-be-missed culinary destination
- Three talented professionals received a MICHELIN Special Award.

Revealed in Mariánské Lázně, this new selection highlights the Czechia as a must for gourmets, featuring restaurants all over the country. This new selection highlights the country's rich culinary scene, featuring restaurants from all corners of the destination.

With a total of 79 establishments, this edition reflects the impressive diversity of culinary styles to be found in the Czechia, often shaped by the country's history and culture. One restaurant has been awarded two MICHELIN Stars, eight have received one MICHELIN Star, fifteen new establishments have earned a Bib Gourmand for their excellent value for money, and four have been honored with a Green Star.

"With its unique blend of tradition and modernity, Czech gastronomy invites local gourmets and visitors from around the world to discover new culinary horizons. After highlighting Prague, we are proud to showcase the gastronomic landscape of the entire country through this new selection, and to commend the restaurants of the Czechia for their skill, dedication, and excellence in their pursuit of quality," states Gwendal Poullennec, International Director of the MICHELIN Guide.

Papilio is awarded two MICHELIN Stars

The very chic **Papilio Restaurant** is located in the former stables of a castle in Vysoký Újezd. In the open kitchen of this space, featuring a magnificent, vaulted ceiling, **Jan Knedla** and his team prepare meals of up to ten courses. The chef carefully and creatively reinterprets his childhood memories while showcasing exceptional ingredients, most of them sourced locally.

Eight restaurants earn a MICHELIN Star

Among the eight Czech restaurants awarded One MICHELIN Star, six are joining the selection this year.

ESSENS in Hlohovec, proposing modern dishes made with local, seasonal ingredients in an elegant setting

Entrée, located at the Theatre Hotel in Olomouc, where the open kitchen offers a unique performance and the menu asserts a singular concept

La Villa, in Zlín, which delights guests with classic French cuisine imbued with local influences.

In Prague, **LEVITATE** possesses an impressively warm atmosphere mingling historical elements with modern ones, and serves an original cuisine combining essentially Czech ingredients with Asian spices and a Nordic flourish.

Also located in the capital, **Field** and **La Degustation Bohême Bourgeoise** maintain their distinctions.

Here is the full list of One MICHELIN Star restaurants:

LEVITATE – Prague – **new**

ESSENS – Hlohovec – **new**

Entrée – Olomouc – **new**

La Villa – Zlín – **new**

La Degustation Bohême Bourgeoise – Prague

Casa de Carli – Prague – **new**

Štangl – Prague – **new**

Field – Prague

18 Bib Gourmands

In this Czech selection, 18 restaurants were awarded a Bib Gourmand, an honor commending an excellent culinary experience at an affordable price. Among the 15 establishments now joining this category are **Šupina a Šupinka** in Třeboň, located within a magnificent castle and particularly appreciated for its seafood; and **Bar ATELIER & bistro**, situated in a historical area of Brno, offering a concise, contemporary, seasonal menu in a laid-back, modern atmosphere. Let us also mention **Long Story Short Eatery & Bakery**, in Olomouc, featuring a trendy bistro concept, creative cookery, and especially sharing plates. In Čeladná, **MIURA** asserts a flavorful combination of local and international specialties;

meanwhile, in Prague, the pub-restaurant **Výčep** focuses on modern Czech cuisine. Three other establishments in Prague, which already held a Bib Gourmand, continue to uphold this standing.

Here is the full list of restaurants receiving a Bib Gourmand:

Bar ATELIER & Bistro – Brno – **new**
Valoria – Brno – **new**
Dvůr Perlová voda - Budyně nad Ohří – **new**
MIURA – Čeladná – **new**
Šatlava - Hradec Králové – **new**
Bohém – Litomyšl – **new**
Long Story Short Eatery & Bakery – Olomouc – **new**
Štípec – Plzeň – **new**
Alma – Prague – **new**
Dejvická 34 by Tomáš Černý – Prague
Na Kopci – Prague
The Eatery – Prague
U Kalendů – Prague – **new**
U Matěje – Prague – **new**
Výčep – Prague – **new**
Perk Restaurant – Šumperk – **new**
Goldie – Tábor – **new**
Šupina a Šupinka – Třeboň **new**

In addition to restaurants awarded MICHELIN Stars and Bib Gourmands, the selection also includes 52 establishments that impressed the MICHELIN Guide inspectors for their savoir-faire and quality.

The inspection team was particularly delighted with **Kohout NA VÍNĚ** in Brno a charming little modern restaurant that offers seasonal dishes in set menus and à la carte; and **Tlustá Kachna**, ideally located on the market square in Chrudim, which attracts gourmets with a welcoming atmosphere and delicious family-style cookery. They also recommend **Babiččina zahrada** in Průhonice, where guests enjoy traditional dishes prepared with local, seasonal ingredients in a charming country house or, in the summertime, on its beautiful terrace; and **Chapelle**, a spot in Písek whose modern concept is reflected not only in its bright, chic interior and open kitchen, but most importantly in its menu of Czech and international inspiration.

Three MICHELIN Special Awards

To highlight the skills and professions in the restaurant industry that help create memorable dining experiences, the MICHELIN Awards this year honor several talented professionals, as well as the dedication and excellence that define their craft. This year, three professionals were recognized.

The MICHELIN Service Award is granted to **Miroslav Nosek**, owner of the **Field** restaurant in Prague, who welcomes his guests with remarkable courtesy and a great deal of care. Eloquent, friendly, and always attentive, he provides impeccable service. He and his team demonstrate great professionalism in highlighting the creative modern cuisine of the chef and co-owner Radek Kašpárek, whose excellence allowed the restaurant to maintain its One MICHELIN Star this year.

The MICHELIN Young Chef Award goes to **Khanh Ta**, chef of the Vietnamese restaurant **Taro**, also located in Prague. Despite his young age, he creates authentic dishes that balance complexity with accessibility and refinement with precision, each infused with his sensitivity and passion.

The MICHELIN Sommelier Award is granted to **Zdeněk Oudes** at the restaurant **Marie B**, also located in the capital. With sincere enthusiasm, this talented sommelier recommends wines from his carefully curated list to enhance the *carte blanche* menu of the chef, whose cuisine remains rooted in Czech tradition despite a modern, creative approach. He makes use of his thorough knowledge to advise guests with genuine pleasure.

Four Green Stars

The Green Star is awarded to restaurants which impressed the inspection team with their inspiring practices which are helping to shape the future of gastronomy.

Four establishments in the Czechia were granted a Green Star for their innovative concepts.

Dvůr Perlová voda in Budyně nad Ohří

LEAF in Prague

Štangl in Prague

Sůl a Řepa in Strakonice.

These restaurants exemplify the transformation of the culinary landscape, driven by authentic ideas and inspiring approaches that are meaningfully paving the way for the sector.

The 2025 Czechia MICHELIN Guide at a glance:

(Overall, 79 restaurants are recommended by the MICHELIN Guide inspectors)

- 1 Two MICHELIN Star restaurant (newly awarded)
- 8 One MICHELIN Star restaurants (including 6 newly awarded)
- 18 Bib Gourmands (including 15 newly awarded)
- 4 Green Star (4 newly awarded)
- 52 Selected restaurants

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