



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Poland Expands to Wrocław

- The MICHELIN Guide has announced the addition of the city of Wrocław to its Poland restaurant selection
- The city of Wrocław within the Dolnośląskie Region is the fifth Polish destination to be featured in the Guide
- The full restaurant selection for The MICHELIN Guide Poland will be announced on Tuesday, June 10, 2025

Today, The MICHELIN Guide announced the expansion of its restaurant selection in Poland to include the city of Wrocław. Sitting within the Dolnośląskie Region, this now brings the total number of Polish destinations to five, joining the Mazowieckie Region (Warsaw), the Małopolska Region (Kraków), the Wielkopolska Region (Poznań), and the Pomorskie Region (Gdańsk, Gdynia and Sopot). The full restaurant selection for The MICHELIN Guide Poland will be announced on Tuesday 10th June 2025.

When visiting the city of Wrocław, the MICHELIN Guide Inspectors came across a great variety of global cuisines, from Spanish to Korean, but they particularly enjoyed the range of modern Polish dishes inspired by local traditions and national flavors. Influences from the Silesian region were often brought to the fore and the chefs, largely dressed in whites, were proud to showcase produce and recipes from the local area. The Inspectors also noted that there was a youthful vibrancy and forward-thinking nature to the city – thanks in part to its sizeable university – as well as the great value be found here.

"Following the addition of Gdańsk, Gdynia and Sopot to The MICHELIN Guide Poland last year, we are delighted to expand our selection yet further to include the city of Wrocław, giving us the opportunity to recognize even more of the country's talented chefs and to highlight the spread of culinary excellence across Poland," commented Gwendal Poullennec, International Director of The MICHELIN Guides.

"Our famously anonymous Inspectors have spent time exploring this beautiful and vibrant city inside and out, which comes with a rich history, as well as a playful touch that may be surprising to some."



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"They wandered the Old Town – Ostrów Tumski – with its fabulous architecture and elegant feel; they took in the sights at the impressive market square; and they marveled at striking buildings such as the Wrocław Cathedral, The Royal Palace and the Gothic Town Hall. They also enjoyed the city's famous gnomes – a fascinating collection of over 800 figurines that are dotted around the city.

"On their travels, they noted the youthful and stimulating vibe of the city – which draws in locals and visitors in equal measure – which is perfectly topped off with a culinary offering sure to satisfy even the most ardent gourmet thanks to its range, diversity and tangible pride."

The MICHELIN Guide continually observes the evolution of culinary destinations around the world and its selections are fully determined by its anonymous Inspectors. While it works in co-operation with Tourist Boards and Destination Marketing Organizations to promote the travel industry in their respective locations – in this case the Polish Tourism Organization – the restaurant selection process remains completely independent and partnerships are limited to marketing and promotion activities only.

Rafał Szmytke, President of Polish Tourism Organization commented: *"The cooperation between the Polish Tourism Organization and the world-renowned MICHELIN Guide has resulted in yet another success. Wrocław and Lower Silesia have now joined the four Polish regions already featured in this prestigious publication, and I am extremely proud of this achievement. Culinary traditions are inseparably linked with legendary Polish hospitality, which in turn fits perfectly with the latest global tourism trends. I am truly delighted that Poland's culinary offerings are so highly appreciated by international tourists, as this creates wonderful opportunities to promote our country."*

The upcoming Poland restaurant selection will follow The MICHELIN Guide's historical methodology, based on five universal criteria to ensure consistency between each selection: the quality of the ingredients; the harmony of flavors; 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 traveler seeking a great restaurant experience. The Guide was first published in France at the turn of the 20th century, to encourage tire sales by giving practical advice to motorists. The MICHELIN Guide 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.

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.



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The restaurants are joined by The MICHELIN Guide's hotel selection, which features the most unique and exciting places to stay both in Poland and throughout the world. The selection features over 6,000 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.

From the creatively designed PURO Wrocław Stare Miasto in Wrocław, via the stunning views of from 44th floor spa of the InterContinental Warszawa in the capital, to the fairy tale castle Zamek Łeba nestled between the sea and the National Park in Łeba, you'll find something to suit every taste. The MICHELIN Guide is a benchmark in gastronomy; now it's also setting a new standard for hotels.

Visit The MICHELIN Guide website or download the free app for iOS and Android to discover and book every restaurant and hotel in our unforgettable selection.



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