



PRESS RELEASE

MICHELIN GUIDE

Paris, June 10<sup>th</sup> 2025

## **A New MICHELIN-Star Restaurant is Unveiled in The MICHELIN Guide Poland 2025**

- Poland selection expands to include 22 establishments in Wrocław
- Seven Polish restaurants now hold MICHELIN Stars
- Bottiglieria 1881 retains Two MICHELIN Stars
- Seven restaurants newly awarded a Bib Gourmand for their high-quality cooking and great value for money

Michelin is delighted to unveil the new selection of restaurants for The MICHELIN Guide Poland 2025. This year marks the addition of the city of Wrocław to the selection, which joins the existing selections in Warsaw, Kraków, Poznań and the Pomorskie region.

The MICHELIN Guide Poland now recognizes 108 restaurants overall, including a new MICHELIN-Starred restaurant which takes the total number of Starred establishments to seven. Locals and visitors looking for affordable yet still high-quality dining will also be delighted by the addition of seven more Bib Gourmands to the selection.

*"I am delighted that The MICHELIN Guide's Poland selection has expanded yet again, so that it now includes the dynamic and architecturally stunning city of Wrocław. Here, the famously anonymous Inspectors found a great number of restaurants to recommend to our readers, including three worthy of a Bib Gourmand,"* comments Gwendal Poullennec, International Director of The MICHELIN Guides.

*"Across Poland, the Inspectors were impressed by the speed with which Polish cuisine is developing. A new generation of chefs are demonstrating their pride in Polish ingredients whilst developing the country's cooking style, all with an infectious positive attitude. Finally, I am thrilled that Poland has another MICHELIN-Star restaurant, which is great news for the country's entire restaurant industry."*

### **Bottiglieria 1881 Holds Two MICHELIN Stars for Another Year**

For the third year in a row, **Bottiglieria 1881** in Kraków has been recognized with Two MICHELIN Stars, cementing its place as Poland's finest restaurant. Boldly flavored and highly original, the Inspectors found the cooking here an absolute joy to eat, fully deserving of another year with Two Stars.



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### **hub.praga in Warsaw Receives One MICHELIN Star**

The most exciting news from this year's announcement is that **hub.praga** has become Warsaw's third MICHELIN-Star restaurant.

Chef-Owner Witek Iwański's restaurant is thoroughly deserving of the award, for the immense attention to detail and impeccable culinary technique throughout his dishes. Superb natural ingredients are the bedrock of the cooking's success, but the kitchen team manages to enhance them even further with top-drawer sauces and a knack for providing intense flavors whilst retaining total harmony in each dish. The MICHELIN Guide Inspectors were particularly impressed by the outstanding homemade breads, the signature Polish Crayfish Royale and the butter ice cream with salted caramel.

There are now six restaurants in Poland with One MICHELIN Star, as all of the following have deservedly retained their distinctions: Arco by Paco Pérez in Gdańsk, Giewont in Kościelisko, Muga in Poznań, and both NUTA and Rozbrat 20 in Warsaw.

### **Seven New Bib Gourmands**

In addition to the new MICHELIN Stars and Green Star, seven new Bib Gourmands have been announced for Poland. Named after Bibendum, the official name of the Michelin Man, the Bib Gourmand is an award for restaurants that offer high-quality cooking at a great price. This year's haul is brilliant news for those looking to enjoy wonderful food without breaking the bank.

Three of this year's new Bib Gourmands form part of our first-ever Wrocław selection. In the city center, **BABA** is the perfect place for a lively night out. Delicious natural flavors burst out of every dish, while the cheery service adds to the wonderful atmosphere. Just a short walk away, **IDA kuchnia i wino** is a testament to what can be achieved with simplicity and restraint. With skilled technique and fine produce, the chefs extract satisfying flavors from even the most straightforward of dishes. To the east of the city, **Tarasowa** boasts an appealing setting opposite the Wrocław Multimedia Fountain and its stunning displays. The boldly flavored yet finely balanced dishes ensure the food lives up to the location.

In Kraków, **NOAH** has earned a Bib Gourmand for its mouthwatering Israeli cooking that ensures you get value for money. Even the simplest dishes shine, like the classic homemade pita glazed with oil and rock salt. Around two hours further south, in Zakopane, near the Slovakian border, **Stary Niedźwiedź** has also joined the "Bib" family thanks to its menu of top-drawer, skillfully cooked produce that doesn't cost the earth. Enhancing the experience is its location near the foot of the Tatra mountains.



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Poznań now has a fourth Bib Gourmand, with **Posto** in the Jeżyce district. The menu here is all about traditional French gastronomy, with time-honored favorites like pâté en croute executed with skill and generosity. Finally, the capital of Warsaw — never one to miss out on the fun — has a new Bib Gourmand in the form of **Wyraj**. A distinctive and fascinating place, it takes inspiration from ancient Slavic mythology with flavor-packed traditional dishes and a cozy atmosphere.

14 of Poland's existing Bib Gourmand restaurants have retained their distinctions: Hewelke and Treinta y Tres in Gdańsk; Folga and MOLÁM in Kraków; Fromażeria, SPOT. and TU.REStAURANT in Poznań; 1911 Restaurant and Vinissimo in Sopot; and Ceviche Bar, Kieliszki na Próżnej, Koneser Grill, kontakt and Le Braci in Warsaw.

This means that the total number of Bib Gourmands in Poland now stands at 21.

### **Elik sir Retains its MICHELIN Green Star**

The MICHELIN Green Star highlights restaurants at the forefront of the industry when it comes to their mindful practices — restaurants offering dining experiences that combine culinary excellence with initiatives aimed at reducing their overall impact on the natural world. These restaurants are a source of inspiration both for keen foodies and the hospitality industry as a whole.

Last year, **Elik sir** in Gdańsk became the first restaurant in Poland to receive a Green Star and now the team have retained the award for another year. A low-waste philosophy and local produce are key elements that make the restaurant's approach to gastronomy so impressive.

### **Special Award Winners Announced**

This year, in addition to the new Stars and Bib Gourmands, four Special Awards were presented to exceptional individuals and teams who particularly impressed The MICHELIN Guide's Inspectors over the past year.

· MICHELIN Opening of the Year Award: **Sztuczka**, Gdańsk

Having previously spent 10 years working in Gdynia, experienced chef-owner Rafał Wałęsa decided to make the move along the coast to Gdańsk — and what a success it's been. Located opposite the striking architecture of the Museum of the Second World War's leaning building, Sztuczka is a stylish, comfortable and well-run restaurant. Wałęsa's dishes are underpinned by his technical skill, fusing classical French influences with those from Poland. The Inspectors loved not just the cooking and the elegant restaurant design, but also the welcoming, well-paced and rightly proud service, making Sztuczka a natural choice for Opening of the Year.



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· MICHELIN Young Chef Award: **Adriana Wójcikowska** from *Vamos!*, Kraków  
It takes conviction, courage and an abundance of entrepreneurial spirit to open your own restaurant. Fortunately, Adriana Wójcikowska ticks all of those boxes and is making a great success of Vamos! as both a chef and a restaurateur. A simply decorated yet bright and funky bistro, it offers a terrific atmosphere and genuine, engaging service to go alongside Wójcikowska's impressive Mediterranean cooking. Fresh and flavorsome dishes showcase her skilled hand, with Italian classics like tiramisu executed with aplomb. The MICHELIN Guide Inspectors were particularly impressed by the fantastic focaccia.

· MICHELIN Service Award: **Beata Śniechowska** from *BABA & Młoda Polska*, Wrocław

A key figure in the Wrocław dining scene, Beata Śniechowska is someone who can do a little bit of everything. A chef first and foremost, she has had not one but two restaurants added to our inaugural Wrocław selection, Młoda Polska and the Bib Gourmand-awarded BABA. Yet even when she's in the kitchen, she's keeping a careful eye on the service, ensuring her teams create a warm, welcoming environment for guests. At BABA, where she is primarily based, there is an easy charm to the service, with Śniechowska even serving some dishes herself. At Młoda Polska, too, you feel instantly at ease with the confident and knowledgeable team. It's great to see a chef who understands the importance of good service and makes it a priority in her restaurants.

· MICHELIN Sommelier Award: **Jan Winiarski & Aleksandra Harabasz** from *Dyletanci*, Warsaw

Most restaurants dream of having one great sommelier; Dyletanci has two! During our Inspectors' visits to this loveable Warsaw eatery, they have received exceptional wine service from both Sommelier/General Manager Jan Winiarski and Assistant Head Sommelier Aleksandra Harabasz. Winiarski is such a generous and helpful presence, offering half-glasses and tasters of wines as he helps his guests decide. The enormously knowledgeable Harabasz is equally engaging, is a certified trainer for WSET and even has her own wine company, *nowofalowi* ("New Wave"). Together, they preside over a magnificent wine list with a particularly strong selection of burgundies.

### The MICHELIN Guide Poland 2025 at a Glance

108 recommended restaurants, including:

- One restaurant with Two MICHELIN Stars
- Six restaurants with One MICHELIN Star (one new)
- One restaurant with a MICHELIN Green Star
- 21 restaurants with a Bib Gourmand (seven new)

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