Paris, November 20th 2026

Czechia's second MICHELIN Guide restaurant selection features 13 MICHELIN Starred restaurants.

- Papilio retains its Two MICHELIN Stars
- Four newcomers receive their first MICHELIN Star, bringing the total to 12
- The selection grows to 109 restaurants, including 27 Bib Gourmands, 11 of them new

The MICHELIN Guide has unveiled its second nationwide restaurant selection in Czechia. Of the 109 recommended restaurants, one earns Two MICHELIN Stars, 12 receive One MICHELIN Star (four of them new) and 27 receive the Bib Gourmand accolade for their excellent value for money, 11 of which are new.

The Czech culinary scene marries respect for tradition with innovation through modern concepts that position the country as one of Central Europe's most exciting and vibrant destinations. The selection has expanded from 79 restaurants in 2025 to 109 this year, a particularly notable jump that reflects the importance of this second national selection.

Produce provenance matters greatly in the country's kitchens, while terroir and regional roots also hold a central place in the wine and beer scene. Czechia boasts many excellent producers, and chefs work closely with them, often with great pride and justifiably so. The quality of the country's products is outstanding and, at its highest level, rivals that of any other country.

"It is with great pleasure that we share the second national MICHELIN Guide selection for Czechia," states Gwendal Poullennec, International Director of the MICHELIN Guide. "Our inspectors are particularly enthusiastic about the growing momentum observed throughout the country, fueled by a demand for quality, real expertise and a willingness to embrace innovation. While prices remain very attractive, the rise of Czech gastronomy rests on remarkable and distinctive concepts, as well as a great diversity of culinary styles. This impressive progress is just as visible outside Prague, in particular through the strong presence of local customers alongside tourists."

Papilio retains its Two MICHELIN Stars.

First awarded Two MICHELIN Stars last year, Papilio, in Vysoký Újezd remains at the pinnacle of the Czech culinary scene this year. This elegant, white-on-white restaurant with an open kitchen is housed in a château's former stable block and enjoys a superb vaulted decor. Jan Knedla and his team serve an eight- or ten-course menu. Rooted in the chef's childhood memories, each dish is brought to the plate with precision and creativity, using excellent ingredients that are often sourced locally.

12 One MICHELIN Star restaurants

Of the 12 restaurants awarded One MICHELIN Star in Czechia, four are new entries: **Taro**, **Zlatá Praha**, **Reason** and **Salabka**, all located in Prague.

Located just outside the centre of Prague, **Salabka** is set within a historic wine estate. Chef **Petr Kunc** offers an ambitious, modern and seasonal menu. Dishes are served in an attractive setting that combines rustic elements with contemporary elegance, with beautiful views from the tables by the gallery windows.

Also of note is **Taro**, a contemporary, urban counter-dining restaurant, where chef **Khanh Ta**, the 2025 Young Chef Award winner, creates a menu inspired by both his Vietnamese roots and Czechia.

The 12 Starred restaurants are scattered across the country, including fine representation in the southeast.

11 new restaurants join the Bib Gourmand selection

This popular distinction, given to restaurants offering excellent value for money, is awarded to 27 establishments, 11 of which are new. These examples illustrate the diversity of restaurants delivering ambitious cuisine at fair prices, in Prague and elsewhere.

Located in the heart of a historic market hall in Prague, **SKÔ** offers traditional Slovak cuisine enhanced with contemporary touches and Ukrainian, Austrian and Hungarian influences. Cooking over fire plays a central role, as does the use of local produce.

In Hlohovec, **Chateau Petit** is located at the heart of the "Château de Frontière" estate, in a contemporary setting with refined décor. In the kitchen, carefully selected seasonal produce takes centre stage in a cuisine with regional influences.

Located in a Renaissance building in Třeboň, **Vratislavský dům** serves excellent grilled dishes made with high-quality produce sourced from the surrounding region and, more broadly, from across Czechia.

In addition to the establishments awarded one or more MICHELIN Stars or a Bib Gourmand, the selection features 69 restaurants whose cuisine wins diners over with well-executed cooking and quality ingredients. Once more, their number is up markedly on last year, confirming the continued progress of the Czech culinary scene.

Four MICHELIN Special Awards

Four professionals are recognized this year for the exceptional quality of their work.

The MICHELIN Service Award goes to **Viktor Nevsimal**, from Zámek Kvasetice restaurant in Havlíčkův Brod. From greeting to goodbye, the service is remarkable. Natural, friendly, attentive and professional, this warm host creates a particularly pleasant atmosphere that perfectly complements the restaurant's cuisine, which has just earned a Bib Gourmand.

The MICHELIN Young Chef Award is presented to **Barbora Šimůnková**, head chef at LEAF in Prague. At this sleek and modern restaurant, the young Czech chef is already making a name for herself for her innovative, sustainable and all-vegetarian cuisine, rooted in regional, seasonal ingredients.

The MICHELIN Sommelier Award goes to **Pavel Gregr**, of ESSENS restaurant in Hlohovec, which holds on to its MICHELIN Star this year. Serving as restaurant director and head sommelier, he advises diners with his remarkable knowledge of wine, drawing on one of the best wine lists in the country. His particularly pertinent recommendations pair perfectly with chef Otto Vašák's contemporary cuisine.

Reason in Prague receives the MICHELIN Opening of the Year Award for its noteworthy success shortly after its launch. Chef Yan Horák reached Star level in record time, with cuisine rooted in the region, presented in a superb setting on the 11th floor of an architecturally striking tower affording spectacular vistas.

The MICHELIN Guide Czechia 2026 at a glance

- 1 Two MICHELIN Star restaurant
- 12 One MICHELIN Star restaurants, 4 of them new
- 27 Bib Gourmand restaurants, 11 of them new

In total, 109 restaurants are recommended by the MICHELIN Guide inspectors.

Mindful Voices

The MICHELIN Guide also continues to spotlight Mindful Voices, an editorial initiative honoring inspiring figures whose approaches are helping to shape the future of gastronomy, hospitality and wine. Discover Czechia's Mindful Voices and their stories on the MICHELIN Guide website.

Click *here* to learn more about the new Mindful Voices initiative.

In addition to its selection of restaurants, the MICHELIN Guide also presents a selection of handpicked hotels, featuring unique accommodations in Czechia and around the world. All of them stand out for their design, architecture, service and personality. Every hotel can be booked directly through the MICHELIN Guide.

The Czech selection showcases some of the country's finest hotels, from the Fairmont Golden Prague, holder of Two MICHELIN Keys and set above the Vltava, to Chateau Mcely, an elegant establishment, steeped in history and awarded One MICHELIN Key. The Fairmont is also home to t new One MICHELIN Star restaurant Zlatá Praha, while Chateau Mcely is nestled in a magnificent park at the edge of the forest, roughly an hour's drive from Prague.

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