Paris, November 5th 2026

The Fourth Edition of the MICHELIN Guide Latvia has Been Unveiled

- 12 new additions to the Selection
- 2 new additions awarded a Bib Gourmand for good value cooking
- 4 MICHELIN Special Awards presented to outstanding individuals

Michelin is delighted to present the fourth edition of the MICHELIN Guide Latvia. The MICHELIN Guide Inspectors have spent another year travelling the country in search of its best restaurants, with 12 new establishments joining the Selection. In total, the MICHELIN Guide Latvia 2027 recommends 35 restaurants, including two awarded One MICHELIN Star and seven highlighted with a Bib Gourmand for their great value cooking.

Gwendal Poullennec, International Director of the MICHELIN Guide, said: *"We are delighted to welcome a bumper crop of 12 new restaurants to the MICHELIN Guide Latvia 2027 – the highlights being Baltā Kaza and Café Mimosa, which join the Selection directly with a Bib Gourmand for their great quality, great value cuisine. Diversity is certainly in evidence this year too, with cuisine types ranging from Latvian and Georgian to Japanese and Vietnamese, and settings from a traditional neighbourhood favourite and an independent small-town brewery to chic, stylish spots."*

The two One MICHELIN Star restaurants retain their distinction.

JOHN Chef's Hall and Max Cekot Kitchen in Riga both retain their One-MICHELIN-Star status for 2027.

7 Restaurants Awarded a MICHELIN Bib Gourmand

Named after the MICHELIN Man – whose official name is Bibendum – the Bib Gourmand distinction highlights restaurants which offer good quality food at a great price.

For 2027, two of Riga's restaurants are newly awarded a Bib Gourmand. Both join the Guide for the first time:

Set in the bustling heart of the Old Town, **Baltā Kaza** stands out thanks to its refined, uncluttered Nordic style. The kitchen takes its inspiration from Latvian favourites but then presents the flavours in more modern ways. The MICHELIN Guide Inspectors particularly enjoyed the melt-in-the-mouth, slow-cooked beef cheeks and the moreish mix of white chocolate and sour cream to finish. Service is friendly and there's a lovely terrace where guests can soak up the atmosphere from the cobbled street.

Located on the edge of the city, **Café Mimosa** is a relaxed, modern spot whose pavement terrace is always packed. An extensive menu of appealing brunch dishes is followed at midday by a small selection of more restaurant-style offerings. Standout dishes for the MICHELIN Guide Inspectors included a warming beetroot broth with sides of lemon, sour cream and creamy garlic where they were invited to 'create their own taste' and a chicken schnitzel with an oozing mozzarella layer and truffle mayo.

These newly awarded restaurants join five establishments highlighted with a Bib Gourmand last year, who all retain their distinction:

H.E. Vanadziņš, Cēsis, Milda, Riga, SMØR Bistro, Riga, Shōyu, Riga, Snatch, Riga

10 New Restaurants Added to the Main Selection

Being selected for the MICHELIN Guide is a sign of quality in itself. This year, 26 restaurants whose top-drawer cuisine really impressed the Inspectors make up the Main Selection, including 10 new additions.

The 26 restaurants that make up the 2027 Main Selection are:

3 Chefs, Riga, Akustika, Valmiera, B7, Riga, BABO, Riga, Chef's Corner Restaurant, Riga, **DUNA Taproom & Kitchen**, Kuldīga – New, Entresol, Riga, **Faces**, Jūrmala – New, **GŌNGU**, Riga – New, Kest, Cēsis, **Kice**, Riga – New, Le Dome, Riga, LOWINE, Riga, **Madame-Mei**, Riga – New, **Maijas Brasērija**, Riga – New, Māsa, Riga, MO, Liepaja, Pavāru māja, Līgatne, Riviera, Riga, **Sakhli**, Riga – New, Seasons, Riga , **Shichirin**, Riga – New, **Shiyuzu**, Riga – New, The Catch, Riga, **Vistiņas Karbonādes Steiki**, Baltezers – New, Zoltners, Tērvete

(Discover more about MO and Europe's Capital of Culture 2027)

4 MICHELIN Special Awards Presented

The MICHELIN Special Awards are given to outstanding individuals who, thanks to their infinite passion and considerable skills, can make a restaurant experience unforgettable.

Young Chef Award – **Dmytro Voloshyn** of Māsa in Riga

Dmytro Voloshyn took over as the head chef of this buzzy modern bistro in the heart of Riga in 2026. For over a decade he worked in kitchens around Europe and his varied experiences now bring a global edge to his classical training. His passion for the Latvian larder is clear to see and he brings local flavours to the fore in bold, modern interpretations of traditional Latvian recipes.

Service Award – **Maksims Cekots** of Kice in Riga

The younger sister to Max Cekot Kitchen, Kice sits in the same converted warehouse – and while it's a more casual affair, guests will feel just as warmly received. The polite, professional team treat one and all with equal care and enthusiasm, from first setting foot in the door until the final goodbye. Service is perfectly paced, with dishes explained in depth by the passionate team.

Sommelier Award – **Juris Semjonovs** of Pavāru māja in Līgatne

Working alongside Mindful Voice chef Ēriks Dreibants at this small village spot where nature leads the way, Juris Semjonovs' drinks selections perfectly complement the ethos here. The wine list is mostly natural and biodynamic; he offers fruit spirits that he makes himself using ingredients from their garden; and alongside the usual wine flights, he offers a non-alcoholic option of homemade creations.

Opening of the Year Award – **Veko Tsukhishvili** of Sakhli in Riga

Sakhli is an instantly likeable restaurant with a warm, welcoming atmosphere, thanks in part to the staff, who are kind-hearted and eager to please. Those who are new to Georgian cuisine need not worry, as the service team will happily guide guests through the extensive menu of authentic dishes, from *khinkali* (meat dumplings) to *kolio* (a honey-sweetened boiled wheat dish).

The MICHELIN Guide Latvia Restaurant Selection 2027 at a Glance:

- 35 restaurants recommended in total, including:

- 2 One-MICHELIN-Star restaurants

- 7 MICHELIN Bib Gourmand restaurants

The Latvian Restaurant Selection is compiled by the full-time MICHELIN Guide Inspectors, who book and dine anonymously to ensure an authentic guest experience.

The full MICHELIN Guide Latvia Restaurant Selection 2027 is 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.

MICHELIN Mindful Voices

New for 2026, the Mindful Voices platform brings together inspirational voices from across the hospitality industry – an editorial space where chefs, hoteliers and winemakers can share their stories and pioneering practices, both with one another and the rest of the world.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, "Mindful Voices gives a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be."

Chef Ēriks Dreibants of Pavāru māja in Līgatne is invited to be part of the Mindful Voices community in this inaugural year. At his charming village restaurant, he fully immerses himself in nature. The team forage in the surrounding wilderness in search of the characteristic flavours of the region, the restaurant's beautiful garden plays an important role in providing produce and the remainder of the ingredients come from Līgatne's farmers. Dreibants' menu is built around these natural ingredients

– those that are unharmed by man or industrialisation – and the team follow a nose-to-tail principle in their cooking that ensures they get the most out of every one.

Learn more about the new Mindful Voices initiative here.

Hotels

The Latvia Restaurant Selection is also joined by the MICHELIN Guide Hotel Selection, which features the most unique and exciting places to stay in Latvia 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 Latvia features the country's most spectacular hotels, from the One-MICHELIN-Key A22 Hotel in the former American Embassy – complete with its own MICHELIN-Starred restaurant – to the Dome Hotel & Spa (also the recipient of One Key), which sits in a picturesque spot in the Old Town and offers cocktails and dining on a riverside terrace.

Discover More About Latvia:

Visit our Magazine page to discover more about the country. Recent highlights include:

2 Days in Riga: Markets, Museums and MICHELIN Stars

Seasons Restaurant, Riga: Where World-Famous Paintings Inspire Every Dish

Three One-Key Hotels That Capture Riga's Sophisticated Yet Playful Spirit

About Michelin:
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