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The Fifth Edition of the MICHELIN Guide Estonia Has Been Unveiled

- Seven new additions to the Guide
 - Three restaurants newly awarded a Bib Gourmand for good value
 - Four MICHELIN Special Awards presented to outstanding individuals

Michelin is delighted to present the fifth edition of the MICHELIN Guide Estonia. The MICHELIN Guide Inspectors have spent another year travelling the country in search of its best restaurants, with seven new establishments joining the selection. In total, the MICHELIN Guide Estonia 2026 recommends 43 restaurants, including one awarded Two MICHELIN Stars; one with One MICHELIN Star; nine Bib Gourmand restaurants offering great value dining.

Gwendal Poullennec, International Director of the MICHELIN Guides, said: *"We are delighted to welcome seven new restaurants to the MICHELIN Guide Estonia 2026 – two of which join directly with our Bib Gourmand award, recognising their great quality, great value cuisine. The undeniable highlights of this year's Selection are FUME, Fotografiska and Vesta, who all gain a Bib Gourmand as well as being recipients of a MICHELIN Special Award. Another standout restaurant is the Põhjala Tap Room, which brings something different to the city with its authentic Texas BBQ menu and fabulous range of IPAs and barrel-aged imperial stouts."*

Two Restaurants Receive MICHELIN Stars

MICHELIN Stars are awarded to restaurants offering outstanding cooking, taking into account five universal criteria: the quality of the ingredients; the harmony of flavours; the mastery of techniques; the personality of the chef as expressed through their cuisine; and, just as importantly, consistency both across the entire menu and over time.

Tallinn's stylish [180° by Matthias Diether](#) continues to maintain its Two-Star status. Named after its panoramic view out across the harbour, it occupies a stunning spot in the beautifully regenerated Port Noblessner, which sits just a stone's throw from Estonia's UNESCO World Heritage Old Town. Some of the MICHELIN Guide

Inspectors' favourite dishes this year were eel topped with sharp cherry jelly, a rich liver parfait and an intense reduced cherry sauce; green pea mousse with octopus, kimchi parfait and a stunning yuzu and lemongrass sauce; and venison loin with beetroot several ways and chestnut sauce.

The striking [NOA Chef's Hall](#) in Tallinn – run by chef-owner Tõnis Siigur – retains its One-MICHELIN-Star status. The evening opens with an aperitif in the romantic lounge overlooking Tallinn Bay, before moving on to creative, boldly flavoured cooking where the chefs pay superb attention to detail and the open fire is used to great effect. This year the MICHELIN Guide Inspectors were particularly impressed with the wine service, where sommelier Aleksei Pogrebnoi offered up well-judged pairings in an informative yet unpretentious manner.

(NOA Chef's Hall is also the recipient of a MICHELIN Special Award – see below for more information)

Nine 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 2026, three of Tallinn's restaurants are newly awarded a Bib Gourmand. One is promoted from the existing Selection, while the other two join the Guide for the first time:

FUME – the latest opening from the Siigur group and a new addition to the Guide – is housed in the bustling redeveloped Rotermann Quarter. It's big, bold and blingy, with an open kitchen, at the heart of which is a Vulcano Gres Grill, where dancing flames add not just flavour to the Mediterranean-inspired dishes, but also to the atmosphere.

Fotografiska – an existing Green Star restaurant – sits atop the photo gallery of the same name and offers stunning views out over the Old Town. Follow cocktails in the rooftop bar with organic ingredients showcased in highly original dishes – and all at surprisingly good value considering both its location and its environmentally aware philosophy.

Vesta – a new addition to the Guide – brings something a little special to the Estonian dining scene, so while it might be located just outside the city centre, the short journey is certainly worthwhile. Set up by three friends, it's a lively, animated place where everyone is out to have fun; the large, double-sided communal counter is the place to sit.

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

[Fellin](#) in Viljandi, a warm and welcoming café-cum-bistro serving homely European dishes.

[Lore Bistrot](#) in Tallinn, a modern harbourside bistro where dishes are inspired by the owner's travels.

[Mantel ja Korsten](#) in Tallinn, set in a picture-postcard clapboard house and serving Mediterranean-inspired dishes.

[NOA](#) in Tallinn, with a seasonal, modern menu and water views.

[UMA](#) in Tallinn, boasting a stunning harbourside terrace and serving 'Unorthodox Modern Asian' dishes.

[Tuljak](#) in Tallinn, with its retro look and creative dishes with a Baltic heart.

Three Restaurants Recognised with a Green Star

Three restaurants are helping to define a new approach to gastronomy.

Through their choices, selection of products, respect for seasonality and partnerships with producers, these restaurants provide a glimpse into a different way of cooking and approaching dining.

- [Fotografiska](#) in Tallinn
- [Hiis](#) in Manniva,
- [Kolm Sõsarad](#) in Lüllemäe

Five New Restaurants Added to the Main Selection

Being selected for the MICHELIN Guide is a sign of quality in itself. This year, 32 restaurants whose top-drawer cuisine really impressed the Inspectors make up the Main Selection, including five more new additions, all located in Tallinn.

Cafe Tempo sits in an old car workshop in the artsy Telliskivi Creative City district. During the day, it operates as a bakery and café, while at night it comes alive as a buzzy bistro where Mediterranean dishes lead the way and the chargrill takes centre stage.

Põhjala Tap Room guarantees a fun night out. Located in a craft brewery, it's a bright, spacious place with an open kitchen and windows looking down onto the brewing hall below. Guests can enjoy an authentic taste of Texas BBQ and a fabulous range of draught beers, including Põhjala IPAs and barrel-aged imperial stouts.

Restoran O2 is found in a modern redevelopment on the edge of the Old Town and comes with dark, moody décor. Bold cooking mixes Estonian and Nordic flavours with the occasional Asian touch, and there's a curved chef's table for those who want a ringside seat.

Riva's tagline is 'Where the southern sea meets the northern shore', and this can be seen on the plate, with top-notch local produce from the land and sea taking on vibrant Mediterranean colours and flavours. The room pops too, with its bright, blingy style, and the friendly team add a welcoming touch.

Sadu is a buzzy place located amongst a collection of small businesses in a redeveloped area on the edge of the city. Run by half-Estonian, half-Korean chef-owner Kristjan Jekimov, it offers a concise menu that's an enticing mix of classic and more personalised recipes that are informed by the intermingling of his two cultures.

The 32 restaurants that make up the 2026 Main Selection are:

[Art Priori](#), Tallinn

[Barbarea](#), Tallinn

Cafe Tempo, Tallinn – *New*

[Gianni](#), Tallinn

[Härg](#), Tallinn

[Hiis](#), Manniva (Green Star)

[Hõlm](#), Tartu

[Joyce](#), Tartu

[Kolm Sõsarad](#), Lüllemäe (Green Star)

[Koyo](#), Tallinn

[Lee Brasserie](#), Tallinn

[Mere 38](#), Võsu

[Mon Repos](#), Tallinn

[Moon](#), Tallinn

[Morel Bistrot](#), Tallinn

[Osteria il Cru](#), Tallinn

[Paju Villa](#), Tallinn

Põhjala Tap Room, Tallinn – *New*

[Pull](#), Tallinn

[Puri](#), Tallinn

[R14](#), Tallinn

[RADIO](#), Tallinn

[Rado](#), Tallinn

Restoran O2, Tallinn – *New*

Riva, Tallinn – *New*

Sadu, Tallinn – *New*

[Shang Shi](#), Tallinn

[SOO](#), Maidla

[Tchaikovsky](#), Tallinn

[TOKO](#), Tartu

[VÕIVÕI](#), Tallinn

[Wicca](#), Laulasmaa

Four 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 – Gerli Travkin of Fotografiska in Tallinn

Gerli Travkin took over as Fotografiska's Head Chef in April 2025 and since then has been putting her own stamp on the restaurant. Upholding its ethos for a more mindful way of cooking, she focuses on making the natural flavours and textures of locally sourced produce burst through on the plate. Under her leadership, Fotografiska has also been awarded a Bib Gourmand this year for its great value cuisine.

Service Award – Karl-Friedrich Kuusk of Vesta in Tallinn

The charming young service team at Vesta are led by Head Chef Karl-Friedrich Kuusk. They welcome guests with a calm reassurance and make sure everyone is looked after. Whether it's explaining dishes or recommending wines, they take the time to guide guests through – and their enthusiasm is palpable.

Sommelier Award – Aleksei Pogrebnoi of NOA Chef's Hall in Tallinn

A good sommelier can elevate not only the food but an entire dining experience – and that's certainly true of Aleksei Pogrebnoi, who leaves a lasting impression on his guests. Not only are his wine pairings well-judged, but he imparts his knowledge in an informative yet unstuffy way that puts everyone at ease.

Opening of the Year Award – Heinrich Liis of FUME in Tallinn

An exciting addition to the Tallinn dining scene, FUME is a large brasserie deluxe that's bright, bold and blingy. The kitchen team offer an appealing range of dishes, with their Vulcano Gres Grill being the focal point. It's a popular spot, but the service team keep things running smoothly.

The 2026 MICHELIN Guide Estonia restaurant selection at a glance:

- 43 restaurants recommended in total, including:
- 1 Two-MICHELIN-Star restaurant
- 1 One-MICHELIN-Star restaurant
- 9 MICHELIN Bib Gourmand restaurants

The Estonian 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 Estonia 2026 Restaurant Selection 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.

Hotels

The Estonia restaurant selection is also joined by the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Estonia 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 Estonia features the country's most spectacular hotels, from Two-Key-awarded [The Burman Hotel](#), winner of our [Global Best New Hotel Award 2025](#), to the chic waterfront [Iglupark](#) complete with saunas and workspaces or the immersive [Maidla Nature Resort](#) set on stilts above the wetlands.



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