

Paris, October 22th 2026

**The MICHELIN Guide Athens, Thessaloniki, Santorini 2027 Positions
Greece as a Major Gastronomic Destination**

- Lycabettus, in Oia (Santorini), earns Two MICHELIN Stars
- Seven new restaurants receive One MICHELIN Star, bringing the total in this category to 19 establishments
- Thessaloniki and Santorini join the existing coverage of the selection, which until now was limited to the Greek capital

MICHELIN is pleased to unveil the new MICHELIN Guide for Greece, spotlighting three distinct destinations with strong individual identities: Athens, Thessaloniki and Santorini.

The conclusions drawn from the inspectors' deliberations following their travels throughout the country once again highlight Greece's strong commitment to gastronomy as a defining element of its tourism offering. Indeed, this has led to the creation of a selection featuring 62 restaurants, representing a genuine revolution in the country's culinary landscape.

The historic city of Athens, cradle of Western civilization, remains the country's main attraction. However, far from solely concentrating Greece's gastronomic wealth, it serves as the driving force behind a far broader and more diverse culinary scene.

At the same time, two other remarkable gastronomic hubs are gaining prominence: the cosmopolitan city of Thessaloniki, where Eastern and Western influences converge, and the spectacular volcanic island of Santorini, which brings the flavours and distinctive culinary character of the Cyclades to the table.

"Greek gastronomy is enjoying a moment of remarkable international prominence, driven by a new generation of chefs who are reinterpreting the country's culinary heritage through a contemporary lens while remaining true to their roots.

In major cities such as Athens and Thessaloniki, innovation coexists with tradition in a vibrant and creative dining scene, while destinations such as Santorini have turned gastronomic excellence into one of their key attractions.

Greek cuisine is far more than a cultural expression; it embodies a philosophy of life based on balance, simplicity and respect for local produce. Taken as a whole, Greece offers an admirable balance between avant-garde cuisine and respect for centuries-old culinary traditions, supported by the extraordinary quality of local

ingredients. With these foundations in place, the country has successfully combined flavour, identity and wellbeing", commented Gwendal Poullennec, International Director of the MICHELIN Guide.

Lycabettus (Oia, Santorini) Shines with Two MICHELIN Stars

Its achievement is particularly remarkable, as there are only a handful of cases worldwide where a restaurant has entered the Guide and been awarded Two MICHELIN Stars immediately.

Located within the Andronis Luxury Suites, this exclusive restaurant boasts one of Oia's most iconic terraces, offering breathtaking views overlooking Santorini's caldera. Under the direction of chefs **Christos Karagiannis** and **Petros Brandenburg**, the culinary proposal combines contemporary elegance, local produce and French-inspired techniques.

Available both as a tasting menu and à la carte, the cuisine includes standout creations such as Squid with Red Mullet Sauce and Lobster with Carrot Purée. The experience is complemented by truly exclusive service, an impressive cocktail selection and a wine cellar featuring more than 1,000 labels, many available by the glass, firmly establishing the restaurant as one of the island's most attractive gastronomic destinations.

Seven New One MICHELIN Star Restaurants

The inspection team has awarded Seven additional restaurants with One MICHELIN Star (four in Athens and three in Santorini). Following these additions, a total of 19 establishments now hold the prestigious distinction.

Particular recognition should be given to chef **Ettore Botrini**, who has earned the distinction in two restaurants simultaneously. Already awarded One MICHELIN Star for Botrini's in Athens, he is now recognised for his work at Botrini's Santorini and Selene, both located in Santorini.

Aleria, Athens

Set within an elegant 19th-century neoclassical mansion in the heart of Metaxourgeo, time seems to stand still in dining rooms complemented by atmospheric courtyards. Chef **Gikas Xenakis** reinterprets Greek-Mediterranean cuisine with sensitivity and creativity, highlighting local seasonal ingredients. His tasting menus, supported by a cellar of more than 400 wine references, provide a refined experience featuring vibrant dishes such as Crab with Fennel, Peach and Chamomile.

Botrini's Santorini, Santorini

Perched above Santorini's caldera amid cascading terraces and unforgettable views over the Aegean Sea, this elegant restaurant turns every dinner into a sensory journey. Chef **Ettore Botrini**, supported by resident chef George Skopelitis, elevates Greek tradition to fine dining through refined techniques and subtle Italian influences. Dishes such as Bottoni Octopus and the intensely flavoured Bourdeto are highlights of a soulful menu best accompanied by a pairing celebrating the richness of Greek wines.

Lauda, Santorini

Nestled on Santorini's caldera cliffs, Lauda, the island's oldest restaurant, offers an experience where Greek identity meets the precision of French haute cuisine. Inspired by French chef Emmanuel Renaut and executed by resident chef **Orestis Sotiriou**, its tasting menus celebrate local flavours with impeccable elegance. Highlights include Aggelos' Scorpion Fish & Lemon Verbena and a refined reinterpretation of traditional Kakavia featuring lobster gnocchi and vegetables.

see|ds, Athens

In the refined district of Ilisia, see|ds showcases chef **Dimos Samourakis'** creative vision through contemporary cuisine of remarkable elegance. The seasonal tasting menu, inspired by local ingredients and subtly influenced by French gastronomy, stands out for its technical precision and minimalist aesthetic. The experience becomes even more personal when the chefs themselves present and finish dishes tableside, including memorable creations such as Cod with Artichokes, Courgette and Lobster-Pepper Sauce.

Selene, Santorini

Located in the heart of Fira's old Venetian quarter, among historic alleyways and the tranquil courtyard of an 18th-century monastery, this iconic restaurant reaffirms its place as a pioneer of fine dining in Santorini. Under the direction of chef **Ettore Botrini** and day-to-day leadership of Thomas Mposmos, its tasting menus reinterpret local traditions with elegance, technical refinement and delicate textures. Highlights include a reinvented Spanakotiropita and locally raised pigeon, complemented by an outstanding wine selection.

SENSE, Athens

High above the rooftops of Athens, offering one of the most spectacular views of the Acropolis, SENSE transforms Greek culinary memories into a sophisticated contemporary experience. Chef **Alexandros Charalabopoulos** reimagines traditional recipes and childhood flavours with creativity, technique and aesthetic

sensitivity. His tasting menus celebrate the richness of Greek terroir through surprising dishes such as the delicate Vine Leaf trompe-l'œil.

Simul, Athens

In the vibrant neighbourhood of Kolonaki, Simul presents a gastronomic concept that is both bold and sophisticated. Chef **Nikos Thomas** combines seasonal Greek produce with fine dining techniques and international influences to create a single tasting menu full of character, creativity and precision. In a relaxed contemporary setting, dishes such as Prawns with Fermented Honey and Powdered Foie Gras shine alongside a carefully curated wine selection.

7 New Bib Gourmand Celebrate Excellence at an Affordable Price

Few distinctions generate as much enthusiasm among food lovers as the Bib Gourmand, symbolised by the famous licking Bibendum and reserved for establishments offering outstanding value for money. This year, the category welcomes seven new additions, bringing the total number of Bib Gourmand restaurants in Greece to 10.

The inclusion of Thessaloniki in the Guide has played a decisive role in the growth of this category, as most of the new Bib Gourmand restaurants are located there.

Athens:

- **UPON**
- **Zohós**

Thessaloniki:

- **Deka trapezia**
- **Menu me... nou**
- **Sintrofi**
- **Three Little Pigs**
- **To Manitari**

21 New Recommended Restaurants

Greece's culinary vitality is once again reflected in the continuous opening of new restaurants. Of the 32 Recommended establishments featured in the 2027 selection, an impressive 21 are new additions, demonstrating both the strength of the country's gastronomic development and its considerable growth potential.

Among the new Athens additions, particular highlights include the innovative gastronomic concept developed by talented chef Tasos Mantis at **Amphibian**; the reinterpretation of classic Greek cooking proposed by chef **Nikos Karathanos** at **Ateno Greek Cuisine**; the strong focus on seafood championed by chef Georgianna Hiliadaki at **IODIO**; and the Italian flavours with an international touch showcased at **Sole Giaguaro Athens Italian Dining House**.

In Thessaloniki, the inspectors were particularly impressed by **7 Thalasses**, which pays tribute to the richness of the seas; **Charoupi**, where the essence of traditional Cretan cuisine comes to life; **L'Albero**, with its blend of Italian and Greek influences; and **Akti Ntovil**, where guests can enjoy spectacular sunsets overlooking the Thermaic Gulf.

Four Special Awards

Created to celebrate the talent and expertise that transform dining experiences into unforgettable memories, the MICHELIN Special Awards recognise several outstanding professionals in the 2027 edition.

- **MICHELIN Young Chef Award**

At just 29 years of age, **Theodoros Kaloidis** leads the kitchen at **To Manitari** in Thessaloniki, working closely with chef Dimitris Pamporis, who serves as culinary advisor. His reinterpretation of Greek culinary traditions stands out for its technical skill, successfully updating classic dishes while adding a distinctive personal touch.

- **MICHELIN Service Award**

Christian Potelle, the experienced French-born Director of the acclaimed restaurant **Spondi** in Athens, is constantly attentive to every detail in the dining room. Viewing guests as "invitees" rather than customers, he elevates the concept of hospitality to the highest level while maintaining impeccable professionalism.

- **MICHELIN Sommelier Award**

At **Aleria** in Athens, sommelier **Despina Tokalakis** shines through her extensive wine knowledge and her ability to communicate her passion to guests, enhancing the dining experience and making it truly memorable.

- **MICHELIN Award for Opening of the Year**

This award goes to **Amphibian** in Athens. Led gastronomically by chef Tasos Mantis, who is also behind the acclaimed Soil, the restaurant impresses both through its rooftop location atop the Onassis Stegi Cultural Centre and its innovative culinary concept, described as "transitional gastronomy".

Mindful Voices / Voix Engagées

Created in 2026, the new Mindful Voices platform brings together inspiring personalities from across the hospitality industry. It serves as an editorial space where chefs, hoteliers and winemakers can share their stories and innovative practices with both their peers and the wider public.

Gwendal Poullennec, International Director of the MICHELIN Guide, announced: *"Mindful Voices / Voix Engagées will give a platform to those who are driving change within their respective fields. This new initiative reflects what our inspection teams encounter in the field every day: inspiring people and experiences that are transforming practices and deserve to be shared."*

Faithful to its DNA and values, the MICHELIN Guide seeks to amplify the reach and resonance of these voices from the worlds of gastronomy, hospitality and wine so that they may be heard around the globe."

Click [[here](#)] to learn more about the new Mindful Voices / Voix Engagées initiative.

The MICHELIN Guide Athens, Thessaloniki, Santorini 2027 at a Glance**Total: 62 selected restaurants**

- **Two MICHELIN Stars:** 1 restaurant (new)
- **One MICHELIN Star:** 19 restaurants (7 new)
- **Bib Gourmand:** 10 restaurants (7 new)
- **Recommended Restaurants:** 32 restaurants (21 new)

The Greek restaurant selection joins the MICHELIN Guide's hotel selection, which features some of the most unique and exciting places to stay both in Greece and around the world.

Every hotel included in the Guide is chosen for its style, service and personality. All can be booked directly through the MICHELIN Guide website and mobile application.

The MICHELIN Guide is a benchmark in gastronomy and is now establishing a new standard for hotels as well. Visit the [MICHELIN Guide website](#) or download the free app on iOS and Android to discover the full restaurant selection and book an unforgettable stay.



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**MICHELIN GROUP MEDIA RELATIONS**

📍 112, avenue Kléber - 75116 Paris

☎ +33 (0) 1 45 66 22 22 | 7 days a week 🌐 www.michelin.com

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