



PRESS RELEASE

MICHELIN GUIDE

Paris, 06th March 2025

The MICHELIN Guide's next stop: Czechia

- For the very first time, after covering Prague city, the MICHELIN Guide will release its complete Czechia selection 2025
- Czechia becomes the latest MICHELIN Guide destination in Europe.
- MICHELIN Guide Inspectors are already in the field, discovering culinary gems.

The MICHELIN Guide will present, for the first time, a list covering all of Czechia. This extraordinary selection showcases the gastronomic and tourist treasures of this beautiful country, rich in history and culture. This marks Czechia's debut as a destination in the prestigious MICHELIN Guide, joining the ranks of renowned culinary destinations across Europe.

The new MICHELIN Guide Czechia selection will be revealed in 2025, featuring culinary gems from across the country—from north to south, from east to west, from the ski resorts to the wine regions, from Prague to Ostrava and Brno to Plzeň. The famously anonymous inspectors traveled the lands to identify the best restaurants for national and international gourmets to discover.

Czechia is home to a rich and diverse food scene, blending traditional Czech flavors with influences from neighboring countries and international trends. The country's cuisine is celebrated for its hearty dishes made from locally sourced ingredients, such as wild game meat, fresh fish from the rivers and lakes, as well as seasonal products like vegetables and berries, all complemented by world-famous Czech beers as well as great wines from innovative producers. An increasing number of chefs are now combining classical cooking with modern techniques, ensuring that the Czech food scene remains exciting and steadily evolving.

"We are very pleased to include Czech cuisine in the exclusive circle of Europe's top gastronomic destinations, a cuisine that perfectly embodies the authenticity and richness of the country's culinary traditions," said Gwendal Poullennec, International Director of the MICHELIN Guide. "The Czech culinary scene stands out for its unique blend of innovation and heritage, offering exceptional experiences to food lovers seeking new and exciting discoveries. After Prague, we look forward to unveiling the talents featured in this very first edition covering all of Czechia, marking its rise as a must-visit destination for epicureans," added Gwendal Poullennec, International director of MICHELIN Guide.

"The collaboration with the MICHELIN Guide opens a new chapter in building the image of Czechia as a destination that, in addition to its historical landmarks and natural beauty, also excels in top-tier gastronomy. The MICHELIN Guide



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distinction is a globally recognized symbol of culinary excellence, and its presence in Czechia will help increase international awareness of our cuisine. At the same time, it will attract a more discerning clientele that appreciates quality, innovation, and local ingredients,” says František Reismüller, Director of the Czech Tourist Authority – Czech Tourism. He adds, “Czech gastronomy is on the rise and has enormous potential to rank among the world’s leading culinary destinations. Our regions offer a unique combination of traditional ingredients, modern approaches, and artisanal precision. It will bring us not only prestige but also tangible economic benefits for the development of our gastronomic tourism.”

The anonymous MICHELIN Guide Inspectors award the iconic MICHELIN Stars – one, two, or three – to the finest dining experiences. The Guide also includes the Bib Gourmand selection, recognizing restaurants that offer great quality food at good value. The MICHELIN Green Star is awarded to restaurants leading the way in sustainable gastronomy. Additionally, recommended restaurants and special professional awards are highlighted by the Inspectors.

The MICHELIN Guide’s anonymous Inspectors are already in the field, making secret dining reservations and paying for all their meals to ensure they receive the same experience as any other customer.

The MICHELIN Guide is constantly observing the evolution of culinary destinations around the world. The MICHELIN Guide selection process remains completely independent. While selections remain fully independently determined by anonymous Inspectors, the MICHELIN Guide is working with the Alliance solely on marketing and promotion activities.

History and Methodology

The upcoming Czechia restaurant selection will follow Michelin’s traditional methodology, based on five universal criteria, ensuring fairness and consistency:

1. Quality of the products ;
2. The harmony of flavors ;
3. Mastery of cooking techniques ;
4. The chef's personality as reflected in the cuisine ;
5. Consistency between visits and across the menu (each restaurant is inspected multiple times a year).

The MICHELIN Guide continues more than ever to be a trusted resource for travelers seeking exceptional dining experiences. First published in France at the turn of the 20th century, the Guide originally served to encourage car travel. Today, Michelin’s Inspectors still use the same selection criteria as in the beginning, applied in destinations around the world.



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About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people.



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