

## News from the Croatian National Tourist Board



### New MICHELIN Stars Arrive to Croatia!

Croatia boasts one restaurant with two MICHELIN stars and 12 restaurants with one prestigious MICHELIN star, the most important and recognizable gastronomic label globally. This is clear after today's announcement of the latest MICHELIN selection for Croatia, which includes the Krug (Split) and Cap Aureo (Rovinj) restaurants, which have been awarded new stars. It should be added that the Agli Agmici restaurant in Rovinj successfully retained two stars, while the following restaurants successfully retained one MICHELIN star: Dubravkin put (Zagreb), Pelegrini (Šibenik), 360° (Dubrovnik), Monte (Rovinj), Noel (Zagreb), Boškinac (Novalja), LD Restaurant (Korčula), Nebo (Rijeka), Alfred Keller (Mali Lošinj) and Korak (Jastrebarsko).

"Another edition of the MICHELIN guide has confirmed the quality of Croatian gastronomy and the excellence of our chefs, who are recognized and acknowledged on a global level. The Croatian wine and gastronomy offer is an indispensable part of our entire tourist offer, because it is precisely what contributes to an overall experience of our country for every guest, our authenticity and culinary wealth. Due to its importance, this form of tourism has also been recognized in our strategic plans and we are pleased that the quality of the offer is expanding. It is also becoming more diverse year after year, in line with the global trends without compromising on Croatian authenticity. I congratulate everyone who was included in the MICHELIN guide this year, thus once again positioning Croatia as a country of top gastronomy," said Tonči Glavina, Minister of Tourism and Sports.

As for the MICHELIN Green Star label, it was successfully retained by the restaurants Zinfandel's (Zagreb), Konoba Mate (Korčula) and Korak (Jastrebarsko). We remind you that this label is awarded to those restaurants that are particularly dedicated to gastronomy based on sustainability and environmental friendliness.

"As the main MICHELIN destination partner for Croatia, we are extremely pleased with the new selection and prestigious labels awarded to our restaurants. This is another significant recognition of Croatian gastronomy, but also confirmation of the continuous improvement in quality, authenticity and creativity on the domestic culinary scene. Croatia is increasingly positioning itself as a top-notch eno-gastronomic destination, and the MICHELIN selection is an important indicator of the international recognition of our offer. This recognition goes not only to the chefs and restaurant teams, but also to the entire destination, because top-notch gastronomy is becoming an increasingly important motive for visitor arrivals, while also being a part of Croatia's identity as a country of rich, high-quality and sustainable gastronomy," said Kristjan Staničić, director of the Croatian National Tourist Board, extending sincere congratulations to all those who received new and retained their existing stars.

In addition to the aforementioned labels, MICHELIN also included the restaurants Konoba Pescaria (Mošćenička Draga) and K.užina (Split) on the Bib Gourmand list, so today Croatia boasts a total of 12 restaurants with this MICHELIN label, which is awarded to restaurants that offer quality menus at affordable prices.

This year, special MICHELIN awards are also awarded, which highlight the diversity of professions and skills that make up the hospitality industry. The special MICHELIN award for young chef went to Gabriela Filca from the Nebo by Deni Srdoč restaurant, while the award for the quality of service was given to Vera Korak from the Korak restaurant. The award for sommelier went to Dinko Lozica from the LD restaurant.

Let us add that the new labels are the result of a secret tour of Croatian restaurants by professional MICHELIN inspectors, the most important and recognized restaurant guide globally.