



PRESS RELEASE

MICHELIN GUIDE

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The first edition of the MICHELIN Guide Estonia celebrates 31 restaurants

- **2 restaurants awarded One MICHELIN Star**
- **5 restaurants receive a Bib Gourmand**
- **2 restaurants highlighted with a MICHELIN Green Star for their commitment to sustainable gastronomy**

Michelin is pleased to introduce the first restaurant selection of the MICHELIN Guide Estonia, the first country to have a guide in the Baltic region. Thirty-one restaurants have been recommended by the MICHELIN Guide inspectors for the excellence of their culinary offerings. Among them, two restaurants stand out for the outstanding quality of their cooking and have been awarded a MICHELIN Star. Five restaurants have been honored with a Bib Gourmand for their good-value offerings and two restaurants have been recognized with a MICHELIN Green Star for their commitment to sustainable gastronomy.

"Estonia is one of those countries that our inspectors have been scrutinizing with curiosity for several years. After many months spent crisscrossing the country, from Tallinn to Tartu, from Mäeküla to Kloogaranna, they discovered a teeming culinary scene, full of quality establishments and diverse cuisine. Highlighting talented chefs and professionals who play on both classic Estonian and international repertoires, the first selection of restaurants is a wonderful invitation to discover a fascinating gastronomic destination", says Gwendal Poullennec, International Director of the MICHELIN Guides.

As with all their other restaurant selections, the MICHELIN Guide inspectors worked collectively to come up with the first Estonian selection accordance with the Guide's historic and international methodology. The team independently and anonymously evaluated the restaurants' culinary scene according to five criteria:

- The quality of the ingredients;
- The mastery of culinary techniques;
- The harmony of flavors;
- The chef's personality as expressed in the dishes;
- Consistency across the menu and over time.

Two restaurants awarded a MICHELIN Star

Among the 31 restaurants recommended by the MICHELIN Guide inspectors in the first Estonian selection, two have been awarded the prestigious MICHELIN Star for their outstanding cuisine.



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NOA Chef's Hall, Tallinn - Set within the same striking modern building as restaurant NOA is the stylish NOA Chef's Hall. Here, guests are invited to start the evening with an aperitif served in a romantic lounge with a splendid view over Tallinn Bay and the Gulf of Finland.

The on-view kitchen is the heart of the restaurant and the open fire is used to great effect. Luxury ingredients are to the fore and are sourced from around the world, depending on what's best, be it scallops from Norway or lobster from Canada, but locally foraged and preserved produce also plays its part. The creative 7-course menu keeps clients engaged from start to finish, with complex, highly original dishes full of complementary flavors and texture layers. There's theatrical aspect too, with dishes delivered to the tables by the chefs, who describe them in detail.

180° by Matthias Diether, Tallinn - Sitting within a modern harbor development a couple of miles outside the city center is the stylish restaurant named after the 180° view from its U-shaped open kitchen.

After drinks and appetizers in the restaurant's futuristic bar, guests can choose whether to have the 4-course tasting menu 'Flavors of 180 Degrees' or the 6-course tasting menu 'Matthias's Inspiration'. Ambitious, flamboyant dishes are the hallmark of experienced German chef Matthias Diether, and his modern creations show an array of flavor and texture contrasts, as well as great attention to detail. Service is warm and engaging and helps create a relaxed atmosphere.

5 restaurants awarded a Bib Gourmand

The Bib Gourmand is a particularly popular award among gourmets, highlighting restaurants in the MICHELIN Guide's selections that offer good cooking at reasonable prices. Five restaurants have been selected as offering excellent value for money:

NOA, Tallinn - In this restaurant, which offers a magnificent view over the city and the sea, exceptionally fresh fish takes center stage. The cozy room is furnished with natural materials and the full-length windows have it flooded with light. Seasonal modern menus provide plenty of choice.

Härg, Tallinn - This busy, dynamic, all-day brasserie comes with stone walls, exposed ducting and striking copper chandeliers. Reasonably priced modern dishes are served with a focus on the chargrill, with steaks taking center stage; the 'Dirty Steak', a ribeye, is cooked directly on the charcoal. The courtyard is a popular spot.

Fellin, Viljandi - Expect a warm welcome at this café-cum-bistro set within a red brick building on the edge of the Old Town. There's something bohemian about it, with a tiled bar, a mix of artwork and a laid-back vibe. Carefully prepared, traditional European dishes are bursting with freshness and flavor.



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Lore Bistrot, Tallinn – This modern bistrot sits in a cavernous warehouse overlooking the harbor in Port Noblessner. Steel girders, hoists and concrete pillars provide the backdrop, and an open kitchen adds to the buzz. Dishes are designed to be shared and are inspired by the owners' travels.

Mantel ja Korsten, Tallinn - This clapboard house, whose name means 'mantle and chimney', looks like an actual postcard. A green-tiled fireplace and mantel take center stage in a room furnished with bright, bold designs. Mediterranean-inspired dishes are accompanied by well-chosen wines with an organic and biodynamic penchant.

Two restaurants awarded a MICHELIN Green Star for their sustainable commitments

The MICHELIN Green Star was awarded to two restaurants at the forefront of a sustainable approach to gastronomy: **Põhjaka Manor** in Mäeküla and **Fotografiska** in Tallinn. Whether through their locavore approach, their efforts to reduce the restaurant's ecological footprint, their initiatives to recycle food waste, grow their own vegetables and herbs and educate their guests to a more eco-responsible vision of gastronomy, these restaurants are a true source of inspiration for gourmets and restaurateurs alike.

Three MICHELIN Special Awards to celebrate talented professionals

The MICHELIN Guide has awarded three special prizes to talented professionals in order to highlight the diversity of skills and talents that contribute to a great dining experience.

The MICHELIN Young Chef Award goes to **Janno Lepik**, chef of the Bib Gourmand restaurant **Lore Bistrot**. A true talent on the Tallinn gastronomic scene, Janno Lepik first came to prominence at Leib restaurant (now Lee restaurant) before opening Lore Bistrot. This chef focuses on local producers as he prepares classic recipes and flavors from the Estonian culinary repertoire.

Our inspectors were impressed by the skill and professional qualities of **Robert Pöld**, the attentive, passionate sommelier at the Michelin-starred NOA Chef's Hall. The food and wine pairings were cleverly thought-out and the friendliness and sense of humor of this great professional help put the guests at ease. He received the MICHELIN Sommelier Award.

Finally, the MICHELIN Service Award goes to the team at **Lahepere Villa** restaurant in Kloogaranna, orchestrated by friendly owner **Helen Vihtol**. Here, hidden in a wooded area near the beach, everything is done to offer guests an exceptional level of comfort and hospitality. The first thing that catches the eye is the crackling fire in the garden next to the fleece-covered chairs. From the terrace built by her husband, Helen Vihtol graciously welcomes each guest, while her daughter helps with the service, her son with the washing up, and her husband with the maintenance of the exterior and the fire. Chef Silver Saa is also involved,



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passionately explaining each dish on the menu, with changes every two weeks. All guests leave with a little gift: a homemade granola for breakfast the next morning to prolong the experience.

Culinary and geographical diversity

In addition to the restaurants awarded a MICHELIN Star or Bib Gourmand, other restaurants in the MICHELIN Guide Estonia selection celebrate a wide variety of culinary styles spread throughout the country.

Ruhe in Neeme, for example, offers fine seafood dishes, while **Lee** in Tallinn features Asian flavors and **Gianni** takes diners on a journey to Italy. **Fii** in Tartu won over the MICHELIN Guide inspectors, as did **Wicca** in Laulasmaa and **Mere 38** in Võsu.

All the recommendations and establishments selected by inspectors for the MICHELIN Guide Estonia can be found exclusively online on the MICHELIN Guide website and mobile apps.

The MICHELIN Guide Estonia 2022 at a glance:

31 restaurants selected, including:

- 2 restaurants with a MICHELIN Star;
- 5 Bib Gourmand restaurants;
- 2 MICHELIN Green Star restaurants.

MICHELIN Guide Estonia 2022

Restaurants	City
✿ NOA Chef's Hall	Tallinn
✿ 180° by Matthias Diether	Tallinn
👤 NOA	Tallinn
👤 Härg	Tallinn
👤 Fellin	Viljandi
👤 Lore Bistroot	Tallinn
👤 Mantel ja Korsten	Tallinn
Puri	Tallinn
R14	Tallinn
Gianni	Tallinn
Tchaikovsky	Tallinn
Cru	Tallinn
Horisont	Tallinn
Moon	Tallinn
Tuljak	Tallinn
Pull	Tallinn
Fii	Tartu
Hõlm	Tartu
Wicca	Laulasmaa
Ruhe	Neeme
✿ Põhjaka Manor	Mäeküla
✿ Fotografiska	Tallinn
Lee	Tallinn
Rado	Tallinn
Mon Repos	Tallinn
Paju Villa	Tallinn
SMAK	Tallinn
38	Tallinn
Joyce	Tartu
Lahepere Villa	Kloogaranna
Mere 38	Võsu



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