Gault&Millau

Gault&Millau Celebrates Excellence Across Europe and the Middle East

Gault&Millau, one of the most influential voices in international gastronomy, is marking a season of celebration across Europe and the Middle East with major developments.

Austria

Hannes Müller Crowned Gault&Millau Chef of the Year 2025



Hannes Müller

On the serene shores of Lake Weissensee in Carinthia, chef Hannes Müller has been named Gault&Millau Austria's Chef of the Year, the country's highest culinary distinction. Known for his deep respect for local ingredients and a cuisine that reflects both restraint and imagination, Müller has made his restaurant *Die Forelle* a beacon of modern Alpine gastronomy.

To read more please click here

United Arab Emirates

Gault&Millau UAE Gala Honours Innovation and Excellence



Daniel Birk

In a glittering ceremony at Atlantis The Royal in Dubai, the Gault&Millau UAE Gala 2025 brought together the region's culinary elite on February 4. The private event welcomed 250 of the UAE's top chefs, restaurateurs, sommeliers and hospitality leaders, marking a pinnacle moment in the Emirates' fast-growing gastronomic story. Thirteen awards, including the prestigious Restaurant of the Year 2025, were presented, celebrating creativity, consistency and leadership in the UAE dining scene. Attendees also received the fourth edition of the Gault&Millau UAE guide, which has expanded its listings from 137 to 193 restaurants across four emirates, reflecting the region's rapid culinary evolution.

Award winners as listed below:

Restaurant of the year: Row on 45

Chef of the year: Daniel Birk, Row on 45

To read the list of all categories please click here.

Croatia

Culinary Oscars Shine Spotlight on Rudi Štefan and National Excellence



Rudi Štefan

In a prestigious event dubbed "The Night of the Culinary Oscars", Gault&Millau Croatia 2025 was unveiled during a gala evening held in the Emerald Hall of the Esplanade Zagreb Hotel. Now in its 8th edition, the guide continues to champion Croatia's gastronomic ascent on the international stage.

The night's highest honour — Chef of the Year — went to Rudi Štefan, the acclaimed chef and owner of *Pelegrini* in Šibenik. Known for his precise yet soulful approach to Dalmatian ingredients and his commitment to elevating regional identity, Štefan has become a defining figure in Croatian cuisine.

Award winners list below:

Restaurant of the year: 360, Dubrovnik

Chef of the year: Rudi Štefan, Pelegrini

Young Talent of the Year: Anna Novak, Terbotz

To read the list of all categories please click here.

Slovenia

Slovenia: Tomaž Kavčič Named Chef of the Year 2025



Tomaž Kavčič

Slovenia continues to shine on the global culinary map as Tomaž Kavčič is named Gault&Millau Slovenia's Chef of the Year 2025. The celebrated chef of *Pri Lojzetu* at the historic Zemono Manor, Kavčič is renowned for his poetic, emotionally resonant cuisine that fuses traditional Slovenian roots with avant-garde technique and presentation.

Award winners list below:

Restaurant of the year: Hiša Franko

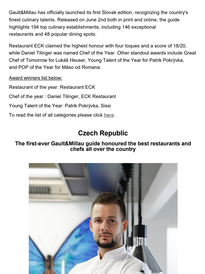
Chef of the year : Tomaž Kavčič, Gostilna Pri Lojzetu, Vipava

Young Talent of the Year : Ave Dvržnik, ZF19, Slovenj Gradec

To read the list of all categories please click here.

Slovakia

Top Restaurants and Chefs Honoured in First-Ever Gault&Millau Guide



Gala winners

Gault&Millau has officially launched its first Slovak edition, recognizing the country's finest culinary talents. Released on June 2nd both in print and online, the guide highlights 194 top culinary establishments, including 146 exceptional restaurants and 48 popular dining spots.

Restaurant ECK claimed the highest honour with four toques and a score of 19/20, while Daniel Tilinger was named Chef of the Year. Other standout awards include Great Chef of Tomorrow for Lukáš Heuser, Young Talent of the Year for Patrik Pokrývka, and POP of the Year for Mäso od Romana.

Award winners list below:

Restaurant of the year: Restaurant ECK

Chef of the year : Daniel Tilinger, ECK Restaurant

Young Talent of the Year: Patrik Pokrývka, Sisal

To read the list of all categories please click here.

Czech Republic

The first-ever Gault&Millau guide honoured the best restaurants and chefs all over the country



Jan Kriedla

On 28th of January in Prague, the Czech edition of Gault&Millau was officially introduced in both book and online versions, presenting the best local restaurants and chefs. A total of 411 restaurants are listed in the new guide with the 270 best restaurants, complementing the 141 in the POP category.

Gault&Millau Czechia awarded 11 restaurants with 3 toques. The highest score 17/20 was given to Jan Kriedla, Field, which was awarded 4 toques. The Chef of the Year 2025 was named Jan Kriedla.

Serbia

Marko Đorić Named Chef of the Year 2025



Marko Đorić

The acclaimed head chef of Langouste in Belgrade, Marko Đorić, is celebrated for his bold yet refined culinary vision, blending local ingredients like wild garlic and zander with modern techniques and a deep respect for nature's rhythm. His creations not only elevate regional flavors but also position Belgrade as a rising star in the international fine dining scene.

www.gaultmillau.com

Click here for the Press Release

14 SEPTEMBER

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