Gault&Millau Celebrates Excellence in Poland, Japan, Slovenia, Croatia, Slovakia

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

Gault&Millau Poland 2026: A Strong Comeback for a Rising Culinary Scene



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One of the world's most influential restaurant guides marked its return to Poland with the Gault&Millau Poland 2026 gala, held in Warsaw on March 9.

More than a comeback, the event signalled a renewed momentum in Polish gastronomy—highlighting a fast-evolving scene driven by creativity, consistency and a growing confidence on the international stage.

Following a pause caused by the pandemic, the guide relaunched in 2025, with inspectors visiting restaurants across the country and evaluating over 250 venues. As always, assessments were conducted anonymously, focusing on the full dining experience—from cuisine and service to atmosphere and concept.

This year, **251 restaurants were evaluated**, with only **18 reaching the top tier of three and four toques**, underlining the increasing competitiveness and quality of Poland's restaurant landscape.

The highest rating of the year went to **Bottiglieria 1881 in Kraków**, which achieved 18 points and confirmed its position at the forefront of Polish fine dining.

The awards also highlighted the importance of innovation and consistency, with chefs increasingly focusing not only on technique but on storytelling, local identity and guest experience.

- **Chef of the Year:** Przemysław Klima (Bottiglieria 1881, Kraków)
- **Innovative Chef of the Year:** Andrea Camastra (Nuta, Warsaw)

Gault&Millau Japan 2026 Marked 10th Anniversary with 581 Restaurants



©Gault&Millau Japan

ONODERA GROUP Co., Ltd. published *Gault&Millau 2026* on March 17, celebrating the 10th anniversary of the Japanese edition of the renowned culinary guide.

The latest edition featured **581 "must-visit" restaurants across all 47 prefectures**, reflecting the guide's nationwide reach and consistent evaluation standards.

An awards ceremony and gala were held on March 16 at Palace Hotel Tokyo, welcoming over 900 guests. A total of 13 professionals were recognised across 10 categories, including **Chef of the Year, awarded to Kanji Kobayashi** (villa aida, Wakayama).

The awards highlighted the diversity and growing richness of Japan's culinary scene, recognising chefs, sommeliers, pastry chefs, service teams, and producers from across the country.

Key awards:

- **Chef of the Year:** Kanji Kobayashi (villa aida, Wakayama)
- **Great of Tomorrow:** Masaki Kuzuhara (Restaurant Reminiscence, Aichi); Toshiharu Sunayama (SÉN, Nara)
- **Young Talent:** Masahiro Nishikino (Ramus, Tokushima); Yui Yamamoto (ESqUISSE, Tokyo)

Gault&Millau Slovenia 2026: A Landmark Year for Slovenian Gastronomy



©Gault&Millau Slovenia

The scent of outstanding cuisine, the energy of creativity, and the sense of witnessing something truly historic defined the evening of March 17, when Slovenia's gastronomic scene came together for the Gault&Millau Slovenia 2026 gala.

More than an awards ceremony, the event celebrated a generation of chefs and creators who are redefining what it means to cook, dine, and innovate in Slovenia.

The year 2026 marked a major milestone: for the first time ever, the highest distinction of **5 caps** was awarded, while **51 restaurants achieved three or more caps**—a record that reflects the strength and evolution of the country's culinary landscape. The evening also highlighted a strong wave of young talent, combining respect for tradition with bold, modern approaches.

- **Chef of the Year:** Jure Tomič, Ošterija Debeluh
- **Chef of the Future:** Davor Arnautović, Vila Muhr
- **Young Talent:** Jurij Daolio, Doppler Estate

Gault&Millau Croatia 2026 crowns ten laureates reshaping the country's gastronomic map



©Gault&Millau Croatia

Croatia's culinary excellence took centre stage on March 17, as Gault&Millau Croatia unveiled its 2026 guide and honoured the country's top chefs and restaurants at a gala evening held in the Emerald Hall of the Esplanade Zagreb Hotel.

More than an awards ceremony, the event highlighted a dynamic and fast-evolving gastronomic scene, where tradition and innovation continue to shape a new culinary identity across the country.

The evening gathered leading chefs, industry professionals and partners, celebrating not only individual achievements but also the broader momentum of Croatian gastronomy—now defined by diversity, regional strength and a new generation of talent.

The prestigious **Chef of the Year** title was awarded to Stiven Vunić, whose work at Konoba Zijavica reflects a deep connection to local traditions and producers of the Kvarner region, while pushing Croatian cuisine forward with authenticity and precision.

The Gault&Millau Croatia 2026 guide features **422 venues**, including restaurants, bistros, taverns and POP locations. Among them, **74 restaurants were top-rated**, with **16 awarded 4 toques**, confirming the country's rising gastronomic standards.

- **Chef of the Year:** Stiven Vunić (Konoba Zijavica, Mošćenička Draga)
- **Great Chef of Tomorrow:** Ines Jurišić (Bistro Beška, Čakovec)
- **Young Talent of the Year:** Danijel Biro (Josić, Zmajevac)

Gault&Millau Slovakia 2026: A Scene Gaining Momentum

©Gault&Millau Slovakia

Slovakia's culinary scene continued its upward trajectory as Gault&Millau presented its 2026 guide and awards at a gala evening held on March 23 at Stará Tržnica.

The event highlighted a gastronomy sector full of ambition, creativity and growing international confidence—demonstrating clear progress since the guide's debut edition.

This year's guide evaluated **221 restaurants**, with **182 earning at least one toque**, while a further **83 venues were included in the POP category**, reflecting the diversity of Slovakia's dining landscape—from fine dining to casual concepts.

A key milestone this year was the launch of the **Stay & Dine** guide, spotlighting hotels that combine high-quality accommodation with strong culinary experiences—further expanding the country's gastronomic offering.

At the top of this year's selection, three restaurants achieved the highest distinction of four toques, setting the benchmark for fine dining in Slovakia. **ECK Restaurant** confirmed its leading position from last year, while **Irin.** and **Gašperov Mlyn** joined the top tier—each showcasing a refined approach that combines technical precision, strong identity and a deep respect for local ingredients.

- **Chef of the Year:** Jozef Breza (Gašperov Mlyn)
- **Chef of Tomorrow:** Peter Bracho (Reštaurácia Klára, Kaštieľ Voderady)
- **Young Talent of the Year:** Roman Borovský (Semillon Restaurant)

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