Gault&Millau Celebrates Excellence in Czech Republic and the UAE



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

Czech Republic

Guide 2026: More Four-Toque Restaurants, 421 Rated



Gault&Millau Czech Republic Gala 2026 ©Gault&Millau Czech Republic

The second Czech edition of the Gault&Millau guide was unveiled at the National House in Vinohrady, highlighting continued growth in the country's dining scene.

The 2026 guide features **421 restaurants**, with **334 earning at least 11/20 points** and receiving toques. An additional **146 venues** appear in the POP category. While no restaurant achieved five toques, the number of **four-toque restaurants increased to three**:

- Restaurant Papilio
- LEVITATE
- La Degustation Bohême Bourgeoise

A further **17 restaurants earned three toques**, including Field Restaurant, TARO and Mlýnec.

Major Award Winners

- **Chef of the Year 2026:** Oldřich Sahajdák (La Degustation Bohême Bourgeoise)
- **Great Chef of Tomorrow:** Khanh Ta (TARO)
- **Young Talent of the Year:** Jan Horák (Reason)
- **Pastry Chef of the Year:** Sabina Keltnerová (Štangl)
- **Sommelier of the Year:** Vít Eliáš (Zlatá Praha)
- **Chef of Traditional Cuisine:** Jiří Hrachový (Výčep)
- **POP of the Year:** DOK
- **Gourmet Hotel of the Year:** Fairmont Golden Prague

The gala also introduced Stay & Dine, a new hotel-focused guide featuring 176 properties that combine quality accommodation with a restaurant rated at least 10/20.

Backed by general partner MAKRO Cash & Carry ČR, the 2026 results underline Czechia's rising gastronomic reputation and growing international appeal.

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UAE

Gala 2026: Trèsind Studio Crowned Restaurant of the Year



Trèsind Studio ©Gault&Millau UAE

The fifth edition of the Gault&Millau UAE Guide was unveiled at Atlantis The Royal, where more than 250 of the country's top chefs and hospitality leaders gathered for the annual black-tie gala.

In a historic first, two restaurants earned the prestigious five-toque rating (19/20): **Trèsind Studio** and **FZN by Björn Frantzén**, marking a major milestone for the UAE's fine dining scene.

Trèsind Studio was the standout winner of the night, securing:

- **Restaurant of the Year 2026**
- **Home-grown Restaurant of the Year**
- **Chef of the Year** for chef patron Himanshu Saini
- A **Gault&Millau Impact Award**

Three restaurants received four toques: **La Dame de Pic**, **Al Muntaha**, and **Row on 45**, while a total of 88 toques were awarded to restaurants scoring 13/20 and above.

Additional Impact Awards went to Grégoire Berger, Mika Ueda, Omar Shihab and Samuel Lacroix, recognising their influence on the UAE's culinary evolution.

The 2026 guide now features **203 restaurants across four emirates**, up from 193 last year — reflecting the continued growth and global ambition of the UAE's dining scene.

Click here for the Press Kit

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