Magiczny Kraków

Restaurants recommended by Gault&Millau

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A must-have resource for those of a culinary persuasion traveling around Poland is the Yellow Gault&Millau guide. It provides essential information on noteworthy restaurants and hotels.

The Yellow Gault&Millau guide was created over 50 years ago in France. The best restaurants are awarded chefs' toques. The number of toques indicates the rank of the restaurant and the quality level of the dishes served. Gault&Millau Poland has been published since 2015 and it outlines the best restaurants in the country, the most interesting accommodation and essential local products that you simply must try. Every year, a team of a dozen or so completely anonymous inspectors scrupulously evaluate about a thousand places in Poland. Standards are high, and less than half of the reviewed places are included in the guide. Gault&Millau Poland also promotes chefs who are passionate about nurturing traditional Polish flavours and promoting great quality products and their producers.

In the guide from 2017, 45 Krakow restaurants were honoured. The most accolades - 15 points - were bestowed on the restaurants Trzy Rybki (Krzysztof Żurek) and Copernicus (Marcin Filipkiewicz). 14 points were awarded to Bottiglieria 1881 (Paweł Kras). Other reccomended restaurants are: 27 Porcji, Albertina, Amarone, Andromeda Alfa, Biała Róża, Bistro 11, Corleone, Corse, Cyrano de Bergerac, Del Papa, Destino, Ed Red, Edo Fusion, Fab Fusion, Farina, Gościnna Chata, l’atmosphere (Hilton Garden Inn Krakow Airport), Industrial (closed), Introligatornia smaku, Kogel Mogel, La Fontaine, Leonardo, Miodova, Nolio, Oranżeria, Pimiento (both restaurants), Pino, Pod Aniołami, Pod Baranem, Pod Nosem, Pod Różą, Portobello, Qualita, Kawaleria, Rzeźnia, Studio Qulinarne, Unicus, Wentzl, Zakładka, Zazie i Zielona Kuchnia.

Until 2017, the Gault&Millau team distinguished chefs from particular regions. During the last, third Gault&Millau Tour in 2017, five regional prizes were awarded for the best chefs from Małopolska, Podkarpacie, Bieszczady and Upper Silesia. Three of them were awarded to chefs from Krakow. Those who received Regional Gault&Millau awards were: Chef of the Year – Dominik Duraj, Villa Gardena restaurant (Chorzów), Chef of Tomorrow – Daniel Myśliwiec, Karakter / Zazie Bistro restaurants (Krakow), Young Talent – Michał Cienki, then working in Amarylis restaurant, currently Art (Krakow), Female Chef – Patrycja Stefanów-Kot, Koncertowa restaurant (Krynica-Zdrój), Traditional Chef – Miłosz Kowalski, then working in l'atmosphere restaurant (Krakow-Balice), and now in Halicka.