

delicious

by Andreas Klemm

Restaurants in Central and Eastern Europe

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Arco by Paco Pérez

GDAŃSK

A New Star over Gdańsk

Michelin Star for Arco by Paco Pérez

The news is currently spreading like wildfire: the restaurant **Arco by Paco Pérez** in Gdańsk has been awarded a Michelin star. This is according to the new "Guide Michelin Poland 2024", which was published on 20 June 2024.

Chef Antonio Acieri and his team are overjoyed. The gourmet temple located on the 33rd floor of the Olivia Center, which offers a magnificent view of Gdańsk and the Baltic Sea, is the first restaurant in Gdańsk and all of Pomerania to be awarded a star by the renowned restaurant guide.

RESTART OF THE MICHELIN GUIDE IN POLAND

Arco was opened in the autumn of 2019 under the aegis of **Paco Pérez**, a star chef from Catalonia who has already received several awards from the Michelin Guide for his restaurants in Spain and Berlin.



Owner Paco Pérez

The fact that Arco has only now been awarded a star is primarily due to the Michelin Guide. The Guide has neglected Poland for many years. For a long time, the restaurant guide had primarily focused on Warsaw and Krakow. All other regions in Poland were white spots on the map for the Michelin inspectors. It was only in 2023 that Michelin made a restart and included Poznań along

with Warsaw and Krakow for the first time. In 2024, Pom-
erania with the three coastal cities of **Gdańsk, Gdynia
and Sopot** was added. From these cities, 18 restaurants
made it into the Michelin Guide 2024, but only Arco was
awarded a star.

CULINARY FOCUS AND PRICES

The Michelin Guide describes Arco's cuisine as Spanish
or Mediterranean. Somewhat pompously, it says that
Polish ingredients are combined with Spanish flavours to
create delicious dishes and that influences from Italian
cuisine are also recognizable.

According to the **menu** | www.arcorestaurant.com,
the cost for the 10-course menu is 595 PLN. If you choose

the vegetarian version of this menu, it is still 495 PLN. For
the wine pairing, two options are offered: one for 395 PLN
and the other for 680 PLN. A dinner at Arco for two people
thus amounts to approximately 500 euros. That's a lot
of money, not just by Polish standards. And it would ulti-
mately be no surprise if the restaurant raised its prices
after receiving the Michelin star.

CONCLUSION: A MUST FOR GOURMETS

A visit to **Arco by Paco Pérez** is an absolute must for Polish
or Poland-affine gourmets. Gdańsk is always worth a visit
anyway. Regardless, it is very pleasing that the Michelin
Guide is now giving Polish gastronomy the attention it
deserves. It is to be hoped that the white spots on the
Michelin inspectors' map will soon be a thing of the past.



Arco by Paco Pérez

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