



FINLAND'S NATURE-INSPIRED GASTRONOMY CELEBRATES NEW MICHELIN SUCCESSES

Grön earns a second Michelin star while Boreal joins Finland's Michelin-starred restaurants, showcasing the innovation, seasonality and creativity defining Finnish cuisine today

Finland is celebrating another milestone in its culinary journey as [Restaurant Grön](#) has been awarded a second Michelin star and [Boreal](#) has received its first Michelin star in the [2026 Michelin Guide Nordic Countries](#).

The latest recognitions further strengthen Finland's position as one of the Nordics' leading food destinations. Finland is now home to eight Michelin-starred restaurants, with six located in Helsinki, underscoring the capital's emergence as a true Nordic culinary hub.

A New Milestone for Finnish Fine Dining

At the forefront of Finland's modern culinary movement, Grön has earned international acclaim for its ingredient-led approach, showcasing the best of seasonal Nordic produce through refined, innovative and sustainable cuisine. The restaurant's second Michelin star is a recognition of its consistent excellence and its role in shaping contemporary Finnish gastronomy.

Boreal Brings Nordic Preservation Traditions into the Spotlight

Boreal's first Michelin star marks another significant achievement for Finland's restaurant sector. Known for its distinctive focus on fermentation, Boreal draws inspiration from Nordic traditions and Finnish landscapes, while presenting them through a modern lens. By transforming seasonal ingredients through carefully developed techniques, the restaurant creates bold and memorable flavors that reflect both innovation and a deep respect for the natural rhythms of the North.

Finland's Nature Inspires World-Class Gastronomy and Food Tourism

Finnish gastronomy has gained increasing international attention in recent years, driven by a new generation of chefs who combine world-class technique with a deep respect for local ingredients, seasonality and sustainability. From wild herbs and forest berries to sustainably sourced seafood and vegetables adapted to the northern climate, Finland's culinary identity is rooted in its unique natural environment.

The achievements announced by Michelin reflect not only the success of individual restaurants but also the continued rise of Finland as a leading destination for food tourism and culinary innovation. As travelers increasingly seek authentic experiences connected to local culture and nature, Finland offers a distinctive culinary journey that extends far beyond the restaurant table. From Michelin-starred dining and vibrant food markets to foraging experiences and farm-to-table traditions, visitors can discover flavors shaped by Finland's distinct seasons and the abundance of its forests, lakes and the Baltic Sea.

PHOTOS

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