



OKO

RESTAURANT

# Tõnis Siigur

Peakokk.

8 Eesti restorani looja ja omanik (Siigur Restaurants):  
1 Michelin Star, 2 Bib Gourman, 1 Recommended.

Oman üle 30 aasta kogemust restoranimailmas.  
Mittmel korral nimetatud Eesti parimaks kokaks.  
Olen juhtinud ja arendanud mitmeid restorane,  
mida on korduvalt tunnustatud parimateks nii kohalikul  
kui ka rahvusvahelisel tasandil.

- ✿ Minu kokaõpingud põhinevad Prantsuse köögil.
- ✿ Olen külastanud umbes 100 erinevat Michelini restorani.
- ✿ Olen palju reisinud ja omandanud hindamatuid kogemusi.



# MEIE RESTORRANID

Siigur Restoranide Pere koosneb 8 -st restoranist. Nagu iga pere lapsed, on ka kõik meie restoranid omamoodi unikaalsed ka erlised.

Iga restoran on leidnud oma kodu ainulaadses ja märkimisväärses hones, kus kõikides avaneb aknast vaade merele. Eraldiks on TOKO Emajõe ääres ja meie armas Paju Villa, mis aub Nõmme mändide all.

Uus avamine kevadel 2025 – Helsingis.

NOA CHEF'S HALL • NOA • TULJAK • PAJU VILLA • OKO  
TOKO • POKO • HAAPSALU KUURSAAL





Tõnis Siigur  
Roman Sidorov



NOA Chef's Hall



NOA Chef's Hall



NOA Chef's Hall

NOA  
Tuljak  
Paju Villa  
OKO  
TOKO



NOA Chef's Hall



NOA  
Tuljak



Paju Villa

# Mis on Michelin Guide?

MICHELIN INSPEKTORID HINDAVAD:

- 1:** Tooraine kvaliteet
- 2:** Kokandustehnikate meisterlikkus
- 3:** Maitsete harmoonia
- 4:** Koka isikupära väljendamine taldrikul
- 5:** Järjepidevus ajas ja menüüs



Restoranid, mis pakuvad erakordselt head toitu mõõduka hinnaga



Restoranid, mis paistavad silma jätkusuutliku ja keskkonnasõbraliku tegutsemisega



Kõrgetasemeline kokakunst. Tasub külastada!



Suurepärase kokakuns. Väärt kõrvalepõiget!



Erakordne köök. Tasub eraldi reis ette võtta!



# Mõju kogu Eestile



The MICHELIN Guide has come back to Estonia! After visits from anonymous inspectors, 34 restaurants in Estonia have earned a place in the 2023 MICHELIN Guide. TI Diether received an additional MICHELIN Star, Soo received a Green Star, and Ti Gourmand.

## The first edition of the MICHELIN Guide Estonia celebrates 31 restaurants

Wednesday, 25 May 2022, Press Release

Michelin is pleased to present the first restaurant selection of the MICHELIN Guide Estonia, the first country to have a guide in the Baltic region. Thirty-one restaurants have been recommended by the MICHELIN Guide inspectors for the excellence of their culinary offerings. Among them, two restaurants stand out for the outstanding quality of their cooking and have been awarded a MICHELIN Star. Five restaurants have been honoured with a Bib Gourmand for their good value offerings and two restaurants have been recognised with a MICHELIN Green Star for their commitment to sustainable gastronomy.

### Two restaurants awarded a MICHELIN Star:

Of the 31 restaurants recommended by the MICHELIN Guide inspectors in this first Estonian selection, two have been awarded the prestigious MICHELIN Star for their outstanding cuisine.

**NOA Chef's Hall, Tallinn** – Set within the same striking modern building as restaurant NOA is the stylish NOA Chef's Hall. Here, guests are invited to start their evening with an aperitif served in a romantic lounge with a splendid view of Tallinn Bay and the Gulf of Finland.

## Noa Chef's Hall

Top 1000

12 km | Ranna tee 3, Tallinn

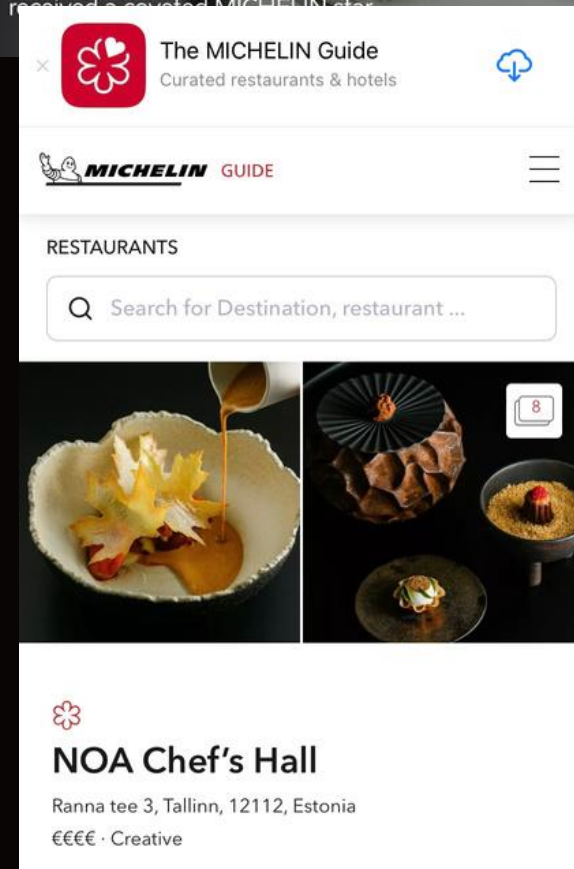
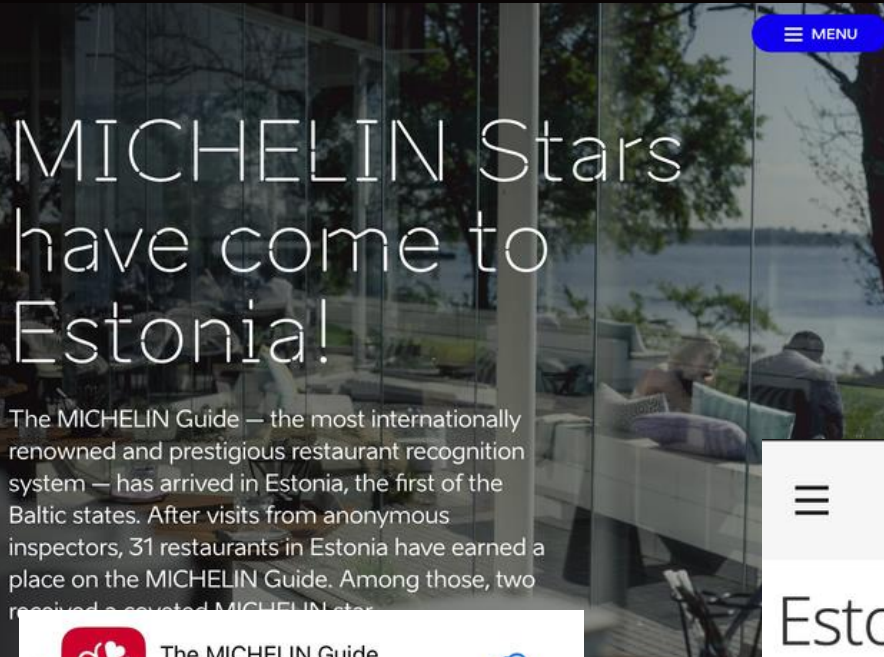
Open | Open today for Lunch & Dinner



World's Top 1000  
the world's best restaurant selection

90.50

- Eclectic
- Elegant
- Modern
- Seaview
- Waterfront
- Wine



## news

### Estonian restaurants awarded Michelin stars

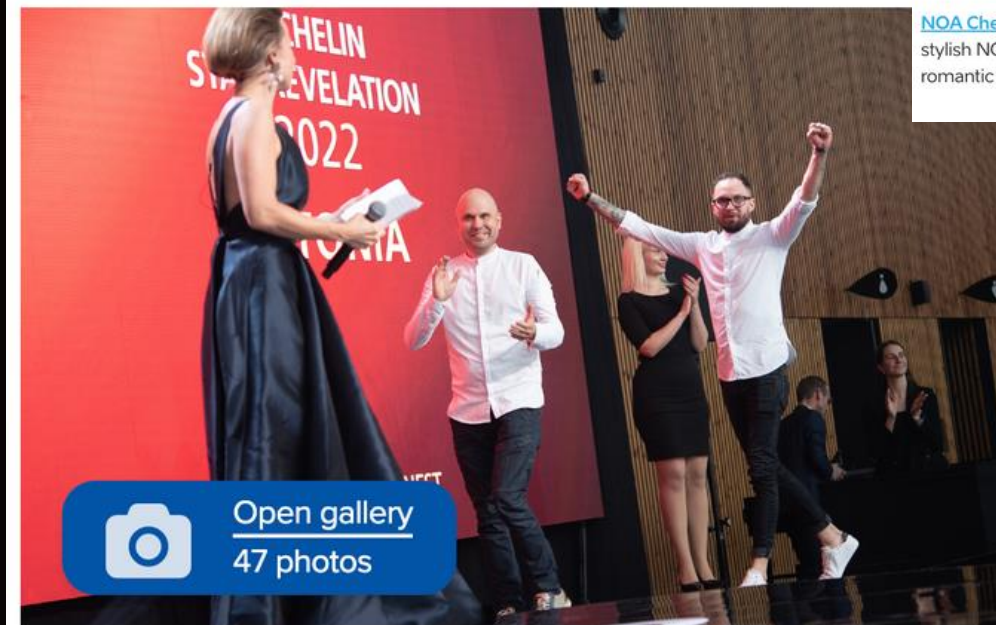


Photo: Michelin Guide ceremony in Estonia. Author: Siim Lövi /ERR

Open gallery  
47 photos

## Visit Tallinn

Type your search

### The Michelin Guide has arrived in Estonia!

22.02.2023

Save to Favourites

The most recognised restaurant guide in the world, the Michelin Guide, arrived in Estonia in 2022.

The new guide features a total of 31 Estonian restaurants, including the first restaurants awarded with Michelin stars in the Baltic States – Noa Chef's Hall and Restaurant 180° by Matthias Diether.

In addition, the Michelin Green Star guide specifically highlights restaurants committed to sustainable food preparation, and their

# Siigur Restoranide Pere





Aitäh!

Küsimused

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