



ANTIQVVM

PRESS KIT

ANTIQVVM

THE EXCELLENCE OF PORTUGUESE GASTRONOMY

1. PRESENTATION

ANTIQVVM is a reference restaurant in Portugal, honoured with two Michelin stars, which has been creating exclusive gastronomic experiences for almost a decade under the signature of *Chef* Vítor Matos.

With a privileged location in the city of Porto, ANTIQVVM has brought new life to the Old Port Wine Manor House in Quinta da Macieirinha, offering a view over the River Douro as the backdrop to a unique laboratory of aromas and flavours.

The signature cuisine values local and seasonal products, elevating Portuguese gastronomy to a level of excellence that is recognised internationally, as a result of an approach that combines sophistication, refinement and innovation.

2. GENERAL INFORMATION

Name: Antiqvvm

Category: Restaurante Gastronómico

Michelin stars:   MICHELIN

Executive Chef: Vítor Matos

Address: R. de Entre-Quintas 220, 4050-240 Porto

N: 41° 8' 51.56"

O: 8° 37' 42.4"

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Email: antiqvvm@gmail.com

Website: antiqvvm.pt

Social Media:  @antiqvvm,  @antiqvvm,  antiqvvm

3. HISTORY & CONCEPT

ANTIQVVM was born out of a passion for gastronomy and the desire to create something unique, capable of providing an exclusive experience. Located in a historic building in the city, on the ground floor of the Romantic Museum and overlooking the River Douro, the restaurant combines the charm of its surroundings with the sophistication of its cuisine, where dishes with a Portuguese identity and inspirations from around the world are prepared.

With a concept based on valuing the Portuguese terroir, it favours the use of carefully selected ingredients, innovative techniques and a creative approach that respects tradition.

4. THE CHEF AND HIS PHILOSOPHY



Chef Vítor Matos is one of the biggest names in haute cuisine in Portugal. With a career marked by dedication and talent, he has worked in internationally renowned kitchens before taking over the leadership of the ANTIQVVM team.

His cuisine reflects a contemporary and bold approach, while respecting the essence of traditional Portuguese flavours. 'Our cuisine is a tribute to products, time and passion for detail. Each dish tells a story and invites you on a unique sensory journey.' – *Chef* Vítor Matos

5. SIGNATURE DISHES

Foie Gras – A timeless dish that only changes with the seasons, but which is today the oldest dish in *Chef* Vítor Matos' kitchen.

Salmonete – A fish dish with a deep flavour of the sea, but which reveals a growing elegance and delicacy in its essence. Above all, it is an act of evolution and respect for the product.

Claus Porto – It begins as a tribute to Porto, but also to the best soaps in the world, with aromas and flavours that are renewed to the rhythm of the seasons and that are little jewels of our pastry industry.

6. DISTINCTIONS AND RECOGNITIONS

Two Michelin Stars - (2024, 2025, 2026)

One Michelin Star (2017, 2018, 2019, 2020, 2021, 2022, 2023)

La Liste 2024, 2025 – ANTIQVVM is among the 1000 best restaurants in the world

Golden Fork - Boa Cama Boa Mesa Guide (2017, 2018, 2019)

Silver Fork - Boa Cama Boa Mesa Guide (2020, 2021, 2022, 2023, 2024, 2025)

7. SERVICE AND EXPERTISE

The gastronomic experience at ANTIQVVM goes far beyond tasting: it's a time to celebrate the art of cooking, with excellent service, a carefully selected wine list and a refined atmosphere.

Almost a decade old, ANTIQVVM has a specialised team of focused and experienced staff who aim to provide a tasting that stands out from start to finish.

8. PRESS

1. "La Liste: lists the world's 1,000 best restaurants. Portugal appears ten times"

Publico, 26 November 2024. The article states that there are ten Portuguese restaurants out of a thousand recognised as the 'best in the world', with ANTIQVVM being one of the representatives.

Publico

2. "La Liste: in the ranking of rankings, Portugal has ten outstanding restaurants"

Time Out, 26 November 2024. The news item mentions that ANTIQVVM is the new entry on the French list of the world's 1,000 best restaurants.

Time Out

3. "Portugal shines at the prestigious La Liste awards with 10 representatives"

NIT, 26 November 2024. The article reports that Portugal's reputation has been reinforced with the distinction of 10 Portuguese restaurants in the prestigious La Liste, in which ANTIQVVM is included.

NIT

4. "Vitor Matos: 'With the second Michelin Star I'm going to have to rethink my life'"

Visão, 1st March 2024. In this article, *Chef* Vitor Matos expresses his surprise and excitement at receiving the second Michelin star for ANTIQVVM, highlighting the dedication of his young team and reflecting on the challenges ahead.

Visão

5. "ANTIQVVM in Porto wins two MICHELIN Stars"

MICHELIN Guide, 27th February 2024. The article highlights the promotion of ANTIQVVM to the category of two Michelin stars, praising the seasonal and creative cuisine of *Chef* Vitor Matos, as well as the restaurant's privileged location overlooking the River Douro.

MICHELIN Guide

6. "ANTIQVVM restaurant wins second Michelin star and there are four new first stars in Portugal"

Jornal de Negócios, 27th February 2024. The article discusses the award of the second Michelin star by ANTIQVVM, led by *Chef* Vitor Matos, and mentions other news on the Portuguese gastronomic scene.

Jornal de Negócios

7. "Vitor Matos receives second Michelin star for ANTIQVVM"

Correio da Manhã, 27th February 2024. The article reports on the award of the second Michelin star to ANTIQVVM and highlights the expansion of *Chef* Vitor Matos with the opening of 2Monkeys in Lisbon, which also received a Michelin star.

Correio da Manhã

8. "The Chef - ANTIQVVM Restaurant, Porto"

Official ANTIQVVM website. This page offers a detailed overview of *Chef* Vítor Matos' career, including his training, professional experiences and culinary philosophy.

[ANTIQVVM](#)

9. "La Liste 2025 highlight for Antiquvm"

The mention reports on the awarding of the La Liste 2025 highlight to Antiquvm, once again recognising the work of chef Vítor Matos and the excellence of his cuisine.

["LaListe2025"](#)

10. "2025 Silver Fork Award, distinction from the Boa Cama Boa Mesa Guide"

The Antiquvm restaurant was awarded a Silver Fork in the 2025 Boa Cama Boa Mesa Guide, according to an article in [Marketeer](#). This award recognises the excellence of chef Vítor Matos' restaurant in Porto.

11. "ANTIQUVM retains two MICHELIN Stars in 2026"

The ANTIQVVM restaurant in Porto has once again been recognized by the MICHELIN Guide, retaining its two MICHELIN Stars, a distinction that highlights the consistency and excellence of Chef Vítor Matos' creative and seasonal cuisine.

Reacting to the recognition, the chef emphasized the importance of teamwork in the restaurant's success. "MICHELIN stars highlight the work of an entire team," he said, noting that the award reflects the dedication of all professionals, from the kitchen to the dining room service, who contribute to the complete gastronomic experience at ANTIQVVM.

["Michelin Guide"](#)

For additional information and updates, *Chef* Vítor Matos maintains an active presence on social media, where he shares news and insights about his work:

Facebook: Vítor Matos

Instagram: @chefvitormatos

09. INFORMATION FOR THE PRESS

For more information, interviews or reporting requests, please contact:

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10. IMAGE GALLERY

High-resolution images available for download at: [press kit](#)

