

Boulogne-Billancourt - January 24, 2023

# The MICHELIN Guide 2023 Vienna and Salzburg selections are revealed

- Viennese and Salzburg gastronomy maintain their high level and attractiveness
- Two new Bib Gourmands-highlighted by the famously anonymous inspectors
- Twelve new restaurants join the new MICHELIN Guide 2023 selection
- A new MICHELIN Green Star

Michelin is pleased to present the brand-new MICHELIN Guide selection of the Austrian cities of Vienna and Salzburg. The 2023 selection of the MICHELIN Guide recommends a total of 24 restaurants with star(s) or Bib Gourmand and is available in digital format on: guide.michelin.com and on the Michelin Guide app, available free of charge for iOS and Android.

#### The Vienna selection

The MICHELIN Guide inspectors were excited to observe that Viennese restaurants still maintain their very high quality. In the 2023 selection, one restaurant retains its three MICHELIN Stars, four eateries hold on to their two MICHELIN Stars and five establishments maintain one Star.

Two restaurants have been newly recognized with the Bib Gourmand for their exceptionally good value for money; the total number of Bib Gourmand addresses now stands at seven. A new MICHELIN Green Star was added.

A total of ten restaurants are newly included in the Vienna selection.

#### **Starred restaurants**

The remarkable commitment of the chefs and the unwavering high standard of Viennese gastronomy is reflected not least in the number of MICHELIN Stars. **Amador** by top-flight chef, Juan Amador, remains at the pinnacle of the list of Vienna's Michelin Starred restaurants, holding on to its Three MICHELIN Stars in the 2023 selection for its creative cuisine. The positive picture of the previous year also persists in the Two MICHELIN Star restaurant category. Here, **Mraz & Sohn**, **Konstantin Filippou**, **Silvio Nickol Gourmet Restaurant** and **Steirereck im Stadtpark** all confirmed their high distinction. The following One MICHELIN Star restaurants from last year's selection remained: **[aend]**, **Pramerl & the Wolf**, **Edvard**, **TIAN** and **APRON**. **TIAN** occupies a special position, as it is the only Starred address in the city to offer purely vegetarian cuisine, and is also honored since 2022 with the MICHELIN Green Star for its sustainable concept.



#### **Bib Gourmand**

In addition to the Bib Gourmand restaurants, MAST Weinbistro, Vestibül, Woracziczky, Mochi and Meierei im Stadtpark, which were already recommended in the previous selection, new entries ONYX and Specht also receive this very appreciated distinction, spotlighting their impressive value for money.

#### **MICHELIN Green Stars**

The one MICHELIN Star restaurant **TIAN**, whose sustainability philosophy was already honoured with the Green Star last year, is now joined by another restaurant with this significant distinction. The new Green Star in this year's selection was given to the Bib Gourmand restaurant **MAST Weinbistro**.

#### **Newly selected restaurants**

The Vienna selection 2023 also boasts some exciting new gems: LOLA, Meissl & Schadn, Geschmacks-Tempel, Herzig, Kommod, Trattoria Martinelli, Duchardt, Esszimmer – Everybody's Darling, ONYX and Specht join the MICHELIN Guide this year for the first time. The latter two restaurants were directly awarded the Bib Gourmand.

#### The Salzburg selection

The level of cuisine in Salzburg's restaurants also remains consistently high. The Salzburg 2023 selection lists a total of 20 addresses, including Hof bei Salzburg. Among the restaurants selected this year, two 2 MICHELIN Star establishments, three one MICHELIN Star restaurants and two Bib Gourmand addresses maintain their distinction. Two restaurants in the 2023 selection are new additions, spotted by the Guide's famously anonymous inspectors.

#### **Starred restaurants**

The undisputed leaders of Salzburg's gastronomic scene are **Ikarus** and **SENNS.Restaurant**, both of which hold on to their Two MICHELIN Stars. At **Ikarus**, in the unique location of Hangar-7, guest chefs regularly shine alongside the in-house kitchen team. No less convincing is the level of cuisine at **SENNS.Restaurant**, where Andreas Senns and Christian Geisler concoct outstanding creations. The new selection is also unchanged in the One Star segment, with restaurants **Esszimmer**, **The Glass Garden** and **Pfefferschiff**.

#### **Bib Gourmand**

This year's Bib Gourmand addresses are **Gasthof Auerhahn** and **Reinhartshuber Im Gwandhaus**. Both had already made a name for themselves in last year's selection thanks to their great value for money and, with the MICHELIN Guide's popular award, are definitely still worth a visit.



#### **New restaurants**

As new additions, the Salzburg Selection 2023 presents **Mühlbacher** and **Meissl & Schadn**. The latter is also newly represented with an offshoot in the Vienna restaurant selection. In both eateries, the Austrian menu entices not least with an absolute classic, Wiener Schnitzel.

# The distinctions of the MICHELIN Vienna and Salzburg 2023 Guide at a glance

- **1** Three MICHELIN Star restaurant
- 6 Two MICHELIN Star restaurants
- 8 One MICHELIN Star restaurants
- **9** Bib Gourmand restaurants (of which 2 new additions)
- 2 MICHELIN Green Stars

The full selection of the MICHELIN Guide Vienna and Salzburg 2023 can be found below, as well as on our website: www.guide.michelin.com and on the app, which is available free of charge for iOS and Android.



Recommended

Recommended

Recommended

Recommended

Recommended

| The MICHELIN Gui | de Vienna 2023                        |
|------------------|---------------------------------------|
| 3 MICHELIN Stars | Amador                                |
|                  |                                       |
| 2 MICHELIN Stars | Konstantin Filippou                   |
| 2 MICHELIN Stars | Mraz & Sohn                           |
| 2 MICHELIN Stars | Silvio Nickol Gourmet Restaurant      |
| 2 MICHELIN Stars | Steirereck im Stadtpark               |
| 1 MICHELIN Star  | [aend]                                |
| 1 MICHELIN Star  | APRON                                 |
| 1 MICHELIN Star  | Edvard                                |
| 1 MICHELIN Star  | Pramerl & the Wolf                    |
| 1 MICHELIN Star  | TIAN MICHELIN Green Star              |
|                  |                                       |
| Bib Gourmand     | MAST Weinbistro MICHELIN Green Star   |
| Bib Gourmand     | Meierei im Stadtpark                  |
| Bib Gourmand     | Mochi                                 |
| Bib Gourmand     | ONYX <sup>(new)</sup>                 |
| Bib Gourmand     | Specht (new)                          |
| Bib Gourmand     | Vestibül                              |
| Bib Gourmand     | Woracziczky                           |
| Recommended      | ARTNER Pescetaria                     |
| Recommended      | Buxbaum                               |
| Recommended      | Das Loft                              |
| Recommended      | DiningRuhm                            |
| Recommended      | Do & Co Restaurant am Stephansplatz   |
| Recommended      | Duchardt (new)                        |
| Recommended      | Eckel                                 |
| Recommended      | Esszimmer - Everybody's Darling (new) |
| Recommended      | Fabios                                |
| Recommended      | Freyenstein                           |
| Recommended      | Fuhrmann                              |
| 1                |                                       |

Geschmacks-Tempel (new)

Heunisch und Erben

Grâce

Herzig (new)

Kommod (new)



| Recommended | Kussmaul                    |
|-------------|-----------------------------|
| Recommended | Kutschker 44                |
| Recommended | LABSTELLE                   |
| Recommended | Le Salzgries Paris          |
| Recommended | Léontine                    |
| Recommended | LOLA (new)                  |
| Recommended | Ludwig van                  |
| Recommended | Meissl & Schadn (new)       |
| Recommended | O boufés                    |
| Recommended | OPUS                        |
| Recommended | Pastamara - Bar con Cucina  |
| Recommended | Pichlmaiers zum Herkner     |
| Recommended | Rote Bar                    |
| Recommended | Servitenwirt                |
| Recommended | SHIKI Brasserie & Bar       |
| Recommended | SHIKI FINE DINING           |
| Recommended | Skopik & Lohn               |
| Recommended | Trattoria Martinelli (new)  |
| Recommended | Umar Fisch                  |
| Recommended | Umar Fisch Bar.             |
| Recommended | Unkai                       |
| Recommended | Veranda                     |
| Recommended | Weibel's Wirtshaus          |
| Recommended | Zum weissen Rauchfangkehrer |

## The MICHELIN Guide Salzburg 2023

| 2 MICHELIN Stars | Ikarus           |
|------------------|------------------|
| 2 MICHELIN Stars | SENNS.Restaurant |

| 1 MICHELIN Star | Esszimmer        |
|-----------------|------------------|
| 1 MICHELIN Star | Pfefferschiff    |
| 1 MICHELIN Star | The Glass Garden |

| Bib Gourmand | Gasthof Auerhahn            |
|--------------|-----------------------------|
| Bib Gourmand | Reinhartshuber Im Gwandhaus |

| Recommended | Brandstätter |
|-------------|--------------|
|-------------|--------------|



| Recommended | Brunnauer                  |
|-------------|----------------------------|
| Recommended | Gasthof Schloss Aigen      |
| Recommended | Goldener Hirsch            |
| Recommended | Goldgasse                  |
| Recommended | Huber's im Fischerwirt     |
| Recommended | Meissl & Schadn (new)      |
| Recommended | Mühlbacher (new)           |
| Recommended | Paradoxon                  |
| Recommended | Riedenburg                 |
| Recommended | Schloss Restaurant         |
| Recommended | St. Peter Stiftskulinarium |
| Recommended | Zum Buberl Gut             |

#### **About Michelin**

Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 177 countries, has 124,760 employees and operates 68 tire production facilities which together produced around 173 million tires in 2021. (<a href="https://www.michelin.com">www.michelin.com</a>)

# MICHELIN GROUP MEDIA RELATIONS +33 (0) 1 45 66 22 22 7 days a week



27 cours de l'Île Seguin, 92100 Boulogne-Billancourt