



PRESS RELEASE

MICHELIN GUIDE

Paris, April 4, 2023

## **With a new 3-Star restaurant in Munich, German gastronomy shines brighter than ever**

- German gastronomy is still as flexible and daring as ever despite difficult circumstances
- The MICHELIN Guide for Germany reaches a record of 334 Stars
- 1 new restaurant achieves Three MICHELIN Stars; 8 join the Two-MICHELIN Star family; 34 restaurants are awarded One MICHELIN Star
- 16 new MICHELIN Green Stars recognized for their commitment towards a more environmentally conscious gastronomy

Michelin unveils the 2023 edition of the MICHELIN Guide for Germany. Despite difficult circumstances due to inflation and a shortage of skilled workers, the new selection of restaurants once again confirms the diverse range and unchanged high level of German gastronomy. A remarkable development reflected in a new record number of 334 Starred restaurants in total, including one new Three-MICHELIN Star restaurant, eight new Two-MICHELIN Star restaurants and 34 One-MICHELIN Star restaurants.

*"Despite the many challenges of the current economic situation, the 2023 selection of the MICHELIN Guide for Germany continues to demonstrate a remarkably consistent quality in German gastronomy. Our inspection team was amazed by the vitality of the 2023 vintage, and we are pleased to welcome restaurant JAN into the Three-Star family", says Gwendal Poullennec, the International Director of the MICHELIN Guides. "Local professionals have defied many crises, all the while aiming at offering their guests a consistently high standard. It is also gratifying to see the ever-increasing awareness of restaurateurs for a more sustainable way of working in their restaurants. Many of them are committed to sustainability and focus on regionality and seasonality in their cuisine. This achievement, which is recognized in the MICHELIN Guide with the 'Green Star', is very well received by guests and is a great encouragement for professionals to pursue their commitment in this area."*



## MICHELIN GUIDE

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### **A new Three-MICHELIN Star restaurant: JAN in Munich**

Jan Hartwig's cooking has caused a sensation among the famously anonymous inspectors of the MICHELIN Guide. The chef, who was already known for his Three-MICHELIN Star cuisine in Munich's "Atelier", has once again made it into the top league and demonstrated his brilliant gift, which makes him one of Germany's best chefs. With his restaurant **JAN** in Munich's Museum Quarter, he has not only fulfilled his dream, which was to own his own establishment, but has also followed up from his previous top performance and was directly awarded Three MICHELIN Stars for his creative cuisine.

As MICHELIN Guide inspectors say: "Jan Hartwig masters craft and technique to perfection and sometimes dares to do something unexpected. The variation of products and flavors is fantastic – international top level is offered here!" And then we have the pleasantly relaxed atmosphere, equally served by the high-quality, modern interior and by the relaxed yet highly professional service.

### **A record of 50 Two-MICHELIN Star restaurants, eight of which are new**

The remarkable record of 50 Two-MICHELIN Star restaurants, eight of which are new, is extremely gratifying. **Alois - Dallmayer Fine Dining** in Munich holds a special place here. After reopening under the kitchen management of Max Natmessnig, it immediately made the leap to Two Stars. **L.A. Jordan** in the "Ketschauer Hof" hotel in Deidesheim, with head chef Daniel Schimkowitsch, the **Lakeside** restaurant in the "Fontenay" hotel - with Julian Stowasser managing the kitchen - and the **Votum** restaurant in Hanover, with Benjamin Gallein in charge of the kitchen, were able to climb from One to Two Stars. Another addition to Two-MICHELIN Star restaurants is the team around Thorsten Bender from **sein** in Karlsruhe, as well as **Coeur D'Artichaut** in Münster (Westphalia) with chef Frédéric Morel, **Gourmetrestaurant Dichter** in Rottach-Egern, where none other than Thomas Kellermann is in charge of the kitchen, and **Mühle** in Schluchsee with Niclas Nussbaumer as chef.

### **34 new One-MICHELIN Star restaurants join the 2023 selection**

The number of One-MICHELIN Star restaurants has also increased from the previous edition, with 34 new additions. Berlin is worth a mention: in the capital, two restaurants, **The NOname** and **Bonvivant**, received a MICHELIN Star. The latter earned the award with its exclusively vegetarian and vegan cuisine.



## MICHELIN GUIDE

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The rise in the number of Stars in Freiburg is also remarkable: **Colombi Restaurant**, **Eichhalde** and **Wolfshöhle** are 3 new One-MICHELIN Star restaurants.

The gastronomic scene in Münster (Westphalia) is also of a high standard: in addition to new Two-MICHELIN Star restaurant **Coeur D'Artichaut**, the city has two new One-MICHELIN Star restaurants, **BOK Restaurant Brust oder Keule** and **Spitzner**.

Munich is also in on the action: here, restaurants **Brothers** and **mural farmhouse - FINE DINE** were newly awarded One Star - the latter was also honored with the Green Star for its inspiring sustainable practices.

Good news also comes from Cologne: One Star was awarded to **Sahila - The Restaurant**, where Julia Komp skillfully puts her many exciting culinary impressions into practice after a trip around the world.

### **28 new Bib Gourmand addresses highlighted by the Guide's inspectors**

The Bib Gourmand, which stands for "best value for money", has always been a highly coveted award. In this year's selection, 28 restaurants received the Bib Gourmand for really good cuisine at moderate prices. Thanks to careful research by MICHELIN Guide inspectors, restaurateurs and guests can now look forward to a total of 274 Bib Gourmand restaurants.

### **16 new MICHELIN Green Stars for more sustainable gastronomy with inspiring practices**

16 new MICHELIN Green Star restaurants have been added to the 2023 selection, bringing the total number to 72. The 16 restaurants are: **Schloss Hohenstein**, **Brauereigasthof Aying**, **Bandol sur mer**, **BjörnsOX**, **Traube**, **Das Grace**, **James Farmhouse**, **Landgasthof Zur Post**, **Oben**, **Sennhütte**, **Hirsch Genuss Handwerk**, **MARBURGER Esszimmer**, **mural**, **mural farmhouse - À LA CARTE**, **mural farmhouse - FINE DINE** and **Landhaus Tanner**, and demonstrate that, more than ever, restaurateurs are committed to sustainability and thus to environmentally friendly and resource-saving working methods in their restaurants.

This is a forward-looking development that has continued unabated since the introduction of the Green Star in the 2020 MICHELIN Guide for Germany and is highly appreciated by guests. With a variety of initiatives, restaurateurs are demonstrating a steadily growing awareness around sustainability, and the measures implemented include the use of regional (organic) seasonal produce and meat from species-appropriate animal husbandry, short transport routes, avoiding waste, recycling and saving energy, as well as increasing staff awareness and guest information.



## MICHELIN GUIDE

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Respectful handling of resources and food are essential for a more sustainable, and therefore future-oriented, gastronomy.

### **Four Michelin Special Awards for outstanding performance by professionals**

Created to highlight the wonderful diversity of the restaurant industry, **Mentor Chef**, **Young Chef**, **Service** and **Sommelier** are the four awards presented by the MICHELIN Guide this year.

**Christian Bau** from 3-MICHELIN Star restaurant **Victor's Fine Dining by Christian Bau** in Perl-Nennig, who has shared valuable know-how with numerous young chefs and thus rendered outstanding services to the promotion of young talent in gastronomy, is honored as **Mentor Chef**. The award is presented in cooperation with Swiss watch manufacturer **Blancpain**.

The **Young Chef Award** goes to **Alina Meissner-Bebrou**, who has shown remarkable performance and passion in her young years: a passionate and talented chef, her pleasantly unpretentious little restaurant **bi:braud** in Ulm was awarded a MICHELIN Star this year. **Mona Schrader** from Two-MICHELIN Star restaurant **Jante** in Hanover is honored with the **Service Award**. Here, the warm hostess not only shines with her expert knowledge and experienced advice, but also ensures a relaxed atmosphere with her charm and her obliging and pleasantly natural manner. Finally, the award for great **Sommelier** performance was presented to **Christophe Meyer**. The Strasbourg native, who moved to the Black Forest for love, shines in the restaurant **Le Pavillon** in Bad Peterstal-Griesbach with well-founded wine expertise. His recommendations for Martin Herrmann's 2-MICHELIN Star cuisine are adequate - they have been a well-established team for many years.

The full restaurant selection for Germany is available free of charge on the MICHELIN Guide website and app. They'll join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Germany and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app. The selection for Germany features the country's most spectacular hotels, including sustainability pioneers like the [Michelberger Hotel](#), standouts from our "Plus" collection like [Esplanade Saarbrücken](#) and [Schloss Elmau Cultural](#)



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[Hideaway](#), big city high-design boutiques like [So/ Berlin Das Stue](#), and irreverent, accessible fun like the [25hours Hotels](#).

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

### **The 2023 MICHELIN Guide for Germany at a glance**

- 10 restaurants with Three MICHELIN Stars (including 1 new)
- 50 restaurants with Two MICHELIN Stars (including 8 new)
- 274 restaurants with One MICHELIN Star (including 34 new)
- 274 restaurants with a Bib Gourmand (including 28 new)
- 72 restaurants with a MICHELIN Green Star (including 16 new)

The complete up-to-date MICHELIN Guide for Germany's selection can be found on the MICHELIN Guide website at [www.guide.michelin.com/de](http://www.guide.michelin.com/de) and on the app, which is available for free for iOS and Android.



The 2023 MICHELIN Guide for Germany will be on sale from May 11, 2023, for €29.95 in Germany and €30.80 in Austria. We recommend over 1,275 restaurants over 456 pages.



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