



PRESS RELEASE

MICHELIN GUIDE

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A new record of 340 Stars in the MICHELIN Guide Germany 2024, highlighting the wonders of the country's gastronomy

- **A total of 340 Stars in this 2024 selection, achieving a new record yet again**
- **The restaurant ES:SENZ: receives 3 MICHELIN Stars**
- **This 2024 edition highlights one new three MICHELIN Stars restaurant, 3 new two Stars, 32 new one MICHELIN Star, and 10 new Green Starred restaurants**

MICHELIN is presenting the new edition of the MICHELIN Guide Germany during a ceremony held in Hamburg. Once again this year, German gastronomy is demonstrating remarkable growth – despite times of economic hardship. With culinary diversity and undiminished high levels, the 2024 restaurant selection makes you want to go out to dine. There are some impressive figures: of the 340 restaurants awarded Stars, one is distinguished with three Stars, three are new entries in the two Star category, and 32 restaurants are awarded one Star.

“It’s thanks to these passionate professionals’ tenacity, inventiveness, and tireless energy that gastronomy throughout the country as a whole demonstrates a consistently high level.” commented Gwendal Poullennec, the International Director of the MICHELIN Guides, “Alongside the tremendous quality standards, you can clearly see a constantly increasing awareness by restaurant owners for the need to guide their establishments in a sustainable direction. In many restaurants, the focus is placed on regionality, seasonality and respect for produce. This commitment is deservedly recognized in the MICHELIN Guide with the Green Star.”

A restaurant joins the three Stars Olympus: ES:SENZ Restaurant

Edip Sigl chef of the ES:SENZ Restaurant in the upper Bavarian town of Grassau, and his teams have made truly outstanding progress. Awarded two MICHELIN Stars the year before last, the elegant restaurant in the luxury Das Achenal hotel has now risen to the very pinnacle of international gastronomy. With a creative cuisine, which is both full of contrast and harmoniously implemented, Edip Sigl sparked genuine enthusiasm among



MICHELIN GUIDE

the inspectors: "An entirely wonderful achievement. The absolutely top quality produce and very personal style of Mr. Sigl stand out here!" The level of cuisine is equaled by the extremely professional, attentive, and well-oiled service, including expert wine recommendations, and a modern, elegant atmosphere.

50 two Stars Restaurants – including three new additions

With a total of 50 restaurants, the two Stars list has retained its remarkably high standing in comparison to the previous year. Three new restaurants are awarded two Stars in the 2024 selection. Among these, **KOMU** in Munich occupies a special position, as the beautiful city-center restaurant entered the two Stars list just a short time after first being added to the guide. Behind this exceptional achievement is owner and chef, Christoph Kunz (of Alois in Munich fame), who delights here with his modern menus. The team from **PUR** in Berchtesgaden have succeeded in receiving two Stars. With its fantastic tasting menu full of delicious harmonies, chef Ulrich Heimann of the chic and elegant restaurant in a wonderful panoramic location at the Kempinski Hotel Berchtesgaden was awarded a second Star. The third in the group of new two Stars restaurants is **SEO Küchenhandwerk** in Langenargen. In the small, beautifully designed restaurant in the Seevital Hotel on Lake Constance, head chef Roland Pieber and sous-chef Kathrin Stöcklöcker show off their creative flair in an 8-course surprise menu. They also succeeded in receiving two Stars.

32 new One MICHELIN Star restaurants unveiled

Of the 280 one Star restaurants in the 2024 selection, the MICHELIN Guide has 32 new additions. Examples to highlight are the **Restaurant Residenz Heinz Winkler** in Aschau im Chiemgau. Here, a new kitchen team has brought a genuine classic of the German gastronomic scene back onto the list of MICHELIN Star restaurants – under the leadership of two well-known chefs: Stefan Barnhusen and Daniel Pape. No less interesting is **Le Moissonnier Bistro** in Cologne: after closing their Le Moissonnier, the tried and tested team of Liliane and Vincent Moissonnier and head chef Eric Menchon have now entered straight onto the One Star list with their new upmarket bistro concept. Another "old friend", and now newly awarded One Star eatery, is the **Schwingshackl ESSKULTUR**. After moving from Bad Tölz to Bernried, Erich and Katharina Schwingshackl continue to prepare their sophisticated and classic cuisine here. A newcomer to the Guide, the **Jacobi** in Freiburg im Breisgau was also instantly awarded One MICHELIN Star. The special feature here, alongside the high level and inventiveness of the cuisine, is the strictly regional focus, which earned the restaurant the MICHELIN Green Star. Also worth a mention is the **St. Andreas** restaurant in Aue-Bad Schlema, Saxony, run by two brothers, which was also awarded



MICHELIN GUIDE

One Star when it entered the MICHELIN Guide. **Tipken's by Nils Henkel** in the Severin's Resort & Spa Hotel in Keitum on the island of Sylt was awarded a new MICHELIN Star for its cuisine rich in vegetables – inspired by its namesake, Nils Henkel.

Ten new MICHELIN Green Stars awarded for more sustainable restaurants

This year's selection boasts a total of 77 Green Stars, of which ten are new additions. Since the introduction of the MICHELIN Green Star in the 2020 MICHELIN Guide Germany, increasing numbers of restaurant owners have recognized their responsibility towards the environment and nature and have committed to conserving resources and treating food respectfully in their establishments. Their various initiatives include the use of seasonal, regional, and local (organic) products, as well as meat from animals raised in their natural environments, "nose to tail" processing, avoiding long transport routes, avoiding waste, etc. All of this contributes to future-focused gastronomy, which is also hugely popular among diners. The MICHELIN inspectors repeatedly confirm that the sustainable focus of the restaurants in no way contradicts culinary standards or enjoyment.

Three Special Awards recognizing exceptional professionals

The Mentor Chef, Sommelier, and Young Chef are the three MICHELIN Special Awards presented by the MICHELIN Guide this year.

The **Mentor Chef** award went to **Sven Elverfeld** of the long-time three Stars restaurant **Aqua** in Wolfsburg. Since 2000, as the in-house chef, he has shared his valuable experience with a great number of chefs, passed on a wealth of know-how, and consequently rendered a great service to up-and-coming young gastronomic talent. The award is presented in partnership with the Swiss watchmaker Blancpain.

The **Sommelier** award was presented to **Stéphane Gass** of the legendary three Star restaurant **Schwarzwaldstube** in Baiersbronn. With his solid knowledge of wines, the Alsatian native, head sommelier at Finkbeiner's since 1991, is the guarantor of the appropriate accompaniment to the classic, modern menus from Torsten Michel's kitchen team. The Sommelier award is presented in partnership with the French champagne house Perrier-Jouët.

The **Young Chef** award acknowledges **Cédric Staudenmayer**, an extremely successful young chef who runs **Cédric** in Weinstadt. When only in his mid-twenties, he was awarded one Star for his regionally and seasonally influenced modern cuisine.



MICHELIN GUIDE

15 Restaurants newly awarded the Bib Gourmand

Two weeks ago, the MICHELIN Guide awarded 15 new restaurants the Bib Gourmand. This coveted distinction is presented to restaurants offering particularly good value for money. The MICHELIN Guide now counts 199 restaurants with the Bib Gourmand label. These eateries enjoy a great reputation among restaurant guide readers, as they offer dishes at reasonable prices while not compromising on the quality of the cuisine and the products used.

The MICHELIN Guide Germany 2024 at a glance

- 10 Three Star restaurants (including 1 new addition)
- 50 Two Star restaurants (including 3 new additions)
- 280 One Star restaurants (including 32 new additions)
- 77 Green Star restaurants (including 10 new additions)
- 199 Bib Gourmand restaurants (including 15 new additions)

The complete and current list of MICHELIN Star establishments can be found on the [MICHELIN Guide website](#) and on the App, available free of charge on iOS and Android.

The MICHELIN Guide Germany 2024 will be available as of May 6 priced at 29.95 euros in Germany and 30.80 euros in Austria.

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Germany and throughout the world.

The selection for Germany features the country's most spectacular hotels, including luxury boutique gems like SO/ Berlin Das Stue, majestic mountain resorts like Schloss Elmau Luxury Spa Retreat, and standouts from our "Plus" collection like the Gorki Apartments.

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.





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