



Paris March 23, 2026

MICHELIN Guide Austria plays a trump card in its second year, with 101 Star Restaurants

- 3-Star league firmly established: "Steirereck im Stadtpark" and "Amador" remain at the summit
- 19 Two-Star restaurants and 80 One-Star restaurants again prove the high level of Austrian gastronomy
- Opening of the Year: "Genießerei am Markt – Steiermark(t)dinner by Alexander Posch" stands out in Graz

In its countrywide selection, the MICHELIN Guide Austria 2026 is repeating the remarkable culinary development in the Alpine Republic. All across the country, restaurant owners impress with tremendous commitment and know-how, innovative concepts, and the highest quality demand for quality. The figures speak for themselves: the new restaurant selection encompasses a total of 101 Star restaurants - including 2 Three-Star restaurants, 19 Two-Star restaurants and 80 One-Star restaurants. In addition, 61 restaurants have been awarded the Bib Gourmand for excellent quality-to-price ratio.

Gwendal Poullennec, International Director of the MICHELIN Guide, and the team of inspectors point out that they were impressed by the quality and diversity of Austrian gastronomy, which is also clearly confirmed in the second edition of the restaurant selection for this country. "Restaurant owners across the country deserve the highest respect for their huge commitment, innovative spirit, and future-focused concepts, with which they offer us a high-quality gastronomic scene and exciting culinary experiences. Not forgetting their appreciation for home-grown products, that often come from their own farms or nearby organic growers. Regionality and seasonality are deeply rooted in many restaurants and form the basis of their responsible philosophies. Whether plant-based or using fish and meat, the quality of the products is the top priority. Through their journey across the country, the inspectors were repeatedly captivated by the extremely friendly and well-run family businesses, in which hospitality made itself felt. It should be noted that, in addition to their excellent quality-to-price ratio, many of the establishments awarded a Bib Gourmand frequently focus on their region. The restaurant owners successfully combine modern and traditional influences in their kitchens, and they develop accessible concepts that are hugely popular with young

and old alike. Last but not least are the many establishments newly awarded a distinction who are just waiting for you to discover them.”

Two at the top in Vienna: Steirereck im Stadtpark and Amador retain Three Stars

The two 3-Star restaurants retain their distinction of previous years in the MICHELIN Guide Austria 2026. The Viennese restaurant **Steirereck im Stadtpark**, which joined the ranks of the crème de la crème of restaurants in the last edition, once again shines brightly with Three Stars. The inspectors confirmed the excellent creations, all with their own unique signature, from owner **Heinz Reitbauer** and the team led by Chef **Michael Bauböck**, who love to make regional produce the center of attention with elegance and finesse. Also in Vienna, **Amador** was awarded the MICHELIN Guide’s highest distinction, which the establishment had already held for years. In the chic restaurant in the Hajszan Neuman wine cellar, **Juan Amador** delights with modern creative cuisine that presents the best products in perfect balance.

One new 2-Star restaurant

Nineteen 2-Star restaurants shine in the new Austrian selection, of which one is new. Distinguished by One Star last year, the **Weinbank – Restaurant** in Ehrenhausen (STM) can now boast a second Michelin Star. The owner and head chef, **Gerhard Fuchs**, gives a subtle elegance and clear style to a creative surprise menu that delighted the inspectors with its depth of flavor. For example, they experienced how the tender trout from the Feistritz, marinated in a citrus-southern seasoning and served with a velvety Jerusalem artichoke cream, sake-caviar pearls, and an amazing lemon and Buddhas Hand essence, successfully adds a modern touch to a classic base. There is intentionally no elaborate ornamentation here, instead the focus is on the full flavor of the best products. Of equal rank to the fantastic cuisine is the wine expertise of the joint owner and sommelier, Christian Zach, who with good reason was honored with the MICHELIN Sommelier Award.

22 new One-Star restaurants

Amongst the 80 Austrian restaurants awarded one MICHELIN Star, there are 22 new recipients, spread across the entire Federal State. These include, for example, **Ansitz 12** belonging to David and Anita Senfter. In the cozy restaurant in a historic guest house in Lienz (TIR), the owner prepares his modern cuisine over an open fire. At **RAR Fine Dining** in Maria Alm (SBG) on the Hochkönig, you can look forward to the detailed Asian-Alpine cuisine from Maximilian Reuter, for which products from the family-owned farm are also used. The **Zimmerl** in Waidhofen an der Thaya (NOE) plays a trump card with an exciting global city concept in the

countryside: in a chic urban setting, Bernhard Zimmerl brings an unusual mix of Wienviertel and Japanese influences to the plate. Also of interest is **JOLA** in Vienna (W), where Jonathan Wittenbrink and Larissa Andres serve amazing vegan cuisine in the form of a creative surprise menu. Also in the capital, head chef Jaeho Jung beckons you to **Addiert**, with a piece of Korea in the midst of Vienna - a "Chef's Table" experience available to a limited number of guests.

41 establishments reflect the future of gastronomy.

Forty-one restaurants are helping to define a new approach to gastronomy.

Through their choices, selection of products, respect for seasonality and partnerships with producers, these restaurants provide a glimpse into a different way of cooking and approaching dining.

Among them, eight are new this year:

KABUFF in Graz (STM), **Gut Oberstockstall** in Kirchberg am Wagram (NOE), **Wirtshaus Molzbachhof** in Kirchberg am Wechsel (NOE), **Stiftsschmiede Fischrestaurant** in Ossiach (KTN), **Schankkuchl** in Turnau (STM), **Im Garten in Velden** am Wörthersee (KTN), as well as **JOLA** and **TIAN Bistro** am Spittelberg, both in Vienna (W).

Three MICHELIN Special Awards and an "Opening of the Year"

The MICHELIN Guide presents three awards recognizing various performances: Service, Young Chef and Sommelier. In addition, this year sees one new opening selected as the "Opening of the Year".

The winner of the **MICHELIN Service Award** is **Monika Müller** from the One-Star Restaurant **Die Forelle** in Weissensee (KTN). In the pretty, modern restaurant with an idyllic lake and mountain backdrop, the charming chef and sommelier has a true empathy for the guests. Always present and extremely skilled, she and her well-organized team accompany the culinary pleasure presented by her husband Hannes Müller and his nature- and product-focused "BERG.SEE.KÜCHE" [Mountain.Lake.Kitchen] cuisine. She also offers competent information about their own organic farm.

The **MICHELIN Young Chef Award** goes to **Sebastian Stock**, head chef at the **Bergfried – Chef's Table** restaurant in the longstanding family business in Tux (TIR), which has been newly awarded One Star in the 2026 selection. In the open kitchen – where the action is a true experience for guests - he creates a 9-course surprise menu that impresses with a clear modern style and high-quality produce. Every dish is packed full of skill and flavor - in which you literally see and taste his

passion for cooking. This passion and his remarkable knowledge at such a young age have seen him earn both One Star and the Young Chef Award.

The **MICHELIN Sommelier Award** rewards the impressive wine expertise of **Christian Zach**, who proves himself to be a virtual walking wine encyclopedia at his Restaurant **Die Weinbank** (The Wine bank) in Ehrenhausen (STM) – a dual concept of a small Fine-Dining restaurant and an inn. A consummate specialist, he goes into great detail about the wine and can draw on over 35,000 bottles laid down in the wine cellar. He is a perfect match for both the creative Michelin-Star cuisine from joint owner Gerhard Fuchs that saw them increase from One to Two Stars and for its regional and seasonal tavern cuisine.

The **Opening of the year** title was awarded to the **Genießerei am Markt - Steiermark(t)dinner by Alexander Posch** restaurant in Graz (STM). The restaurant in the unusual location of a “market stall” delighted the inspectors not long after its opening with the quality and uniqueness of its extremely minimalist and equally expressive cuisine. The first-class performance brought the establishment One Star and the designation of Opening of the Year.

The MICHELIN Guide Austria 2026 at a glance

(420 restaurants recommended by the MICHELIN inspectors in total)

- 2 Three-Star restaurants
- 19 Two-Star restaurants (of which 1 new)
- 80 One-Star restaurants (of which 22 new)
- 61 “Bib Gourmand” restaurants (of which 26 new)

The full selection of restaurants in Austria is available in the [MICHELIN Newsroom](#) and free of charge on the [Website](#) and the MICHELIN Guide [App](#).

In addition to the Restaurant selection, the MICHELIN Guide also offers a carefully compiled [Hotel selection](#) with unique accommodation in Austria and throughout the world. Just as the MICHELIN Star celebrates the best restaurants in the world, the new [MICHELIN Keys](#) label launched in 2024 recognizes the outstanding accommodation in the Guide. All the hotels excel in design, architecture, service, and personality — the MICHELIN Key denotes the most outstanding experiences in the selection. Each hotel can be booked directly via the MICHELIN Guide website and mobile app.

The MICHELIN Guide is a benchmark for gastronomy. There is now a new standard for hotels.

Abbreviations:

BGL: Burgenland

KTN: Kärnten [Carinthia]

NOE: Niederösterreich
[Lower Austria]OOE: Oberösterreich
[Upper Austria]

SBG: Salzburg

STM: Steiermark
[Styria]



TIR: Tirol [Tyrol]

VBG: Vorarlberg

W: Wien [Vienna]

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