

Paris, 24 June 2026

**MICHELIN Guide Germany 2026:
A new addition joins the country's culinary elite**

- L.A. Jordan in Deidesheim, Palatinate, makes the leap to the top of the culinary Scene
 - Regionality and seasonality are increasingly the focus for chefs
- "Opening of the year": Munich restaurant jumps straight to two stars

The MICHELIN Guide presents its new selection of restaurants for Germany. With L.A. Jordan in Deidesheim (Rhineland-Palatinate), a new restaurant has joined the top tier of 3-star restaurants. A total of 339 starred restaurants once again demonstrate the remarkably high standard of German gastronomy. The 2026 selection comprises 12 three-star restaurants (including one new entry), 48 two-star restaurants (including four new entries) and 279 one-star restaurants (including 20 new entries). In addition, four MICHELIN Special Awards highlight the exceptional passion and expertise of selected professionals.

Gwendal Poullennec, International Director of the MICHELIN Guide, and the entire team of inspectors are impressed by the commitment of the country's restaurateurs. "They demonstrate a wealth of expertise, creativity and an unwavering commitment to high standards. The large number of awards is the best proof of this and a sign of well-deserved recognition. More and more chefs are focusing on regional and seasonal ingredients and working with responsible producers to champion a forward-looking gastronomy. The vegetarian and vegan options increasingly offered in restaurants also remain a successful trend. With many straightforward, accessible concepts, the restaurants make gourmet cuisine more accessible to guests. A blend of traditional and modern influences, combined with the incorporation of international touches, creates an interesting and varied restaurant scene."

A new 3-star restaurant

In total, the new selection features 12 three-star restaurants. Whilst in recent years it was the major cities that made headlines with new entries in the top tier, the 2026 selection focuses on a rural region. In Deidesheim in the Palatinate, on the German Wine Route, the restaurant **L.A. Jordan** has made it to the very top. On the estate of the former Bassermann-Jordan winery, **Daniel Schimkowitsch** has made the leap from two to three stars with his minimalist, creative cuisine. The verdict of the MICHELIN inspectors: "Absolutely top-class! The cuisine captivates with a wonderful clarity that showcases the very best ingredients to

perfection – with exciting and harmonious combinations.” The inspectors particularly praise the refined, elegant and exceptionally aromatic preparation of fish and seafood. “The fantastic Norway lobster with Thai flavours and the first-class huchen with a perfectly balanced shiso vinaigrette and subtly incorporated black salsify will definitely remain in the memory!” In a region renowned for its viticulture, the extensive wine list naturally features Palatinate winemakers. This is accompanied by expert advice. The excellent service, entirely focused on the guest, rounds off the picture.

48 two-star restaurants – including four new ones

There is also news in the two-star category: among the 48 two-star restaurants, there are four new additions that enrich the 2026 selection with exciting concepts. In the architecturally impressive BMW Welt in Munich, **THE CLOUD by Käfer** is setting new standards with **Jens Madsen**’s modern ‘Culinary Nomadism’, catapulting itself straight to two stars. Another rising star is **Niclas Nußbaumer**. For its creative menu full of clear and technically very demanding combinations, the cosmopolitan-feeling **the dune** in the luxurious Hotel “The Florentin” in Frankfurt am Main is awarded two stars straight away. Also awarded two stars straight away, and also in Frankfurt am Main, is the tastefully minimalist restaurant **RAUSCH**, run by . Here, **Jochim Busch** presents a clear, product-focused cuisine that concentrates on the essentials, with skilful contrasts. Jochim Busch was previously responsible for the kitchen at the former “Gustav” at this very location. The fourth in the line-up, Die **Mühle** in Schluchsee has risen from one to two stars. In the beautiful, modern and regionally inspired restaurant, head chef **Fabian Obergfell** creates intelligently composed dishes with his own distinctive touch, which are both delicate and robust.

20 new one-star restaurants

Among the 279 one-star restaurants, the Guide presents 20 new additions. These include **Das Philippin** in Rutesheim, which, under the management of **Tim Striegel**, has evolved from a café into a restaurant with an evening gourmet concept. Also impressing at star level is **Schote** by **Nelson Müller**, who moved with his entire team from Essen to Bergisch Gladbach last year and now offers a modern menu here at the idyllically situated ‘Diepeschrather Mühle’. A special feature is **Eatrenalin** at Europa-Park in Rust: under the patronage of **Peter Hagen-Wiest** – who is also responsible for the two-star cuisine at **Ammolite – House of Light** – guests enjoy a gastronomic experience that is surely unique worldwide, whose innovative concept has now earned the restaurant a star. Also new among the one-star restaurants are:

- **Theodor’s**, Bonn
- **Porte Neuf**, Detmold
- **Ostseelounge**, Dierhagen

- **Staderer**, Eichstätt
- **Teko by Lange Rodriguez**, Essen
- **Lohninger**, Frankfurt am Main
- **Arc Restaurant**, Hamburg
- **Restaurant Mohn**, Hohnhorst
- **Cølbo**, Klingenberg am Main
- **NeoBiota**, Cologne
- **The Tourist Trap**, Mannheim
- **Dopamin**, Saarburg
- **Gourmet restaurant "1751"**, Schwerin
- **Harzfenster by Johannes Steingrüber**, Seesen
- **Aunt Anna**, Sprockhövel
- **Laesâ**, Stuttgart
- **Café GUPI**, Weil am Rhein

Four MICHELIN Special Awards for professionals in their field

This year, four awards recognise the outstanding achievements of true experts in the categories of Service, Young Chef, Sommelier and Opening of the Year.

This year's **Service Award** goes to **Karin Weißer** from Restaurant **Sankt Benedikt** in Aachen. The dedicated hostess has been an integral part of the team for many years. With her exceptionally attentive and warm manner, she ensures that guests feel at home whilst enjoying Maximilian Kreuz's contemporary cuisine. For this, the restaurant has once again been awarded a star. She advises guests with great expertise and always has a friendly word to offer. She is a cheese sommelière and also highly knowledgeable about wine.

The winner of **the Young Chef Award** is **Axel Boesen**, head chef at the **Dopamin** restaurant in Saarburg, which is located in the 'Villa Keller' dating from 1801. With plenty of talent, passion and a flair for creative combinations, the young chef – who, incidentally, most recently worked at the two-star restaurant **The Japanese** in Andermatt – has created a refined, modern menu with Nordic and Asian influences – and all this in his mid-twenties. This has earned the relaxed, modern and elegant restaurant a star shortly after its inclusion in the MICHELIN Guide. The award is presented in cooperation with **Antonius Caviar**.

This year's **Sommelier Award** goes to **Noris F. Conrad** from the two-star restaurant **Tantris** in Munich. With his profound expertise, charming and approachable manner, the sommelier makes a significant contribution to the professional and seamlessly coordinated service at this gourmet restaurant with its legendary 1970s flair. With confidence and a pleasantly unpretentious manner, he recommends the perfect accompaniment to Benjamin Chmura's contemporary

French cuisine, which is based on top-quality ingredients. The award is sponsored by the French champagne producer **Perrier-Jouët**.

THE CLOUD by Käfer has been honoured as **Opening of the Year**. With its modern 'Culinary Nomadism', the restaurant in Munich's BMW Welt presents an extraordinary concept: chef **Jens Madsen** dedicates himself to different regions around the globe on an annual rotation, showcasing their culinary specialities as the seasons change. The outstanding execution of this unique concept earned the restaurant, newly included in the selection, two stars straight away.

Ten restaurants have been newly awarded the Bib Gourmand

A week ago, the MICHELIN Guide awarded the Bib Gourmand to ten new restaurants. This popular accolade is given to restaurants offering exceptional value for money, regardless of their culinary style. The MICHELIN Guide now lists 147 restaurants with the Bib Gourmand, spread across the country and found in both major cities and rural areas. What they all have in common is that they offer tasty and carefully prepared dishes made from high-quality ingredients at fair prices.

The MICHELIN Guide Germany 2026 at a glance:

- 12 restaurants with three stars (including 1 new entry)
- 48 restaurants with two stars (including 4 new ones)
- 279 restaurants with one star (including 20 new entries)
- 147 restaurants with a Bib Gourmand (including 10 new entries)

The complete and up-to-date MICHELIN star list can be found at [_](#), at [_](#), on the the Guide, and in the app, which is available free of charge for iOS and Android.

The MICHELIN Guide Germany 2026 will be available in shops in Germany and Austria from 27 July. Across 480 pages, it recommends more than 1,240 restaurants.

Mindful Voices – a tribute to inspiring concepts

Mindful Voices is the name of the MICHELIN Guide's new editorial concept, launched in June 2026. It focuses on chefs, hoteliers and wine producers who share their inspiring approaches and are committed to the responsible development of their industry. The Green Star, launched in 2020 and limited to the restaurant sector, will no longer exist in future.

Gwendal Poullennec, International Director of the MICHELIN Guide, explains: "Mindful Voices gives a voice to all those who are breaking new ground in their respective fields. This new concept reflects what our inspectors experience on

the ground: inspiring encounters with people from the restaurant, hotel and wine sectors. We want to share their stories and give their voices greater weight, in keeping with the DNA and values of the MICHELIN Guide.”

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THE FINE DINING WATERS
 **S. PELLEGRINO**


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