



PRESS RELEASE

MICHELIN GUIDE

Paris – June 18, 2025

The MICHELIN Guide Germany awards two new 3-star restaurants

- 341 Michelin-starred restaurants set a new record
- Two new 3 MICHELIN Star Restaurants: Haerlin in Hamburg and Tohru in der Schreiberei in Munich
- Young Chef Award and two new MICHELIN stars in Wernigerode

Michelin presents its new edition of the MICHELIN Guide Germany. With two new 3-star restaurants, the gourmet guide can look forward to a rare highlight. The last time the selection recorded more than a new addition to the culinary pinnacle was in 2008. In 2025, the Haerlin in Hamburg and the Tohru in Munich will be added to the editorial. The 341 star rated restaurants by now confirm that the standard of German gastronomy continues to rise. Twelve 3-star restaurants (including two new ones), 47 2-star restaurants (including five new ones) and 282 1-star restaurants (including 30 new ones) are proof of the remarkable development in German gastronomy.

Gwendal Poullennec, International Director of the MICHELIN Guide, and the entire team of inspectors pay tribute to the local restaurateurs. "Their high quality standards are consistent, as are their creativity and passion. Always striving to focus entirely on the guest, young chefs often develop new unpretentious, accessible and understandable concepts. The trend towards plant-based cuisine continues. While regionality, seasonality and sustainable commitment continue to play a huge role in the choice of products – 80 green stars impressively demonstrate this – the kitchen teams continue to be very cosmopolitan when it comes to cooking techniques and influences."

Two new 3-star restaurants

The new selection includes a total of twelve 3-star restaurants. With one new and one confirmed 3-star restaurant each, Hamburg and Munich form the top of the German gastronomy industry. In Hamburg, **Christoph Rüffer** has developed the cuisine of the **Haerlin** from 1-star to 2-star over the course of 20 years and has now elevated it to the gastronomic Mount Olympus. "With perfect compositions of top products in excellent balance, three stars are undoubtedly deserved," the enthusiastic inspectors praise. On the other hand – also in the Hanseatic city – **Kevin Fehling** has already confirmed his three stars for the tenth year running with his counter restaurant **The Table Kevin Fehling**, which offers a unique, cosmopolitan and creative fusion of flavours. Two highly decorated restaurants in Munich: **Tohru Nakamura**, who was awarded two stars in the previous selection, has now made it into the 3-star league with the **Tohru in der Schreiberei**. "With his own signature and delicate style, he succeeds in creating an extremely exciting combination of Japanese-inspired and traditional French cuisine," the inspectors



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concur. He shares the city's gastronomic top spot with **Jan Hartwig**, who repeatedly creates a magnificent fusion of classics and creativity in his three-star **JAN**.

47 2-star restaurants – including five new ones

The MICHELIN Guide Germany 2025 guide also has something new to announce in the 2-star category. Among the 47 2-star restaurants, the newly awarded **ATAMA by Martin Stopp** in Sankt Ingbert is a highlight. **Martin Stopp** is doing great things here: With his two menus – one reduced and product-oriented, the other lighthearted and creative – he has already reached 2-star level shortly after opening the restaurant. Also worth mentioning is the **Pietsch** in Wernigerode, where **Robin Pietsch** and **Luis Hendricks** have a great understanding of umami and cosmopolitanism in their menu and have managed to make it into the 2-star league. Owner Robin Pietsch also runs the 1-star restaurant **Zeitwerk** right next door. **Oswald's Gourmetstube** in Teisnach has also been awarded two stars thanks to **Thomas Gerber's** precise, product-oriented cuisine. The same goes for the **Intense** in Wachenheim on the Weinstrasse, where **Benjamin Peifer** presents his special fusion of Palatinate and Japan in a relaxed atmosphere. The second star for **Gotthardt's by Yannick Noack** in Koblenz is also well deserved, in whose open kitchen **Yannick Noack** and his team have found a new home since last December.

30 new 1-star restaurants

Among the 282 1-star restaurants selected in 2025, there are 30 newly awarded restaurants. The **Loumi** is worth highlighting. In the small corner restaurant in Berlin-Kreuzberg, Karl-Louis Kömmler is a self-taught chef at the helm and offers a mix of Japanese, Asian and French cuisine. The atmosphere at the **Sommerfeld** in Frankfurt am Main is airy, inviting and friendly. The open kitchen is seasonal, characterful and varied. **Hawara** in Freiburg is pleasantly uncomplicated with its strongly regional and seasonal cuisine, which has also been awarded a Green Star for its sustainable approach. A special new one-star restaurant is the **GLORIE** in Hamburg (under the same roof as the **100/200 Kitchen**, also run by Thomas Alfons Imbusch), which with its pure à la carte offering is a welcome alternative for gourmets. With the **Heiderand** in Dresden, a traditional family business has transformed from a café with tea dances into a restaurant, which now impresses with modern international cuisine at star level.

14 new Green Stars for responsible enjoyment

This year's selection includes a remarkable 80 Green Stars in total, including 14 newcomers. The Green Star recognises restaurants that lead the industry in responsible practices – restaurants that combine culinary excellence with initiatives that aim to minimise their impact on the environment. These restaurants are a source of inspiration for both avid gourmets and the entire restaurant industry. Since its introduction in the MICHELIN Guide Germany 2020, more and more restaurateurs have become aware of their responsibility to



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conserve resources and respect nature and the environment, and are implementing these in their kitchens – and beyond – by way of example. The engagement is diverse: from the use of seasonal and regional products – preferably organic – to meat from species-appropriate animal farming and “nose to tail” processing, avoiding long transport routes and recycling, to raising employee awareness and informing guests. All of these are forward-looking initiatives that are perfectly compatible with quality and enjoyment.

Five MICHELIN Special Awards for true champions in their field

A total of five awards will be awarded this year for outstanding achievements. This honours professionals in the categories of Service, Young Chef, Mentor Chef, Sommelier and Cocktail.

This years’ **Service Award** goes to **Daniela Oos** from the **Wein- und Tafelhaus** in Trittenheim. Extremely personable and with Austrian charm, she exudes genuine warmth in the elegant, glass-fronted restaurant and expertly explains her husband Alexander Oos’ Mediterranean-inspired menu to guests. The cuisine, which has once again been awarded a star, could hardly be accompanied in a more pleasant way.

The winner of the **Young Chef Award** is **Luis Hendricks**, head chef at the modern counter restaurant **Pietsch** in Wernigerode. With him, owner Robin Pietsch has an extremely talented chef at his side who is achieving great things at a young age: a creative menu full of umami, intense flavours and Asian influences and with his very own signature. A fantastic achievement that earned the restaurant a second star.

Claus-Peter Lumpp, head chef at the **Bareiss** restaurant in Baiersbronn since March 1992 and renowned for his classic French cooking style, was chosen as **Mentor Chef**. It is thanks to him that the elegant gourmet restaurant of the Bareiss family business has been awarded three stars for the 18th year in a row. Over the years, Claus-Peter Lumpp has shown great commitment to supporting young chefs and, with his wealth of experience and know-how, has promoted the talent of numerous chefs. The award is presented in cooperation with the Swiss watch manufacturer **Blancpain**.

Marie-Helen Krebs from **IKIGAI** in Krün receives the **Sommelier Award**. With in-depth expertise and in a pleasantly casual, natural way, she recommends the perfect wines to accompany Christoph Rainer’s creative, Asian-Japanese-influenced cuisine, which has once again been awarded two stars this year. The charming sommelier is always present without being intrusive – she is happy to answer questions and shines with her expertise. The award is sponsored by French champagne producer **Perrier-Jouët**.

The **Cocktail Award** will also be awarded in Germany for the first time. **Michele Heinrich** particularly distinguished himself with his exciting creations at the



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YALDY in Frankfurt am Main. The high-quality cocktails are a real alternative to wine and perfectly match the trendy, cool concept of this sharing-oriented restaurant in the Bahnhofsviertel, which has recently been added to the selection and has been awarded the Bib Gourmand.

15 restaurants will receive the Bib Gourmand

Two weeks ago, the MICHELIN Guide awarded the Bib Gourmand to 15 restaurants. This popular award goes to restaurants with a particularly good price-performance ratio, regardless of the type of cuisine. As a result, the MICHELIN Guide now has 156 Bib Gourmand restaurants, which are spread across the country and can be found both in large cities and in the countryside. What they all have in common: Dishes at affordable prices that do not compromise on care, flavour and product quality.

2025 MICHELIN Guide Germany at a glance:

- 12 three-star restaurants (2 new)
- 47 two-star restaurants (5 new)
- 282 one-star restaurants (30 new)
- 80 Green Star restaurants (14 new)
- 156 Bib Gourmand restaurants (15 new)



The complete and up-to-date MICHELIN star list is available in the [Michelin Newsroom](#), on the [MICHELIN Guide website](#) and in the app, which is available free of charge for iOS and Android.



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