



PRESS RELEASE

MICHELIN GUIDE

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Culinary treasure trove: Guide MICHELIN Austria awards 82 Star-rated restaurants

- **One new Three MICHELIN Star restaurant: Steirereck im Stadtpark conquers the gastronomy scene.**
- **13 new Two Star restaurants and 53 new One Star restaurants reflect fantastic performance of Austrian restaurateurs.**
- **Austria lives and breathes regional character and sustainability: 33 MICHELIN Green Stars for sustainable gastronomy.**

The MICHELIN Guide is launching its new national restaurant selection for Austria. It remains true to its mission of offering gourmets the best restaurant recommendations and paying tribute to the dedication and expertise of restaurateurs.

With its selection for all of Austria, the MICHELIN Guide, in cooperation with Österreich Werbung, Austria's national tourist board, as well as eight federal tourist boards, highlights the Alpine republic as an appealing destination for travel and gourmet experiences. The last edition of the MICHELIN Guide for Austria on a whole was published in 2009.

Across all regions, a considerable number of distinctions have been awarded to a total of 82 award-winning restaurants, 43 Bib Gourmands commending the best value for money and 33 Green Stars highlighting sustainable initiatives.

"Austria has developed an exciting restaurant landscape, characterised by tradition and innovation. We're all the more delighted to showcase an exceptionally interesting and varied selection," said Gwendal Poullennec, International Director of the MICHELIN Guide. "Our inspectors have – anonymously and independently – identified restaurants of different luxury and price categories all over the country, offering delightful standards and a variety based on renowned high quality standards, diligence and expertise. Across the country, the gastronomy scene stands out thanks to its regional characteristics. People are proud of the high-quality, domestic produce that they source from farmers based in the immediate vicinity or, in part, even grow themselves. Freshwater fish plays a major role, as do home-smoked meats and a variety of cheeses, to name but a few. The focus is on seasonal dishes, a lot of which is produced to organic quality standards. Numerous enterprises show an enormous commitment to sustainability, which they implement very consistently in well thought-out concepts. In this context, Austrian restaurateurs are blazing an exemplary and forward-looking trail. We have also identified a trend towards



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preserving culinary traditions. A great example of this are the famous desserts and pastries, cunningly merged with modern influences. International elements feature in good proportions, especially those from Asia and South America. The cuisines of Austria's neighbouring countries also engage and inspire culinary professionals. It is also worth mentioning the wine menus available at establishments, which are often dominated by produce from local cultivation areas thanks to the high quality of Austrian wines. Our inspectors were further impressed by the very well-trained and extremely charming service teams, who live and breathe hospitality."

New leader: Three MICHELIN Stars for Steirereck im Stadtpark

In its national edition, the MICHELIN Guide for Austria showcases one new Three Star restaurant. The Vienna restaurant **Steirereck im Stadtpark** – previously awarded Two MICHELIN Stars in Vienna's restaurant selection – has now made it into the top league. This extraordinary achievement comes courtesy of the individuality and authenticity that patron **Heinz Reitbauer** and his team, led by head chef **Michael Bauböck**, bring to the plates at this venue. "Definitely not your standard cuisine. The dishes are not at all highbrow or overloaded. At the establishment, food is prepared lightly, freshly and with an impressive dose of elegance and tasteful complexity," MICHELIN inspectors explain, expressing absolute ardour. **Steirereck** impressively demonstrates to its guests that top-notch cuisine doesn't always require luxury ingredients. Inspectors were just as impressed by "veal lights with chive dumplings and marjoram" as well as the remarkable selection of items on the menu overall, which also includes several classics and a host of regional produce. Sommelier René Antrag also received plenty of praise for his exceptional wine expertise. **Steirereck im Stadtpark** shares the gastronomic pinnacle of Vienna and Austria with the stylish restaurant **Amador**, located at the Hajszan Neumann winery, which has been awarded Three MICHELIN stars for years thanks to the sophisticated and creative cuisine of **Juan Amador**.

13 new Two Star restaurants

The MICHELIN Guide has awarded Two MICHELIN Stars to 13 new restaurants in Austria. Five establishments had already been awarded Two Stars, including **Stüva** in Ischgl, Tyrol (TIR), where owner and head chef **Benjamin Parth** impresses with his menu bursting at the seams with absolutely outstanding product quality and creativity. Another noteworthy establishment is the cosy and snug **Ois**, located at the remote Mühlthof in Neufelden (OOE), where **Philip Rachinger** delivers top-class cuisine with a number of surprising touches. Equally remarkable is the confident, modern cuisine created by **Johannes Nuding**, who has returned to his Austrian homeland after an international career and now showcases his talents at the **Schwarzer Adler** in Hall, Tyrol (TIR). Also top notch are the tasty Alpine delicacies served at **Griggeler Stuba** in the "Burg Vital



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Resort" in Lech am Arlberg (VBG), where head chef **Sebastian Jakob** has crafted a creative menu with ingeniously integrated Japanese accents. Lastly, it's worth mentioning a true classic: the **Obauer** in Werfen (SBG). Traditional, but by no means outdated, brothers **Karl and Rudolf Obauer** uphold the values of their family's long-standing business. In stark contrast to this philosophy and style, yet with a clear and unique identity, is **Kräuterreich by Vitus Winkler** in Sankt Veit im Pongau (SBG). **Vitus Winkler's** nature-inspired, strictly regional, and herb-rich cuisine is executed with remarkable creativity and originality. In addition to Two MICHELIN Stars, the restaurant has also been awarded one MICHELIN Green Star for its sustainable philosophy. New to the Vienna selection and immediately awarded Two MICHELIN Stars is the restaurant **Doubek**, where patron **Stefan Doubek** creates a truly unique experience with his distinctive fire-based concept. At this establishment, guests are taken on an exciting and well thought-out journey that will definitely remain a fond memory. The following Viennese restaurants have also been able to retain their Two Star status: **Silvio Nickol Gourmet Restaurant**, **Mraz & Sohn** as well as **Konstantin Filippou**.

53 new One MICHELIN Star restaurants

Among Austria's 62 restaurants awarded One MICHELIN Star, 53 are new additions. These include, for instance, the **Die Forelle** in Weißensee (KTN), located in a nature reserve, where head chef **Hannes Müller** draws inspiration from the surrounding environment for his creative and regional "Berg.See.Küche" [mountain, lake, and cuisine] concept, which earned him not only One MICHELIN Star but also a MICHELIN Green Star. **RAU nature-based cuisine** in Großbraming (OOE) also deserves a mention as a place where owner and head chef **Klemens Gold** impresses with his very own "10 seasons" concept. Here too, the focus is on nature and seasonality, and this consistently implemented philosophy was also recognised with a MICHELIN Green Star. At **Sigwart's Tiroler Weinstuben** restaurant in Brixlegg (TIR), a sixth-generation family-run business delights guests with traditional cuisine peppered with individual influences created by owner **Gertraud Sigwart**. A further, great example of award-winning cuisine is the casual, modern **Esslokal** in Hadersdorf am Kamp (NOE), where **Roland Huber** has given guests such a vast range to choose from with his very own Asian-influenced creations. In addition to the five already recommended One MICHELIN Star restaurants – **TIAN**, **Edvard**, **APRON**, **[aend]** and **Pramerl & the Wolf** – three more Vienna-based restaurants have been awarded with One MICHELIN Star: **Esszimmer - Everybody's Darling** with **Alexander Kumptner's** fresh, modern concept, the stylish **Herzig** restaurant boasting straight-forward, modern cuisine created by **Sören Herzig** and **Z'SOM**, where owner **Diego Briones** infuses dishes with the flavours of his South American homeland while the head of service adds her distinctive Tyrolean charm.



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33 MICHELIN Green Stars for eco-friendly gastronomy

Since 2020, the MICHELIN Green Star has been a sign of sustainable concepts in gastronomy. These are restaurants that stand out with their respectful approach to nature and resources, as well as for raising awareness among staff and informing their guests. For these visionary initiatives, 33 restaurants in the Austrian selection have been awarded one MICHELIN Green Star. In addition to the previously commended Vienna-based restaurants awarded a Green Star, **MAST Weinbistro** and **TIAN**, the 31 newly honoured establishments include **Am Mahrbach** in Königsdorf (BGL), nestled in nature and in the style of a traditional three-sided Austrian 'Dreikanthof' farmstead and also awarded One MICHELIN Star; the exceptionally cosy **Floh** restaurant in Langenlebarn (NOE); and the **Thaller** in Sankt Veit am Vogau (STM), a traditional family-run business that has been awarded a MICHELIN Green Star for both its **inn** and **restaurant**, with the latter also holding One MICHELIN Star. Also worth mentioning are **Rauchkuchl** with its ancient wood-burning stove, located in remote Stuhlfelden (SBG) and the **Guat'z Essen** in Stumm (TIR), which also received One MICHELIN Star in addition to one MICHELIN Green Star. Equally committed to sustainability is the charmingly situated **Wirtshaus Steirereck am Pogusch** in Turnau (STM), set amidst lush greenery.

43 restaurants receive Bib Gourmand

In the Austrian selection, the MICHELIN Guide has awarded 43 restaurants the Bib Gourmand, an award that indicates good value for money. Four restaurants from the previous Viennese selection – **MAST Weinbistro**, **Meierei im Stadtpark**, **Mochi**, and **Woracziczky** – retained their Bib Gourmand, as did the **Carnozet** restaurant in Hirschegg, Kleinwalsertal. Among the 38 new Bib Gourmand restaurants are the pleasantly unpretentious **Zum fröhlichen Arbeiter** in Apetlon (BGL), **Malerwinkel**, situated in a boutique art hotel in Fehring (STM) and **Mocking das Wirtshaus**, located directly at the foot of the Streif downhill ski course in the renowned ski resort of Kitzbühel (TIR). Also winning praise for their delicious and reasonably priced cuisine are **Göttfried** in the heart of Linz's old town (OOE), the charmingly unique **Freigeist** in Lustenau (VBG), and the picturesque country inn **Hueber der Wirt in Bründl**, Sankt Georgen an der Leys (NOE).

Three winners at MICHELIN Special Awards

The MICHELIN Guide conferred three awards for extraordinary achievements in the Service, Young Chef and Sommelier categories. **Barbara Eselböck** from the **Taubenkobel** restaurant in Schützen am Gebirge (BGL) received the MICHELIN Service Award. At the long-standing, family-run business, she exemplifies true passion, charm and dedication as a outstanding host – the perfect complement to her husband Alain Weissgerber's Two MICHELIN Star cuisine.

The MICHELIN Young Chef Award was presented to **Julian Stieger**, head chef at the **Rote Wand Chef's Table** restaurant in Lech am Arlberg (VBG). With his



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"Chef's Table" concept, he has achieved remarkable success, earning Two MICHELIN Stars for his unique culinary style. As part of a surprise menu, he impresses with modern dishes demonstrating that he has invested plenty of effort, while, at the same time, seeming straight-forward.

The well-deserved winner of the MICHELIN Sommelier Award is **Alexander Koblinger**, who proves to be a walking wine encyclopaedia at **Döllerers Genießerrestaurant** in Golling an der Salzach (SBG). As one of the few Master Sommeliers in Austria, after refining his skills in the USA and Great Britain, he now works as head sommelier in Salzburgerland. His wine pairings are sensitively presented, and he never fails to impress guests with his expertise. A perfect match for both Andreas Döllerer's highly awarded, modern-alpine cooking and his regional-seasonal cuisine at the Wirtshaus.

2025 MICHELIN Guide Austria at a glance

(A total of 333 restaurants have been recommended by MICHELIN inspectors)

- 2 Three MICHELIN Star restaurants (1 new)
- 18 Two MICHELIN Star restaurants (13 new)
- 62 restaurants boasting One MICHELIN Star (53 new)
- 33 MICHELIN Green Star restaurants (31 new)
- 43 restaurants with Bib Gourmand (38 new)

The complete restaurant overview for Austria is available in the [MICHELIN Newsroom](#), as well as free of charge on the MICHELIN Guide [website](#) and [app](#).

In addition to the selection of restaurants, the MICHELIN Guide also offers a thoughtfully curated [selection of hotels](#) with unique accommodation in Austria and around the world. 2024 saw the introduction of the MICHELIN Key, an award for hotels. Just like MICHELIN Stars celebrate the best restaurants in the world, [MICHELIN Keys](#) mark the Guide's most remarkable accommodation. All hotels are distinguished by their design, architecture, service and character – the MICHELIN Key is a synonym for a selection of absolutely extraordinary experiences. Every hotel can be booked directly through the MICHELIN Guide website and app.

Since the introduction of MICHELIN Keys, these top-notch awards have been awarded per country. For Austrian hotels, Keys were published on 9 October 2024. 43 hotels received One MICHELIN Key, 17 hotels were awarded Two MICHELIN Keys and two hotels received Three MICHELIN Keys. Notable for their architecture and interior design are, for example, the historic luxury hotel **Rosewood Schloss Fuschl** in Hof near Salzburg, the legendary and equally exclusive **Hotel Sacher** with its Viennese charm, and – also in Vienna – the **Hollmann Beletage Design & Boutique Hotel**, an intimate, small-scale alternative with modern chic.



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

Abbreviations

BGL: Burgenland

KTN: Carinthia

NOE: Lower Austria

OOE: Upper Austria

SBG: Salzburg

STM: Styria

TIR: Tyrol

VBG: Vorarlberg

W: Vienna



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