

Awards in the Guide MICHELIN for Kitzbühel

Enhancing Kitzbühel as a renowned destination for culinary excellence.

The Guide MICHELIN is back in Austria. After the last national issue in 2009, from this year onwards, restaurateurs in all regions will receive due recognition for their outstanding achievements.

The MICHELIN Guide is regarded worldwide as one of the most prestigious institutions for restaurant evaluations. With its clear focus on the quality, creativity, and craftsmanship of cuisine, it sets the highest standards in the culinary world. The awarded MICHELIN stars are not only a symbol of exceptional culinary experiences but also an internationally recognized quality seal that inspires guests seeking top-tier restaurants. In Austria, the guide reflects the impressive variety of gastronomic highlights – from traditional inns to avant-garde gourmet temples.

The renowned culinary destination Kitzbühel celebrates a total of two MICHELIN stars – one for Berggericht Kitzbühel and one for Les Deux Kitzbühel, along with a Bib Gourmand award and four selected restaurants. Dr. Viktoria Veider-Walser, Managing Director of Kitzbühel Tourism, is delighted with the prestigious awards: "The MICHELIN stars for two Kitzbühel establishments, the Bib Gourmand Award, and four other selected establishments are more than just a culinary quality seal – they are an international commitment to excellence. For Kitzbühel, as a globally recognized travel destination, they provide the perfect platform to showcase our culinary offerings at the highest level and to further establish Kitzbühel as a favorite destination for discerning travelers.

Two MICHELIN Stars for Kitzbühel

Michelin star – a dream come true! The Guide MICHELIN is the most important gourmet guide in the world, and it is a great honor to be included. This award is not only a recognition of our hard work but also an additional motivation to continue finding the best products and to create unique evenings for our guests at Berggericht Kitzbühel, full of flavorful heights and surprises," says Chef de Cuisine Marco Gatterer. The team at Berggericht Kitzbühel, awarded one star, is masterful at transforming the finest products and seasonal ingredients into culinary memories. The "Tiroler Festschmaus" is a menu served in four or six courses, which is also available in a vegetarian version – complete with wine pairing recommendations, including an alcohol-free option. In addition to elements of classical cuisine, modern accents and influences from the chef's Tyrolean homeland are skillfully incorporated – such as the yellowfin mackerel with a coriander and kiwi sauce and the Tyrolean free-range chicken ballotine stuffed with poultry farce. The ambiance of the restaurant, located on the first floor, is stylish, and the service is skilled and friendly. The team is also happy to recommend a matching wine pairing to go with the menu.

Also awarded a star is Les Deux Kitzbühel, with a brasserie, bar, and outdoor terrace. Opened in February 2024 by Katrin and Fabrice Kieffer, the restaurant follows the concept of the popular "Original" in Munich, offering a refined dining experience in Kitzbühel as well. The menu from Chef Marc Fröhlich delights with classics such as "Pâté en Croûte" or "Steak au Poivre," along with modern interpretations of classic French dishes. The wine list rounds off the offering with 300 select wines. The atmosphere is elegant yet lively, giving it a certain bistro flair. "A great honor and an even bigger surprise – to be awarded a Michelin star within our first year exceeds all our expectations. A huge thank you to the entire team," says Marc Fröhlich with joy.

The Bib Gourmand

Less well-known than the legendary MICHELIN star, the Bib Gourmand is often considered a hidden gem. This award stands for the best value for money in the Guide MICHELIN.

At the foot of the famous "Streif" and near the Hahnenkamm cable car, Mocking – Das Wirtshaus is proud to have received this award. Run by siblings Martin Huber and Andrea Posch, the restaurant offers a cozy charm with lots of wood and stone in a stylish atmosphere. The dishes are inspired by local flavors, and even self-grown vegetables are used. Especially popular are the dishes from Chef Martin Huber's childhood – such as "Daumnidei with braised sauerkraut and apple compote" and "Spinach dumplings with brown butter and mountain cheese." "I see this award as a confirmation of our philosophy and for our employees, who give their best every day. We are absolutely thrilled," says Martin Huber from Kitzbühel.

Four other restaurants were selected in the Guide MICHELIN: Lois Stern, Restaurant Neuwirt, ZUMA – all three in Kitzbühel – and Zum Tischlerwirt in Reith bei Kitzbühel.

For more information about the destination Kitzbühel, visit [kitzbuehel.com](https://www.kitzbuehel.com).