

## Gault & Millau Guide 2024 - Tyrol's Culinary Excellence

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**Discover Kitzbühel's culinary excellence: Gault & Millau 2024 honors the best addresses in the new guide.**

*Gault & Millau, the renowned authority in the world of gastronomy, has once again confirmed in its 2024 edition that Tyrol leads the Austrian culinary scene. The Kitzbühel, Reith, Aurach, and Jochberg region shines with outstanding ratings, reaffirming its position as the culinary centerpiece of Tyrol.*

### **Exquisite Cuisine in Kitzbühel**

Kitzbühel, known for its picturesque landscape and exclusive ski resorts, also excels in the culinary scene. The Gault & Millau 2024 awards several establishments for their exceptional performances:

- :: Berggericht (4 Toques): An outstanding example of refined cuisine and rare delicacies.
- :: Chizzo (2 Toques): Culinary highlights with Italian lightness for sophisticated palates.
- :: Lois Stern (2 Toques): Urban simplicity combined with an Asian culinary style and international influences.
- :: Neuwirt (2 Toques): Newly inspired concept ranging from vegetarian cuisine to Energy Cuisine.
- :: Tennerhof Gourmet Restaurant (2 Toques): Gourmet creations with a view of the legendary Streif.
- :: Zuma (2 Toques): Fine dining in the winter pop-up with contemporary Japanese specialties.
- :: Seebichl (1 Toque): Known for its authentic creations and charming interior.

### **Reith - Tradition meets Modernity**

In Reith, the charming neighboring community of Kitzbühel, the tradition of culinary excellence continues:

- :: s'Pfandl (1 Toque): A restaurant offering traditional Tyrolean cuisine with a modern touch, known for its cozy atmosphere.

### **Jochberg - Culinary Diversity in an Idyllic Setting**

Jochberg, a picturesque place in the Kitzbühel Alps, was also recognized in Gault & Millau 2024 for its culinary diversity:

- :: Jodlbühel (1 Toque): Traditional and authentic culinary style focusing on tavern classics.

:: Schwarzer Adler (1 Toque): A reliable address for Tyrolean cuisine with that extra touch.

:: Wirtshaus Bärenbichl (1 Toque): Regional specialties and classics in a rustic ambiance.

These recognitions in Gault & Millau 2024 underscore Tyrol's reputation as a world-class culinary destination. They validate the exceptional passion and innovation found in the kitchens of Kitzbühel, Reith, and Jochberg.

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

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