

Berlin's Cuisine is Distinguished

The Michelin Guide has honoured Berlin with four new stars, making it the gourmet capital

Berlin, 11 November 2013 Berlin was distinguished with a total of 19 stars for 14 restaurants, and thus remains at the forefront of the German culinary scene. This was now announced by the team of the gourmet guide book "Michelin Guide".

Burkhard Kieker, Managing Director of *visitBerlin*: "Berlin has found the right recipe: the inventiveness and willingness of Berlin's top chefs, and eccentric locations, have made the city into a gourmet hotspot. In our global advertising for Berlin the star symbol has become a strong argument."

Four new stars - Berlin is the city with the most Michelin stars

14 Berlin restaurants were distinguished by the "Michelin Guide", five with two stars and nine with one star each. In this regard all the star chefs have their own distinctive style. The "FACIL" led by Michael Kempf has advanced into the two star league for the first time. The "Fischers Fritz", the "Lorenz Adlon Esszimmer" and the "Reinstoff", also received two stars. Tim Raue pursued a recipe for success, with his eponymous restaurant managing to keep its two stars as well. His restaurant "La Soupe Populaire" was honoured with the Bib Gourmand as an inexpensive establishment.

A star each was awarded for the first time to "Pauly Saal", to "5-cinco by Paco Pérez", and to "Les Solistes by Pierre Gagnaire". "First Floor", "HARTMANNs", "Horváth", "Hugo", "Rutz" and "VAU" were once again distinguished with a star. As has been known since the middle of this year, the restaurant "Margaux" will close in February 2014 and will thereby lose its star.

Berlin is eating better all the time

In recent years Berlin has attracted innovative top chefs and transformed into a gourmet city. There are more than 15,000 culinary establishments in the city, with culinary offerings ranging from golden curried sausage to the luxury restaurant. Guests of the capital city also appreciate that: 93 percent sample Berlin's culinary offerings during their visit. Almost 45 per cent of Berlin tourists' expenditures are on the hotel and hospitality industry. The German capital impresses its visitors with a uniquely diverse, lively culinary scene, and with creative, innovative chefs. The city sets culinary trends, is modern and is considered fashionable. And apart from these star kitchens, there is always something new to discover. Currently the [Street-Food-Märkte](#) are popular in Berlin.

The visitBerlin.de website provides additional information about Berlin cuisine.

visitBerlin

"We know Berlin". This is the slogan that Berlin Tourismus & Kongress GmbH, operating under the trade name *visitBerlin*, has been using since 1993 to globally advertise for Berlin as a travel destination. *visitBerlin's* Berlin Convention Office markets the German capital as a congress metropolis. As a tour operator, the company offers a wide range of travel packages and also issues the official tourist ticket, the Berlin WelcomeCard. *visitBerlin* operates five Berlin Tourist Infos. The Berlin Service Center (Tel. 030-25 00 25) provides information on the complete spectrum of tourist services in Berlin. Information on the German capital is available in 13 different languages at visitBerlin.com.

visitBerlin / Berlin Tourismus & Kongress GmbH

Press and Public Relations
Am Karlsbad 11
D-10785 Berlin
Fax: +49 (0)30 26 47 48 – 983
visitBerlin.de
facebook.com/visitBerlin

Press Officer:

Katharina Dreger
Tel.: +49 (0)30 26 47 48 – 956
katharina.dreger@visitBerlin.de
Christian Tänzler
Tel.: +49 (0)30 26 47 48 – 912
christian.taenzler@visitBerlin.de