

Berlin – City of Connoisseurs

- Berlin's restaurants are included with 25 stars in the new Guide Michelin
- The German capital has now 18 starred restaurants
- Restaurant einsunternull awarded one star for the first time

Berlin, 5 December 2016 No city in the German-speaking world has as many starred restaurants as Berlin. Last Thursday night, the new Michelin Guide was introduced and the associated star award for fine dining restaurants was announced. There are now 18 restaurants boasting 25 stars altogether in Berlin.

The restaurant einsunternull in Hannoversche Strasse in Mitte has received its first star. In the premises, which are located partly in a basement, the team with chef Andreas Rieger offers up to ten-course menus for the guests. Just around the corner in Chausseestraße is the restaurant that is the second winner of the evening: Rutz, which already had one star, received two this year from the Michelin jury. The team led by chef Marco Müller has already received many awards and the Rutz with its accompanying wine bar is well-known name in the Berlin restaurant scene.

2 Star Restaurants in Berlin

1. New / Rutz: rutz-restaurant.de
2. Facil: www.facil.de
3. Fischers Fritz: www.fischersfritzberlin.com
4. Horváth: www.restaurant-horvath.de
5. Lorenz Adlon Esszimmer: www.lorenzadlon-esszimmer.de
6. Reinstoff: www.reinstoff.eu
7. Tim Raue: www.tim-raue.com

1 Star Restaurants in Berlin

1. New / einsunternull: einsunternull.com
2. 5 – Cinco by Paco Pérez: www.5-cinco.com
3. Bandol sur Mer: www.bandolurmer.de
4. Bieberbau: www.bieberbau-berlin.de
5. Frühsammers Restaurant: fruehsammers-restaurant.jimdo.com
6. Hugos: www.hugos-restaurant.de
7. Markus Semmler: www.kochkunst-ereignisse.de
8. Nobelhart & Schmutzig: www.nobelhartundschmutzig.com
9. Pauly Saal: paulysaal.com/
10. Richard: www.restaurant-richard.de
11. Skykitchen: www.skykitchen.berlin/home.html

Press Release



Star Definition Since the 1930s

The Michelin Guide was originally a car garage guide for the tyre manufacturer Michelin. It was designed as a handbook for the few motorists who were on the road a century ago. In the 1920s, a restaurant guide was introduced that began to appear in numerous countries and in more and more languages. Shortly thereafter, the first stars were awarded to restaurants offering quality cuisine. The definitions of the stars have been in place since the 1930s: One star: "A very good restaurant in its category". Two stars: "Excellent cooking, worth a detour". Three stars: "Exceptional cuisine, worth a special journey".

More information on Berlin's gastronomic scene in our [research text](#) and at visitBerlin.com.

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 advertise Berlin globally as a travel destination. *visitBerlin*'s Berlin Convention Office markets the city as an event location for meetings and conventions of all sizes. Berlin's popularity as a tourist destination continues to grow: with more than 30 million overnight stays in 2015, the German capital is as busy as ever. The city's also in great demand as a place to hold meetings: Berlin is currently the #1 destination for conferences and conventions organised by international associations. As provider of tourism services, the company offers a wide range of travel packages and also issues the city's official tourist ticket, the Berlin WelcomeCard. *visitBerlin* also operates six Berlin Tourist Information Offices across the city. The Berlin Service Center (Tel. +49(0)30-25 00 25) provides information on the complete range of tourist offerings in Berlin. The website visitBerlin.com provides information about the capital in 14 languages.

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