



PRESS RELEASE

MICHELIN GUIDE

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**The MICHELIN Guide Vienna and Salzburg 2022
selections revealed online:
one new Bib Gourmand and one MICHELIN Green Star in
the limelight**

- **Both the Vienna and Salzburg 2022 MICHELIN Guide selections are revealed online today**
- **The selections feature 74 restaurants, including Bib Gourmand and MICHELIN Star eateries**
- **For the first time, one MICHELIN Green Star is awarded in Vienna**

Today, the MICHELIN Guide revealed online the new 2022 selections in Austria, placing Vienna and Salzburg's best restaurants in the spotlight.

74 restaurants selected in Vienna and Salzburg

This year, 74 restaurants appear in the Austrian selection, demonstrating that even in such an unprecedented context, professionals have not lost their passion, nor their skills. *"Due to the COVID-19 pandemic, the restaurant business in many countries has experienced difficult times. Despite all the adversity caused by the crisis, gastronomy in Austria nevertheless shows a consistently high level and continues to present a diverse offer that includes all comfort and price categories, as well as a wide variety of cuisine styles,"* declared Gwendal Poullennec, International Director of the MICHELIN Guides. *"It also should be mentioned that despite the current situation, gastronomy in Vienna and Salzburg is extremely in demand - it is not always easy to reserve a table! Plus, we also noticed the pride of the restaurateurs in being able to use products from their own country in their dishes time and again."*



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Vienna

A MICHELIN Green Star conferred for the first time

For the very first time, the 2022 MICHELIN Guide introduces a new distinction in Vienna, the MICHELIN Green Star, awarded to establishments that are committed to a more sustainable gastronomy, through inspiring initiatives. This year, the restaurant **TIAN** is awarded one, to celebrate its strong sustainable ethos, illustrated by its qualitative offer of vegetarian and vegan cuisine, made from seasonal, fairly produced, local goods. Located between St. Stephen's Cathedral and Stadtpark, **TIAN**, which has already received one MICHELIN Star for the quality of the food itself, is now also recognized for chef Paul Ivić and his teams' rigorous sustainable philosophy.

Confirmation of the Star level

The following Viennese restaurants, which had already been awarded one or more MICHELIN Stars in the previous MICHELIN Guide selection, were able to confirm their level, thanks to their strong commitment to high-quality cooking.

The restaurant **Amador** by top chef Juan Amador, whose remarkable creative cuisine is also honored with three MICHELIN Stars this year, continues to lead the way. The picture in the 2-Star segment is also extremely pleasing: **Steirereck, im Stadtpark, Mraz & Sohn, Konstantin Filippou** and **Silvio Nickol Gourmet Restaurant** continue to impress. The 1-Star restaurants **SHIKI, APRON, Pramerl & the Wolf, TIAN, Edvard, Walter Bauer** and **[aend]** also remain unchanged in the Vienna selection.

Under the heading "Our best value for money", MICHELIN Guide inspectors confirm the Bib Gourmand restaurants **Mochi, DiningRuhm, MAST Weinbistro, Meierei im Stadtpark, Gasthaus Seidl, Vestibül** and **Woracziczky**.

The inspectors also unearthed some interesting new addresses in the Austrian capital.

Thus, they have newly included in the global 2022 selection, restaurants **Umar Fisch, Umar Fisch Bar., DEVAL** and **Pastamara - Bar con Cucina**.



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Salzburg

Restaurants continue to show strong performance

In Salzburg too, restaurants impress with consistency in their level of cooking quality. Thus, all 2021 Starred restaurants identified in the city of Mozart were able to maintain their high level this year.

In this year's selection, the two restaurants **Ikarus** and **SENNS.Restaurant** remain Salzburg's top addresses, each with two MICHELIN Stars. In **Ikarus** - housed in the impressive **Hangar-7** - guest chefs regularly show off their skills in addition to the in-house kitchen team. In the **SENNS.Restaurant**, Andreas Senns and Christian Geisler are the creative chefs and wow gourmets with their personal and sophisticated cuisine.

The situation at the 1-Star restaurants is also stable: restaurants **Pfefferschiff**, **Esszimmer** and **The Glas Garden** are worthy of mention.

Awarded a Bib Gourmand are – with no change from last year - the **Gasthof Auerhahn** and the restaurant **Brandstätter**. A new addition to this category is the restaurant **Reinhartshuber Im Gwandhaus** and here too, good cuisine is offered at moderate prices. MICHELIN Guide inspectors have also added the pretty, classically-styled restaurant **Riedenburg**, located just outside the historic center of the city.















The MICHELIN Guide Vienna and Salzburg 2022 at a glance:

- 1 🌟🌟🌟 restaurant
- 6 🌟🌟 restaurants
- 10 🌟 restaurants
- 10 🍷 Bib Gourmand restaurants (1 new)
- 1 MICHELIN Green Star restaurant (new)

Find the full selection of the MICHELIN Guide Vienna and Salzburg 2022 here below, on the official MICHELIN Guide website <https://guide.michelin.com> and on the App, available for free on iOS:



MICHELIN GUIDE 2022 VIENNA:

Amador	
Konstantin Filippou	
Mraz & Sohn	
Silvio Nickol Gourmet Restaurant	
Steirereck im Stadtpark	
[aend]	
APRON	
Edvard	
Pramerl & the Wolf	
SHIKI	
TIAN	 
Walter Bauer	
DiningRuhm	
Gasthaus Seidl	
MAST Weinbistro	
Meierei im Stadtpark	
Mochi	
Vestibül	
Woracziczky	
ARTNER auf der Wieden	SELECTED 2022
at eight	SELECTED 2022
Buxbaum	SELECTED 2022
Das Loft	SELECTED 2022
Das Spittelberg	SELECTED 2022
DEVAL	SELECTED 2022 (NEW)
Do & Co Restaurant am Stephansplatz	SELECTED 2022
Eckel	SELECTED 2022
Fabios	SELECTED 2022
Freyenstein	SELECTED 2022
Fuhrmann	SELECTED 2022
grace	SELECTED 2022
Grüne Bar	SELECTED 2022
Heunisch und Erben	SELECTED 2022
Kussmaul	SELECTED 2022
Kutschker 44	SELECTED 2022
LABSTELLE	SELECTED 2022

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Léontine	SELECTED 2022
Le Salzgries Paris	SELECTED 2022
Ludwig van	SELECTED 2022
O boufés	SELECTED 2022
OPUS	SELECTED 2022
Pastamara – Bar con Cucina	SELECTED 2022 (NEW)
Pichlmaiers zum Herkner	SELECTED 2022
Plachutta	SELECTED 2022
Rote Bar	SELECTED 2022
Servitenwirt	SELECTED 2022
SHIKI Brasserie & Bar	SELECTED 2022
Skopik & Lohn	SELECTED 2022
Umar Fisch	SELECTED 2022 (NEW)
Umar Fisch Bar.	SELECTED 2022 (NEW)
Unkai	SELECTED 2022
Veranda	SELECTED 2022
Weibel's Wirtshaus	SELECTED 2022
Zum weissen Rauchfangkehrer	SELECTED 2022

MICHELIN GUIDE 2022 SALZBURG:

Ikarus	
SENNS.Restaurant	
Esszimmer	
Pfefferschiff	
The Glass Garden	
Brandstätter	
Gasthof Auerhahn	
Reinhartshuber Im Gwandhaus	 (NEW)
Brunnauer	SELECTED 2022
Gasthof Schloss Aigen	SELECTED 2022
Goldener Hirsch	SELECTED 2022
Goldgasse	SELECTED 2022
Huber's im Fischerwirt	SELECTED 2022
Pan e Vin	SELECTED 2022
Paradoxon	SELECTED 2022
Riedenburg	SELECTED 2022 (NEW)
Schloss Restaurant	SELECTED 2022
St. Peter Stiftskulinarium	SELECTED 2022
Zirbelzimmer	SELECTED 2022
Zum Buberl Gut	SELECTED 2022



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