

Press Release

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Berlin Partner selects the best of Berlin's gastronomy in 2025

These are Berlin's Master Chefs 2025

Few cities bring together diversity, cultural influences and creative energy the way Berlin does – and nowhere is that spirit more palpable than in its food scene. Between Michelin-starred dining and street-food culture, neighborhood classics and avant-garde concepts, the capital serves up a culinary landscape that makes Berlin one of Europe's most exciting food destinations.

With the Berlin Master Chefs 2025 awards, Partner für Berlin once again honors the people and ideas that define the city's unique gastronomic identity: bold experimentation, deep respect for ingredients and craft, and the ability to blend heritage with contemporary vision. At a festive gala at the historic Colosseum Film Theater in Prenzlauer Berg, the city's culinary trailblazers were celebrated across seven categories: Berlin Master Chef, Rising Star of the Year, Berlin Host, Berlin Scene Restaurant, Berlin Kiezmeister, Berlin Bar Culture, and Gastronomic Innovator.

Mayor and Senator for Economic Affairs Franziska Giffey: "Berlin is a place where openness to the world meets culinary innovation and true craftsmanship. This year's Berlin Master Chefs once again show exactly what that means. The awardees embody the very qualities that define our city: creativity, originality and the courage to keep breaking new ground. They represent a culinary culture that delivers pleasure at the highest level – while also driving economic value, creating jobs and serving as a powerful ambassador for Berlin. My heartfelt congratulations to all winners. And my thanks to

everyone involved in shaping this competition and showcasing just how vibrant, diverse and economically strong Berlin's gastronomy is."

Dr. Stefan Franzke, CEO of Berlin Partner: "The Berlin Master Chefs embody the diversity, creativity and magnetic appeal of our city. They honor not only exceptional culinary achievement, but the people whose passion and innovative spirit shape the capital. Gastronomy is - and remains - one of Berlin's strongest ambassadors: it brings cultural diversity to the table, fosters joy and community, and contributes significantly to our economy. Today, we celebrate not only outstanding cuisine, but above all those who, through their craft and hospitality, make Berlin such a remarkable place."

The awardees:

The title of **"Berlin Master Chef 2025"** goes to Nicholas Hahn of Cookies Cream. From the jury's statement:

The Master Chef award honors the idea behind the plate: cultural awareness, creativity, and the ability to translate bold concepts into the language of cuisine with true expertise. Cooking is an art - and Nicholas Hahn is an artist. Named "Rising Star" by the Berlin Master Chefs in 2018, Hahn has led the kitchen at Cookies Cream since August 2023 - the first vegetarian restaurant in Germany to earn a Michelin star. What once was a hidden back-alley party spot now delivers high-end tasting menus. A cheeky "Ficken" on the wall, refined vegetarian fine dining on the plates - that's Berlin. With a distinctive culinary voice - elegant yet playful, rich in contrasts and deep in flavor - Hahn impressed the jury with his vision, technical precision, and creative intelligence.

The title of **"Rising Star of the Year 2025"** goes to Jeff Claudio of Stoke. From the jury's statement: Stoke is one of the most exciting new openings in Berlin's culinary scene - and earns the title "Rising Star of the Year 2025" for delivering craftsmanship, international ambition, and creative independence in a dining experience that lingers far beyond the last bite. Head Chef Jeff Claudio - whose résumé spans some of the world's most celebrated restaurants - and his team of top talents elevate a seemingly simple concept: Japanese yakitori, grilled chicken skewers, reimaged at a new culinary level. The secret? Deep expertise and a rigorous nose-to-tail philosophy, paired with an unwavering commitment to exceptional ingredients, flawless technique, and the right tools - including a custom-built, centerpiece binchotan grill. Minimalist, elegant interiors, a meticulously curated natural wine list by co-owner Jessica Tan, and world-class cocktails from Adam Tudoret complete the experience. With metropolitan flair and meticulous execution, Stoke has rapidly become one of the city's must-visit destinations - a true gift to Berlin and its international audience.

In the category **“Berlin Host of the year 2025”** the jury selected Jana Kämpfer of Manon Brasserie Nouvelle. From the jury’s statement:

She is no ordinary host. She is part entertainer, part troubleshooter – a master of stitching together the many moving parts that define Berlin’s top dining rooms. Golden Phoenix, Funky Fisch, 893 Ryotei – and most recently Manon and the exclusive Salon le Duc. Anyone who has dined in one of Kantstraße’s iconic restaurants by culinary mastermind The Duc Ngo has likely experienced her signature presence.

Jana – at Duc’s side for nearly 20 years, co-shaping 21 restaurant concepts – moves effortlessly from one opening to the next. When a new place launches, she is the one leading from the front. At Golden Phoenix she was quick-witted and playful; at 893 she exuded confidence; at Funky Fisch she brought effortless cool. And with each new opening, she raises the bar yet again.

Now at Manon, she brings her full experience and class to the floor. She drives the team with energy, connects with every guest, spots mistakes instantly – and corrects them before anyone notices. That is what makes a truly outstanding host.

The title of **“Berlin Scene Restaurant 2025”** goes to Luna D’Oro at Clärchens Ballhaus. From the jury’s statement:

A “scene restaurant” is not usually the place you picture when a lively group of retirees celebrates a 70th birthday with sparklers. But Luna D’Oro redefines what “scene” can mean in Berlin: here, generations and worlds meet – young and old, locals and tourists, families, club kids and cultural wanderers – all sharing one space because everyone feels welcome. The atmosphere recalls the magic of Babylon Berlin. Luna D’Oro is a joyful, inclusive place that rejects exclusivity and social bubbles. And it does so while remaining accessible – with fair prices for dishes that may look simple but carry craft, soul and heritage. Chef Tobias Beck draws on Berlin’s layered culinary story – German, East German and his own personal roots – when reviving traditional recipes.

The **“Berlin Neighborhood Champion 2025”** goes to Adana Grillhaus in Kreuzberg. From the jury’s statement:

Ask chefs where they go when they finish their shift and still want something real – and surprisingly often the answer is: Adana Grillhaus in Audre-Lorde-Straße. The charcoal here seems to glow around the clock. Long past midnight, onions are still being shaved and seasoned with lemon and sumac; flatbreads, tomatoes and fiery peppers hit the grill, while next to them skewers of lamb kebab sizzle away.

A family-run institution for more than 30 years, Adana Grillhaus is a cornerstone of Kreuzberg, thanks in no small part to the unwavering dedication of its owners. They are open every single day. Every day, mezze plates with hummus and cacik land on the tables. Every day, lamb chops, chicken wings and cutlets hit the grill – and afterward, künefe arrives with a strong Turkish coffee. The drinks list spans Rakı and an impressive selection of Turkish wines.

The award for **“Berlin Bar Culture 2025”** goes to Dustin Franke (Bademeister, Bar Nonno, Lamm Bar, Maus, Torte). From the jury’s statement:

A bar without community is just a place that sells drinks. The bars Dustin Franke has opened and runs across Berlin are always something more: vibrant third places. Whether it’s Torte in Neukölln, Bademeister in Weißensee, or Lamm in Prenzlauer Berg – the focus is always on togetherness, on neighborhood, on inclusion and diversity. And, of course, on pleasure: outstanding drinks at prices everyone can enjoy. The warmth of his teams stems from a workplace culture built on participation and shared ownership – even to the point where longtime staff step into management roles. Over the course of a decade, a small ecosystem has grown: a constellation of places that deliver bar culture every night – open, welcoming, and remarkably well-crafted.

In the category of **“Gastronomic Innovator 2025”** the jury selected Vadim Otto Ursus Henselder. From the jury’s statement:

First came the thoughtful yet never preachy product-driven cuisine at Otto. Then the always lively, comfort-forward neo-tavern Trio. And now Pluto – a quietly contemporary wine bar that also sees itself as a neighborhood pub. Vadim Otto Ursus Henselder not only understands that Berliners long for welcoming and accessible dining concepts – he delivers excellence even in the most casual moments: a freshly poured beer at the bar, his house-cured wild boar ham from the Schorfheide. Instead of scaling a business idea or cloning a restaurant concept, he has scaled his philosophy of hospitality – and, with it, his approach to leadership. He has created places where working feels like being among friends. And that feeling extends naturally to the guests.

The awards ceremony took place this year at the historic Filmtheater Colosseum Berlin – a landmark that has embodied Berlin’s cultural spirit since opening its doors in 1924. The evening’s theme, “Maïtropolis,” paid homage to the style and elegance of the era in which the Colosseum was built. Around 300 invited guests joined the celebration, with this year’s honorees treated to culinary highlights prepared by last year’s award-winning restaurants – including the Michelin-starred Loumi, as well as Dr & Dr, Veronika, Michelberger and Domäne Dahlem.

The expert jury for the Berlin Master Chefs 2025 includes the following members:

- Dr. Stefan Elfenbein, Jury Chair, contributor to the magazines “Der Feinschmecker” and “Foodie.”
- Tina Hüttel, Jury Chair, Berliner Zeitung
- Felix Denk, Tagesspiegel Food and Lifestyle Editor
- Prof. Dr. Dieter Großklaus, “Chaîne des Rôtisseurs” (Honorary President)
- Lorraine Haist, freelance journalist and contributor to various newspapers and magazines

- Stefanie Hofeditz, freelance journalist, B.Z
- Alexandra Laubrinus, Managing Partner, Berlin Food Week
- Clemens Niedenthal, Culinary Editor, Tip
- Nikolas Rechenberg, Gourmetwelten
- Annika Schönstädt, Deputy Editor-in-Chief Travelzoo Germany
- Dr. Erwin Seitz, freelance journalist, author and food critic
- Jan-Peter Wulf, journalist and founder of nomyblog

A complete record of all Berlin Master Chefs honorees since the awards began in 1997 is available in the official chronicle. More information about the Berlin Master Chefs project and its history can be found at: www.berliner-meisterkoeche.de. Follow the Berlin Master Chefs on Facebook <https://www.facebook.com/BerlinerMeisterkoeche> and on Instagram [@berlinermeisterkoeche](https://www.instagram.com/berlinermeisterkoeche).

Our press kit, including background on all 2025 award winners and the history of the Berlin Master Chefs, is available [here](#). Current photos (online by midday Friday, November 14, 2025) can be downloaded in the [Impressions](#) section of our website (click the desired image to access download options). Please note photo credit: © Berlin Partner / eventfotografen.berlin

Since 1997, Berlin Partner has honored the capital's best culinary talent each year. With the **Berlin Master Chefs** awards, Berlin Partner showcases the excellence of fine dining and the rich diversity of the city's gastronomy – a key economic driver and one of Berlin's most visible calling cards.

More than 160 chefs and restaurateurs have been recognized to date across the various categories, including celebrated names such as Sonja Frühsammer, Tim Raue, Max Strohe and Sebastian Frank.

An independent jury of Berlin's leading food journalists and industry experts evaluates not only the quality of the cuisine, but also the originality of the creations, presentation, service, and overall experience.