

Press release

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The shortlist of the best of Berlin's gastronomy

As diverse as Berlin itself - these are the nominees for the Berlin Master Chefs 2025

Berlin's gastronomy scene mirrors the city itself: imaginative, inspiring, full of contrasts and intercultural. In hardly any other city do culinary craftsmanship and creativity meet such natural cultural diversity. This special blend is precisely what makes Berlin's gastronomic landscape unique - and why the [Berlin Master Chefs](#) award has counted among the capital's most prestigious honours for nearly 30 years.. It showcases what moves Berlin's culinary world and what unites people: good taste.

It's that time again: The nominations for the Berlin Master Chefs 2025 have been announced. An independent jury of twelve food journalists and experts has selected five nominees in each of the following categories: "Berlin Master Chef 2025", "Rising Star of the Year 2025", "Berlin Host 2025", "Berlin Scene Restaurant 2025", "Berlin Kiezmeister 2025", "Berlin Bar Culture 2025". The seventh category, the "Gastronomic Innovator", will be announced at the award ceremony in November.

With these awards, [Partner für Berlin](#) honours both the spirit of innovation and the long-standing quality and consistency of the nominees.

Dr. Stefan Franzke, Managing director of Partner für Berlin: “Diversity and vibrancy are part of Berlin’s culinary DNA – and this is exactly what the Berlin Master Chefs reveal year after year. This year’s nominations bring together bold newcomers and established names in Berlin’s gastronomy scene. They all represent innovation, passion and a unique standard of quality. As Partner für Berlin, we are delighted to honour these special personalities – because they shape Berlin’s reputation as a creative and enjoyable metropolis far beyond the city limits.”

From around 170 candidates and establishments suggested by the jury, five nominees were selected in each category.

Berlin Master Chef 2025:

- Nicholas Hahn, Cookies Cream
- Vadim Otto Ursus Henselder, Otto, Trio, Pluto
- Karl-Louis Kömmler, Loumi
- Jonas Merold, Merold
- Silvio Pfeufer, Restaurant Matthias

Rising Star of the Year 2025:

- Tobias Beck, Luna D’Oro in Clärchens Ballhaus
- Jeff Claudio, Stoke
- Hannah Cooper Borchardt, Feed the Pony
- Antonio di Santo, Zum Heiligen Teufel – Cucina Italiana
- Marcus Kümmel, Bollenpiepe

Berlin Host 2025:

- Jana Kämpfer (Host), Manon brasserie nouvelle
- Mengling Tang (Host), Peking Ente
- Anh Vu (Restaurant Manager) & Claudia Steinbauer (General Manager), Luna D’Oro & Clärchens Ballhaus
- Isabell Wendel (Host), Bricole
- Janine Woltaire (Host) & Michi Stiel (Sommelier), Restaurant Matthias

Berlin Scene Restaurant 2025:

- Bar Basta
- Luna D'Oro in Clärchens Ballhaus
- Manon brasserie nouvelle
- Pinci
- Sphere Tim Raue

Berlin Kiezmeister 2025:

- Adana Grillhaus, Kreuzberg
- Diener Tattersall, Charlottenburg
- Hokey Pokey, Prenzlauer Berg
- Johann Bäckerei, Schöneberg
- La Maison, Kreuzberg

Berlin Bar Culture 2025:

- Dustin Franke (Mausi, Torte, Bar Nonno, Bademeister Bar and many more)
- Fuchs & Hase
- Hildegard Bar
- Pluto
- Truffle Pig

The richness of Berlin's gastronomic scene is reflected in this shortlist. Once again in 2025, Berlin's culinary scene surprises with fresh ideas, bold concepts, and a palpable appetite for change. More and more kitchens are venturing down new paths, reinterpreting classics, and delighting diners with inventive, unconventional creations. What's particularly encouraging: this year's nominations include not only well-established venues in trendy neighbourhoods, but also outstanding restaurants and bars in the city's outskirts - a clear sign of just how far culinary excellence now reaches across Berlin. At the same time, new creative hotspots are emerging - from innovative local restaurants with broad appeal to bars that are redefining the culture of indulgence. This year's shortlist is a testament to how dynamic and diverse Berlin's food scene has become - and it whets the appetite for what lies ahead.

Jury Chair Tina Hüttl: "There's no room for standing still - surviving in a metropolis like Berlin is even more cut-throat than elsewhere. This year, the hospitality sector faces major challenges, and once

again we on the jury are impressed by the energy, creativity and passion with which the city's chefs, restaurateurs, hosts and artisans are navigating this period of change. You can feel it across all categories: things are being rethought, refined, and in some cases completely revolutionised. This is clearly reflected in the nominations: the 'Master Chefs' and 'Rising Stars of 2025' are by no means just the usual suspects from the fine dining and Michelin-starred scene. The nominated names represent a spectrum ranging from low-threshold wine bar concepts offering masterful plates for €10 to caviar creations. Overall, it's clear that Berlin's food culture has become even wilder, more diverse, and younger. Capturing this range in a single list was no easy task - and agreeing on the final names was just as tough for us 12 food journalists. So thank you to everyone for the great teamwork and spirited debate!"

Dr. Stefan Ivory, Chairman of the jury: "The die is cast, and the jury has made its decision. This time, 170 candidates were put forward across six categories. Half a day of intense discussion and voting followed. There were 24 rising stars and 26 potential master chefs proposed; notable kitchen changes occurred at Lorenz Adlon Esszimmer, Faelt, Macionga, and Restaurant PARS at Savignyplatz. It was widely agreed that the teams at Orania and Billy Wagner's Nobelhart & Schmutzig have truly found their groove. And yet: pushing past all of them this year was a group of young, innovative chefs symbolising the rise of a new Berlin tavern culture - warm, welcoming venues that nourish heart and soul, where everyone - especially now - feels seen and at home. Leading the pack: Hannah Cooper Borchardt in Schillerkiez, Neukölln; Antonio di Santo at his 'Zum Heiligen Teufel'; and Markus Kümmel with Bollenpiepe on the leafy outskirts of Pankow. A true pillar of community and neighbourhood spirit for 80 years, Charlottenburg's Diener Tattersall, nominated as Kiezmeister also stands out. Luna D'Oro made it into three categories - appropriately, just in time for the 111th birthday of 'Babylon Berlin' set designer Uli Hanisch, and beautifully staged in the iconic Clärchens Ballhaus. And finally, a heartfelt thanks to Tim Raue, who, since last Wednesday, has been broadcasting from Berlin's lofty Fernsehturm a much-needed message to the world: Berlin is - and always will be well worth the journey."

The expert jury consists of the following jurors:

- Dr. Stefan Elfenbein, Chair of the jury, correspondent for the magazine "Der Feinschmecker"
- Tina Hüttel, Chair of the jury, Berliner Zeitung

- Felix Denk, Editor of the Tagesspiegel
- Prof. Dr. Dieter Grossklaus, “Chaîne des Rôtisseurs” (Honorary president)
- Lorraine Haist, freelance journalist and author for various newspapers and magazines
- Stefanie Hofeditz, freelance journalist, B.Z
- Alexandra Laubrinus, Managing director of Berlin Food Week
- Clemens Niedenthal, Editor of Tip & Ressortleitung Food
- Nikolas Rechenberg, Gourmetwelten
- Annika Schönstädt, Deputy editor-in-chief Travelzoo Germany
- Dr. Erwin Seitz, freelance journalist, book author and gastronomy critic
- Jan-Peter Wulf, specialist journalist and founder of nomyblog

The results of the Berlin Master Chefs 2025 election will be announced at a gala dinner in November. The winners up to now of the Berlin Master Chefs since the award ceremony began in 1997 are communicated in a timeline. Further information on the Berlin Master Chefs project and its history can be found at: <https://www.berlin-partner.de/netzwerk/berliner-meisterkoeche/>. The Berlin Master Chefs can also be found on Facebook at <https://www.facebook.com/BerlinerMeisterkoeche> and on Instagram [@berlinermeisterkoeche](https://www.instagram.com/berlinermeisterkoeche).

The Berlin Master Chefs

In 1994, Partner für Berlin as a company for capital city marketing set itself the task of marketing Berlin. This includes promoting, supporting and implementing measures that serve the capital and Berlin as a business location. With the brand “Berliner Meisterköche” (Berlin Master Chefs), Partner für Berlin profiles the upscale restaurant culture and the diversity of the gastronomy scene in the capital as an important economic factor and figurehead of the city, because good food and good business belong together. Since 1997, people from the gastronomy sector and culinary concepts have therefore received awards annually in various categories of the Berlin Master Chefs. Former award winners include Max Strohe, Jonas Zörner, Sonja Frühsammer, Tim Raue, Sebastian Frank and Cookie Heinz Gindullis.