

Press release

Partner für Berlin Holding

Gesellschaft für Hauptstadt-Marketing mbH
Ludwig Erhard Haus
Fasanenstrasse 85
10623 Berlin

Carolin Meltendorf
Deputy press spokesperson

Mobile +49 151 150 75829

carolin.meltendorf@berlin-partner.de

www.berlin-partner.de

www.berliner-meisterkoeche.de

Berlin, 18 June 2024

The shortlist of the best of Berlin's gastronomy

Berlin Master Chefs 2024: These nominations reflect the richness of the gastronomic scene in Berlin

They represent gastronomic diversity and culinary Berlin: The "Berlin Master Chefs". An independent jury of twelve, consisting of food journalists and experts, has now nominated the five candidates in each of the following categories: "Berlin Master Chef 2024", "Rising Star of the Year 2024", "Berlin Host 2024", "Berlin Scene Restaurant 2024", "Berlin Kiezmeister 2024", "Berlin Bar Culture 2024". The seventh category, the "Gastronomic Innovator", will not be announced until the awards ceremony.

Dr. Stefan Franzke, Managing director of Partner für Berlin: "Berlin's gastronomy has always been characterised by being innovative, dynamic and flexible. Food trends and impulses from society are picked up and implemented. With the Berlin Master Chefs, we appreciate the diversity and quality that is reflected in this year's nominations. In addition, our restaurant culture should not be underestimated as an economic factor - this is what makes the city so liveable and lovable. The gastronomy scene is an integral part of creative Berlin."



The jury selected five nominees for each category from over 200 candidates and restaurants proposed by the jury.

Berlin Master Chef 2024:

- Alan Micks & Andreas Rieger, Michelberger Restaurant
- Max Strohe, Tulus Lotrek
- Nicholas Hahn, Cookies Cream
- Nikodemus Berger, Bonvivant Cocktail Bistro
- Sarah Hallmann & Rosa Beutelspacher, Hallmann & Klee

Rising Star of the Year 2024:

- Francesco Contiero, Irma la Douce
- Karl-Louis Kömmler, Loumi
- Phillip Steixner & Samuel Haas, Dae Mon
- Ronny Marx, der Weinlobbyist
- Timur Yilmaz, Oukan

Berlin Host 2024:

- Mical Rosenblat (Host), Loumi
- Sahar und Forough Sodoudi (Hosts & Chefs), Dr & Dr
- Sascha Hammer (Restaurant manager & Sommelier), Irma la Douce
- Serhat Aktas (Host & Sommelier), der Weinlobbyist
- Sharin Polte (Sommelier), Skykitchen

Berlin Scene Restaurant 2024:

- Berta
- Bertie
- Château Royal Berlin
- Verōnika
- Wasser

Berlin Kiezmeister 2024:



- Canal Berlin, Mitte
- Domäne Dahlem, Steglitz
- Marheineke Market hall (Knippenbergs - Lust auf Käse/ Les Épicuriens/ Die kleine Aubergine/ Piechas BioBuffet), Kreuzberg
- Schneeeule Berlin, Wedding
- Thaipark Market Berlin, Wilmersdorf

Berlin Bar Culture 2024:

- Bar Clara
- Bar Neiro
- Birdsnest Bar & Restaurant
- Himitsu Speakeasy Bar
- Wax On

The richness of Berlin's gastronomic scene is reflected in this shortlist. These include nominations for Master Chefs who cook only or predominantly vegetarian dishes, for kitchens and bars with an international reputation or the unpretentious Berlin style, for newcomers as up-and-comers who are courageous, committed and talented in breaking new ground, for Kiezmeisters (neighbourhood masters) who develop a pulling power where they are, and for hosts who act competently with heart and passion. All in all, you can say: The 30 nominees represent the diversity of the city.

Jury Chair Tina Hüttl: "We juggled over 200 proposals in this year's jury round, discussed them loudly and sometimes shifted them around in the categories. One thing is certain: Berlin's gastronomy is in a constant state of flux, and those who are among the best also excel in other categories. Excellent cuisine usually also includes excellent hosts, a lively scene or an outstanding bar culture.

It's not easy to boil the list down to find the five best in each category! However, we have seen: As a complete newcomer in this city, you can make an immediate impression, such as Timur Yilmaz at Oukan or the two talented Austrian chefs at Dae Mon. Or you can develop from up-and-coming chefs to potential Master chefs in just one year, like Sarah Hallmann and Rosa Beutelsbacher. It goes without saying that diversity is also part of the culinary DNA in this city: Almost all parts of the world, styles and mixtures thereof are represented. From Thai food in the park and a Japanese-inspired speak-easy bar to charming Persian hostesses and the revived old Berlin art of brewing in the Schneeeule."

Dr. Stefan Ivory, Chairman of the jury: "A master brewer who finds new jobs for almost lost original Berlin yeasts, the best eclairs in town, a vegan gourmet menu with a classic base and disco balls, Iranian twin sisters with doctorates who present the gourmet side of their homeland. The dice have been cast and the jury has nominated the 30 best in six categories. A total of around 200



candidates were put forward by the jury members. It seems that Berlin's true hosts are now vehemently setting a culinary example for diversity, friendship, empathy and enjoyable togetherness. Kreuzberg, Prenzlauer Berg and Neukölln continue to be the main hotbeds of exciting new ideas. The former Kunsthaus Tacheles, spectacularly resurrected in a new form, provides exciting impulses in Mitte, while the Domäne Dahlem has been given a new culinary lease of life. Wilmersdorf's Thai market in Preussenpark, which is celebrated worldwide in travel guides, has been banned from the Wiese, but the market association is not giving up - for the neighbourhood, the people and Berlin! Here's to our vibrant Berlin!"

The expert jury consists of the following jurors:

- Dr. Stefan Elfenbein, Chair of the jury, correspondent for the magazine "Der Feinschmecker"
- Tina Hüttl, 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, freelance author for Tagesspiegel, Zeit online, Feinschmecker
- Dr. Erwin Seitz, freelance journalist, book author and gastronomy critic
- Jan-Peter Wulf, specialist journalist and founder of nomyblog

The result of the voting of the Berlin Master Chefs 2024 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 Sonja Frühsammer, Tim Raue, Sebastian Frank and Cookie Heinz Gindullis.