

Award Winning Gastronomy 2024 in Nuremberg

The Nuremberg restaurant variety is also home to exclusive award-winning establishments. A total of nine restaurants were given prestigious Michelin Stars in 2024.

Essigbrätlein – 2 Stars

Essigbrätlein is one of the time-honored establishments in Nuremberg and in the course of time has earned two stars. In 1989, Andree Köthe founded Essigbrätlein; the name means sauerbraten in Franconian. Chef Andree Köthe and partner Yves Ollech experiment with local plants and herbs and turn their dishes into exceptional vegetable creations. The first star came in 1999; the second followed 2007.

To their website: <https://essigbraetlein.de/>

Restaurant etz – 2 Stars

The Restaurant etz also has two Michelin Stars. Felix Schneider and his team are dedicated to the idea of sustainability. They plant their own fruit and vegetables and from ham to butter, everything is made by the team.

To their website: <https://etzrestaurant.de/>

Tisane – 1 Star

The team with René Stein enchants their guests up close. The open kitchen encourages direct exchange between cook and guest. Tisane serves a modern and creative menu.

To their website: <https://restaurant-tisane.de/>

Veles – 1 Star

Owner and chef Vadim Karasev focuses on regional and seasonal foods and draws many of his outstanding ingredients from the local Knoblauchsland. A completely open kitchen and uncomplicated, trendy atmosphere invite one to enjoy a well-thought out and creative menu in Veles.

To their website: <https://veles-restaurant.de/>

ZweiSinn Meiers – 1 Star

In the restaurant from Chef Stefan Meier, value is placed on contemporary, authentic cuisine with regional and international products. ZweiSinn Meiers received its Michelin Star shortly after it opened in 2016.

To their website: <https://www.meierszweisinn.de/>

Waidwerk – 1 Star

Valentin Rottner went independent with his own Restaurant Waidwerk in 2018 and received his Michelin Star just one year later. Waidwerk is part of the Gasthaus Rottner, which is led by Valentin's father Stefan Rottner. The Romantic Hotel Rottner has been owned by the family since 1812 and received a star in 1998. Valentin Rottner has been a hunter since childhood: This passion is reflected in the name as well as the dishes served.

To their website: <https://www.waidwerk-restaurant.de/>

Koch und Kellner – 1 Star

Restaurant Koch und Kellner was founded in 1997 by Frank Mackert. The award of a Michelin Star came in 2019 with the new chef Gerald Hoffmann (2014), given for the establishment's fine seasonal and regional cuisine.

To their website: <https://www.kochundkellner.de/>

Entenstuben – 1 Star

Fabian Denninger took over the Restaurant Entenstuben in 2014 and received a Michelin Star in 2016. He and his team cook a light cuisine with seasonal and regional ingredients.

To their website: <https://entenstuben.de/>

Wonka – 1 Star

In 2024, twenty-four years after opening his restaurant, Christian Wonka received a Michelin Star. In his restaurant in St. Johannis, he creates Franconian specialties with Far East finesse.

To their website: <https://www.restaurant-wonka.de/>