



AUSZEICHNUNGEN
***CHRISTIAN JÜRGENS

Award-winning culinary art

Experts have confirmed for many years that the chef is one of the best in his profession worldwide. Christian Jürgens currently holds three Michelin stars, 19.5 Gault Millau points and five Feinschmecker "F".

- 1998** ***1 Michelin Star *** for the Restaurant Am Marstall, Munich
The **"rising star of the year"** by the gourmet magazine Der Feinschmecker
- 2000** **"Restaurant of the Year"**: Restaurant Am Marstall, Munich, was the first winner to receive this award from the gourmet magazine Der Feinschmecker.
- 2002** ****2 Michelin Stars**** for the Kastell Restaurant in the Hotel Burg Wernberg, Wernberg-Köblitz
- 2007** Still today one of the **"top chefs of the year"** according to the Aral Schlemmer Atlas
- 2008** ****2 Michelin Stars**** only three months after the restaurant's opening for the Restaurant Überfahrt am Tegernsee, Seehotel Überfahrt, Rottach-Egern
"Chef of the Year" and top rating **"5F"** by the gourmet magazine Der Feinschmecker
"18 points" by the gourmet guide Gault & Millau
- 2009** **"19 points"** by the gourmet guide Gault & Millau
- 2010** **"Restaurant of the Year"** for the Restaurant Überfahrt am Tegernsee by the gourmet magazine Der Feinschmecker
"Best Cooks 6th place" by the gourmet magazine Der Feinschmecker
- 2012** **"10 Pans"** by restaurant/gourmet guide GUSTO
"Best Cooks 2nd place" by the gourmet magazine Der Feinschmecker
- 2013** *****3 Michelin Stars***** for the Restaurant Überfahrt in the Seehotel Überfahrt at the Tegernsee, Rottach-Egern
"Chef of the Year 2013" by the gourmet guide Gault & Millau
- 2015** **"19.5 points"** by the gourmet guide Gault & Millau
- 2016** **"1st place"** in the Hornstein ranking together with Harald Wohlfahrt (Schwarzwaldstube at Hotel Traube Tonbach in Baiersbronn) and Helmut Thieltges (Waldhotel Sonora in Wittlich).

About Christian Jürgens | The exceptional chef Christian Jürgens (*1968 in Unna) currently holds three Michelin stars, 19.5 Gault Millau points and five Feinschmecker "F". Since 2008 he has been head chef and managing director of the Restaurant Überfahrt at the Althoff Seehotel Überfahrt in Rottach-Egern – one of the three best restaurants in Germany according to Hornstein's 2017 ranking. Christian Jürgens himself describes his kitchen as "modern with classical roots". With great attention to detail, he not only presents the treasures of his adopted home Bavaria, but also international top products, continuously reinterprets them and allows himself to be inspired for his creations on journeys around the globe. He never lacks three ingredients: an outstanding taste, the best quality and an exceptionally creative presentation.

After working at Feinkost Käfer, Restaurant Tantris in Munich, Residenz Heinz Winkler in Aschau im Chiemgau and with top chef Jörg Müller on the island of Sylt, Jürgens received his finishing touches at the Restaurant Aubergine with Eckart Witzigmann. In 1998 he received his first Michelin star as chef of the restaurant Am Marstall. Two years later "Der Feinschmecker" chose the restaurant as restaurant of the year 2000. As chef de cuisine, Christian Jürgens took over the



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gastronomy and restaurant Kastell at the Hotel Burg Wernberg in 2001. When he then switched to the Restaurant Überfahrt at the Tegernsee, the cooking enthusiast already belonged to Germany's culinary elite.

Further information

For further information on Christian Jürgens go to www.christianjuergens.de/media. Follow Christian Jürgens on [Facebook](#) and [Instagram](#).

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