



VITA
***CHRISTIAN JÜRGENS

Companion and pioneer

Christian Jürgens, the butcher's son born in 1968 in Unna, grew up in Westphalia. Today he lives in his adopted home of Bavaria and runs the Restaurant Überfahrt at the Tegernsee as head chef and managing director. The path he has taken to get there reads like an educational tour through the starred kitchens of the republic.

1984	Start of cooking apprenticeship in Bad Homburg
1988	Feinkost Käfer , Munich
1990	Tantris , Heinz Winkler, Munich
1991	Residenz Heinz Winkler , Heinz Winkler, Aschau
1992	Jörg Müller , Jörg Müller, Sylt
1993	Aubergine , Eckart Witzigmann, Munich
1994	Residenz Heinz Winkler , Heinz Winkler, Aschau
1997	Am Marstall , Munich – gastronomic management of the restaurant
2001	Kastell im Hotel Burg Wernberg , Wernberg-Köblitz culinary management of all gastronomic outlets
Since 2008	Restaurant Überfahrt at the Tegernsee, Seehotel Überfahrt, Rottach-Egern gastronomic direction and management of the restaurant

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 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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