



### **3-star chef Christian Jürgens: Culinary excellence with passion and perfection**

"Quality is never coincidence. It is always the result of ambitious goals, sincere effort, an intelligent approach and skilful execution." This motto has accompanied the exceptional chef Christian Jürgens for decades. And it expresses clearly where the priorities of the chef de cuisine's work lie.

Bavaria's best chef himself describes his form of cuisine 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, constantly reinterprets them and allows himself to be inspired by his creations on journeys around the globe. He never lacks three ingredients: the best quality, outstanding taste and an exceptionally creative presentation. In short: Christian Jürgens' culinary works are an exciting experience through every single course. Experts have confirmed for many years that he 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".

#### **The Restaurant Überfahrt at the Tegernsee**

Since 2008, Christian Jürgens has been head chef and managing director of the restaurant Überfahrt at the Althoff Seehotel Überfahrt in Rottach-Egern. After only three months there, the Gault Millau restaurant guide already awarded him 18 points for his culinary skills. "Der Feinschmecker" chose him as "Chef of the Year 2008" and the Michelin Guide awarded the restaurant two stars. Three absolute top ratings in such a short time – a novelty in the industry to this day. In 2013, Gault Millau named Christian Jürgens "Chef of the Year". In the same year he was awarded the third Michelin star – a distinction that the Michelin Guide confirmed for the fourth time in 2016. Since 2015, Jürgens has also carried 19.5 Gault Millau points as one of only four other chefs. According to the Hornstein Ranking 2017, for the second year in a row, he and his team from the Restaurant Überfahrt have been among the top three restaurants in Germany – along with the renowned big names of the culinary trade Harald Wohlfahrt from the Schwarzwaldstube and Helmut Thielges from the Waldhotel Sonnora.

#### **Cooking was never his plan – today it's his life**

Christian Jürgens, a butcher's son born in 1968 in Unna, grew up in Westphalia. He became a chef by chance. A dishwasher needed to be replaced at his sister's restaurant. Jürgens jumped in without further ado and realised that cooking is more than just "preparing food". He completed a cooking apprenticeship and then started his culinary career, which today reads like an apprenticeship and hiking tour through the starred kitchens of the republic.

At the end of the 1980s, Jürgens moved south – first to Feinkost Käfer in Munich, then to the cradle of German star cuisine, the Tantris Restaurant with Heinz Winkler, and his Residenz in Aschau. On the island of Sylt Christian Jürgens refined his skills for one season with Jörg Müller before returning to Bavaria: Eckart Witzigmann in the Aubergine in Munich and again Heinz Winkler in his Residenz were important teachers for the aspiring chef, who increasingly began developing his own style.

In 1997, Christian Jürgens took over the gastronomic management of the Restaurant Am Marstall in Munich and one year later received his first Michelin star as its chef. From 2001 onwards, he was then



the chef de cuisine of the Restaurant Kastell and responsible for the entire gastronomy of the Hotel Burg Wernberg in Wernberg-Köblitz.

### **Commitment outside of the kitchen too**

While for many chefs the third Michelin Star is the goal, for Christian Jürgens it is more like a starting signal: His goal is to lead gastronomy in completely new ways in order to make it interesting again for career starters. In particular, this means performance-related pay and better working hours, i.e. the opportunity to work at the highest level and still be able to participate in 'normal' social life. That is the only way to maintain the fun of working in the long term. It also includes a commitment to dealing with each other in a respectful way and fostering a culture of open feedback. Because only in a healthy working environment can the highest performances be achieved with much more pleasure – as can be seen in the kitchen of the Restaurant Überfahrt. "It is important for me to not only achieve the goals of the restaurant, but also to perceive the goals of my employees and to support them in achieving them. To convey values such as authenticity, honesty and loyalty to them is a real concern to me", Christian Jürgens emphasizes.

**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](http://www.christianjuergens.de/media). Follow Christian Jürgens on [Facebook](#) and [Instagram](#).

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