PRESS RELEASE

**Lech Zürs gains another accolade from the 2023 Gault&Millau gourmet guide**

**Lech Zürs, 17 November 2022 – The brand new “Gault&Millau 2023” gourmet guide was presented on Wednesday evening as part of a celebratory event in Vienna. Along with the Michelin Guide, it is considered the most influential restaurant guide of French origin. On the food & drink scene, we eagerly wait to see how the points and up to five Gault&Millau toques have been awarded. Only the best restaurants in the country receive these coveted awards, having fought their way to the gourmet top, point by point. Lech Zürs has long since been on the map: this year, 22 restaurants in the region won a total of 54 Gault&Millau toques.**

The Lech Zürs region is one of the big winners at this year’s awards. At the “Gault&Millau 2023” presentation, 22 restaurants discovered they had made it into the gourmet guide with a total of 54 Gault&Millau toques being awarded. To compare with last year, 37 Gault&Millau toques were awarded to 14 restaurants. As a result, Lech Zürs now boasts the world’s highest density of award-winning restaurants in proportion to the number of residents. With 18 points and four Gault&Millau toques, the Griggeler Stuba was named the best restaurant, closely followed by the restaurant at the Almhof Schneider with four Gault&Millau toques and 17 points. The evening’s newcomers included Tian in Zürs (three Gault&Millau toques, 15 points) and Die Ente von Zürs (two Gault&Millau toques, 14.5 points). Jakob & Ethel im Klösterle (3 Gault&Millau toques, 16.5 points), Picea (3 Gault&Millau toques, 15 points), Montana Oberlech (2 Gault&Millau toques, 13.5 points), Der Berghof (2 Gault&Millau toques, 13.5 points) and La Fenice Volante (2 Gault&Millau toques, 13 points) have all moved up in the gourmet guide.

According to an Austrian visitor survey, around five percent of guests come to Lech Zürs primarily to enjoy the extensive culinary offerings. Hermann Fercher, Director of Tourism and CEO of Lech Zürs Tourismus, is convinced, “The high number of Gault&Millau toques in our region is exceptional and is a key part of what we offer. Here at Lech Zürs Tourismus, we are delighted with the outstanding achievements enjoyed by our businesses and hotels and would like to extend our heartfelt congratulations to all the award winners!”

**The award-winning establishments:**

* Griggeler Stuba, Lech, 4 Gault&Millau toques, 18 points
* Restaurant at the Almhof Schneider, Lech, 4 Gault&Millau toques, 17 points
* Jakob & Ethel im Klösterle, Lech, 3 Gault&Millau toques, 16.5 points
* Jägerstube, Lech, 3 Gault&Millau toques, 15 points
* Lechtaler Stube, Lech, 3 Gault&Millau toques, 15 points
* Picea, Lech, 3 Gault&Millau toques, 15 points
* Johannesstübli, Lech, 3 Gault&Millau toques, 15 points
* Krone-Stuben, Lech, 3 Gault&Millau toques, 15 points
* Tian, Zürs, 3 Gault&Millau toques, 15 points
* Jakob & Ethel im Klösterle, Lech, 2 Gault&Millau toques, 14.5 points
* Die Ente von Zürs, Zürs, 2 Gault&Millau toques, 14.5 points
* Severin\*s – The Alpine Retreat, Lech, 2 Gault&Millau toques, 14.5 points
* Rote Wand Stuben, Lech, 2 Gault&Millau toques, 14.5 points
* Fux, Lech, 2 Gault&Millau toques, 14 points
* Tannbergerhof, Lech, 2 Gault&Millau toques, 13.5 points
* Wunderkammer, Lech, 2 Gault&Millau toques, 13.5 points
* Montana Oberlech, Lech, 2 Gault&Millau toques, 13.5 points
* Der Berghof, Lech, 2 Gault&Millau toques, 13.5 points
* Pfeffermühle, Lech, 2 Gault&Millau toques, 13 points
* Hirlanda, Zürs, 2 Gault&Millau toques, 13 points
* La Fenice Volante, Lech, 2 Gault&Millau toques, 13 points
* Kristiania Restaurant, Lech, 1 Gault&Millau toque, 12 points

More information about Gault&Millau 2023: [www.gaultmillau.at](file:///%5C%5C%5C%5CLZT-DATEN%5C%5CPRESSE%5C%5C01_Pressemitteilungen%5C%5CAktuell%5C%5CWinter%2022_23%5C%5Cwww.gaultmillau.at)

More information about the food & drink offering in Lech Zürs is available [here](https://www.lechzuers.com/en/culinary).

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