

## PRESS RELEASE

**WITH THE PUBLICATION OF THE MICHELIN GUIDE AUSTRIA 2026 ON 18 MARCH 2026, LECH ZÜRS HAS ONCE AGAIN STEPPED INTO THE INTERNATIONAL CULINARY SPOTLIGHT. NO FEWER THAN THREE RESTAURANTS IN THE RENOWNED GOURMET VILLAGE ARE FEATURED IN THE LATEST GUIDE, UNDERLINING THE REGION'S EXCEPTIONAL CONCENTRATION OF GASTRONOMIC EXCELLENCE. BOTH THE ROTE WAND CHEF'S TABLE AT HOTEL ROTE WAND AND THE GRIGGELER STUBA AT HOTEL BURG VITAL RESORT HAVE SUCCESSFULLY RETAINED THEIR TWO MICHELIN STARS, WHILE LA FENICE AT HOTEL ARLBERG JOINS THE NEWLY PUBLISHED GUIDE AS A NEW ONE-STAR RESTAURANT.**

**MICHELIN Guide confirms Arlberg as a gourmet destination: Three award-winning restaurants in Lech Zürs**

March 19, 2026. Lech Zürs am Arlberg. - The release of the **MICHELIN Guide Austria 2026** brings renewed recognition of Lech Zürs' culinary strength, along with a notable new award. Once again, the destination has demonstrated its outstanding gastronomic quality. Combining alpine heritage with international ambition and exceptional craftsmanship, Lech Zürs has established itself as one of Austria's leading fine dining destinations.

Among the region's standout restaurants are, once again, the **Rote Wand Chef's Table** at **Hotel Rote Wand** in Zug and the **Griggeler Stuba** at **Hotel Burg Vital Resort** in Oberlech, both of which have been reaffirmed with **two MICHELIN stars**. Led by **Julian Stieger**, the Rote Wand Chef's Table is known for its intricate, ingredient-led cuisine with a contemporary signature. At the **Griggeler Stuba**, chef **Sebastian Jakob** is recognised for richly aromatic dishes and finely judged Japanese influences.

New to the guide with **one MICHELIN star** is **La Fenice** at **Hotel Arlberg**, under the direction of chef **Patrick Tober**. Its "**Monte e Mare**" concept, which combines alpine roots with Mediterranean influences, has clearly impressed the inspectors.

Special attention also goes to the **MICHELIN Green Star**, introduced in 2020 to honour restaurants that are setting new standards through forward-looking concepts and a holistic commitment to sustainability. This distinction recognises businesses that take a responsible approach to nature and resources while embedding sustainability into every aspect of their work. The fact that **Rote Wand Stuben** has received this award highlights the region's consistent progress towards sustainable top-level gastronomy and demonstrates that regionality remains the foundation of truly outstanding cuisine.

A destination with several restaurants represented in the MICHELIN Guide benefits not only from greater culinary visibility, but also from stronger gastronomic value creation across the region. This places **Lech Zürs** among the Alps' most dynamic gourmet destinations, and home to renowned culinary formats such as **Weinberg Arlberg**, **Der Köstliche Ring** and **Weingondeln**.

“The MICHELIN distinctions are above all a recognition of the exceptional work of our chefs and hosts. In Lech Zürs, profound culinary expertise, artisanal precision and a remarkable openness to new ideas come together. This combination of tradition, innovative spirit and genuine hospitality has shaped the culinary culture of our region for many years. The current MICHELIN awards are a recognition that resonates far beyond Lech Zürs itself,” says **Christoph Brunner**, Managing Director of **Lech Zürs Tourismus GmbH**.

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