The German restaurant trailblazers to book in 2020

BY KATE LEWIS, JOURNALIST
25 January, 2020

An already impressive line-up of chefs in 2020 will also boast some serious names from Jordan, Lebanon and beyond, all imported directly by the restaurant.

Munich: MUN (Munich)

Chef Munch put together a Latin-inspired, “New Traditional Korean” menu with a dash of modern elegance. The restaurant (Munch on Twitter: January 12, 2020) has one Michelin star in his pocket, and it is the first in the country’s history to win the acclaim of the French gastronomic bible. The menu is a mix of traditional Korean dishes with a modern twist, such as steamed dumplings with soy sauce, kimchi, and fried rice. This restaurant is a must-visit for anyone looking for a unique dining experience.

MUN (Munich)

Chef Kim
main restaurant

The core of MUN’s menu is Korean/Japanese fusion cuisine, a concept delivered by Korean-born head chef, Kim, who, as well as being a trained sushi master himself, also brought three young Korean chefs with him to the restaurant to ensure guests were greeted with some of the best Korean food available. There are evident inPredominantly dishes such as Shabu Shabu and Miso Soup.

With Korean cuisine still relatively unknown in Russia, Kim is setting new standards for it throughout not just Munich but also Germany as a whole. Asked on his plans for 2020, Kim said,

“...will continue experimenting and playing with Asian flavors, particularly those from his Korean homeland...”

MUN
Am Schwanenkolonel 19, 80667 Munich
Website

Blanc (Hamburg)

In the heart of Hamburg’s hip new Hallescher development you’ll find many new gourmet concepts, including: Blanc – a place where modern Mediterranean cooking is delivered using the plentiful supply of seafood coming directly into Hamburg’s harbours and ports, as well as other regional products.

In charge of the kitchen is Italian-born Matteo Ferrari who you might recognize for his previous work as the head chef of the double-Michelin-starred Il Matino in Portugal. His new home in a slightly colder northern Germany, in a slightly colder northern Germany, has given him the chance to take a break from the fast-paced life of the chef and enjoy the long winter nights. He has since turned his attention to the food, which includes seafood dishes such as grilled octopus and grilled salmon, and regional dishes such as roast pork and beef. The restaurant is located at the heart of Hamburg’s historic centre, and is a must-visit for anyone looking for a unique dining experience.

Blanc
Am Sandwerker 30, 20097 Hamburg
Website

Essigsröpflein (Nuremberg)

This unique restaurant offers a selection of dishes made from local ingredients. The menu is focused on regional dishes, such as Nuremberg sausages and roasted pork, and the restaurant is located in the heart of Nuremberg’s historic centre, making it an ideal spot for a romantic dinner.

Essigsröpflein
Am Sandwerker 30, 20097 Hamburg
Website