

# Cuisine



Austria can be seen and tasted. The landscape becomes a culinary experience here – from the alpine heights to the Pannonian vineyards which shape products, dishes and people. But alongside the strong tradition, another often still underrepresented side of Austria is increasingly emerging – a courageous and innovative one.

A new generation of chefs and producers is attracting international attention with pioneering spirit, zeitgeist

and the desire to experiment. It interprets origin independently, combines craftsmanship with creativity and sees sustainability as an engine for future viability. This creates a powerful fusion of tradition and modernity. We bring the “young and wild” to the forefront and showcase the innovative strength of a culinary nation on the rise. And culinary experiences do not end in the restaurant. They are combined with movement and relaxation or art and culture – on gourmet hikes, wine and cheese routes, at museum tastings or exclusive events by the water.

## AUSTRIA

### Michelin Guide Austria



After a long break and to the great delight of the Austrian tourism industry, the renowned Michelin Guide has been rating restaurants throughout Austria again since 2025. It plays a key role in showcasing Austria as Europe's leading culinary destination. The Michelin Guide Austria 2025 listed 82 star-rated restaurants across all nine provinces. The 2026 results will be revealed on 18<sup>th</sup> March, with the accompanying event taking place in Schladming in Styria.  
[guide.michelin.com](https://guide.michelin.com)

## CARINTHIA

### Inclusive brewery opens

After a year-long renovation and with a completely new concept, the traditional Brauhof reopened in Wolfsberg in December 2025. It is now run by Lebenshilfe Kärnten as an inclusive enterprise, employing those with disadvantages, from intellectual impairments to psychological challenges. Led by a multiprofessional team, they are trained to work in the kitchen, service or admin and prepared for long-term employment opportunities.  
[dasbrauhaus.at](https://dasbrauhaus.at) (German only)

## LOWER AUSTRIA

### New format of the Mostviertler Feldversuche



Top chefs, producers and guests come together on selected dates at the Mostviertler Feldversuche (field trials) to deliberately turn classic menu concepts upside down. Innovative dishes and extraordinary locations such as orchards or castles are characteristic of the culinary event series. Since autumn 2025, there has been a new format called "Die Werkstatt" (the workshop) that goes a step further. The restaurateurs invite you to experiment together at unique locations in small and exclusive groups. Participants get to know the ingredients, absorb ancient knowledge and are actively involved in the development of the dishes in the drying house, herb garden or vineyard.  
[feldversuche.at](https://feldversuche.at) (German only)

## UPPER AUSTRIA

### Organic enjoyment

With "Organic Enjoyment", the Mühlviertel-Danube region has been showcasing its expertise in organic products since 2026. The accompanying website features 13 organically certified farms that offer tours and tastings, with the selection ranging from the medicinal herb garden to the chili manufactory. And 21 selected culinary specialists, from restaurants to hotels, bring high-quality local organic produce to the table.  
[muehlviertel.at](https://muehlviertel.at)

## VORARLBERG

### Ahna & Ähne

Ahna und Ähne, which means grandma and grandpa in Vorarlberg dialect, is the name of the new café that opened in Bludenz at the end of January 2026. Its concept is similar to that of Vollpension in Vienna, employing senior citizens to bake delicious cakes and dishes according to their favourite recipes. Ahna & Ähne thus contributes to bringing older people into the heart of society and giving them the opportunity to earn some extra cash.

**ahna-ähne.at** (German only)

### Café Rosa & Rot

Café Rosa & Rot opened at Literaturhaus Vorarlberg, in the impressively renovated Villa Franziska und Iwan Rosenthal in Hohenems, in January 2026. Furniture, decorations and even the outfits of hosts Elvira Flora and Eva Motter follow the “Rosa & Rot” (pink and red) colour scheme. Some of the dishes such as the sweet pink and savoury red breakfasts pick up on the café’s name too. Café Rosa & Rot has a truly special ambiance that includes wall paintings from 1890 with Japanese motifs preserved during renovation as were original elements from the time when the space was used as a bowling alley.

**instagram.com/cafe.rosa.rot/**

## VIENNA

### Le Fou Bar à Cocktails

Le Fou Bar à Cocktails opened its doors in a baroque building in the centre of Vienna in December 2025 and has been bringing Viennese grandeur to the glass ever since. Sensual shapes, warm rusty hues, silk wallpapers and the custom-designed floor mosaic define the ambiance in the brick-red bar area. Small side rooms shimmer in gold, blue and multicolour tones with a séparée decorated in leopard print in between. Albert Trummer, son of the legendary bartender from Apotheke in New York, and his team mix excellent cocktails. The champagne menu is not too shabby either and it’s accompanied by French and Mediterranean-inspired bar food.

**le-fou.at**