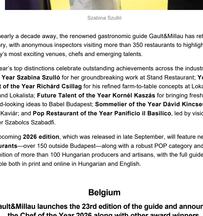
Gault&Millau Celebrates Excellence Across Europe

Austria, Hungary, Belgium, Luxembourg, Switzerland and France

Gault&Millau, one of the most influential voices in international gastronomy, is once again marking a season of celebration across Europe with major developments.

Hungary

Szabina Szulló (Stand Restaurant and Stand25 Bistro) Named Chef of the Year



Szabina Szulló

After nearly a decade away, the renowned gastronomic guide Gault&Millau has returned to Hungary, with anonymous inspectors visiting more than 350 restaurants to highlight the country's most exciting venues, chefs and emerging talents.

This year's top distinctions celebrate outstanding achievements across the industry: **Chef of the Year Szabina Szulló** for her groundbreaking work at Stand Restaurant; **Young Talent of the Year Richárd Csillag** for his refined farm-to-table concepts at Lokal at the Lake and Lokalista; **Future Talent of the Year Kornél Kaszás** for bringing fresh, forward-looking ideas to Babel Budapest; **Sommelier of the Year Dávid Kincses** from Arany Kaviár; and **Pop Restaurant of the Year Panificio** il **Basilico**, led by visionary founder Szabolcs Szabadfi.

The upcoming **2026 edition**, which was released in late September, will feature nearly **400 restaurants**—over 150 outside Budapest—along with a robust PDF category and recognition of more than 100 Hungarian producers and artisans, with the full guide available both in print and online in Hungarian and English.

Belgium

Gault&Millau launches the 23rd edition of the guide and announces the Chef of the Year 2026 along with other award winners



Karen Torosyan – Photo credits © Pieter D'Hoop

Before an audience of more than 2,000 industry professionals at Brussels Expo, Gault&Millau unveiled the 23rd Belux Guide, presenting over 1,340 restaurants across Belgium and Luxembourg, including 153 new entries and 166 establishments that rose in ranking after extensive visits by anonymous inspectors.

The **2026 Chef of the Year** title went to **Karen Torosyan** of **Restaurant Bozar** in Brussels, praised for his meticulous, technically masterful and deeply human cuisine shaped by an unwavering pursuit of perfection. The **Young Chefs of the Year** were named as **Kevin Graf for Flanders, Basile De Wulf for Wallonia and David-Alexandre Bruno for Brussels,** while the year's **Remarkable Newcomers** included **Est in Heverlee–Leuven, Coquo** in **Bierwart and Eliane in Brussels**, all earning high scores and multiple toques.

The guide also highlights major advancements at the top of Belgian gastronomy, with Nick Bril's newly relocated The Jane achieving 18.5/20 and 4 toques, Maison Colette in Westerlo combining award-winning design with a score of 17.5/20 and 4 toques, and Kobe Desramaults' Eliane making a standout Brussels debut with 17/20 and 4 toques.

Luxembourg

Gault&Millau Luxembourg Celebrates Chef of the Year Clovis Degrave and Two Decades of Culinary Excellence



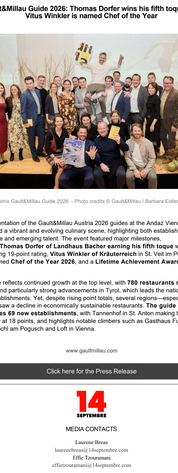
Clovis Degrave – Photo credits © MaximeH

Marking the 11th edition of its Luxembourg guide and more than two decades of evaluating the country's culinary landscape, Gault&Millau Luxembourg reaffirmed its status as the Grand Duchy's leading and best-selling gastronomic reference with the unveiling of "Gault&Millau Luxembourg 2026".

Presented before the country's top chefs, restaurateurs and media, the bilingual French-English guide features restaurants, brasseries, HIP venues, standout bars, leading chocolatiers and the finest producers from Luxembourg's vineyards under the "Stars of the Moselle" selection. After another year of anonymous and impartial inspections, the spotlight in 2026 falls on **Clovis Degrave of Grünewald Chef's Table** in Donmeldange, awarded **Chef of the Year** for his creativity, perseverance and entrepreneurial drive. Celebrated for his thoughtful leadership, willingness to evolve and collaborative management with his wife Aline Bourscheid across their establishments — Hostellerie du Grünewald and Maison B — Degrave also earned a strong 15.5/20 score with a third toque, underscoring the continued rise of his distinctive culinary vision.

Switzerland

Jérémy Desbraux (Le Noirmont, Jura) is GaultMillau's Chef of the Year 2026



Jérémy Desbraux - Photo credits © Thomas Buchwalder

GaultMillau Switzerland 2026 crowns **Jérémy Desbraux of Maison Wenger in Le Noirmont as Chef of the Year**, honoring his 18-point, perfection-driven cuisine and his leadership of a 13-chef team in the Jura.

At the top, seven chefs retain the prestigious 19-point rating, including rising star Marco Campanella, now recognized for both Eden Roc in Ascona and his winter kitchen at the Tschuggen in Arosa. The guide also highlights exceptional new talent: **Rising Stars Marcel Kovlen, Reto Brändli and Armel Bedouet** each earn 18 points, while Zurich's **Dario Moresco** reaches 17 points with his innovative Italian cuisine, and **Cyril Bettschen** is celebrated as **"Star Abroad."** Discoveries of the Year include five promising young chefs across the country, reflecting a growing presence of women in top kitchens—further underscored by awards for **Pastry Chef of the Year Stephanie Mittler, Sommelier of the Year Charline Pichon and Hostess of the Year Evelyn Igl**. Sustainability recognition goes to **Pascal Steffen, named Green Chef of the Year** for his vegetable-led approach at Roots in Basel.

With 12 new chefs entering the 17-point category, earlier honors for Badrutt's Palace (Hotel of the Year) and Olympia in Bern (Pop of the Year), and a total of 880 restaurants, 100 gourmet hotels and 150 top winemakers featured—including **109 new listings**—the 2026 guide marks one of GaultMillau's strongest editions yet.

France

Gault&Millau Guide 2026: A New Edition Showcasing French Gastronomy Between Heritage and New Horizons

César Troisgros - Photo credits © Bertille Gerity

Gault&Millau has unveiled its new 2026 edition, celebrating the chefs, artisans and hospitality professionals who are redefining the culinary landscape while honoring the legacy of founders Henri Gault and Christian Millau. T

he guide continues its mission to spotlight emerging talent and highlight the most influential figures shaping taste across France. This year, the title of **Chef of the Year 2026** is awarded to **César Troisgros**, whose cuisine reflects both his family's legendary heritage and his own creative identity — shaped by Mediterranean influences, Italian family roots, and the Japanese inspirations explored by previous generations of the Troisgros dynasty.

His dishes express the spirit of a new generation while remaining deeply connected to the traditions that built the reputation of the family's iconic establishments in Roanne and Ouches, where harmony, respect for nature, and a shared vision define the culinary philosophy.

Austria

Gault&Millau Guide 2026: Thomas Dorfer wins his fifth toque and Vitus Winkler is named Chef of the Year

Austria Gault&Millau Guide 2026 - Photo credits © Gault&Millau / Barbara Eider-Sler

The presentation of the Gault&Millau Austria 2026 guides at the Andaz Vienna celebrated a vibrant and evolving culinary scene, highlighting both established excellence and emerging talent. The event featured major milestones, including **Thomas Dorfer of Landhaus Bacher earning his fifth toque** with an outstanding 19-point rating, **Vitus Winkler of Kräuterreich** in St. Veit im Pongau being named **Chef of the Year 2026**, and a **Lifetime Achievement Award for Karl Kolarik**.

The guide reflects continued growth at the top level, with **780 restaurants receiving toques** and particularly strong advancements in Tyrol, which leads the nation in top-rated establishments. Yet, despite rising point totals, several regions—especially Vienna—saw a decline in economically sustainable restaurants. **The guide introduces 69 new establishments**, with Tannenhof in St. Anton making the highest new entry at 18 points, and highlights notable climbers such as Gasthaus Fuchs, Schankkuchl am Pogusch and Loft in Vienna.

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MEDIA CONTACTS

Laurene Breau
laurene@14septembre.com | 14septembre.com
Effie Tzouramani
effie@tzouramani@14septembre.com