

AWARDS AND PRIZES

CHEF OF THE CENTURY | PROFESSEUR DE CUISINE

- 1975 | „Goldene Pfeffermühle“(Golden Peppermill), currently highest award of restaurant critics – Restaurant Tantris, Munic
- 1979 | 3 Michelin Stars, Restaurant „Aubergine“, Munic
- 1986 | highest classification by the Gault Millau Restaurant Guide
19.5 - 4 toques - of 20 points;
the Restaurant Aubergine belongs to the best in the world
- 1986 and 1987 | on recommendation of Gault Millau Casino Austria awards the “Goldene Roulette-Kugel” (the golden casino ball) to the Restaurant Aubergine as the leading restaurant in Germany for its unequalled flavour and simplicity of its superior cuisine
- 1987 | Founding President of the International Eurotoques organisation
- 1988 | „Trophy Gourmet ,91“, „À la Carte“ presented by the Austrian Chancellor Franz Vranitzky

Honorary Citizen of the federal state of Salzburg
„Silberne Eule“(silver owl) by the Ullstein Gourmet Journal
- 1991 | „Chevalier des Arts et des Lettres „ - decoration presented by the French Minister of Culture, Jacques Lang
„München leuchtet - Den Freunden Münchens“
(Munic shines – to the friends of Munic) - award by the city of Munic
- 1992 | „Prix Culinaire des Regions Européen,s“ - France
The restaurant Aubergine is awarded the plaque“L'Art de Vivre“
- 1993 | „Prix de L'Art de la Cuisine“ - Academie Internationale de la Gastronomie - France
- 1994 | „Chef of the Century“ - Gault Millau - France

- 1995 | Certificate for rendering outstanding services to German cuisine - awarded by the „Feinschmecker“ and presented by the then retired German Federal President Dr Walter Scheel
- 1997 | Honorary Member in the Club of German Chefs
- 1998 | Großer Ehrenpreis (honorary special achievements award) for his outstanding services to German culinary and restaurant culture, awarded by "Bunte" magazine
- 1999 | Member of the „International Hall of fame des Grands Chefs“
- 2001 | „Five Star Diamond Award“ of the American Academy of Hospitality Sciences“, named one of the World's Best Chefs
- 2002 | „Artusi-Prize“ for outstanding culinary art awarded in Forlimpopoli, Italy
Honorary Citizenship of Bad Gastein, Austria
Honorary Membership and Honorary Prize, awarded by „Les Amis de L'Art de Vivre“
Silber Medal of the Republic of Italy, presented by the then Prime Minister Carlo Ciampi
- 2003 | June 23: presentation of the Eckart Witzigmann Rose, bread by the French rose specialist Delbard. More information on the Eckart Witzigmann Rose
- 2004 | Awarded the „Cuoco delle Stelle“ prize by the Gusta Fabriano Association
The Federal State of Baden-Württemberg and the German Academy for Culinary Studies set up the International Eckart Witzigmann Prize. It honours outstanding achievements in the culinary arts.
Active member of Slow Food
- 2007 | January 29 - „Goldenes Verdienstzeichen“ (Grand Decoration of Honour in Gold) of the State of Vienna
February 11 - Appointment as "Professeur de Cuisine" by the University of Örebro, Sweden
March 26 - elected President of the German Academy for Culinary Studies until 2010
April 21 - awarded the Media Prize of the Austrian „Kurier-Romy“ paper for the best documentary "Kulinarische Weltreise" (A Culinary Tour around the World)
Honorary Award for special services to the wines from the Austrian Wachau valley, Vinea Wachau Nobilis Districtus

Certificate for creative excellence, for excellence in communications
in the international competition „Chefs Around The World: Eckart Witzigmann
presents Top Chefs At The Hangar 7“

2008 | February 9 - Honorary Doctorate Award, University of Örebro, Sweden

February 25 - Received the Staufer Medal in Gold, presented by the then Prime Minister
of the Federal State of Baden-Württemberg, Günther Öttinger

June 14 - Seven Stars & Stripes Award for lifetime achievements, Budapest

Sommelier Ad Honorem of the Associazione Italiana Sommelier

2009 | February 6 -Awarded the "Goldener Tafelspitz" for his lifetime achievements
by the Vienna „Kurier" paper

March 6 - Golden Cloche Award VKÖ (Austrian Cooks' Association) Vienna

May 18 - Honorary Medal of the Tourist Association of Baden-Württemberg

May 29 - Verdienstzeichen in Gold (Decoration of Honour in Gold) of the Federal
State of Salzburg, Austria, presented by Prime Minister Gabi Burgstaller

2010 | March - Awarded the Leader of the Award for his lifetime achievements by the
austrian Paper Rolling Pin.

April - „Lifetime Achievement Award" of
San Pellegrino World's 50 Best Restaurants

August - „Goldene Schlemmer-Ente" für
die Förderung der Ess- und Trinkkultur

2011 | Januar - Internationalen Kulinarischen GenussBotschafter 2011
der Genuss Region Österreich

Januar - Ehrenpräsident der GAD (Gastronomische Akademie Deutschland e.V.)

For more Information: www.eckart-witzigmann.com

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AWARDS FOR BOOKS

- 1980 | Gold Medal, German Gastronomic Academy (GAD), for the Tantris Cookbook
Das Tantris Kochbuch. 160 erlesene Rezepte.
- 1994 | Gold Medal, German Gastronomic Academy (GAD), for his
herb and garlic cook book, „Kräuter und Knoblauch“, Edition Teubner
- 1994 | Silver Medal for the beef cookbook „Beef: Von Steak bis Tafelspitz“, Edition Teubner
- 1995 | Silver Medal, German Gastronomic Academy (GAD), for the sweets' cookery book
„Mehlspeisen, Gebäck, Desserts“, Edition Teubner
- 1996 | Gold Medal, German Gastronomic Academy (GAD), for the book on chocolate,
„Das Große Buch der Schokolade“ Edition Teubner
- 1998 | Silver Medal, German Gastronomic Academy (GAD), for pumpkin and courgettes
„Kürbis und Zucchini“, Edition Teubner
- 1999 | Gold Feather, German Gastronomic Academy (GAD), for the rice book,
„Das Große Buch vom Reis“, Gräfe & Unzer publishers
- 2000 | Silver Medal, German Gastronomic Academy (GAD), for mussels and oysters
„Muscheln und Austern“. Warenkunde von Schalentieren, Küchenpraxis, Rezepte.
Gräfe & Unzer publishers.
Gold Medal, German Gastronomic Academy (GAD), for curry.
„Curry“ Gewürz und Gericht. Grundelemente und Zubereitung. Gräfe & Unzer publishers
Silver Medal, German Gastronomic Academy (GAD), for the book on meat,
„Das Große Buch vom Fleisch“
- 2002 | Best foreign cookery book „Europa Küche. Rezepte aus Österreich, Deutschland,
Frankreich, Italien und Spanien.“ Edition Feinschmecker
„Butt“ Deutscher Bücherpreis für Eckart Witzigmann und Alfred Biolek
German Bookprize for alternatives for fish and meat
„Alternativen zu Fisch und Fleisch“.Tre Torri Publishers.
- 2009 | GOURMAND WORLD COOKBOOK AWARDS | Austria by Gourmand
for „Kochschule Witzigmann/Plachutta“
- 2010 | SWISS SILVERLOREL MEDAL
for „Salzburger Weihnachtsbuch“

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