

Culinary Legends on the Hahnenkamm 2026

On 29 and 30 March 2026, top chefs and award-winning toque chefs gathered in Kitzbühel for a unique competition blending culinary art and sport.

31 March 2026 / After two days dedicated to peak athletic performance and culinary excellence, the gourmet event "Cooking Legends on the Hahnenkamm" successfully came to a close in Kitzbühel. Renowned chefs from across the German-speaking region came together to celebrate the unique fusion of haute cuisine and alpine skiing.

The event kicked off on the first evening with an aperitif at the start house of the legendary Streif on the Hahnenkamm, followed by an "Italian Evening" at Restaurant Sonnbühel featuring refined fish specialties and impressive views of the Kitzbühel Alps.

On Monday morning, a ski race took place on the Hahnenkamm, before participants competed in the culinary contest at Restaurant Hochkitzbühel hosted by Tomschy.

The grand finale of the "Cooking Legends at the Hahnenkamm" took place on Monday evening with a joint dinner at the Restaurant Neuwirt at Hotel Schwarzer Adler. Host Jürgen Kleinhapfl (Neuwirt), together with Zuma Kitzbühel and the Kitzhof, created the menu for this spectacular evening. Fischerei Tegernsee crowned the days of indulgence with its bouillabaisse at midnight. Rumor has it that some gourmets stayed almost until breakfast.

"We are absolutely delighted that the very best chefs - true legends - have returned home, namely to Kitzbühel. It was a special honor to welcome Eckart Witzigmann as a representative of all the outstanding chefs. Our sincere thanks go to Thomas and Max Schreiner and their team from Laurent-Perrier, Bergbahn AG Kitzbühel, the municipality of Kitzbühel, Restaurant Hochkitzbühel bei Tomschy, ZUMA Kitzbühel, Sonnbühel, and the hotels Kitzhof Mountain Design Resort, Das Reisch, and Schwarzer Adler," said Dr. Christian Harisch, Chairman of Kitzbühel Tourism.

28 chefs, 26 stars, 45 toques - a summit of excellence

Among the distinguished attendees were renowned Swiss top chefs such as Peter Knogl (3 stars, Les Trois Rois, Basel), Andreas Caminada (3 stars, Schloss Schauenstein, Fürstenau), and Silvio Germann (2 stars, Mammertsberg, Freidorf). Representing Austria were, among others, the Obauer brothers (2 stars, Restaurant Obauer, Werfen), while Germany was represented by Hans Haas (formerly 2 stars, Tantris, Munich) as well as TV chef Mike Süsser. Celebrated guest of honor was chef of the century Eckart Witzigmann. The line-up was further enriched by former ski racers Fritz Strobl and Michael Veith.

In total, 28 chefs gathered, bringing together 26 Michelin stars and around 45 Gault&Millau toques.

Competition between culinary art and ski sport

As part of the culinary competition, participants demonstrated their craftsmanship and sensory precision in challenges such as opening oysters, peeling potatoes, and blind tasting three varieties of caviar.

The results of these tasks were combined with the times from the ski race on the Hahnenkamm to determine the overall ranking.

The winners

The overall ranking was won by Alban Pfurtscheller (Hotel Jagdhof, Neustift im Stubaital), followed by Josef Brüggler (Erlhof, Zell am See) and Jürgen Kleinhappl (Neuwirt, Kitzbühel). At the same time, Pfurtscheller also secured the title of fastest skier.

When haute cuisine meets alpine excellence

Beyond the competition, the event placed a strong focus on personal exchange. Once again, it highlighted its unique character as a platform for encounters at the highest gastronomic level.

“With this extraordinary event, we aim to honor the outstanding achievements of these virtuosos at the stove, who create unforgettable moments for their guests every single day – and to offer them a very special moment in return,” said Thomas Schreiner.

A success story that began in Kitzbühel in 1998

After 28 years, the final “Sterne-Cup der Köche” took place in Ischgl in 2025. The event was originally founded in 1998 by Thomas Schreiner (Champagne Laurent-Perrier) and Michelin-starred chef Hans Haas (then Tantris, Munich).

What began as a spontaneous idea quickly evolved into a cult event, uniquely combining sport and haute cuisine. The first Sterne-Cup was held in Kitzbühel before moving to Ischgl in 2005, where it became a fixed highlight in the gourmet calendar.

Organizers and partners

The event was realized by Champagne Laurent-Perrier in cooperation with Kitzbühel Tourism and partners Acqua Panna / S.Pellegrino and Atomic.

All information about the destination Kitzbühel can be found at [kitzbuehel.com](https://www.kitzbuehel.com).

Image rights © Laurent Perrier