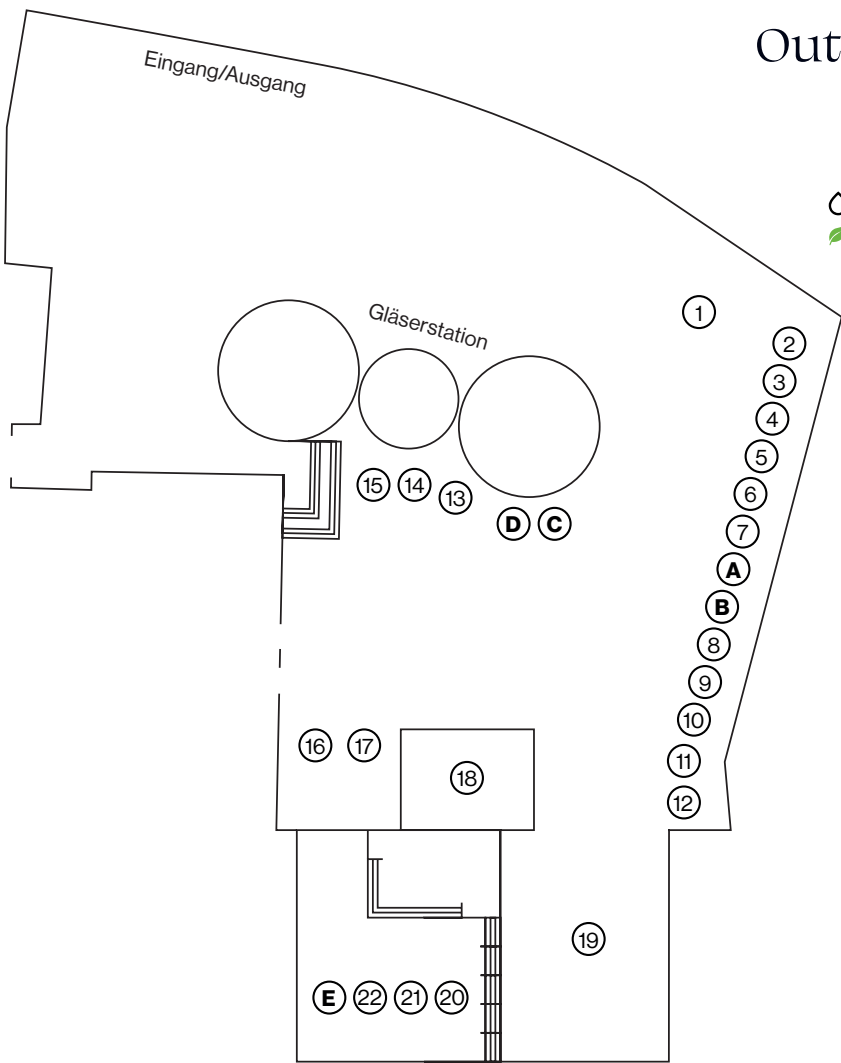




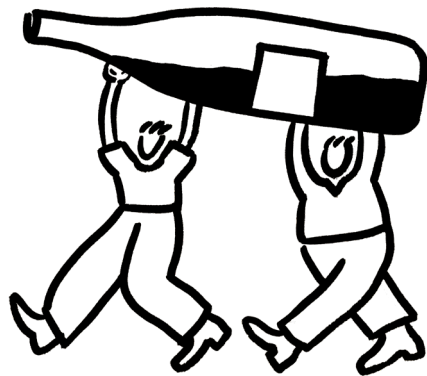
Outdoor

- 12-14h
- 14-16h
- 16-18h

○ Vöslauer
● vegetarisch

- | | |
|----|--|
| 1 | Spezi |
| 2 | Weingut Bründlmayer ♀ |
| 3 | Weingut Brandl ♀ |
| 4 | BIO Weingut Amon ♀ |
| 5 | Schloss Gobelsburg ♀ |
| 6 | Meiko |
| 7 | Stay Spiced |
| A | Kochstation 🍷🍴 |
| | • Vitus Winkler – Kräuterreich by Vitus Winkler |
| | • Ismael Faye – Xpedit |
| | • Stefan Fischer – Atelier Fischer |
| B | Kochstation 🍷🍴 |
| | • Marcel Ruhm – DiningRuhm |
| | • Daniel Werner – Oak 107 |
| | • Philipp Barosch – Nido |
| 8 | Sektellerei Kattus ♀ |
| 9 | Weingut Gerhard Deim ♀ |
| 10 | Fischzucht Oberwasser |
| 11 | Wildviertel |
| 12 | Almdudler |
| C | Kochstation 🍷🍴 |
| | • Emilia Rosa & Team – Rosa & Marie Erlebniskulinarik Catering |
| | • Bernhard Zimmerl – Restaurant Zimmerl |
| | • Condiano Zamora – UNKAI |
| D | Kochstation 🍷🍴 |
| | • Emanuel Weyringer – Weyringer am Wallersee |
| | • Miguel Giraldo – Ossa |
| | • Armin Rauscher – Aurea |
| 13 | Weingut Schöfmann & Schöfmann ♀ |
| 14 | Weingut Zederbauer ♀ |

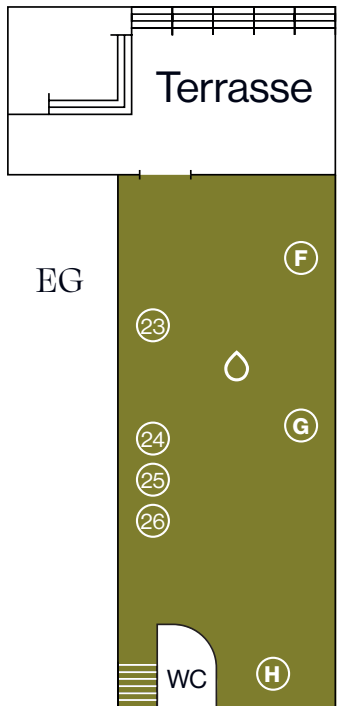
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|----|--|
| 15 | Lemon Sour |
| 16 | Fleischhauerei Hofmann |
| 17 | Showküche |
| 18 | Ottakringer Bar |
| 19 | AMA GENUSS REGION Marktplatz |
| 20 | Hofkellerei des Fürsten von Liechtenstein ♀ |
| 21 | Weingut Gerhard J. Lobner ♀ |
| 22 | Weingut Schwarzböck ♀ |
| E | Kochstation 🍷🍴 |
| | • Silvio Nickol & Florian Daube – Silvio Nickol Gourmet Restaurant 🌿 |
| | • Philipp Dyczek – Artis |
| | • Carlos Beyerling – Fabios 🌿 |



Gold Fassl

○ Vöslauer
● vegetarisch

- 12-14h
- 14-16h
- 16-18h



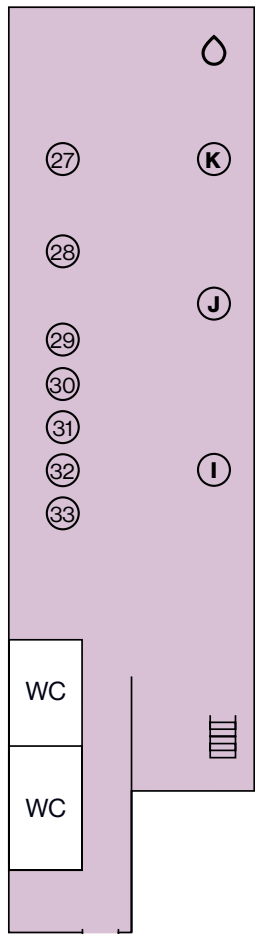
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|----|---|
| F | Kochstation 🍷🍴 |
| | • Christoph Mandl – Saziani Restaurant & Hotel |
| | • Felix Mandl & Locke – DasDrittl |
| | • David Senfter – Ansitz12 |
| G | Kochstation 🍷🍴 |
| | • Markus Brunner – Figlmüller Wien |
| | • Christian Wöber – Wöber – Fine Dining |
| | • Max Stiegl – Gut Purbach |
| H | Kochstation 🍷🍴 |
| | • Marcell Kunej – Restaurant Das Loewenzahn |
| | • Johann Schmuck & Maximilian Grandtner – Terra |
| | • Jakob Karner – APRON |
| 23 | Wiener Zucker |
| 24 | Weingut Mayer am Pfarrplatz & Rotes Haus ♀ |
| 25 | Schlumberger ♀ |
| 26 | Weingut Brustbauer ♀ |

Gerstenboden

○ Vöslauer
● vegetarisch

- 12-14h
- 14-16h
- 16-18h

1. Stock

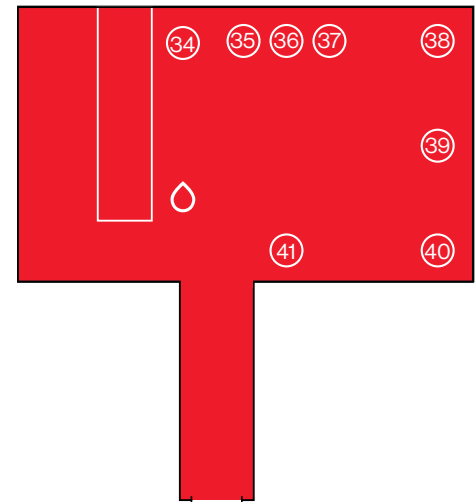


- | | |
|----|---|
| I | Kochstation 🍷🍴 |
| | • Oskar Messner – Pitzock |
| | • Sebastian Leutgeb – Paula |
| | • Klemens Gold – RAU nature based cuisine |
| J | Kochstation 🍷🍴 |
| | • Domenic Rief – Restaurant Bolena |
| | • Jan Eggers – Zur Goldenen Birn |
| | • Michael Gubik – Heunisch&Erben |
| K | Kochstation 🍷🍴 |
| | • Mark Lukaseder – das Wolf |
| | • Lukas Nagl – Bootshaus |
| | • Peter Girtler – Gourmetstube Einhorn |
| 27 | Kurkonditorei Oberlaa |
| 28 | Jumi |
| 29 | Weingut Leth ♀ |
| 30 | Weingut Kolkmann ♀ |
| 31 | Weingut Urbanihof – Paschinger ♀ |
| 32 | Weingut Josef Fritz ♀ |
| 33 | Avistria Olivenöl |

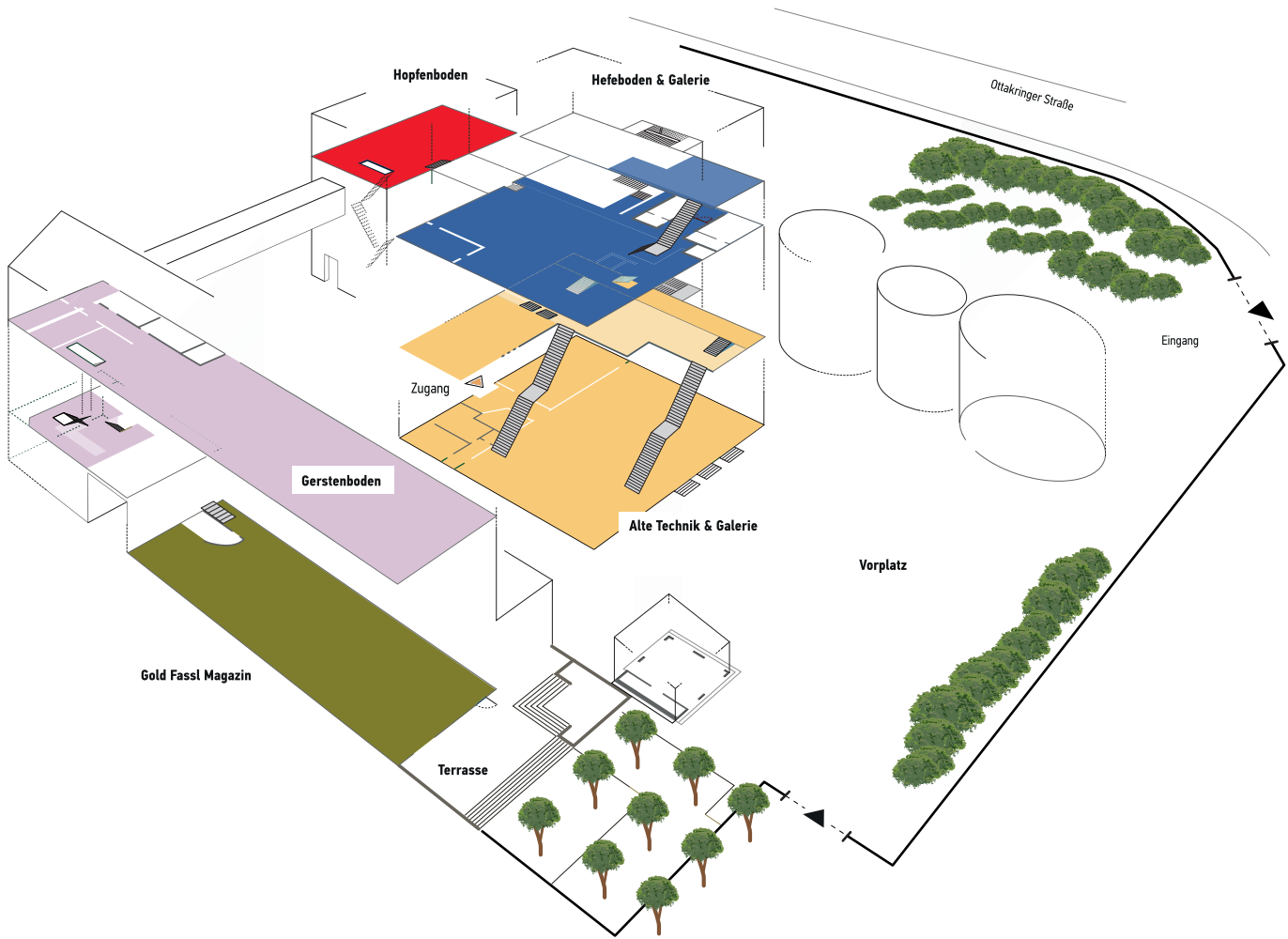
Hopfenboden

○ Vöslauer
● vegetarisch

2. Stock



- | | |
|----|--------------------------------|
| 34 | Anker |
| 35 | Weingut Bayer-Erbhof ♀ |
| 36 | Weingut Feiler-Artinger ♀ |
| 37 | Weingut MAD ♀ |
| 38 | Mary's Meals |
| 39 | Steirisches Kürbiskernöl g.g.A |
| 40 | Female Wine Collective ♀ |
| 41 | Rolling Barista x Segafredo |

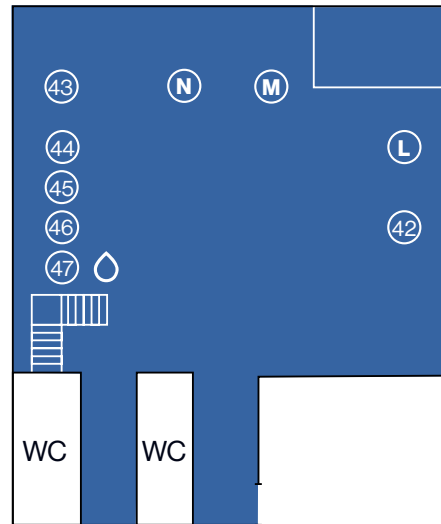


Hefeboden

• 12–14h
• 14–16h
• 16–18h

○ Vöslauer
■ vegetarisch

2. Stock



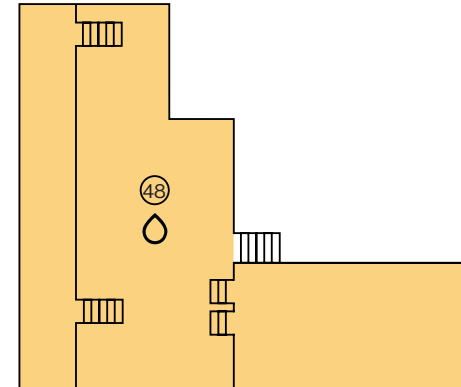
42	Barilla ☞☞
•	Christoph Fürnschuß
•	Markus Niederkofler
•	Oliver Lauscher
L	Kochstation ☞☞
•	Christoph Schüller – Genusswirtschaft Mailberg
•	Manuel Grabner – Der Holzpoldl
•	Chiara & Luisa – Frischer Tisch
M	Kochstation ☞☞
•	Patrick Trafoier – Gelbmans Gaststube
•	Carles Bonet Sales – PACO Restaurant
•	Stefan Lastin – Gamskogelhütte Fine Dining
N	Kochstation ☞☞
•	Michael Suttner – Das Linsberg
•	Lukas Neier – Köhles Kulinarium
•	Maximilian Maierhofer – KUTSCH – cook the market
43	Käsekaiser
44	Weingut Tischler ☞
45	Sektkellerei Szigeti ☞
46	Weingut Pöckl ☞
47	Bioweingut Lehner ☞

Alte Technik

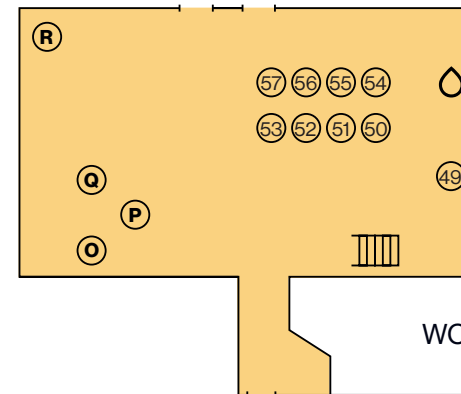
• 12–14h
• 14–16h
• 16–18h

○ Vöslauer
■ vegetarisch

1. Stock



EG



48	Gault&Millau Area
	Zuckerlwerkstatt
	Lenis Chocolates
	KPC Pizza
	Grieskirchner
	G&M Weinbar ☞
	G&M Bar x Krawall Bar
	Wear the Taste – G&M Merch
	360° Experience
49	Obsthof Retter
50	Gabriel Glas
51	Weingut Lukas Markowitsch ☞
52	Weingut Hannes Reeh ☞
53	Weingut Zantho ☞
O	Kochstation
•	Daan de Val – DEVAL
•	Kias Burget – KIAS Restaurant
•	Yannik Keitel – das weinberg
P	Kochstation ☞☞
•	Daniel Edelsbrunner – Das Edelsbrunner
•	Parvin Razavi – &Flora
•	Thomas Sandhofer & Gabor Grof – Infinity The Restaurant

Q	Kochstation ☞☞
•	Daniel Horner – Das Kraus
•	Philipp Szemes – Szemes Gut Essen & Trinken
•	Nadine Kainz – Edvard
R	Kochstation ☞☞
•	Hubert Wallner – Gourmet Restaurant Hubert Wallner
•	Martin Kinast – Die Schmiede
•	Clara Aue – Heu & Gabel
54	Hämmerle
55	Weingut Masser ☞
56	Weingut Jalits ☞
57	Weingut Umatham ☞



Showküche

Bernhard Zimmerl
Restaurant Zimmerl

13:00–13:30 Uhr

Klemens Gold
RAU nature based cuisine

15:00–15:30 Uhr

Parvin Razavi
&flora

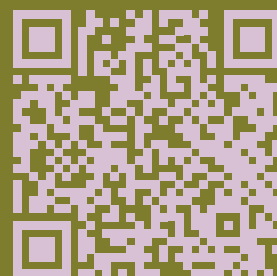
16:00–16:30 Uhr

powered by **TRANS**GOURMET

Kurkonditorei
Oberlaa

17:00–17:30 Uhr

Keinen Gang
verpassen.



Gault&Millau Essentials



Unsere Hauptpartner



Alles in
Butter



Gault&Millau
GENUSSMESSE
13. SEP 2026