

ECKART

International Eckart Witzigmann Award



ECKART
2018

INTERNATIONALER
ECKART WITZIGMANN
PREIS FÜR
GROSSE KOCH-KUNST

CHRISTOPHER KOSTOW

ECKART
2018

INTERNATIONALER
ECKART WITZIGMANN
PREIS FÜR INNOVATION

GASTÓN ACURIO
& ASTRID GÜTSCHÉ

ECKART
2018

INTERNATIONALER
ECKART WITZIGMANN
PREIS FÜR ALUMNI

ALICE WATERS

ECKART
2018

INTERNATIONALER
ECKART WITZIGMANN
PREIS FÜR KREATIVE
VERANTWORTUNG

UNION SQUARE
MARKET

ECKART
2018

INTERNATIONALER
ECKART WITZIGMANN
PREIS FÜR
LEBENS-KULTUR

SUZANNE CURPIS



1941, 4th July, Hohenems, Vorarlberg
„Koch des Jahrhunderts“
„chef of the century“

After his apprenticeship in the Straubinger Hotel in Bad Gastein, Witzigmann moved on to numerous positions in prestigious restaurants around the world, among others as assistant of Paul Bocuse in Lyon, France.

His work in Germany began in 1970 at the Munich restaurant “Tantris”. On Nov., 19th 1978, he became the first German-speaking chef (and the third, outside of France) to receive the esteemed three stars of the Michelin Guide for his restaurant “Aubergine”, which he opened one year earlier. In 1994 he sold “Aubergine”. In the same year, Witzigmann received the rare award *Chef of the Century* of the Gault & Millau Guide. Only three other chefs have been awarded this title: Paul Bocuse, Joël Robuchon, Frédy Giradet.

ECKART

Since 2004 the International Eckart Witzigmann Prize honours personalities, who have contributed to cooking and dining culture in a particular, outstanding way.



The ECKART ACADEMY awards the ECKART.

The objective of the ACADEMY, in line with the spirit of its namesake Eckart Witzigmann, is to promote innovative, trendsetting experiences and knowledge of cooking, food and life culture, aimed for both – professionals and the general public.

This also involves questions regarding evaluation and interpretation. The question of what is 'good' is being redefined from generation to generation.

Yet, criteria of evaluation, such as quality, sustainability, social responsibility, aesthetics and creativity, remain constant over time.



The ACADEMY is dedicated to these values.

PARTNERSHIP

The premium claim of the BMW Group – partner since 2012 – and of Haute cuisine fit well together. BMW is supporting the ACADEMY in order to ensure, that its prize and its credit become more famous.

The newest project:

„NAHtürlich“, Cooperation BMW Group and WITZIGMANN ACADEMY supporting sustainable corporate catering.



68 AWARD WINNERS



14 YEARS
93 MICHELIN STARS
1 NOBEL PRIZE WINNER

2018 New York City



ART OF COOKERY
Christopher Kostow***
St. Helena, USA



ART OF LIVING
Suzanne Cupps & Danny Meyer
New York City, USA



CREATIVE RESPONSIBILITY
Günter Seeger & Union Square
Greenmarket, New York City, USA



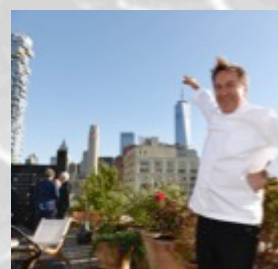
INNOVATION
Gastón Acurio & Astrid Gutsche
Lima, Peru



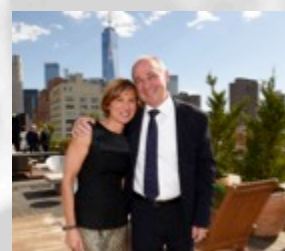
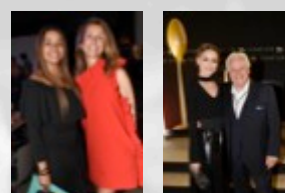
ALUMNI
Alice Waters
Berkeley, USA



**ALL AWARDS EN-
DOWED BY THE BMW
GROUP WITH € 50.000**



**Chef of the evening,
Daniel Boulud****



2017 Versailles



ART OF COOKERY

Alain Ducasse*** **

Paris, Frankreich



ART OF LIVING

Michel & Christine Guérard ***

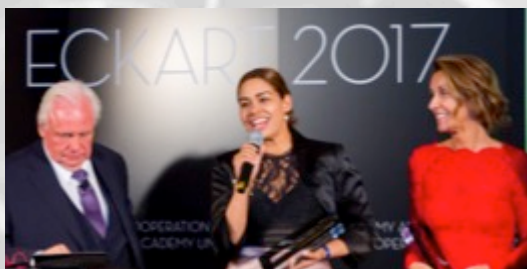
Eugénie les Bains, Frankreich



CREATIVE RESPONSIBILITY

Tiffany Persons,

USA



INNOVATION

María Marte, Luisa Orlando**

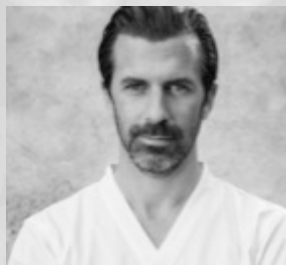
Madrid, Spanien



ALL AWARDS – AND ONE ALUMNIPROJECT – ARE
ENDOWED BY THE BMW GROUP WITH € 50.000



2016 BMW Group Classic, Munich



ART OF COOKERY

Andreas Caminada***
Fürstenuau, Switzerland



INNOVATION

Dominique Crenn**
San Francisco, USA



ART OF LIVING

Viktualienmarkt – Munich, Germany



CREATIVE RESPONSIBILITY AND ENJOYMENT

(endowed by the BMW Group with € 10.000)

Sebastian Copeland
Los Angeles, USA



HONORARY AWARD

Julia and Tobias Moretti
Ranggen, Austria



2015 BMW Museum, Munich



ART OF COOKERY

Troigros Family***
Roanne, France



INNOVATION

Massimo Bottura***
Modena, Italy



CREATIVE RESPONSIBILITY AND
ENJOYMENT (endowed by the
BMW Group with € 10.000)

Claus Meyer
Copenhagen, Denmark

ART OF LIVING



Klaus Erfort***
Saarbrücken, Germany



Ulrike Thieltges
Sonnora, Germany



Melanie Wagner
Vogtsburg, Germany



2014

BMW Museum, Munich



ART OF COOKERY

Heinz and Heinz Reitbauer**
Vienna and Pogusch, Austria



INNOVATION

Shuzo Kishida***
Tokyo, Japan



CREATIVE RESPONSIBILITY AND
ENJOYMENT (ENDOWED BY THE
BMW GROUP WITH € 10.000)

Jon Rose – Los Angeles, USA



ART OF LIVING

Mick Hucknall
Manchester, UK



2013 BMW Museum, Munich



ART OF COOKERY

Joël Robuchon***
Paris, France



CREATIVE RESPONSIBILITY AND
ENJOYMENT (ENDORSED BY THE
BMW GROUP WITH € 10.000)

Alex Atala**
São Paulo, Brazil



CULTURE OF LIVING

Martina Gedeck
Berlin, Germany



INNOVATION

Kevin Fehling***
Hamburg, Germany



2012 BMW Welt, Munich



ART OF COOKERY

Shalom Kadosh
Tel Aviv, Israel



INNOVATION

Andoni Luis Aduriz**
San Sebastián, Spain



CULTURE OF LIVING

Peter Kubelka
Vienna, Austria





HAUTE CUISINE

Daniel Boulud***
New York City, USA



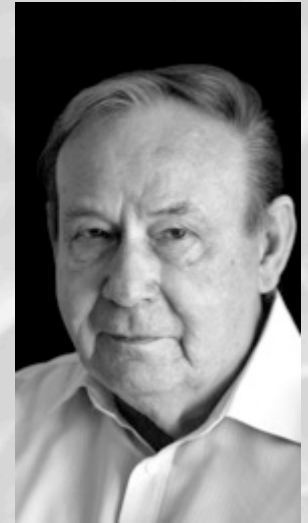
CULTURE OF LIVING AND SUSTAINABILITY

Claus Peter Lump***
Baiersbronn, Germany



LIFETIME ACHIEVEMENT

Nadia und Antonio Santini***
Canneto sull'Oglio, Italy



CULTURE OF BEING A HOST

Manfred Friedel
Munich, Germany



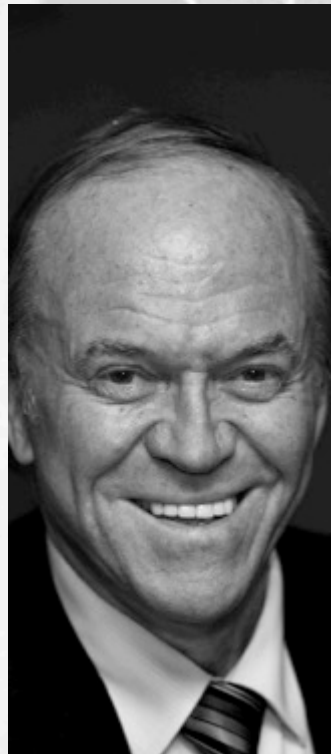
YOUNGER GENERATION

Tohru Nakamura*
Munich, Germany



TRIBUTE ON THE OCCASION OF ECKART WITZIGMANN'S 70TH BIRTHDAY

Fritz Eichbauer
Munich, Germany



Heinz Winkler**
Aschau, Germany



Hans Haas**
Munich, Germany



ART OF COOKERY

Johann Willsberger
Hergiswil, Switzerland



HAUTE CUISINE

Juan Mari und Elena Arzak***
San Sebastián, Spain



PRIX D'EXCEPTION

HRH Prince Charles of Wales, Highgrove, Wales



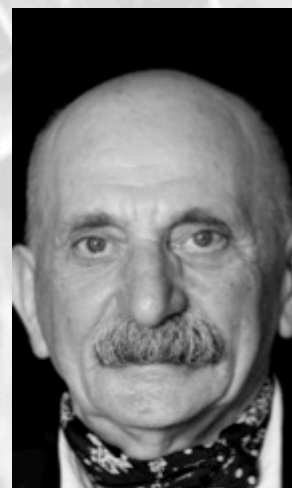
ART OF COOKERY

Dieter Krieg
(posthum)



HAUTE CUISINE

Vincent Klink*
Stuttgart, Germany



LIFETIME ACHIVEMENT

Cesare Giaccone
Albaretto della Torre, Italy

2009 – 2007 – 2006

2009



HAUTE CUISINE

Anne-Sophie Pic***
Valence, France



THE CULTURAL TOPIC OF EATING IN LITERATURE, SCIENCE & MEDIA

Tomi Ungerer
Strasbourg, France



LIFETIME ACHIEVEMENT

Dieter Müller***
Berg, Gladbach, Germany



YOUNG CHEFS AND SUPPORTING THE YOUNGER GENERATION

Alice Waters
Berkeley, USA

2007



HAUTE CUISINE

Harald Wohlfahrt***
Tonbach, Germany



YOUNG CHEFS AND SUPPORTING THE YOUNGER GENERATION

Jonnie Boer***
Zwolle, Netherlands



THE CULTURAL TOPIC OF EATING IN LITERATURE, SCIENCE & MEDIA

Daniel Spoerri
Hardersdorf am Kamp, Austria



LIFETIME ACHIEVEMENT

Hiroyuki Hiramatsu**
Tokyo, Japan

2006



HAUTE CUISINE

Thomas Keller***
New York City | Napa, USA



THE CULTURAL TOPIC OF EATING IN LITERATURE, SCIENCE & MEDIA

Dieter Kosslick
Berlin, Germany



YOUNG CHEFS AND SUPPORTING THE YOUNGER GENERATION

Cornelia Poletto*
Hamburg, Germany



LIFETIME ACHIEVEMENT

Frédy Girardet***
Féchy, Switzerland

2005



HAUTE CUISINE

Ferran Adria***
Roses, Spain



THE CULTURAL TOPIC OF EATING
IN LITERATURE, SCIENCE & MEDIA

Günter Grass
Lübeck, Germany



YOUNG CHEFS AND SUPPORTING
THE YOUNGER GENERATION

Roland Trettl*
Salzburg, Austria

2004



HAUTE CUISINE

Marc Haerberlin***
Illhaeusern, France



THE CULTURAL TOPIC OF EATING IN
LITERATURE, SCIENCE & MEDIA

Carlo Petrini
Bra, Italy



SUPPORTING
THE YOUNGER GENERATION

Prof. Karl Heinz Hänssler
Ravensburg, Germany