

Michelin Star for Benjamin Kriegel at Steigenberger Icon Parkhotel

A return to star heaven with his new fine-dining restaurant "Pink Pepper"

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Reaching for the stars: In its current ranking, the Guide Michelin awards Benjamin Kriegel and his "Pink Pepper" restaurant at the Steigenberger Icon Parkhotel Düsseldorf with the coveted star. For Kriegel, the award marks the successful return to star heaven, having already earned a star in 2018 at the restaurant Fritz's Mrs. Franzi, which he held for five years until he took over the position at Pink Pepper.

The Michelin Guide particularly appreciates that Benjamin Kriegel tells a special story with each dish, depending on the season and occasion. The chef relies on seasonal and regional ingredients, handpicked with love, many from small producers with whom he has cultivated personal contacts with over the years.

"The Pink Pepper team around Benjamin Kriegel inspires our guests every day. We are very pleased that this love and passion, this artisanal perfection in the preparation is now awarded with a Michelin star. We are convinced that Benjamin Kriegel will set many more impulses," explains Guntram Weipert, General Manager Steigenberger Icon Parkhotel Düsseldorf.

"Our story at the Pink Pepper has just begun. It is a matter of the heart for the entire Pink Pepper team to inspire our guests day after day for good, sustainable and regional products. I am more than delighted about the renewed award from the Guide Michelin and the appreciation that comes with it. I thank my team for the extraordinary commitment and also all guests who show us their appreciation," says Benjamin Kriegel, who together with his wife, restaurant manager and sommelier Ramona Kriegel, took over the management of the "Pink Pepper" just over a year ago.

Born in the Sauerland region of Germany, Benjamin Kriegel left home after completing his apprenticeship at the family-run Haus Hochstein to gain his first experience as a young chef near Düsseldorf. His path quickly led him to starred gastronomy. His first stop was the Hotel and Restaurant Residence in Essen-Kettwig. Afterwards, he moved to the Überfahrt Restaurant in Rottach-Egern on Lake Tegern. His path then led him back to Düsseldorf, where he started as Sous Chef at the Restaurant Victorian. Later, he took over the role of Head Chef in the newly

opened restaurant Fritz's Frau Franzi, where he earned his first Michelin star. In January 2022, Kriegel moved to the Steigenberger Icon Parkhotel, where he is now celebrating further successes with the fine dining restaurant Pink Pepper.

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