

Mike Bräutigam

Culinary Guru



Professional Experience

2016 - To Date

Executive Chef & Culinary Director 5 Star Gourmethotel Tenne Lodges Ratschings, Italy

2016

Sous Chef at 4 Star S Hotel "Tratterhof" Meransen, Italy

2012 - 2015

Executive Head Chef „Restaurant Gusto by Heinz Beck“ at 5 Stars luxury Hotel Conrad Quinta de Lago, Portugal

2012

Sous Chef „Restaurant La Pergola“ by Heinz Beck, 3 Michelin Stars at 5 Star Diamond Award Waldorf Astoria Hotel & Resorts „Cavalieri Hilton“ Rome, Italy

2009 - 2012

Head Chef at 4 Stars „Vital Hotel Gasteigerhof“ Gasteig, Italy

2009

Chef de Partie „Restaurant St. Hubertus“ by Norbert Niederkofler, 2 Michelin Stars at 5 Stars Relais & Chateaux Luxury „Hotel Rosa Alpina“ St. Cassiano in Badia, Italy

2007 - 2009

Sous Chef „Stüa di Michil“ by Arturo Spicocchi, 1 Michelin Star At 4 Stars Superior, Leading Hotel of the world „Hotel Perla“ Corvara in Badia, Italy

2007

Stage „Restaurant Vau“ by Kolja Kleeberg, 1 Michelin Star Berlin, Germany

2008

Stage „Restaurant Daniels“ by Grand Chef Relais & Chateaux Daniel Boulud,
3 Michelin Stars New York, US

2006 - 2007

Chef de Partie „Restaurant L`ambassadeur“ by Jean- Francois Piège 2 Michelin Stars
at 5 Stars Diamond Award Leading Hotels of the World, Member of Concorde Group
„Hotel Crillon“ Paris, France

2004 - 2005

Chef de Partie „Restaurant La Pergola“ by Heinz Beck, 3 Michelin Stars at 5 Stars
Diamand Award Waldorf Astoria Hotel & Resorts „Cavalieri Hilton“ Roma, Italy

2003 - 2004

Commis de Cuisine „Restaurant Georges Blanc“ by Georges Blanc, 3 Michelin Stars
at 5 Stars Relais & Chateaux Hotel „Georges Blanc“ Vonnas, France

2001 - 2003

Chef de Partie „Restaurant Hirschen“ by Hans Paul Steiner, 2 Michelin Stars
Sulzburg, Germany

1997 - 2000

Apprendiceship School of Hotel and Gastronomic Villingen- Schwenningen and
practice at 4 Stars „Romantik Hotel Krone“ Heitersheim, Germany

Personal Notes

Already as a kid I was feeling like a fish in the water when walking around the kitchen. Later on I realized pretty quickly that the kitchen and good food are the heartbeat and the essentials of every gastronomic business. This is when I decided to start my culinary education and in the following years I soaked up every drop of experience from the best restaurateurs and chefs.

My initial motivation was to see, taste, live and cook the most distinguished plates in order to form my palate and to decide what would be my own direction.

Now, 20+ years in gastronomy, having gathered tons of experience but still learning, I have a clear view on my own path.

A couple of years ago, I have started a creative collaboration with the consulting company UMAMI. Ever since, we are elaborating and implementing individual and unique gastronomic and culinary concepts for aspiring restaurants, bars and hotels. We develop custom tailored concepts for a long-term success.

I would describe myself as a determined character who can totally focus and dedicate his full attention to a great and visionary thought or idea. I am not of many words but I am definitely a passionate, enthusiastic, trustworthy, meticulous and hard working person that does everything for the success of his team.