

- 2021 „Grand Honor Medal for Services to the Republic of Austria" presented on behalf of Governor of the province Salzburg Wilfried Haslauer
- 2019 „Legend Award“ presented by „The best Chef “, Barcelona
- 2018 "Finest Mercy Generation Award" for Lichtblick Seniorenhilfe Awardwinner presented by Finest Moments
- "Goldene Sonne 2018", Honorary Award, the achievement of a lifetime as a Gourmet-Pioneer, presented by FTI Group
- „Best international Ambassadeur for Austria“, awarded of the magazine Falstaff, presented by Federal Minister Elisabeth Köstinger
- AZ-Star „Monaco“, lifetime achievement award, presented by Abendzeitung, Munich
- 2017 "Lifetime Achievement Award" for supporting young people, awarded of the magazine 'Falstaff-Karriere'
- Honorary award:"Lifetime Achievement Award 2018", awarded of the publishing house Busche
- "Emser Wurzeln" as inspiring personality awarded of Hohenems, Austria, presented by the Major Dieter Egger
- "Carl-Friedrich-von-Rumohr-Ring", awarded of Gastronomische Akademie Deutschlands e.V. (GAD)
- „München leuchtet“ in Gold, awarded of Munich, presented by Bürgermeister Josef Schmid
- 2016 "Pro meritis scientiae et litterarum" awarded of Ministry for Education, Science and Culture Dr. Ludwig Spaenle, State of Bavaria
- Summitas-Award for "artistic work of art" St.Christoph, Tyrol,Austria



- 2014** **Walter-Scheel-Medaille** for "Cultur of pleasure and way of living"  
**Lifetime Achievement Award "Culinary Tradition und Evolution"** awarded of Gault & Millau Hungary  
**Lifetime Achievement Award**, "Galeria Gourmet Award",
- 2013** **German Prize Gastronomy "WARSTEINER PREIS for Lifetime"** awarded of Warsteiner Gruppe presented by Catharina Cramer  
**"Six Stars"**- Award awarded of American Association of Hospitality Sciences, presented by the president Josef Cinque
- 2011** **International culinary "ambassador of enjoyment"** of Region of good taste, Austria  
**Honorary President of GAD** ( Academy Gastronomy, Germany e.V.)  
**Maître honoris caseus** of "Gilde des Fromagers de Saint-Uguzon"  
**Lifetime Achievement Award**, Eat!Berlin, Das Feinschmecker Festival
- 2010** **Leader of the Year Award** for his „**Lifetime Achievement**“ by the austrian Paper **Rolling Pin**.  
**"Lifetime Achievement Award"** of **San Pellegrino World's 50 Best Restaurants**  
**"Goldene Schlemmer-Ente"** for promotion of culture of Eating and Drinking, Schlemmer-Markt Rhein-Maas
- 2009** **"Goldener Tafelspitz"** for his **lifetime achievements** by the Vienna **"Kurier"** paper  
**Golden Cloche Award** VKÖ (Austrian Cooks' Association) Vienna  
**Honorary Medal** of the Tourist Association of Baden-Württemberg  
**Medal of Honour in Gold** of the Federal State of Salzburg, Austria, presented by **Prime Minister Gabi Burgstaller** at Hangar-7, Salzburg
- 2008** **Honorary Doctorate Award**, University of Örebro, Sweden  
**Staufer Medal in Gold**, presented by the **Prime Minister** of the Federal State of Baden-Württemberg, **Günther Öttinger**  
**Seven Stars & Stripes Award** for lifetime achievements, **Budapest**, Hungary  
**Sommelier Ad Honorem** of the Associazione Italiana Sommelier, **Honorary Membership** der AIS-Germania
- 2007** **"Goldenes Verdienstzeichen"** (Grand Decoration of Honour in Gold)  
**"Professeur de Cuisine"** by the University of Örebro, Sweden



- 2007** **President of the German Academy for Culinary Studies** (until 2010)
- Media Prize** of the Austrian "**Kurier-Romy**" paper for the best documentary "**Kulinarische Weltreise**" (A Culinary Tour around the World)
- Honorary Award** for special services to the wines from the Austrian Wachau valley, **Vinea Wachau Nobilis Ditructus**
- Certificate for creative excellence**, for excellence in communications in the international competition "**Chefs Around The World: Eckart Witzigmann presents Top Chefs at „Hangar-7**"
- 2004** "**Cuoco delle Stelle**" prize by the Gusta Fabriano Association
- The Federal State of Baden-Württemberg and the **German Academy for Culinary Studies** set up the "International Eckart Witzigmann Award". It honours outstanding achievements in the culinary arts. The "ECKART", is in cooperation with BMW GROUP since 2012, Munich.
- Active member of **Slow Food**
- 2003** presentation of the **Eckart Witzigmann Rose**, bread by the French rose specialist Delbard.
- Saveurs D'Europe de France "**Marianne**"
- L'Orde de Coteaux** de Champagne, presented by Henry Chapman und Yves Dumont
- 2002** "**Artusi-Prize**"for outstanding culinary art awarded in Forlimpopoli, Italy
- Honorary Citizenship** of Bad Gastein, Austria
- Honorary Membership** and **Honorary Prize**, awarded by "**Les Amis de L'Art de Vivre**"
- Silver Medal** of the **Republic of Italy**, presented by the **Prime Minister Carlo Ciampi**
- 2001** "**Five Star Diamond Award**"of the **American Academy of Hospitality Sciences**", named one of the World's Best Chefs
- "**Honorary Medal in Gold**", bavarian Hotel and Restaurant Association,Recognition of thanks  
and recognition for outstanding contributions to the Bavarian Hospitality
- 2000** "**Grand prix de la Cuisine Culinaire**" , Académie Internationale de la Gastronomie (Academy for health food and high level cooking), Paris
- 1999** Member of the "**International Hall of fame des Grands Chefs**"
- 1998** **Großer Ehrenpreis** (honorary special achievements award) for his outstanding services to German  
culinary and restaurant culture, awarded by "**Bunte**" magazine
- 1997** **Honorary Member** in the Club of German Chefs



- 1995** **Certificate** for rendering outstanding services to German cuisine - awarded by the "**Feinschmecker**" and presented by the then retired **German Federal President Dr. Walter Scheel**
- 1994** "**Chef of the Century**" – **Gault & Millau** - presented by **Christian Millau**, France
- 1993** "**Prix de L'Art de la Cuisine**" - Academie Internationale de la Gastronomie – France  
"**5 Schlemmer-Cooking-Spoons**", Aral Schlemmer-Atlas, Verlag Busche GmbH
- 1992** "**Prix Culinaire des Regions Européen,s**" - France, Conveyor Cummunity of European Economy
- 1991** "**Chevalier des Arts et des Lettres**" - decoration presented by the **French Minister of Culture, Jack Lang**  
  
"**München leuchtet - Den Freunden Münchens**" -Silver Medal(Munic shines – to the friends of Munic) award by the **city of Munich**
- 1988** "**Trophy Gourmet '91**", "**À la Carte**" magazine presented by the Austrian **Chancellor Franz Vranitzky**  
  
**Honorary Citizen** of the federal state of Salzburg  
  
"**Silberne Eule**"(silver owl) by the "**Ullstein**" **Gourmet Journal**
- 1987** on recommendation of **Gault & Millau Casino Austria** awards the "**Goldene Roulette-Kugel**" (the golden casino ball) to the **Restaurant Aubergine** as the leading restaurant in Germany for its unequalled flavour and simplicity of its superior cuisine
- 1986** **Founding President** of the **International Eurotoques organization**
- 1985** **highest classification by the Gault Millau Restaurant Guide 19.5 - 4 toques - of 20 points;**  
the Restaurant "**Aubergine**" belongs to the best in the world  
  
"**Altendorf-Bildpreis**" for outstanding representative for cultivated German Cuisine by **Walter Altendorf** (Freudenstadt)  
  
appointed as **Olympic Chef (1988)** by the **National Olympic Committee DE (Willi Daume)**
- 1984** „**W.S-Schümann-Ehrenring**“ for „**best cook**“ german speaking country by **W.Schümanns Austernkeller**
- 1980** **Kronenbourg Award „in celebration of french cuisine and culture“** awarded by the french brewery **Kronenbourg** at „**Bloomingdale’s**“, New York  
**3 Michelin Stars**,  **Restaurant "Aubergine", Munich**
- 1978** **2 Michelin Stars**, restaurant "**Aubergine**", Munich  
  
**Opening of the own restaurant "Aubergine", Munich**



- 1978 "Chef of the Year" by "Krug"-Champagne house, (1.non-french nationals)
- 1977 **3 rote Kochmützen** (highest classification, Restaurant Tantris) by **Varta-Guide**
- 1975 "Goldene Peffermühle"(Golden Peppermill), currently highest award of restaurant critics – Restaurant "Tantris", Munich
- 1974 **2 Michelin Stars**, restaurant "Tantris", Munich
- 1973 **1 Michelin Star**, restaurant "Tantris", Munich
- 1967 **Medaille D'Or**, Exposition Gastronomique Colmar, (1.non-french nationals)  
**Le Diplôme d'Honneur**, Club Gastronomique Prosper Montagné , (1.non-french nationals)
- 1965 **Diplôme Medaille Bronze** of Foire Européenne Strasbourg, **„Salon culinaire'**, (1.non-french nationals)
- 1965 **Diplôme et les Insignes du Mérite culinaire** by L'ordre de saint-Fortunat "Chevalier", (1.non-french nationals)

## Award of Books

2021



„Eine Freundschaft-100 Rezepte" Johann Lafer/Eckart Witzigmann, **Gold Medal** (Category TV & Star cuisine), German Gastronomic Academy (**GAD**)

2020

"Eine Freundschaft-100 Rezepte" Johann Lafer/Eckart Witzigmann, **Silbermedaille** (Category starred cuisine) **Deutscher Kochbuchpreis Kaisergranat**

„Eine Freundschaft-100 Rezepte“ Johann Lafer/Eckart Witzigmann, **Spiegel-Bestseller**

2015



"Tantris", Callwey publishers, **Silver Medal** German Gastronomic Academy (**GAD**)

2012



"Gartenland in Kinderhand", Hampp Verlag, **Silver Medal** German Gastronomic Academy (**GAD**)

2010
















"Das Spiegelei", Hampp publisher, **SILVERLOREL** German Gastronomic Academy (**GAD**)

"Salzburger Weihnachtsbuch", Droemer & Knaur publishers, **SWISS SILVERLOREL MEDAL**

2009

"Kochschule Witzigmann/Plachutta", Brandstätter publishers, **GOURMAND WORLD COOKBOOK AWARDS**

| Austria by Gourmand

- 2008 Alternativen zu Fisch und Fleisch", Mosaik publishers, "**Butt**" (Eckart Witzigmann and Alfred Biolek ) German Bookprize
- 2007  "**Witzigmann's Familienkochbuch**", Christian Verlag, **Silver Medal** German Gastronomic Academy (GAD)
- 2006  "**Butt**", Eckart Witzigmann-Rainer Knubben, **Silver Medal**, German Gastronomic Academy (GAD)
- 2004  "**Rezepte wie wir Sie mögen**"-(Eckart Witzigmann-Alfred Biolek), Mosaik Verlag, **Silver Medal**, German Gastronomic Academy (GAD)
- 2002 "Europa Küche", VierJahreszeiten publishers, **Best foreign cookery book in German**, Gourmand world cookbook awards
-  "**Sechs Jahrzehnte**", foodpromotion, **Silver Medal** German Gastronomic Academy (GAD)
-  "**Lachs und Forelle**", Teubner edition, **Silver Medal**, German Gastronomic Academy (GAD)
- 2000  "**Curry**", Teubner edition, **Gold Medal**, German Gastronomic Academy (GAD),
-  "**Das Große Buch vom Fleisch**", Teubner edition, **Silver Medal**, German Gastronomic Academy (GAD)
-  "**Muscheln und Austern**", Teubner edition, **Silver Medal**, German Gastronomic Academy (GAD)
- 1999  "**Ravioli und Lasagne**", Teubner edition, **Silver Medal**, German Gastronomic Academy (GAD)
-  "**Kürbis und Zucchini**", Teubner edition, **Silver Medal**, German Gastronomic Academy (GAD)
- 1998  "**Das Große Buch vom Reis**", Teubner edition, **Gold Feather**, German Gastronomic Academy (GAD)
- 1996  "**Das Große Buch der Schokolade**", Teubner edition, **Gold Medal**, German Gastronomic Academy (GAD)
- 1995  "**Shrimps, Hummer und Langusten**", Teubner edition, **Gold Medal**, German Gastronomic Academy (GAD)

1995



"**Mehlspeisen, Gebäck, Desserts**", Wilhelm Heyne Verlag, **Silver Medal**, German Gastronomic Academy (GAD)

1994



"**Beef: Von Steak bis Tafelspitz**", Teubner edition, **Silver Medal**, German Gastronomic Academy (GAD)



"**Kräuter und Knoblauch**", Teubner edition, **Gold Medal**, German Gastronomic Academy (GAD)

1987



"**Meine hundert Hausrezepte**", Südwest Verlag, **Gold Medal**, German Gastronomic Academy (GAD)

1980



"**Das Tantris Kochbuch**", Mosaik publishers, **Gold Medal**, German Gastronomic Academy (GAD)

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