

JAN

JAN HARTWIG.



Only nine chefs are awarded with 3 Michelin stars in Germany. Jan Hartwig, born on September 29th 1982 in Helmstedt (Lower Saxony, Germany), is one of them.

Only a little more than five months after Jan Hartwig opened his first own restaurant in Munich's art district, close to Königsplatz, on the 25th of October 2022, he regained 3 Michelin stars on April 4th 2023.

Just like his successful popup restaurant on the grounds of the Nymphenburg Castle (February – September 2022), his light flooded restaurant with an open kitchen also bears the name “JAN”.

Jan Hartwig's personal credo is to be better today than yesterday, so he constantly improves and further develops his skills and dishes.

Hartwig is electrified to learn new things and finds new creative impulses in every aspect of life, especially when being outside in nature for long walks with his dog.

CAREER.



Jan Hartwig started his apprenticeship in Restaurant Dannenfeld (1 Michelin star) in Braunschweig in 2000.

In 2003 he worked at “Pomp Duck and Circumstance” in Berlin.

In 2005 he left to work at 2 Michelin starred Restaurant Kastell in Wernberg-Köblitz under the direction of Christian Jürgens.

In 2006 he worked for Klaus Erfort in Saarbrücken in his 2 Michelin starred Restaurant Gästehaus Klaus Erfort.

In 2007 he started to work for Sven Elverfeld in the 2 Michelin starred Restaurant Aqua in Wolfsburg, where he was sous-chef from 2009 until his departure in 2014. 2009 the restaurant was awarded with 3 Michelin stars.

In May 2014 Jan Hartwig became executive chef in Restaurant ATELIER in the Hotel Bayerischer Hof in Munich. The restaurant was awarded with 2 Michelin stars in 2015 and with 3 Michelin stars from 2017 onwards, until his departure in late summer 2021.

No other chef was faster than him and with that he was the first chef in Munich to receive 3 Michelin stars again, 23 years after Eckart Witzigmann.

PHILOSOPHY.



Char from Lake Schliersee
Turnip, Char Liver, Root Vegetables & Saffron Vinaigrette

Restaurant JAN serves a contemporary cuisine by amalgamating classic techniques with avant-garde creativity and top-class ingredients.

Jan Hartwig's intriguing dishes showcase a flawlessly harmonious blend of flavours and textures that leave a lasting impression. He loves to reinterpret the culinary DNA of Germany and to creatively translate it into new worlds of taste. This gives him a high level of individuality.

"I focus a lot on regionality and sustainability. I try to mainly source my products from our region and from producers I know. Of course it is also fun to work with ingredients that are not local, such as oysters or fish from the Atlantic. But my focus is on my home and the German DNA of taste. I mostly use sweet water fish from the region, like the best and freshest fish from Lake Schliersee, which is only a one-hour drive from Munich."

I love dishes in which the whole product is used. A good example is the char. Here I use its liver, caviar, the fish itself. I prepare the sauce with the rest, like the head, fins, and bones, so nothing is wasted."

For him, there are no inferior products or cuts – every product can be elevated to the highest highs.

PHILOSOPHY.



It is Jan Hartwig's ultimate goal to give his guests a remarkable experience and to make them want to come back. His innate desire is to create memorable food that lingers on the palate long after the dining experience ends.

“I think I'm as passionate about cooking, because is the best way to work with organic products. There are no boundaries and I have the possibility to transmit emotions onto the plate and to create these emotions among my guests.”

That also reflects his way of creating dishes: “I want them to be on point, that it is impossible to take something away from the plate.”

His food shall be a pleasure to consume, and appearance plays a factor herein, manifesting the sum and substance of culinary artistry through and through.

“My style of cooking developed a lot during the past two years since I quit Restaurant ATELIER. The process of one's own development and sharpening of one's own profile is ongoing. So it is a kind of Jan Hartwig 2.0, but with the personal freedom to do it my way.”

CONCEPT RESTAURANT JAN.



With Restaurant JAN Jan Hartwig fulfills his life's dream of self-employment, despite difficult times and without the help of investors or sponsors. "I did it, first of all, to be independent, because I wanted to offer a way of gastronomy that I have always imagined. The restaurant bears my name, it cannot be more personal for me than to welcome my guests in my home with an open kitchen. I wanted to present my personality and to take my guests on a journey."

Jan Hartwig wants the focus to lie on the food - nothing should disturb his guests from that. Thus, he chose a classy, minimalist décor and timeless design, not too posh, so everybody will feel at ease to overcome the still existing inhibitions of this kind of cuisine.

"I chose the venue, because it is in the city center close to the beautiful art district. The restaurant is light-flooded, it has the right size, and it is a place where I feel at home and can be creative."

The highlight is the open kitchen, which allows the service to be supported by the kitchen staff. Everybody is very close to the guests and available for questions.

"That's not only good for our guests, but also for my colleagues in the kitchen, because they get the direct feedback from our guests, which they are usually not used to. For them it is a great experience, which highly motivates them."

CONCEPT RESTAURANT JAN.



- 40 seats in the restaurant with an open kitchen and straight sight into the cooking and serving processes
- The five (only available for lunch) and seven course menu, can be extended by Jan Hartwig's signature dishes
- Private dining room for up to 18 guests
- A young team of 15 people in kitchen & service
- A wine list focused on central Europe, featuring some special rare positions
- Four opening days per week with dinner from Tuesday – Friday and lunch on Wednesday and Friday

A SELECTION OF WHAT CRITICS SAY.



Michelin Guide Article (12.02.2022)

“JAN – Jan Hartwig’s latest Gastro-Coup”

“Jan Hartwig brings precise and elaborate craftsmanship in harmony with finesse and powerful aromas and creates tasteful masterpieces.

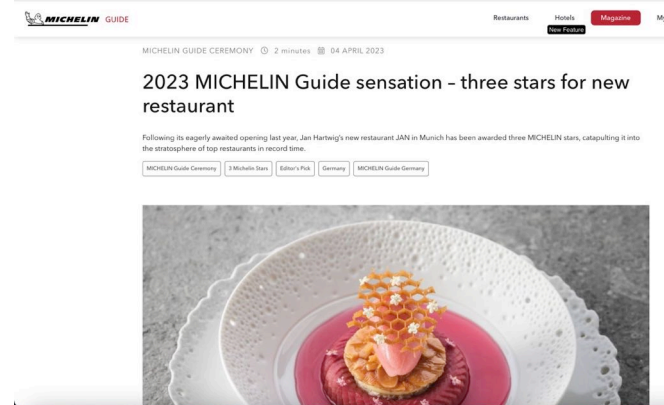
Jan Hartwig has an enviable gift, states the first inspector.“



Frankfurter Allgemeine (02.23.2023)

“The unleashed Prometheus”

„Jan Hartwig belongs to those rare people, that are not satisfied with less than the maximum. Without exception there are stormy astonishing, fortunate alliances full of power, tenderness, intensity and delicacy, prepared by laboratory assistants under command of a 40 years old prodigy, without whose hopeless passion for cooking there would not be a laboratory of love – and one place less of true love for worldwide gourmets.“



Michelin Guide Article (04.04.2023)

“2023 MICHELIN Guide sensation – 3 stars for new restaurant”

One Inspector tries to put his emotions into words with the verdict: “That was a sensational meal. Great art is celebrated here. A moment of bliss.” Another writes that “the quality of the ingredients and the craftsmanship are beyond reproach”.

“This was an absolutely out-standing meal.

The complexity of the preparations is extraordinary; Jan Hartwig does not necessarily combine the obvious, which makes for phenomenal fun on the plate,” reads another.

What exactly is it that is so much fun? Everything. Our results were more than conclusive and our decision was therefore crystal clear.”

SELECTION OF THIS YEAR'S MEDIA COVERAGE.



FOCUS Magazin
(17/23, 5 pages)
„Michelin-starred cuisine,
really down to earth“



tz (04.05.2023)
„The king of chefs“



Münchner Merkur (04.06. & 07.2023)
„A dream come true“



FOUR Magazine
(October issue, 11 pages)
„Dream come true“



„JAN, in Munich. A manifestation of his gastronomic dreams, this three-Michelin-starred dining venue gallantly honours Hartwig's culinary mastery, German heritage and love for the finest produce.“

HONORS 2023.

Guide Michelin

3 Stars



Gault&Millau Guide

5 Toques



Der Feinschmecker

5F



Der Schlemmeratlas

5 Cutleries



Gusto

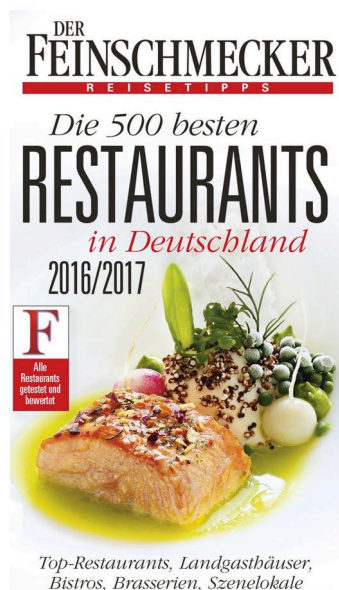
10+ Pans



HONORS.

Der Feinschmecker

2016 „Chef of the Year“



Frankfurter Allgemeine

Sonntagszeitung

2017 „Chef of the Year“

2022 „Chef of the Year“

Frankfurter Allgemeine
SONNTAGSZEITUNG

Der Große Restaurant &

Hotel Guide

2021 „Chef of the Year“



Opinionated About Dining

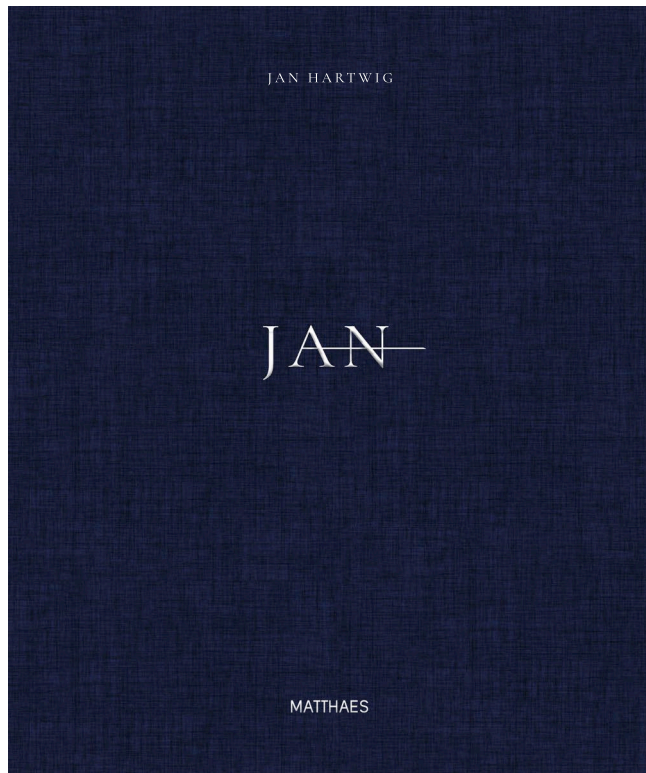
OAD

„Best new Restaurant Europe

2023“

OAD
OPINIONATED ABOUT DINING

COOKBOOK.



LABOR DER LIEBE

In December 2023 Jan Hartwig's first cookbook will be released by the publishing house Matthaes.

It is a synthesis of his time as executive chef in Restaurant ATELIER, followed by his popup restaurant and then Restaurant JAN.

It is called "Laboratory of Love" (Labor der Liebe), which not only leads the way to the kitchen entrance in the restaurant, but also symbolizes very well the ongoing process of development and adjustments in search for perfection, but also the deep emotions he expresses on the plates to create lasting memories.

It outlines the evolution of Jan Hartwig's unique style of cooking and plating in 74 recipes.

All of them are commented by the chef himself and lead to a book full of insights and background stories on almost 300 pages.

SIGNATURE DISHES.

Chawanmushi & N25 Caviar

Rum Raisins, Piemontese Hazelnuts & Leek Oil from Kyoto



“Fish in Aspic“

Bavarian Trout, Red Beet with Oil of Nasturtium & Caviar of Arctic Char



SIGNATURE DISHES.

Mackerel

Greek Yogurt, fermented Garlic, Cous Cous & Dashi Beurre blanc



Sweetbread

Sake Beurre blanc & dried Caviar Butter



SIGNATURE DISHES.

Saddle of Suckling Pig

Jerusalem Artichoke & Périgord-Truffle



Souffléed Quail

Liver-Mousse, Leek, Bitter Salads & Vin Jaune



SIGNATURE DISHES.

“Bienenstich”

“Bee-sting” cake & Rhubarb



“Black Forest Gateau”

Cherry & Vanilla Ice-Cream



CONTACT.

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JAN

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