



Eat. Drink. Inspire.



EAT.
DRINK.
INSPIRE.

WHY

Gastronomy is more than just eating and drinking.
It accompanies our entire lives. It shapes people and places.
We aim to strengthen its social and economic significance in Germany.

HOW

We connect innovative, bold visionaries with experienced doers.
For us, mutual learning is the foundation of an open, friendly, and trusting exchange.

WHAT

We are a close-knit network of gastronomes, consultants,
and producers who are passionate about our industry.
As catalysts and advocates, we are committed to
shaping its future through training, trend tours, and competitions.

ABOUT THE LEADERS CLUB

The Leaders Club is a network of gastronomes, consultants, and producers with more than 400 members from over 200 companies in the industry. It is driven by the voluntary commitment of its diverse personalities, their friendly connections, and the trusting and open exchange of competence and experience.

Founded in 2001, the club's goal is to strengthen the economic and social importance of gastronomy in Germany as a catalyst and advocate for the industry, creating awareness in the public eye. Connecting innovative, bold visionaries with experienced doers, sharing knowledge, and promoting startups, forward-thinking concepts, and the industry's development are matters close to the heart of the network. The Leaders Club initiates and utilizes various formats, such as the Leaders Club Award, the Leaders Club Academy, the Leaders Club Gastro Sessions, and the German Gastronomy Founder Award, to achieve its goals.

Additionally, the club, with two vineyards in the Mosel region, contributes to preserving the unique cultural landscape of the Mosel's steep slopes and produces its own small wine assortment, MUTMACHA!

OUR MEMBERS

Our leaders come from the fields of gastronomy & catering, the hotel industry, and from industry-related partner and consulting companies.



To the member directory
leadersclub.de/mitglieder-kennenlernen

WE ARE INTERNATIONAL!

The Leaders Club International was founded in 2008 and serves as the networking platform for leaders of various country clubs in France, Germany, Austria, Switzerland, Belgium, Turkey, Russia, and Ukraine. Italy is in planning.

OUR FORMATS



LEADERS CLUB GASTRO SESSIONS

Emerging from the 'Start Up Sessions' in 2015, the Leaders Club has since established a real 'happening' with the Gastro Sessions. This two-day event brings together experienced gastronomes, founders, industry enthusiasts, and experts for an engaging series of events featuring exciting presentations, practical insights, personal interactions, and networking.

The Gastro Sessions provide input, assistance, and concentrated know-how for all participants seeking to benefit from open exchanges among colleagues, content tailored to current challenges, and networking opportunities in challenging times. Through deep dives and small working

groups, all participants can leverage personal connections with speakers and experts. New networks are forged, and industry friendships are made during shared dinners. The Gastro Sessions are an energetic family reunion where a wealth of knowledge and inspiration is shared.





INTER
NORGA



LEADERS
CLUB

Eat. Drink. Inspire.



The competition receives support and sponsorship from industry companies such as Coca-Cola Europacific Partners, Melitta Professional, and other rotating sponsors. The competition is considered the largest competition for aspiring gastronomy founders from Germany, Austria, and Switzerland. All finalists receive a startup package in the five-figure range, including media support, a gastronomy cash register with an iPad from orderbird, a two-year free guest membership in the Leaders Club, individual mentorship on the path to the finals, a professional photoshoot, participation in the national Foodservice Forum, and a voucher from Melitta Professional. In addition, the winner receives a prize of 10,000 euros and 40 hours of consultation with various experts from the Leaders Club.

For nearly 10 years, the German Gastro Founder Award has been recognizing the best and most innovative startup concepts in Germany, Austria, and Switzerland.

Many concepts have participated in the largest German-speaking gastronomy startup competition in recent years with their groundbreaking business ideas. The German Gastro Founder Award is organized by INTERNORGA, the international trade fair for the entire out-of-home market, orderbird, the provider of iPad cash register systems and intuitive software solutions, and the Leaders Club Germany, the network for gastronomy enthusiasts and companies.

gastro-gruenderpreis.de
deutschergastrogruenderpreis
gastrogruenderpreis
GastroGruenderpreis

THE FINALISTS AND WINNERS OF THE LAST 5 YEARS

2023

Heaven's Kitchen, Stuttgart

Zuca Solicafé, Freiburg (special price)

Wine in the Hood, Wiesbaden

Klein-Kebabheim, Klein Winterheim

ONI&LOU, Villingen-Schwenningen

Bballi, Hamburg

2022

Flieten Franz, Trier

Beetschwestern, Münster
Nudel & Holz, Düren

Lordi's, Hamburg

Community Kitchen, Munich

2021

Bananaleaf, Munich

Die Fette Beete, Krefeld
Klinker, Hamburg

Dr & Dr Middle Eastern
Culture and Food Lab, Berlin

Geeske & der swarte Roelf, Borkum

2019

Über den Tellerrand Café, Munich

Pokkeria, Hamburg

Bar & Brot, Kleve

Pâtisairs, Biebergemünd

Holycrab, Berlin

2018

ISLA, Berlin

Underdocks, Hamburg

Freigeist, Überlingen

Sando & Ichi, Hamburg

El Feo, Wien



PRAG
ZÜRICH
PRAG
KAPSTADT SÜDAFRIKA
BAYREUTH
MUNICH
HAMBURG
FRANKFURT
KONSTANZ
IBIZA
LAS VEGAS
STOCKHOLM
ST. PETERSBURG
BERLIN
AMSTERDAM
MALLORCA
SCHWARZWALD
DUBAI
LAS VEGAS
STOCKHOLM
ST. PETERSBURG
MOSCOW
BURGUND
MALLORCA
TEL AVIV
DUBLIN
MAILAND
SALZBURG
MARRAKESCH
OKTOBERFEST
MUNICH
SYLT
RUHRGEBIET
KAPPADOKIEN
OBERTAUFERN
FLORENZ
LEOGANG
SCOTTLAND
KOPENHAGEN
LEIPZIG
KÖLN
WIEN
BRATISLAVA
MADRID
TOSKANA



LEADERS CLUB TREND TOUR

Our trend tours are the true heart of the Leaders Club because they reflect our core DNA.

Friendly connections, trustful and open exchange of experiences, and lots of fun characterize our trend tours, which are developed and organized by local leaders. During our intensive short trips, we explore national and international trends and get to know exciting concepts from the gastronomy and hotel industry, among other sectors. We also have the opportunity to visit various production facilities, such as wineries, breweries, production plants, and/or artisanal workshops, sometimes even participating ourselves. We meet the concept leaders who answer our questions, have a behind-the-scenes look, and are convinced by the gastronomic offerings.

Amidst all the gastronomic input, there is always time for exchange among ourselves. Depending on the program and schedule, typical local culinary and cultural highlights, such as visits to markets, architecture, art, or special events, are part of the plan to experience the entire spectrum of the respective city or region. Our past trend tours have taken us to domestic and international destinations and different continents. Cities and regions like Las Vegas, Amsterdam, Tel Aviv, Cappadocia, Dublin, Sylt, Stockholm, Istanbul, and Naples are just a few of the places we have had the pleasure to explore. We look forward to the upcoming journeys when it's time again for Leaders on Trendtour!



LEADERS CLUB MEETUP

Approximately once a month, a Meetup takes place somewhere in Germany or Austria, organized by or with the help of some Leaders Club members in the respective region.

Members, as well as friends and those interested in the club, come together to explore not only regional gastronomies and hotels but also partner companies, production facilities, or unique features of the region. Not only do members have the opportunity to introduce themselves and their businesses, but they also get to peek behind the scenes of various establishments, gaining valuable insider knowledge.

Each Meetup concludes with a communal dinner that, in addition to culinary highlights, features shared discussions and networking on the menu. A fixed date and an annual highlight is the Oktoberfest Meetup at the Munich Oktoberfest grounds (Wies'n).



LEADERS CLUB ACADEMY

The Leaders Club Academy aims to share the expertise of our network through knowledge and experience exchange. Our formats focus on practical aspects of topics related to leadership, management, and hospitality.

For emerging leaders, CEOs, and individual gastronomers, we offer workshops led by experienced leaders who share their valuable, practical know-how and are ready for exchange. The workshops take place in small groups, allowing for addressing individual questions and collaboratively developing do's and don'ts.



CONNECTIONS

We maintain close connections with all major networks, interest groups, publishers, media representatives, and specialized publications, blogs, and social media, as well as universities, etc



LEADERS CLUB AWARD



OUR AWARD WINNERS

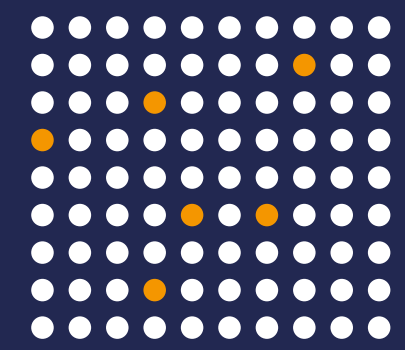
With the Leaders Club Award, we recognize and reward the most innovative gastronomy concepts in the German-speaking region.

potential to become industry trends. The award enhances the industry's reputation, serves as a crucial catalyst, and has evolved into a prominent highlight for the German gastronomy, the industry, and the trade press. Successful international gastronomes draw inspiration from the innovations in the German-speaking region through our award.

With past winners such as "East" or "Bullerei" from Hamburg, the "Kitchen Guerrillas," the pop-up concept "Pret à Diner," "Dr. Thompson's" from Düsseldorf, or "Markthalle Neun" in Berlin, the Leaders Club has repeatedly demonstrated its knack for groundbreaking concepts.

The competition is open to all segments of the gastronomy industry. The only condition is that the concept has been in the market for less than two years at the time of application and stands out through its innovation.

**The search for the TOP 6.
From over 100 concepts
to our finalists.**



The winning concept qualifies for the Leaders Club international Award



THE NOMINEES OF THE YEARS

2002-2022

2022 – ESSEN

- EATRENALIN** Rust
The restaurant-world novelty EATRENALIN combines gastronomic excellence with an impressive interplay of visual, acoustic, and tactile impressions – engaging all senses.
- Schreiberei** Munich
Casual yet skillful: That's how host Marc Uebelherr describes the concept of "Die Schreiberei," which combines French flair, Japanese focus, and appreciation for products with a cosmopolitan cuisine.
- Nudel & Holz** Düren
In Düren, it has been increasingly common since the summer of 2020 to say, "We meet at Nul!" "Nu" is an abbreviation for the pasta bar "NUDEL & HOLZ" founded by Bastian and Mats Geuenich. Here, the Italian classic is handmade and presented in all its diversity.
- Butcha** Oberhausen
Istanbul's most popular street food aims to step out of the shadow of the kebab in Germany. With this goal in mind, Yasemin Baz launched her Fresh Quickservice concept "BUTCHA" at CentrO Oberhausen in late 2019, focusing on Köfte.
- YaYa Bowls** Münster
The culinary world in a bowl: For Kevin and Dennis Grote, managing directors of the seven GOP theaters in Germany, each of their bowls is a multicultural message, prepared with unique flavors and ingredients from Hawaii to South Africa, from South America to Europe.
- Green Beetle** Munich
Käfer goes Green: With the 2021 opening of "Green Beetle," delicatessen king Michael Käfer sets new standards for vegetarian and vegan gastronomy in Munich. In line with the family business's 2020 initiative, the concept, awarded a green Michelin star, is consistently aligned with sustainability—from plate to interior.

2021 – MUNICH // ALLSTAR AWARDS

- BRENNER** Munich (2004)
The Brenner restaurant in Munich offers exquisite Italian cuisine in an elegant, centrally located ambiance. The menu includes pasta, pizza, fish, and meat dishes, accompanied by an impressive selection of Italian wines.
- EAST** Hamburg (2005)
The EAST restaurant in Hamburg is part of the East Hotel and is known for its modern, Asian-inspired ambiance. It offers a fusion cuisine that blends Asian and international influences.
- My Indigo** Ravensburg (2008)
"Eat & Smile" is the motto here. The focus is on healthy and high-quality soul food for individual and premium nutrition. With this concept, My Indigo has been a trendsetter in the "Healthy Fast Food" sector for many years.

2020 – CORONA

2019 – EUROPAPARK RUST

- BAR SHUKA** Frankfurt
Freshly baked pita bread and Jerusalem kebab with green sauce made from Mediterranean herbs and Za'atar from the mountains—sounds chaotic? It is! And intentionally so: "Bar Shuka" brings the joy of the Middle East and the hustle and bustle of oriental markets, the "Shuks," to Frankfurt's Bahnhofsviertel.
- Enter the Dragon** Munich
A restaurant, street food, karaoke bar, club—all in one—"Enter the Dragon" at Munich's Lenbachplatz is an owner Tan Loc Nguyen and Prokurist Thomas Welcker take their guests on more than 1,500 square meters into a magical, far-eastern world of delights.
- Werksviertel Mitte** Munich
The Werksviertel Mitte in Munich is a burgeoning district known for creative art projects, cultural events, and innovative gastronomy.
- GARAGE** Mattighofen
The restaurant 'Garage - the Tinkerers,' connected to the spectacular Motohall of the Austrian global corporation KTM, exemplifies the consistent integration of motorsport and gastronomy into a comprehensive brand world.
- FELIX** Leipzig
The mixed-use concept "Lebendiges Haus" in Leipzig combines work, living, gastronomy, and leisure under one roof. The two restaurants under the brand "Felix" play an outstanding role as a meeting point for residents, employees, and visitors: as a trendy rooftop format.
- Drilling** Hamburg
A third-wave café, a mixologist bar, and a craft distillery with a total of 80 seats form a unique triad in the Kesselhaus of the former marzipan factory in Hamburg-Bahrenfeld.

2018 – BERLIN

- Glorious Bastards** Linz
Thinking big: Few restaurants embody this attribute as much as "Glorious Bastards" in Linz. The concept, under the motto "Don't try to be too glorious. Be a bastard!" combines three 'bastards': the Baker, the Butcher, and the Brewer.
- TISK** Berlin
Located in Neukölln, the restaurant follows the motto "Kneipen Dining Style" and focuses on modern Berlin cuisine in the traditional ambiance of a corner pub. Tisk Speisekneipe represents a new dining pub culture, combining the attributes of a modern restaurant with those of a professionally staffed Berlin corner pub.
- Lovelace**
The Lovelace is not just the first pop-up hotel but a total work of art, an event for everyone, an experiment. Not an institution but a temporary happening where the daily program is more important than the exclusive rooms and the mostly plant-based gastronomic offerings.
- GreenKarma** Düsseldorf
The Bali-inspired salad bar GreenKarma enriches the gastronomic landscape with a healthy and tasty offering for every dietary preference. It combines the desire to create moments of satisfaction with a system-compatible concept.
- Gokio** Frankfurt
GOKIO Bros. brings Korean Fried Chicken to Germany, definitely pioneering and with a high quality standard, focusing on doing the seemingly simple things well – perhaps a wake-up call for the widely accepted product, as Gokio means "Cock-a-doodle-doo" in Korean.
- salt & silver** Hamburg
Salt & Silver represents the lifestyle of its founders: travel, surfing, cooking, all finding a home for their brand in their "headquarters." There, they serve their enthusiastic community the best of what they have culinarily discovered on their regular travels around the globe. Currently in focus: Latin America.

2017 – FRANKFURT

- Eatdoori** Mainz
The vision "Make people crave for Indian Food" is fully realized! Kanwal Gill, Maximilian Wolf, and Philipp Müller-Trunk focus on interpreting Indian street food in a modern and understandable way for Western urban dwellers.
- good bank** Berlin
As the first vertical farm-to-table restaurant, Ema Šimurda and Leandro Vergani bring agriculture closer to the guest and address future nutrition questions in urban spaces.
- Miznon** Wien
From Tel Aviv, Ofir Torgemann has brought the street food concept Miznon, created by celebrity chef Eyal Shani, and the vibrant lifestyle of Israel's exciting young food scene to Vienna, combining great cuisine and celebration in an exciting way.
- Überquell** Hamburg
With Überquell, Axel Ohm and Patrick Ruther have created a place in the historic Riverkasematten where craftsmanship, enjoyment, and good neighborhood take center stage. Both well-known in the gastronomy and craft beer scene, they have skillfully evolved their experience, creating a mix of microbrewery, brewpub, and pizzeria.
- Data Kitchen** Berlin
With Data Kitchen, Heinz "Cookie" Gindullis has created a daytime gastronomy that fully digitizes the ordering process while focusing on slow food. Breakfast or lunch can be ordered on the website or via the app and must be paid for in advance and cashless. At the desired time, the food is then ready in one of the 20 transparent glass boxes labeled with names, part of the Food Wall developed by SAP, which is connected to the kitchen on the back.
- kailua Poke** Hamburg
When Patrick and Christian founded Kailua Poké in 2017, they might have only suspected that they were co-founding a new trend in Germany with the Polynesian sibling of sushi. The foundation of the colorful dish served in turquoise bowls includes whole grain or white rice, cole slaw, and raw-marinated handline tuna or salmon.

2016 – HAMBURG

- Kumpel & Keule** Berlin
Born out of love for the butcher's craft and passion for good food, the glass butchery „Kumpel & Keule“ takes a stand for revolution at the sausage counter in the heart of Kreuzberg on a 36 sqm space.
- Hendl Fischerei** Leogang
As a new interpretation of ski gastronomy, "Hendl Fischerei" opened on December 18, 2015, at the Asitz mountain station in Leogang. Winter sports enthusiasts and mountain enthusiasts can expect a stylish mama thresl version of a ski hut with an impressive view. In addition to Huwi's legendary grilled chicken classic, guests can indulge in fresh stick fish and crisp salads accompanied by selected wines and delicious drinks.
- La Cevi** Frankfurt
La Cevi is a true love story. Ten years ago, Daniel Nawenstein not only met his wife Heidi in Peru but also fell in love with Peruvian cuisine. He fell in love with both. Above all, he was captivated by the Peruvian national dish, Ceviche.
- Liebesbier** Bayreuth
In the former filling plants of the Maisel Brewery, Jeff Maisel, Thomas & Ute Wenk, and Andrea Bauernfeind took a bold step and turned "Liebesbier" into a tangible brewery experience. From the urban-looking restaurant, guests can watch the brewers at work in the brewery workshop and be delighted at a large counter with over 100 beer varieties. The menu includes refined home-cooked meals, fine beer pairings, and more.
- Salonplafond** Wien
The Salonplafond restaurant in the MAK - Museum of Applied Arts is an all-day concept from quick breakfast to good drinks with DJ or live music. Passion, quality, and craftsmanship take center stage here. In the kitchen, besides the origin, special emphasis is placed on gentle processing of the products.
- Soho Chicken** Hamburg
With SoHo Chicken, Dirk Block introduces a full-service concept to the market, focusing on chicken as the core product and aiming to bring back what dining means to him. Enjoyment for everyone in a simple, honest form, combined with communication and sociability.

2015 – DÜSSELDORF

- BunBao** Berlin
"Bun Bao - Finest Asian Burgers" is the Asian response to the American burger. What makes these burgers special are the homemade steamed yeast buns, which consist of 80% rice flour. The colorful, glowing screens on the ceiling create an atmosphere reminiscent of a restaurant in Tokyo.
- Lauras Deli** Düsseldorf
LAURA'S DELI is the contemporary interpretation of the needs of a young, urban audience that is moving away from nutrient-poor fast food and cost-effective production methods towards enjoyment, quality, and a balanced, healthy diet.
- Joseph's** Wien
In search of really good, original bread, Josef Weghaupt quickly realized that this can only be achieved through pure craftsmanship. With the aim of baking bread of the highest quality, made from 100% organic ingredients and with long shelf life, he founded Joseph Brot.
- Oh Julia** Munich
"Oh Julia" is an Italian restaurant in Munich that impresses with its authentic cuisine and charming ambiance. The special concept with Italian background music and Italian-speaking staff gives the place a unique, friendly flair.
- What's pizza** Düsseldorf
The dough creations, baked in a golden, handmade pizza oven from Italy in the typical Neapolitan style, are topped with fresh, high-quality products from the region. Those familiar with "What's Beef" will immediately understand that the same philosophy is followed at "What's Pizza": back to the roots, regional, and fresh!
- Frittenwerk** Düsseldorf
Fries as far as the eye can see. Inspired by the Canadian national dish "Poutine," fries are not only served as a side dish here but also as the main course. Instead of a dollop of ketchup or mayo, there are exciting toppings and sauces on top.

2014 – EUROPAPARK RUST

- Bazi's** Munich
"Pork roast to go" – that's how the fast-casual concept can be described. Upon entering the storefront, it becomes clear that more than just a product is being sold; a lifestyle is being conveyed.
- Neni** Berlin
"NENI" – these are the initials of the first names of Nuriel, Elinor, Nadiv, and Ilan Malcho, the sons of "NENI" founder and chef Haya Malcho. She initiated the triumph of Levantine cuisine in Germany with the opening in the "25hours" hotel in Berlin.
- Off Club** Hamburg
The free-spirited concept shows great entrepreneurial courage, with a focus on culinary experimentation. It stands out for its excellent food quality and unconventional style, where Japanese comic characters blend with punk, trash, and street art to create an urban and exciting whole.
- Big Smoke** Wien
Since May 2014, "Big Smoke," a BBQ pop-up concept by Brian Patton, has been presenting itself on the Vienna Danube Canal. After a road trip through Texas to explore the secrets of BBQ on-site and many weeks of experimentation, classics such as 13-hour smoked Texas-style beef brisket and Big Smoke BBQ pork spare ribs are served.
- Culinary Misfits** Berlin
With the café opened in July 2014, the founders dedicate themselves to the "Culinary Misfits," meaning culinary oddities. In the kitchen, vegetables are used that are not accepted by regular trade due to their shape, size, and appearance. The goal is a food culture where food, producers, and resources are valued again.
- Chicago Williams** Berlin
Upon entering the BBQ concept "Chicago Williams" opened by Nawid Samawat and Holger Grall in November 2012, one immediately notices the bright red-tiled counter, the heart of the concept. Both bring years of bar experience, which significantly shapes and distinguishes the entire atmosphere.

● golden palm ● silver palm ● bronze palm

DIE NOMINIERTEN DES LEADERS CLUB AWARDS 2002-2022

2013 – SALZBURG

- **Markthalle 9**
Berlin
A permanent food market and central meeting point in Kreuzberg. In addition to a weekly market, artisanal food shops, and numerous special events, founders Nikolaus Driessen, Bernd Maier, and Florian Niedermeier have created the "Street Food Thursday," a gastronomic highlight featuring sidewalk delicacies from around the world.
- **Altes Mädchen**
Hamburg
The "Altes Mädchen" manages to create a new brewpub in typical North German style, successfully combining international craft beer and open-faced sandwiches from a central wood-fired oven.
- **long march canteen**
Berlin
The "Long March Canteen" by Axel Burbacher-Burzin and Guanfeng Guan presents classic Dim Sum cuisine in a modern setting, establishing itself as a solid fixture in Berlin's restaurant scene in recent years and earning an excellent reputation internationally.
- **Coast**
Hamburg
The idea for "Coast" originated in two stages: the location in Hamburg HafenCity and the conceptual idea, combining the concepts of Hakksan and Zuma. Modern Chinese cuisine on one side and modern Japanese cuisine on the other, united in one restaurant.
- **Hausmanns**
Frankfurt
Behind the security check at Frankfurt Airport, you'll find Hausmann's since 2012. The concept is based on different areas with various atmospheres and different qualities of stay, all centered around the rotisserie as the core of the food concept.
- **Loca**
Wien
Loca is a refreshing, unique concept that tastefully combines various dietary approaches. The menu includes both low-carb dishes and those supporting a reduced-fat diet. There is also plenty of variety for those looking to take a culinary journey through grandma's cookbook.
- **Spindler & Klatt**
Berlin
Spindler & Klatt is a multifunctional gastronomic concept comprising a restaurant, lounge/bar, and club with a prime location on the Spree. The former industrial hall, operating as a restaurant, transforms into a relaxed lounge, atmospheric club, or live venue on weekends.
- **Veganista**
Wien
Veganista was founded by sisters Susanna and Cecilia, both vegans for over 20 years. With extensive experience in ice cream production, sales, and business, they bring the best vegan ice cream to Vienna.

2012 – MUNICH

- **Dr. Thompsons**
Düsseldorf
In the former power plant of the Thompson-Siegel-Werke, a 600 sqm restaurant focusing on Italian and Spanish cuisine, along with a bar and a club, has emerged. Typical industrial ambiance, coupled with a massive fireplace, vintage furniture, and a diverse audience from young to old, creates a casual atmosphere.
- **Brandtner**
Salzburg
Brandtner and his people aim to be a place that combines the best of the city and the countryside – gastronomically and atmospherically: high-quality but unpretentious, authentic yet modern. With regional top-quality products instead of imported luxury goods, it's not a fancy restaurant but an urban meeting point with excellent food and a casual day bar.
- **Gourmet Liner**
Berlin
"Unique, flexible, and extravagant," is how Benjamin Thompson, a trained chef from Berlin, describes the Gourmet Liner, a globally unique restaurant bus. This mobile gourmet temple serves as both a location and transportation for VIPs and anyone with a penchant for luxury and good food.
- **Bar Reichenbach**
Munich
Bar Reichenbach attempts to blend the concept of outstanding drinks in a cozy atmosphere with a love for the Art Deco of the 1920s.
- **Meisterstück**
Berlin
Germany's first and only craft tavern playfully raises the question: "Who the heck is Heimat?" Sausages and beer, the best from here! Handcrafted delicacies from charismatic individuals who uphold traditional food craftsmanship and the preservation of regional flavor diversity form the heart and hands of this concept.
- **Vaivai**
Frankfurt
"A whisper of a bar, a touch of an osteria, along with the aroma of espresso, fresh Italian bread, and Italian herbs in a truly impressive location."

2011 – BERLIN

- **Pret a Diner**
Berlin
Good food at reasonable prices: high-quality cuisine, consisting of two selected menus in a skillfully staged environment. And only for a short time. After a few days, everything is over. Tables, tablecloths, pots are packed up, and at some point, the restaurant reappears somewhere.
- **Dinzler Kaffeerösterei**
Irschenberg
The original concept of showing restaurateurs what is possible around the product coffee has evolved into a multifaceted world of enjoyment: from coffee to gastronomy to various events.
- **Exenberger Werkskantine**
Frankfurt
The Werkskantine – Original Wirtschaft, in a historic brick setting, cooks with passion, following old traditions and high quality standards! Here, you can expect delightful, lovingly prepared dishes, excellent local wines, all in one of the most extraordinary automotive atmospheres.
- **Hans im Glück**
Munich
Daily fresh ingredients and the best quality – at HANS IM GLÜCK, you get everything you've always wished for in a proper burger.
- **Langnese**
Hamburg
Ice enjoyment has never been celebrated so individually: True to the motto "Ice the way you want it," the Happiness Station ingeniously combines strong Langnese ice brands with the current trend of "Create-your-own."
- **Chez Ima**
Frankfurt
IMA is the brand for an unparalleled culinary experience. Well-being. Enjoyment in detail. The focus is on the kitchen with exclusive recipes, house sauces, and spice blends created and compiled by mothers of various cultures and creative chefs.

2010 – LEIPZIG

- **Kitchen Guerilla**
Hamburg
Kitchen Guerilla is a mobile cooking unit and creative agency for food and drink. The unique aspect is that there is no fixed restaurant; instead, there's always a changing array of extraordinary locations, in addition to their own "Basecamp," providing flexibility in terms of time, space, and finances. Their focus in every activity is to create moments where shared enjoyment and resulting exchange take center stage.
- **La Baracca**
Munich
A fast-casual concept with a focus on Italian cuisine and digitization. The menu as an e-book allows guests a playful ordering process with all the details and images of the dishes.
- **Chipps**
Berlin
A modular system for the hot kitchen. Guests can choose from various options to create their own dish.
- **Dos Palillos**
Berlin
An Asian kitchen concept combined with a Spanish service mentality and the associated lightness. Thanks to an open kitchen, the barrier between the chef and the guest is broken down.
- **ROI-ET**
Zürich
In addition to modern, locally anchored cuisine and the fantastic lake location, there's an extraordinary added value: after the meal, patrons can shop for branded items in the integrated store or online shop for the same amount spent on the meal.
- **SevenSwans**
Frankfurt
A multi-format concept: one place, four worlds. Restaurant, Private Dining, Mini-Club, and Apartment in the narrowest house in Frankfurt.

2009 – FRANKFURT

- **Bullerei**
Hamburg
The idea behind the concept by Tim Mälzer & Patrick Rüter in 2009 was to create a place in Hamburg without any barriers, where they themselves would enjoy being guests. In a protected cattle market hall in the Schanzenviertel, they not only created a restaurant with a deli & cafe but also their favorite place with a primarily meat-heavy offering, focusing on regional and Nordic touches.
- **Seven**
Ascona
The culinary side ranges from simple to experimental, molecular to classically French. With four different establishments - Seven, Seven Easy, Seven Asia, and Sea Lounge on Lake Maggiore, everything from mainstream to fine dining is covered.
- **Mutterland**
Hamburg
Traditionally made delicacies from all regions of Germany. The retail concept showcases high-quality delicacies from small and medium-sized manufactories and sees itself as a tribute to loving mothers and local cuisine.
- **Tschebull**
Hamburg
Austria in the heart of Hamburg. The foundation is based on tradition combined with new, modern elements and high product quality. Austrian tapas in the tavern, Austrian dishes in the restaurant, and fitting wines, cocktails, and juices in the alpine lounge area.
- **Quivasou**
Munich
Fast, healthy, international cuisine in a comfortable atmosphere that is affordable. The concept is built around the themes of well-being and health, which is evident through the special preparation of dishes and the elaborate design of the gastronomy.
- **Supergood**
Berlin
The healthy alternative to the culinary offerings found on every corner. For conscious eating, without artificial additives and additional fats.

2008 – ESSEN

- **gorilla**
Berlin
The kick-off for vegetarian, sustainable food and drinks. The idea of offering natural fast food and using only regional organic ingredients is consistently implemented.
- **my indigo**
AT, DE
"Eat & Smile" is the motto here. The focus is on healthy and high-quality soul food for individual and high-quality nutrition. With this concept, My Indigo has been a trendsetter in the field of "Healthy Fast Food" for many years.
- **Schönes Leben**
Hamburg
A restaurant, shop, take-away, and café with a terrace directly on the fleet can be found under one roof. The special feature is the combination of the old charm of the warehouse with modern elements, creating a comfortable atmosphere.
- **Güterhof**
Schaffhausen
Güterhof directly on the Rhine aims to satisfy the different needs of guests with various concepts such as the lounge, restaurant, and bar. Guests can linger and indulge themselves from morning until late at night in the lounge, the restaurant, at the bar, or on the terrace.
- **kochwerk**
Frankfurt
The pinnacle of enjoyment meets a place of interaction, encounters, and discovery. The KochWerk team hosts a motivated approach to "cooking together," from get-togethers and flying buffets to an 8-course menu from Michelin-starred cuisine.
- **Brauhaus Goldener Engel**
Ingelheim
In a segment where practically all competitors focused on tradition to folklore, and even before the onset of the craft beer movement, Johannes Winkler ventured into an unoccupied field. He realized a modern brewery with a sacral-looking architecture and a beer garden with a separate tap house, accommodating 600 seats.

2007 – ESSEN

- **Die Kuh die lacht**
Frankfurt
The first "Better Burger" concept in Germany with an organic meat offering. The "Burger Pioneer" avoids artificial additives, places a strong emphasis on regional sourcing, and operates sustainably: waste is utilized by a bio-energy producer, and used frying oil is transformed into truck biofuel.
- **Hilll**
Zürich
This concept has set standards in the history of vegetarian restaurants and is considered the oldest vegetarian restaurant in the world. In addition to the upscale à la carte restaurant, the House Hilll has developed a fast-casual concept with a restaurant, bar, take-away, and buffet at six locations.
- **Grill Royal**
Berlin
A simple menu that highlights classics with very high product quality. The concept and name were inspired by the grill room of a grand hotel. The special touch: the quality and aesthetics of the products are experienced through a glass showcase.
- **Siglu Hotel Vier Jahreszeiten**
St. Leonhard
The five elements play a significant role here. The dishes are based on the five-element nutrition, which depends on the season, effect, color, and taste.
- **Cosmogrill**
Munich
The vision of offering food quickly but still of high quality has succeeded. The focus is on quality dishes suitable for take-away. High-quality burgers, prawns, and champagne are available here almost around the clock.
- **s'baggers**
Nürnberg
The world's first roller coaster restaurant. Here, meals and drinks are ordered via a touchscreen and arrive at the table not by a waiter but on rails.

2006 – MUNICH

- **San Pietro**
Graz
Italian enthusiasts find a new home in Graz: In the "centro italiano," a modern building with unique architecture, San Pietro offers a restaurant, bar, wine bar, and cigar lounge for Italian moments at home.
- **yoojis sushi**
Zürich
A modern sushi offering (restaurant, kaiten/conveyor belt, take-away) at attractive prices, in a contemporary, urban ambiance in Tokyo style. Orders, chats, or surfing can be done via touchscreen.
- **Beyond**
Frankfurt
Three in one: a restaurant with "World Kitchen" and "European Focus" that creatively and casually masters the play of flavors and product combinations, a take-away coffee bar with homemade snacks and coffee specialties, and a lounge with an extensive selection of cocktails and a laid-back atmosphere.
- **Dallmayr**
Munich
In the heart of Munich, Dallmayr offers three different concepts under one roof: product-related gastronomy in the delicatessen house for all times of the day, the classic coffee house with coffee specialties and patisserie, and the fine dining restaurant with luxurious furnishings for the evening.
- **Schnitzelei**
Berlin
Creatively dealing with classics. This is the kitchen motto of Schnitzelei in Berlin, one of the first German restaurants modeled after Bavarian traditions but not a tavern and without the traditional atmosphere. In addition to the classic Viennese schnitzel and German tapas, there is also a focus on vegetarian and vegan schnitzel variations.
- **Bangaluu**
Berlin
A dinner club where meals are served in two restaurant areas before heading into the night at the cocktail bar, on the dance floor, or the rooftop terrace. During the day, the venue is used for company events or press conferences.

DIE NOMINIERTEN DES LEADERS CLUB AWARDS 2002-2022



At the 2022 INTERNORGA trade fair, we announced the launch of the extensive #gastrofamily campaign. An initiative for a robust hospitality industry, driven by a positive industry culture and sustainable societal change.

Renowned gastronomers such as Tim Raue, Tim Mälzer, Yvonne Tschbull, and Torsten Petersen are participating in the campaign, showcasing the diverse career opportunities in the industry. The goal is to attract new employees and bring back those who have left the gastronomy sector. The #gastrofamily campaign aims to enhance the image of gastronomy as an employer and highlight the opportunities and diversity in the industry. Supported by Coca-Cola and Metro AG, the campaign presents authentic images of female gastronomy workers in action to illustrate the fascination and variety of the sector. The campaign is conducted nationally and showcases various career paths, from Michelin-starred establishments to system gastronomy.

The Leaders Club Deutschland provides toolkits and materials under the #gastrofamily hashtag to spread the campaign's message. Astronomers, entrepreneurs, and employees are encouraged to participate in addressing the challenges of the industry. The campaign is seen as an opportunity to focus on a comprehensive cultural change in gastronomy, ensuring that guests continue to be delighted by enthusiastic teams in the future. Everyone in the industry is warmly invited to contribute to this overarching image campaign, and interested parties can contact us at any time.



2005 - BERLIN

- East** Hamburg
The EAST restaurant in Hamburg is part of the East Hotel and is known for its modern, Asian-inspired ambiance. It offers a fusion cuisine that combines Asian and international influences.
- Die Röhre** Unterach am Attersee
A different form of rest stop in tube shape. The combination of unprecedented architecture and innovative gastronomy sets it apart.
- Cube** Stuttgart
The spatial feeling is unique, with glass on all sides and a fantastic view of Stuttgart's center in the Kustmuseum Stuttgart. Urban generosity meets a new dining experience.
- Kytaro** Düsseldorf
Timeless cult location in Ascona with a unique view of Lake Maggiore. The focus is on the bar area, but guests are also offered meals and snacks with a Mediterranean flair.
- schwelenmätteli** Bern
The concept stands out with a unique terrace above a small "threshold" of the Aare. Three buildings together form the "Riviera": an Italian restaurant, a lounge for events, and the terrace with a restaurant focusing on seafood.
- Spindler & Klatt** Berlin
Spindler & Klatt is a multifunctional gastronomic concept with a restaurant, lounge/bar, and club in a prime location on the Spree. The former industrial hall, operated as a restaurant, transforms into a relaxed lounge, an atmospheric club, or a live venue on weekends.

2003 - DORTMUND

- Archeon Gefsis** Düsseldorf
"Archeon Gefsis" translates to "original taste." The gastronomic team reinterprets original recipes from the time before Christ's birth and tastefully brings them to life.
- Kula Karma** Freiburg
Revolutionary gastronomy in the heart of Berlin. Restaurant, lounge, and chill-out under one roof. The focus is on entertainment, enjoyment, and relaxation in a 1001 Nights atmosphere.
- Café Solo** Essen
Throughout the day, it's a café, at lunchtime a bistro, and in the evening, it transforms into a classic bar or lounge. The concept adapts to the time of day with changing atmospheric elements and a diverse food and beverage offering.
- Globus Restaurant** Zürich
A venue where everything revolves around food: a gastronomy area, a grocery store for food, culinary gifts, and a bar & take-away area under one roof.
- Karma, Public Livingroom** Freiburg im Breisgau
The offering ranges from Asian cuisine, sushi to regional dishes and snacks. An all-in-one concept with a restaurant, club, café-bar, and Asia Garden.
- sansibar Roofgarden** Frankfurt
Summer feeling above the rooftops of Frankfurt. The rooftop terrace with an open bar and club atmosphere creates a vacation atmosphere in the city.
- EDMW** Frankfurt
Eat. Drink. Men. Women. The concept combines Asian small bites to showcase the diversity of Asian cuisines with a variety of over 120 cocktails.

2004 - HAMBURG

- Brenner Grill** Munich
The Brenner restaurant in Munich offers exquisite Italian cuisine in an elegant, centrally located ambiance. The menu includes pasta, pizza, fish, and meat dishes, accompanied by an impressive selection of Italian wines.
- Vogelhaus** Konstanz
A combination of a specialty store offering candles, room scents, and home accessories, and a gastronomic establishment. The "Vogelhaus Cafe" is a place for encounters and discussions.
- ParkHotel Delta Beach Lounge** Ascona
A timeless cult location in Ascona with a unique view of Lake Maggiore. The focus is on the bar area, but guests are also offered meals and snacks with a Mediterranean flair.
- Vinsurvin** Berlin
Wine takes the spotlight here. The changing menu is created weekly around the approximately 35 open wines from the region.
- Barysphär** Munich
Two gastronomic concepts under one roof: first, guests can indulge in culinary delights in a cozy atmosphere in the restaurant area before heading to the in-house club for celebrations.
- World of Nightlife** Graz
13 locations under one roof: The WON - World of Nightlife in the Shopping Center West in Graz is considered Austria's largest entertainment center. In just three months of construction under the management of the general contractor Koll, 13 different establishments were created to provide variety and enjoyment for guests of all ages.

2002 - FRANKFURT

- Efendy** Oberhausen
Experience gastronomy that has brought Oriental cuisine and the Oriental way of life to Germany. One immerses oneself in the world of 1001 Nights.
- Monsieur Vuong** Berlin
Selected delicacies from the rich Vietnamese cuisine. As a pioneer of Vietnamese street food, it brings the aromatic, uncomplicated dishes of South Vietnam to Berlin.
- Herzblut** Hamburg
A highlight of the Reeperbahn: a true scene venue combining a cocktail bar, nightclub, and restaurant. The central meeting point with one of the leading restaurants on Hamburg's party mile.
- Sam Kullmans** Kaiserslautern
The largest diner outside the USA. The pioneer in this field brought the first deluxe and gourmet burgers to Germany.
- Strozis Piu** Zürich
Urban restaurant that meets international standards. Throughout the day, you can enjoy food and drinks suitable for the time of day in a modern atmosphere.
- Oliv** Essen
No fixed menus, but daily changing, fresh, Southern European dishes that the guest can assemble themselves, making the concept something very special.
- Blauer Adler** Nürnberg
Nuremberg's largest "shish kebab stand." Both in the quick-service area and in the full-service restaurant, guests get their money's worth.





MUT-MACHA



The Wine Project by the LEADERS CLUB

Why not buy a vineyard and produce our own wine? About 18 years ago – in 2005 – we acquired an abandoned steep slope along the Moselle and have been cultivating our own Riesling ever since!

Our vines are pampered by the sun in three ways: the sun exposure on the steep slopes is particularly intense, the water surface of the Moselle reflects the sun's rays, and the slate soils of our vineyards are an ideal reservoir that releases its warmth to our vines at night, ensuring high minerality. The result of this elaborate cultivation is a first-class German wine. An expressive Riesling with balanced acidity and subtle residual sweetness (10g/l). Its delicate fruit and exotic aromas make it an ideal companion for meals.

Every shareholder of Leaders Club Deutschland AG automatically holds shares in our own vineyard and contributes to the project in multiple ways. Together with disabled employees from the Cusanus-Hofgut, we contribute to the preservation of the unique cultural landscape of the Moselle steep slopes. And when an outstanding wine emerges from this effort, we call it: MUTMACHA!

The wine production and cultivation of the vineyards around Bernkastel Kues - Wehlener Sonnenuhr, Graacher Himmelreich, etc., are in the hands of the integrative Cusanus Hofgut in collaboration with winemaker Andreas Bender. Andreas, the son of a vine propagator, has been working in the vineyard since childhood and refined his craft on international wineries, as well as through several semesters of oenology and viticulture studies.

Our range includes, in addition to our Riesling from the club's steep slopes, a red wine as a Cabernet/Merlot blend, a rosé from the grape varieties Cabernet Sauvignon/Merlot/Spätburgunder, and – brand new from summer 2023 – a white wine from the varieties Riesling, Pinot Blanc, and Sauvignon Blanc from the Pfalz region. All wines can be ordered through the order form on our website.

ORDER



Eat. Drink. Inspire.



ANDREAS BENDER



OurLOCALWINEMAKER
Andreas Bender

OUR MANIFESTO

We are a network of people and businesses passionate about gastronomy. Our focus extends beyond just food and drink. In our spaces, not only are people welcomed, but also innovation and exchange, trends and tradition, culture, and politics. We are open 24 hours a day. Every day. Especially for new ideas.

With our restaurants, hotels, bars, pubs, clubs, and snack bars, we awaken entire neighborhoods. We transform forgotten neighborhoods into vibrant districts. We paint grey suburbs with color. We are a refuge, meeting place, living room, and pantry. We accompany people throughout their lives. We take care of birthdays, weddings, school enrollments, funerals, and many other special moments in life – providing them with the right setting. We ensure that our taste buds open our eyes. In our spaces, you can taste, feel, smell, see, and hear your way around the world.

We are not only there for the beautiful, important, and personal moments of our guests but also provide countless people with jobs and perspectives. We believe that gastronomy does a lot for this country. And that's why we ask ourselves every day what we can do for our gastronomy and our future. For this, we invite industry leaders – new and old, edgy and rounded, fresh and experienced – to learn from each other, make more possible, and make a greater impact. That is our driving force. And for this, we need passionate members, allies, and contributors.

THE TEAM 2024

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JOIN

Are you interested in becoming a member of Leaders Club Germany?

Our Goal

The German Leaders Club was established in 2001 to act as a catalyst and spokesperson for the hospitality industry in Germany. We aim to strengthen the economic and social significance of the industry and raise public awareness.

How to Become a Member

In principle, any established restaurateur/hotelier and hospitality consultant at the decision-making level (CEO/Owner), as well as industry partners responsible for national sales, marketing, and personally acting as a contact person, can become a Leader.

Sponsorship and Recommendations

For admission, you need two sponsors to confirm your recommendation and ensure that all requirements according to our statutes are met.

Guest Membership

During your time as a guest member, you have access to all Leaders Club activities. This allows you to form an optimal impression of our club and verify if our goals and activities meet your expectations.

Joint Activities

At our events, such as trend tours, regional meetups, Leaders Club Award, Gastro Sessions, Leaders Club Academy, and more, you quickly establish valuable contacts.

Stay Informed

You will receive information about planned activities and meetings through our mailings and social media channels, and optionally through WhatsApp.

Your Membership

After the guest membership, your appointment as a leader will be decided with your consent and confirmed during our annual general meeting. By acquiring Leaders Club shares, you also gain voting rights.

Your Contribution to the Future

We believe in actively shaping the future. As a member of the Leaders Club, you have the opportunity not only to benefit from our network but also to actively contribute. We encourage our members to volunteer in the Leaders Club committees in the future and help shape the gastronomy industry.

Learn More About Us

Feel free to visit our website [leadersclub.de](https://www.leadersclub.de) and follow us on our social media channels to get an overview of our events and projects.

Contact Us

If you would like to be accepted as a guest leader, have questions, or need further information, do not hesitate to contact us. We look forward to hearing from you and welcoming you to our community.

Email: info@leadersclub.de

WE NEED PASSIONATE COLLABORATORS!



Eat. Drink. Inspire.



OUR IMAGEFILM



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