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Eat Your Way Through Germany

This Zicasso tour takes you through 12 Michelin stars in eight days



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Christmas is the perfect time for a food tour of Germany. Getty Images/Werner Dieterich

Germany may not be known as one of the top culinary destinations of the world – not yet anyway. While best known for some of the best bratwurst and schnitzel in the world – Germany does have a haute cuisine culinary hub, the Black Forest. The same 100-mile-long stretch of countryside alongside the country's southwestern border, well-known some of the best Christmas markets, is also one of the country's most delectable dining regions. Combine the 12 Michelin Stars in Seven Days tour with a visit to Germany [during the holidays](#) and you have a magical Christmastime experience on your hands.

Highlights of the trip include the following:

- Experience 12 Michelin Stars in seven days and unrivalled five-course dinners every night
- Indulge in two world-renowned restaurants, the 11 table Schwartzwaldstube and the 8 table Bareiss, each with three Michelin Stars
- Discover why the Black Forest is currently the world's most exciting culinary center
- Indulge in a once-in-a-lifetime culinary journey as famous TV chefs like Alfons Schuhbeck and Frank Oehler present their signature award winning menus
- Spend three days soaking up Munich, its opulent architecture and artistic treasures complemented by a cozy market
- Revel in the delights of Christmassy Stuttgart
- Pamper yourself in a handcrafted selection of Germany's finest five-star accommodations

- Combine spa experiences with nature exploration as you relax in the charming Black Forest town of Baiersbronn, home to eight Michelin stars and the centerpiece of this region's culinary magic

This fully customizable [eight-day culinary adventure](#) is priced from \$3,590 per person, double occupancy, and features seven, five-course dining experiences at Michelin-rated restaurants totaling 12 Michelin Stars, stays at three different five-star accommodations, train transfers between cities and a guided tour of Stuttgart's Christmas market and old town. This itinerary is recommended for Christmas season travel in 2014 and 2015, yet it is applicable year-round.

Zicasso's Detailed Itinerary

After decades of being known for its hearty cuisine, Germany is stepping out of the culinary shadows and revealing haute cuisine influenced by classic German and French technique but uninhibited by tradition. This gastronomic journey introduces guests to Germany's culinary treasures beginning in Munich. After checking into Louis Hotel am Viktualienmarkt, guests will enjoy their first meal at Restaurant 181 – First. Located at the top of the Olympic tower, this 1-star Michelin restaurant combines stunning panoramic views with exceptional gourmet cuisine created by Chef Otto Koch.

The following day, visitors may explore the holiday magic of Munich during a visit to the Christmas market on Marienplatz. That evening Chef and TV-star Alfons Schuhbeck will take guests on a culinary journey at his 1-star Michelin restaurant, Schuhbecks in den Südtiroler Stuben.

Spend the next day exploring the city's cultural and historical highlights on a tour of Munich before enjoying an optional tour of Paulaner brewery to learn about the Bavarian art of brewing beer. The last night in Munich will be spent dining at Les Deux. Located in the heart of the city, Chef Johann Rappenglück and his team pursue a unique style, mixing French cuisine with a Japanese touch at this 1-star Michelin restaurant.

On the fourth day, board a train to Stuttgart and check in at the Althoff Collection Hotel am Schlossgarten. That afternoon enjoy a tour of this beautiful city with its galleries, shops and the famous Christmas market across from the magnificent Stuttgart Castle filled with cozy shops and Christmas treats. In the evening, chef and TV-star Frank Oehler will prepare a special meal for guests at his 1-star Michelin restaurant Speisemeisteri.

From Stuttgart, guests will travel by train to the serene Black Forest region and stay at the Hotel Traube Tonbach. The first evening will feature dinner at the world famous, 3-star Michelin restaurant, Schwarzwaldstube. Chef Harald Wohlfahrt, one of Europe's best chefs, is known as a master of flavors, creating an incredibly light cuisine blending delicate and intense flavors simultaneously.

Enjoy a day of rest and relaxation at the hotel's luxurious SPA lounge before enjoying the technical perfection and aromatic richness of Claus-Peter Lumpp's cuisine at the famous, 3-star Michelin restaurant, Bareiss. The last day of the trip will be spent exploring the beauty and nature of surrounding area. Whether it be a guided hiking tour or mountain bike exploration, guests will surely be hungry for the meal at 2-star Michelin restaurant, Schlossberg, where creative chef, Jörg Sackmann, will prepare artfully crafted cuisine with a Mediterranean flair.

For more detailed information on booking visit Zicasso.com -- or contact your [travel agent](#).