

# Journey to Germany's Unexpected Culinary Center



## The Daily Meal

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Looking to plan a culinary getaway this Christmas? Then the Black Forest is calling your name — and no, we're not talking about the cake.

Stretching 100 miles along Germany's southwest border, The Black Forest is a vast expanse of hills, valleys, rivers, and forests, and is also home to the world's oldest Christmas markets.

Zicasso is offer a fully-customizable eight-day culinary adventure that features seven five-course dining experiences at Michelin-rated restaurants totaling 12 Michelin stars, three 5-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, but it is applicable all year round. [related]

Guests will dine at the world-famous, three-star Michelin restaurant Schwarzwaldstube in the Black Forest region helmed by chef Harald Wohlfahrt, who is considered one of Europe's best chefs, as well as three-star restaurant Bareiss, led by chef Claus-Peter Lump.

Among the one-star restaurants on the tour are Restaurant 181 in Munich; Schuhbecks restaurant in Munich; Les Deux in Munich; and Speisemeisterei in Stuttgart. Also on the itinerary is two-star restaurant Schlossberg in the Black Forest region where the creative chef Jörg Sackmann prepares artfully crafted cuisine with a Mediterranean flair.

This trip is designed to introduce tourists not only to the culinary richness of the Black Forest region, but also so that guests can enjoy the Christmas delights of Stuttgart and the markets of Munich.

Discover why the Black Forest is currently the world's most exciting culinary center.

For more information, please visit the [Zicasso website](#).