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## From Zero to Ninety-Eight unprecedented Gourmet Guide rating for Austrian Chef Simon Taxacher

The highly regarded Austrian Gourmet Guide 'A LA CARTE' endorsed the Restaurant Rosengarten in Kirchberg/Kitzbühel with an instant 98 points in their newly published 2012 edition, thereby confirming the unstoppable rise of the 35 year old culinary genius Simon Taxacher.

Chef/Proprietor Taxacher opened his brand new Hotel Rosengarten in December 2010, hence giving a new home to his already highly noted restaurant and realising his vision of an overall concept for perfect hospitality. All aspects of this highly contemporary hotel are a sum of Taxacher's ambitions, dreams and aspirations, echoing his ideas and reflecting his individuality.

The Rosengarten is situated in the exclusive village of Kirchberg, virtually adjacent to Kitzbühel and in conveniently close proximity for the most important ski lifts of the region. Just 26 sumptuous rooms and suites invite with cutting edge design, stylish interiors and precious materials. In addition to the much talked about Gourmet Restaurant the hotel offers the Bistro Rosengarten Light, a fabulous piano bar with cigar room, an intimate signature Spa and a top floor cookery studio, which doubles as a hugely popular private dining room for parties up to 12.

Chef Taxacher was awarded 2 Michelin stars at the age of 33, the first and only restaurant in Tyrol ever to achieve this distinction. His fast lane to fame and success is marked with national and international accolades, hence in a very short time the Restaurant Rosengarten has become a culinary destination for aficionados, foodies and gourmets from the heart of Europe and beyond.

***In their entry, the 'A LA CARTE' inspectors certify Chef Taxacher with an unparalleled lightness of touch and a unique sense for fascinating combinations, using rare and exclusively sourced ingredients, as well as employing innovative techniques and sophisticated equipment, never forgetting the support of his passionate and dedicated team.***

Simon Taxacher is a self- confessed perfectionist – it is his mission to give guests a complete sense of enjoyment, an extraordinary dining experience and an unforgettable stay at the Rosengarten.

**[www.rosengarten-taxacher.com](http://www.rosengarten-taxacher.com)**

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