



FRANZBERLIN

1983

As the eldest son of master chef and confectioner Rolf Berlin and hotel manageress Gudrun Berlin, Franz Berlin was born with a love of gastronomy.

1989

His parents set up their own business and lease the Wanderheim in Zavelstein in the northern Black Forest. Franz Berlin grows up there with a sister and a brother.

1999

Trained as a chef at the Bad-Hotel in Bad Teinach.

2002

Commis de Cuisine at the Hotel and Restaurant Adler in Häusern. He gained his first experience in star gastronomy with chef Winfried Zumkeller.
1 Michelin star

2004

Chef de Partie at Restaurant Jörg Müller, Sylt
1 Michelin star, 18 points in Gault&Millau

2007

Sous chef at Jörg Sackmann's Schlossberg restaurant, Baiersbronn
1 Michelin star, 17 points in Gault&Millau

2009

Head chef in his parents' hotel in Zavelstein. Reorientation of the middle-class restaurant Krone into the gourmet restaurant Berlins Krone. The young, ambitious team under Franz Berlin has set itself high goals and cooks with a lot of passion.

2010

Certified Chef du Cuisine

2011

The testers from Gault&Millau are enthusiastic about the 28-year-old chef's cuisine and immediately award the gourmet restaurant Berlins Krone 17 points.

2013

Guide Michelin awards the restaurant one star.