

Dieter Müller

MS Europa (Germany)



“Cooking with heart! Cooking is fun. It calls for creativity and creates varied tastes. These are the moments that our palate does not forget”

Dieter Müller

Interesting facts

Birthdate:

1948

Type of cuisine:

Mediterranean – French cuisine

Talents:

Brand Ambassador, Consulting,
Show Cooking, Author, Speaker,
Recipe Development

Awards:

- Chef legend with 3 Michelin Stars over 20 years
- 19.5 points at the Gault Millau



“Dieter has brilliantly revived the traditional cuisine of his country and opened it to good taste”

Paul Bocuse

“Cooking with heart!” Is the philosophy of the three-star chef Dieter. Not only should guests take meaningful pleasure in the dish, but the chef himself must also have fun, and bring a lot of passion.

That’s why cooking does not start with preparation in the kitchen, but instead long before purchase through professional planning and a careful selection of ingredients.

Dieter Müller has been able to get to know a variety of different flavours and tastes during his time at MS Europa. He has gathered many new experiences and much inspiration for his dishes from the markets of the world. For over ten years, Dieter has been awarded three Michelin stars for his restaurant in the Schlosshotel Lerbach in Bergisch Gladbach.