

# Tristan Brandt

OPUS V\*\* restaurant (Mannheim - Germany)



“Whoever wants to achieve something in life must work hard for it.”

*Tristan Brandt*



## Interesting data

### Birthdate:

1985

### Type of cuisine:

Gourmet, Creative, Regional

### Talents:

Brand Ambassador, TV,  
Recipe Developer, Show-cooking

### Awards:

- 2 Michelin stars since 2017
- Runner up in the Chef of the Year in Germany 2011
- 18 points in the Gault Millau

“On the top floor of this trendy restaurant in Mannheim the culinary skills are not rated from 0 to 100, they go straight to 200. Tristan Brandt’s creations are ingeniously good without being arrogant.”

*Star-Eater*

Brandt trained in the culinary art in the kitchens of three-star Michelin chefs Harald Wohlfahrt, Jean-Georges Klein and Christian Bau. He also drew inspiration from cooking legend Dieter Müller. He gradually developed his own style, especially during his time abroad. For him, there was always experimentation, but the identity and flavour of the products should always be preserved.

Tristan is the youngest chef in Germany to hold two Michelin stars. He can now look back on his career as a chef and see the great achievements that have shaped his current style. At Opus V he serves up sophisticated, creative and authentic gourmet cuisine. Regional and seasonal products form the basis of his dishes, which he masterfully complements with national and international products.