



KONSTANTIN FILIPPOU

The Chef

Konstantin Alexander Filippou, born in Graz, Austria, is the son of a Greek father and an Austrian mother. The multicultural marriage of his parents and the Mediterranean influence since his childhood – every year, Konstantin spends many months by the sea in Greece – are an early driving force for his future professional career. Young Konstantin is eager to reproduce all the tastes and palatable experiences he has discovered this way.

After a sports-oriented school career and many hours spent in mother's kitchen, the young half-Greek decides to pursue a profession in the culinary arts. Curious and willing to revolutionize the cooking universe, his first stop brings him to **Hotel Unterhof** in **Filzmoos**, Austria. There, the Executive Chef takes him under his wing and teaches him the basics of Austrian cooking culture. The Sous-Chef (a trained butcher) then teaches him how to produce sausages. This foundation in the technical art of cooking fascinates Konstantin and nourishes his vision that "something grand will develop". So, in 1999, he moves on to **Restaurant Obauer** in **Werfen**, where he gains another major insight: the economic aspect of working with food. After many years at the **Viennese Restaurant Steirereck** (2 stars), Konstantin knows what it means to act in unison: he has learned that great things can only happen when everybody speaks with one voice, walks in the same direction – together.

2003 finds Konstantin longing for the wide world. He arrives in England (Stage at **Gordon Ramsay** [3 stars] and **Le Gavroche** [2 stars] in **London**). There, absolutely nothing is left to chance and he is trained in Ramsay's drill. After 18-hour days at the **Royal Hospital Road**, Filippou then cooks at **Michel Roux** on weekends. London's gastronomy inspires him with its special way of performance and presentation, its architecture. He discovers that the glass is always half full in this vibrant melting pot.

In 2005, he leaves for Spain to work at **Juan Mari Arzak's** three-star mansion in San Sebastian, where he has the "time of his life". Everything revolves around food and drinks – in a manner he has not experienced before. The Spanish flair of this Michelin mainstay is inexpressibly motivating for him. The perfection in the kitchen is paired with the boundless joie de vivre of this nation. All of this, he takes in – and back to Vienna. On his arrival in Austria's capital, his childhood dream – of something grand developing – starts to come true. In the same year, Konstantin Filippou is awarded his first two bonnets within 9 months of cooking at **Weibel 3**. With "Lobster à l'Orange",



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the legendary "Chicken Popcorn" or "Foie Gras Granola" he enthuses a growing national and international crowd.

Shortly thereafter, in 2006, he moves on to work at Vienna-based Mediterranean restaurant **Novelli** for five years. Consequently, he continues shaping the story of his success. Filippou hones his multicultural, Mediterranean streak and pairs it with Austrian tradition. He creates signature dishes such as the "Bacalao Brandade with Char Caviar", "Poached Mackerel with Horseradish and Radishes", "Organic Egg with Cuttlefish", "Field Thistle with Meadow Baby Portobello, Périgord Truffle and Jabugo" and "Sepia with Smoked Quail Egg and Snail", which distinctively shape his style.

In both 2009 and 2010, a Michelin Star follows his third Gault Millau bonnet. Konstantin is nominated for gourmet magazine A La Carte's "Trophée Gourmet" (also known as the "Kitchen Oscar") in 2011, winning the supreme discipline of "Austria's Most Creative Chef".

Konstantin Filippou lives and works in Vienna – and has opened his first own restaurant “Konstantin Filippou” in March 2013. Only 7 month later, Konstantin Filippou was awarded with 3 bonnets (Gault Millau) followed by a Michelin star in March 2014 (Main Cities of Europe 2014). Also in March, the Falstaff Gourmet Guide nominates him the "Newcomer of the year 2014".

In March 2018, Restaurant Konstantin Filippou was awarded with 2 Michelin stars (Main Cities of Europe 2018) and in October 2018, Gault Millau awarded him with 19 points and 4 bonnets and made Konstantin one of only 5 19-pointers in Austria (Gault Millau 2019). A true success story.

In June 2015, Konstantin’s story continues with the opening of the Natural Wine Bistro O boufés, located at the same address in Dominikanerbastei 17 in Vienna’s first district. In September 2015, Konstantin Filippou gets awarded “Gault Millau Chef of the Year 2016”. Only 4 months after the opening, the Bistro O boufés receives 2 bonnets (15 points) in the Gault Millau, is holding 16 points (2019) and also holds a BiB Gourmand (Main Cities of Europe 2018) in the Guide Michelin.

In October 2016, Konstantin Filippou (self)-published his first cookbook “Konstantin Filippou” in German and English. Available in bookstores or via www.konstantinfilippou.com.



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Contact

Restaurant Konstantin Filippou | reservation@konstantinfilippou.com

Dominikanerbastei 17, 1010 Vienna

T +43 1 5122229

www.konstantinfilippou.com

Opening hours: Monday through Friday, noon–3pm and 6:30pm–midnight

Kitchen hours: Monday through Friday, noon–2pm and 6:30pm–10:30pm

O boufés – Konstantin Filippou

T +43 1 512222910

Opening hours: Monday through Saturday 6pm–midnight

Kitchen hours: Monday through Saturday 6pm–10:30pm

Press requests:

Manuela Filippou | restaurant@konstantinfilippou.com