



From a three-star kitchen to the Arlberg: Dominik Schmid becomes new head chef at Hotel Kristberg

Starting with the 2026/27 winter season, the former head chef of Munich's Schreiberei takes over the kitchens of Salon Lech and Scotch Club 1966.

LECH AM ARLBERG ([Date]) – Hotel Kristberg in Lech am Arlberg begins the winter season with a new head chef: Dominik Schmid, most recently head chef alongside Tohru Nakamura at Schreiberei in Munich, now leads the kitchens of both of the hotel's restaurants. Together with his brother Stefan Schmid as head pâtissier and in-house baker, he stands for contemporary Alpine and Austrian cuisine – rooted in the region, inspired by the world, and with recipes from the Zimmermann family's culinary history on the menu. High standards, no attitude.

European fine dining, roots in the village inn
Schmid's career has taken him through some of Europe's finest kitchens. After positions at Mosimann's Fine Dining Club and Restaurant Gordon Ramsay in London, he worked at Vendôme in Bensberg and Oud Sluis in the Netherlands. From 2014 to 2019 he was sous-chef at Werneckhof by Geisel in Munich, before running the Staudenwirt as managing director and head chef. He already knows Lech from the 2022/23 season as sous-chef at Gasthof Rote Wand in Zug. He then joined Tohru Nakamura as head chef at Schreiberei, which was awarded three Michelin stars in June 2025.

Schmid has no intention of recreating a three-star restaurant in Lech. Coming from a family of butchers and innkeepers himself, he combines his fine-dining experience with what he has known since childhood: great produce, craftsmanship and dishes that don't need explaining to be good.

A culinary history spanning generations
That food at Kristberg is more than a hotel service has everything to do with the Zimmermann family. Founder Egon Zimmermann, world champion and Olympic gold medallist, trained as a chef before his skiing career, including a stint in Paris. His brother Karlheinz Zimmermann ran Gasthof Alpenblick in Zug near Lech for around 40 years and spent more than three decades as a caterer in Formula 1. With him and Sabine Lukan, head chef at the Alpenblick for decades, this knowledge remains part of the house.

The new menus make this history tangible: goose liver "Alpenblick" and roasted calf's liver à la Sabine at the Scotch Club, homemade Weißwurst "Alpenblick" as well as apple and Topfen strudel à la Alpenblick at Salon Lech. Some dishes are reimagined for today, others stay exactly as they are – simply because there is no reason to change them.

Two restaurants, one kitchen: High-End Living. Casual Dining.
Salon Lech and Scotch Club 1966 share the same culinary DNA but bring it to life in different ways.

Scotch Club 1966 – Drink · Dine · Dance.
The hotel's livelier evening side stays firmly rooted in Austria and the Alps: from beef tartare and Alpine char to Wiener Schnitzel, Tafelspitz and Zwiebelrostbraten, all the way to Kaiserschmarren – plus a dedicated steak menu. Dinner is served at 6 pm and 8 pm; from around 10.30 pm the cocktail bar and resident DJ take over.

Salon Lech – Meet · Share · Inspire.
By day a place for breakfast, lunch, lounging and aperitivo; by night a sharing kitchen served from the open kitchen – with no fixed seatings. Homemade bread opens the evening, and a dessert buffet by Stefan Schmid, featuring Sachertorte à la Kristberg and apple strudel à la Alpenblick, brings it to a close.

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