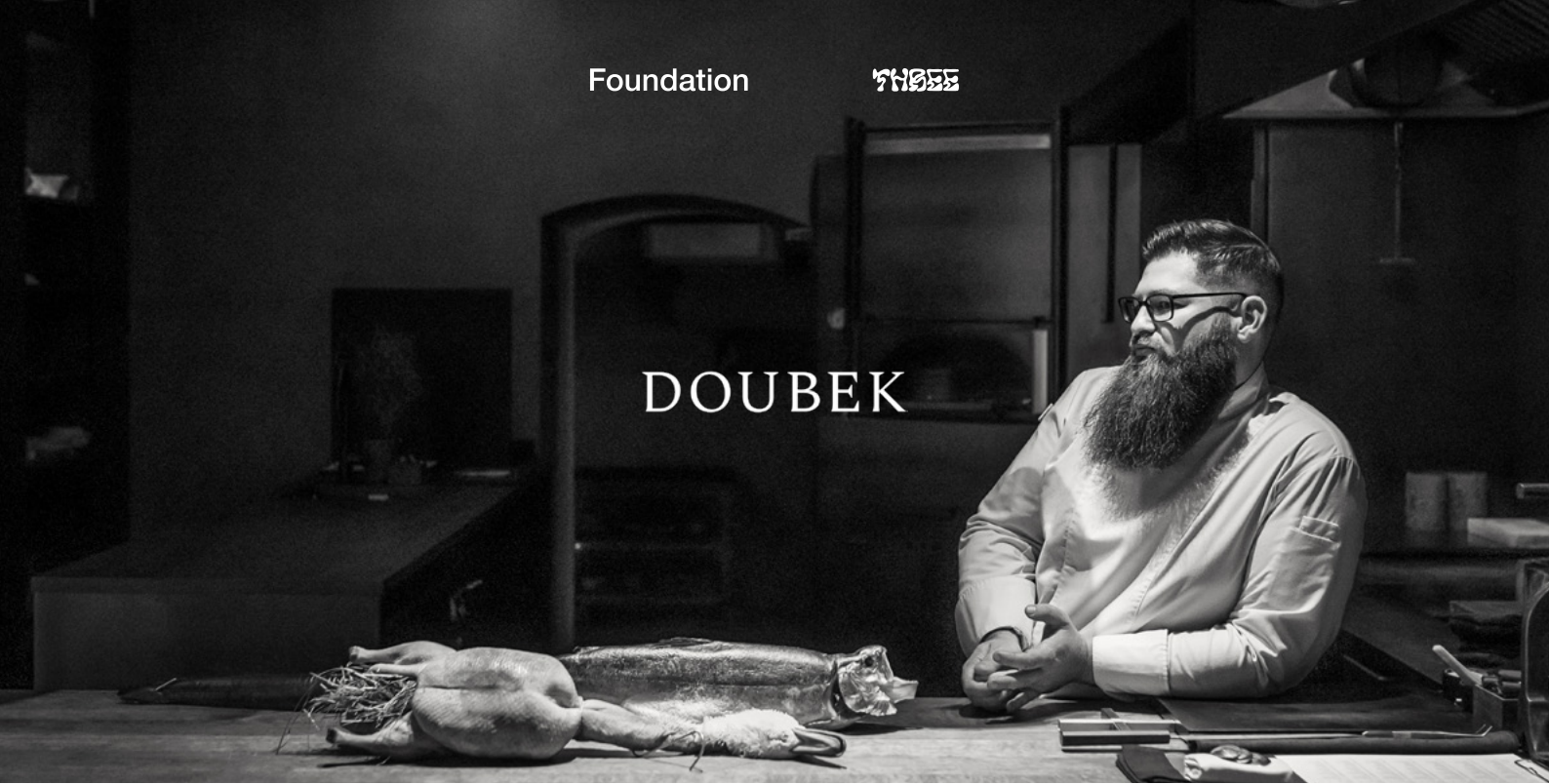




DOUBEK

The Restaurant [DOUBEK](#) in the heart of Vienna is not just a concept. Rather, it reflects the unique love and passion of Stefan Doubek and Nora Pein in an individual way and down to the smallest detail. At the center of the restaurant is a unique handcrafted wood-fired kitchen. This one-of-a-kind piece was specifically designed for Stefan and developed under his supervision.

A REWARDING JOURNEY

Born in April 1993 in Lower Austria, Stefan grew up in a family with a rich culinary tradition. From an early age, he discovered his love for cooking and attended one of the most prestigious culinary schools. At just 18, he became the youngest GMC in Austria, launching a remarkable career in Vienna. During this time, he met his partner, and together they earned two Michelin stars and five toques in leadership positions.

To broaden his horizons, Stefan gained valuable experience with some of the most renowned chefs in Belgium, Denmark, and London. The pandemic forced him to return to Austria, where he quickly attracted attention with the Fish Bar at the Naschmarkt. His desire for a place where he could pursue his own vision of dishes, guest experiences, and quality grew stronger.

In 2023, the couple fulfilled their dream by opening Restaurant DOUBEK in the vibrant 8th district of Vienna, specifically in Kochgasse. Within months, he ranked among the top 10 chefs in Austria and was honored as Newcomer of the Year.

THE VISION.

The sensation experienced with every bite is one that lingers and reflects what Stefan Doubek aims to evoke in his creations. The dishes focus on product quality, the craftsmanship behind them, and the courage to create intense yet pure flavors. The guest experience is shaped by the individuality each visitor brings, allowing them to feel welcomed anew with every visit. This combination, paired with a profound attention to detail, creates an immersive atmosphere where

guests can truly appreciate the art of cooking and the passion for high-quality ingredients.

The story of the restaurant is marked by vision and dedication. The couple discovered the corner location in Kochgasse in a desolate state. No effort or challenge was too great for them to turn this space into a true gem.

It is a place where enjoyment, quality, and time are at the forefront, allowing the world

to fade away for a few hours. Stefan elegantly brings the flavors to the plate using only the primal power of fire. The open kitchen in the dining area allows every guest to feel part of the action, conveying what it means to truly love this profession and to approach products and craftsmanship with respect.

This atmosphere immediately creates a sense of belonging for every guest as well as for the entire team.

DOUBEK

SELECTED ARTICLES

[Doubek](#) / Guide Michelin

[Doubek](#) / Gault&Millau

[Forum Restaurant Ranglisten](#) / Restaurant Ranglisten, Thomas Westermann

[Gluthimmel unter Wien](#) / Quintessenz

[Mit Feuer zu den Sternen](#) / Lust & Leben, Wolfgang Schedelberger

[The Coolest Restaurants for 2025 according to experts](#) / Forbes, Ann Abel

[Guide Michelin - Österreichs Gastronomie vor den Vorhang](#) / Maioš E, Anna Burghardt

[Doubek: Vienna's Fiery New Restaurant Sensation](#) / Honest Cooking, Jordi Luque Sanz

[Doubek - Vienna](#) / Travel for Stars

[Bečki Doubek penje se na kulinarski vrh austrijske prijestolnice](#) / tportal, Velimir Cindrić

[Kochen ohne Strom: Die Kraft der Feuerküche](#) / freizeit, Katharina Baumhake

[XO sauce: the international appeal of a Cantonese staple](#) / SCMP PostMag, Victoria Burrows

[„Ich will, dass alle über uns reden“](#) / A La Carte, Eva Biringer

[Le barbecue en version gastronomique ?](#) / L'avenir, Deuzio Magazine, Laura Centrella

[Doubek, 2 Michelin stars in one fell swoop without a stove in the kitchen \[...\]](#) / Reporter Gourmet, Marco Colognese

[Viaggio nella Cucina Viennese, oggi](#) / CookInc, Anabel Frutos

LOGO KIT

Doubek Logo
Doubek Signet

[PDF / PNG](#)
[PDF / PNG](#)

Website
Instagram
Facebook

SOCIAL MEDIA

restaurantdoubek.com
[restaurant_doubek](#)
[Restaurant Doubek](#)

PROFILE PHOTOS

Photo Credits: Christian Maislinger

[Stefan Doubek Portrait](#) (landscape)

[Stefan Doubek at Kitchen Pass](#)

[Stefan Doubek at Kitchen Pass](#)

[Stefan Doubek Dining Room](#) (landscape)

[Stefan Doubek Lounge Area](#)

Stefan Doubek and Nora Pein [Option 1](#) / [Option 2](#)

Foto Credits: Patrick Griesbacher-Tafner

[Stefan Doubek Portrait](#)

[Stefan Doubek Portrait](#)

[Stefan Doubek Portrait](#)

[Stefan Doubek Portrait](#)

Photo Credits: Julius Hirtzberger

[Nora Pein Portrait](#)

DOUBEK

INTERIOR PHOTOS

Photo Credits: Julius Hirtzberger

[Lounge](#)
[Entrance Area](#)
[Dining Room](#)
[Private Dining Room](#) Detail
[Private Dining Room](#)
[Private Dining Room](#)
[Show Depot](#)
[Exteneral View](#)
[Fire Kitchen](#)
[Fire Detail](#)

Photo Credits: Christian Maislinger

[Dining Room](#) Detail
[Dining Room](#)
[Dining Room](#)
[External View](#)

Photo Credits: Patrick Griesbacher-Tafern

[Fire Kitchen](#)

FOOD PHOTOS

Photo Credits: Patrick Griesbacher-Tafern

[Carabinero · Tamari · Lemon](#)
[Sesam · Rice · Muscovado](#)
[Choux · Mascarpone · Cardamom](#)
[Cod · Peas · Dashi](#)
[King Crab · Gorria](#)
[Scallop · Roscoff](#) [Option 1](#) / [Option 2](#)
[Hamachi · Shiro Kombu](#)
[Consommé](#)
[Moules à la Crème](#) [Option 1](#) / [Option 2](#)
[Langostino · Mizuna](#) [Option 1](#) / [Option 2](#)
[Turbot · Pil Pil](#)
[Petit Fours](#)

Photo Credits: Christian Maislinger

[King Crab · Otoro · Shiro Kombu](#)
[Chef Stefan grills over open fire](#)
[Chef Stefan finishing dish](#) (landscape)

Foto Credits: Julius Hirtzberger

[Chef Stefan finishing dish](#)

VIDEOS

Video Credits: Studio Griesbacher-Tafern & Maximilian Hammerl

[DOUBEK Brand Video](#)
[DOUBEK Brand Video with subtitle](#)