

Beck launches Venice haute cuisine, hospitality

Posted on March 30, 2026 by Benigna Mallebrein

VENICE — As a 3-Michelin-star chef at the La Pergola restaurant in the Rome Cavalieri A. Waldorf Astoria Hotel, Heinz Beck has been a leading figure and innovator in Italian haute cuisine for 32 years. Will he also conquer Venice with his culinary art?

The 5-star luxury hotel Orient Express Venezia, which opened March 30, offers the ideal setting for this. The legendary Orient Express brand, founded in the 19th century with the famous Paris-Constantinople train, had the historic Palazzo Donà Giovannelli in Venice's Cannaregio district extensively restored for this purpose – under the direction of Lebanese architect and designer Aline Asmar d'Amman.

The culinary identity under Heinz Beck

The German culinary genius has consistently maintained three Michelin stars at La Pergola for over 20 years and two stars at the St. George restaurant in Taormina. His company, Beck & Maltese Consulting, is responsible for the hotel's entire F&B concept in Venice: the fine dining restaurant 'Heinz Beck Venezia', the restaurant 'La Casati', the 'Wagon Bar' styled after a historic Orient Express carriage, and the Salone Vittoria, which serves as a breakfast room and ballroom. Heinz Beck is available for an interview on the water taxi from the Venetian airport Marco Polo to the Hotel Orient Express Venezia.

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Heinz Beck (*Credits: Orient Express)*

Preparations for the fine dining restaurant are in full swing. Head chef Pasquale Rivetti, who worked at La Pergola for twelve years and will be on site every day, leads a team of 30 chefs. “When designing the menu, I draw inspiration primarily from the lagoon city’s historical dishes, with quality and sustainable, organic produce from the local region taking priority,” Beck said.

Innovative culinary methods and philosophy

In the kitchen, he relies on modern techniques: “Laboratory equipment such as distillation apparatus, freeze-dryers, high-speed centrifuges and ultrasonic water baths are used, as this is how we create healthy and tasty dishes that meet the highest standards. My wish is to see happy guests, but also more stars in my sky,” Beck added.

The hotel and “La Casati” are opening their doors today. The fine-dining restaurant, which seats just 20 guests, will open in two months’ time. This means you’ll need to book well in advance. But anyone who knows Heinz will be aware that a dinner with Heinz Beck is a sophisticated, top-class experience – a culinary treat to look forward to from the moment you make your booking.

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