

HEALTHY CHEF CHALLENGE 2026



SIEGER BAYER

BAR BERRIA

Chicagoan, Sieger Bayer spent his early years in and around his mom's garden, but it wasn't until high school, that he made the decision to pursue a career as a chef. After graduating from Kendall College's culinary school, he traveled Europe staging in kitchens across Spain, France, Germany, England, and Italy before working his way through prestigious kitchens in Chicago, including Nellcote, the James Beard Award-winning restaurant The Publican, Tortello, and his first concept The Heritage.

Seeking change, Sieger traveled to Los Angeles during the pandemic, where he headed the kitchens of etta, Sqirl, and Here's Looking at You. After consulting with Netflix and Curtis Stone, he returned to Chicago in 2024 to open his dream project, bar Berria.

Featuring an ever changing contemporary American menu, the restaurant showcases Sieger's fresh take on seasonal ingredients and techniques he has learned from around the globe. bar Berria grows its ingredients onsite with over 30 raised bed gardens. Preservation and fermentation helps bar Berria highlight local products through the city's winter season. At bar Berria, he prides himself on supporting his community and creating intimate hospitality experiences.