



Tinkerers, lateral thinkers and idealists enrich the 32nd Schleswig-Holstein Gourmet Festival

For the 32nd season of the Schleswig-Holstein Gourmet Festival, big names who represent various national dishes and who influence the gourmet scene with their creativity, sustainability and adventurous style will gather in the “real north”. The organizers Kooperation Gastliches Wikingland e.V aim not only to please their guests by having such interesting guest chefs, but also to widen their horizons in terms of pleasure as well as those of their own employees.

About 160 guests can look forward to the opening gala, which is taking place for the first time on a Friday, 21st September 2018 at ‘Waldhaus Reinbek’ with the following champions of the stove: power woman *Iris Bettinger – she combines national products with international spices; product idealist **Marco Müller – who consistently unites sustainability and regionalism; the fermentation artist *Rene Mammen - the Danish lateral thinker produces his Nordic cuisine using handed down ancestral methods and top quality products regardless of the season; pioneer Alfred Schreiber – who once established Asian-fusion cuisine in Hamburg and nowadays comes up with mouth-watering dishes at ‘Der Seehof’ in Ratzeburg, as well as local matador Christian Dudka – the passionate hunter who loves to use top of the range products from Schleswig-Holstein in his cooking.

The opening gala is followed by 33 events, including the new event ‘Gourmet Island-Hopping’ on 20th October 2018 between Sylt and Amrum with the MA Adler-Express. In its 32nd season, the Kooperation welcomes the Ringhotel ‘Friederikenhof’ as a new member. The former mansion has been lovingly converted into a friendly country house oasis along the Elbe-Lübeck-Canal just a stepping stone away from the historical hanseatic town. “We are proud that even after 26 years service at the SHGF, Germany’s culinary symbol Harald Wohlfahrt will once again be at the ‘Orangerie’ at the ‘Maritim Seehotel’ in November to present his exquisite cooking,” says Klaus-Peter Willhöft, Chairman of the Kooperation. Three female star chefs are amongst the 18 guest chefs, providing an insight into their skills between 21st September 2018 and 10th March 2019.

European flair radiates from Copenhagen’s Henrik Jyrk , *Rene Mammen from Aarhus (both Danish), Sweden’s only female star chef Titti Qvarnström, ex Olympic Winner *Mattias Rook, currently a chef at Schweizer Tessin and *David Görne who was the first German in France to get a Michelin star. **Michael Kempf has gained a large fan base through his talented way of playing with flavours. Both the Hamburg two-star chefs Thomas Martin and Christoph Ruffer will also present their consistent high level of cooking! Henri Bach, a legend amongst the German

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cooking elite, will cook in Dithmarschen. The best organic chef Simon Tress is making his debut as well as *Marcello Fabbri from Weimar with a touch of the Adriatic. TV chef *Benedikt Faust will present his Frankish cuisine in Schleswig-Holstein and the youngest star chef in Germany, Philipp Stein, will be appearing at the festival for the second time. Alexandro Pape made it from being a two star chef to a successful businessman in Sylt. Whatever the tinkerer and gifted chef turns his hand to becomes a lasting success!

For twelve years now the 'Tour de Gourmet Jeunesse' has lead budding gourmets between the ages of 18 and 35 to fine dining. The experience starts in Pinneberg on 12th January 2019 and continues by coach via Friedrichstadt to Schleswig. The pleasure-packed road trip to three member establishments drives pure enthusiasm. "The valuable concept of the TdGJ is simply ingenious. We will be back!"

For the fourth time, the 'Tour de Gourmet Solitaire' will guide over 40's travelling alone through the north. The concept reflects the Zeitgeist: over 15.8 million people live alone in Germany today. The grand finale on Sunday 10th March 2019, takes the communicative restaurant hopping event from 'Park Hotel Ahrensburg' via the 'Ringhotel Friederikenhof' in Lübeck to the 'Orangerie' in Timmendorfer Strand. Relaxed dining and great company are at the centre of the tour for the senses. "We respect our guests' desire to converse in a relaxed atmosphere with fine dining," explains Klaus-Peter Willhöft. For this reason some member establishments offer alternatives to the set menu. The price for the 5-course-menu including all accompanying drinks is between 140 € and 185 €. This price range is only possible due to the long-standing relationship with our partners such as: Lanson Champagner, Schlumberger, Selters, Chefs Culinar, Niehoff's Vaihinger, Feingeisterei, Störtebeker, Chroma Messer and the new partners J. J. Darboven and Valhrona chocolate. Information, dates, prices and bookings at www.gourmetfestival.de

32nd SHGF

- 32nd Schleswig-Holstein Gourmet Festival from 21.09.2018 to 10.03.2019
- Organized by Kooperation Gastliches Wikingland e. V. since 1987
- 15 members and 33 events – bookings via the individual establishments
- 18 guest chefs from Germany, Denmark, France, Sweden and Switzerland
- Each member decides on their own price for the 5-course meal including accompanying drinks from their partner
- Opening gala on Friday 21st September 2018 at Waldhaus Reinbek. Price 185 € for the champagne reception, 5-course menu including the dessert party and accompanying drinks as well as entertainment programme

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- ‘Gourmet Island-Hopping’ on 20th October 2018 between Sylt and Amrum with the MA Adler-Express. Price 185 € including 6-course menu, accompanying drinks and transfers
- 12th ‘Tour de Gourmet Jeunesse’ on Saturday 12th January 2019 for guests between the ages 18 and 35. Price 90 € for 4-courses, accompanying drinks and shuttle bus
- 4th ‘Tour de Gourmet Solitaire’ on Sunday 10th March 2019, for over 40’s travelling alone. Price 121 € including 4-course menu, accompanying drinks and shuttle bus.

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