



Experimental, passionate, making happy - the trend chefs at the 33rd SHGF

For the 33rd time the Schleswig-Holstein Gourmet Festival (SHGF) calls out to the creative and trend-setting chefs of the north who never cease to amaze with their extraordinary sense of flavor and combination. With their contemporary, well-positioned festival concept, the hosts Kooperation Gastliches Wikingland e.V have contributed to Schleswig-Holstein becoming known for having a wide range of first class restaurants.

The Opening Gala takes place on Sunday 22nd September 2019 at the Ringhotel Waldschlösschen, the last founding member of the cooperation in 1987. A true star ensemble will tantalise the taste buds of the 160 guests. **Dak Wichangoen from Denmark manages one of the rare Thai star restaurants worldwide. **Tristan Brandt from Mannheim is one of the over-performers of the German cooking arena, **Kirill Kinfelt convinces with bold combinations of sweet and sour and **Mathias Apelt from the member establishment Romantik Hotel Kieler Kaufmann, lends a hand to the full of finesse, seasonal cuisine of local matador Mathias Baltz, who has specialized in consistently regional cuisine.

The Opening Gala is followed by 35 events with 19 top chefs, amongst them 4 women who from 22nd September 2019 until 8th March 2020 will demonstrate their culinary skills in the 15 member establishments. The Kooperation Gastliches Wikingland never tires of trying out new gastronomy concepts. That's why the guests request to have a wine tasting workshop with the motto 'The Old World Versus The New World' is taking place at the VITALIA Seehotel. As a result of the success last year, the 'Gourmet-Island-Hopping' event from Amrum to Sylt and back will be repeated. The cooperation is delighted about their new member 'Berger's Hotel & Landgasthof', situated in North Frisian municipal Enge-Sande. Between the North Sea and the Danish border, the guests will dine in the hospitable atmosphere of this game and herb specialized, historical building.

The mix of international and national cooking celebrities is what makes the festival so desirable; from Denmark René Mammen, Dak Wichangoen and Rainer Gassner (both premiers), Titti Qvarnström from Sweden, David Görne from France and Rolf Fliegau from Switzerland. Tristan Brandt, Ralf Jakumeit and David Gottschlich are celebrating their festival debut. Harald Wohlfahrt, Germany's best chef and the recipient of Germany's order of merit, is staying loyal to the Gourmet Festival even in its 33rd season - needless to say at the Orangerie Timmendorfer Strand. **Thomas Martin from Hamburg is always welcome as a guest chef at SHGF with his Francophile thumbprint. For the third time *Philipp Stein who represents international cuisine using local products is travelling to the most northern German state. Michael Hoffmann the most famous representative of a global vegetable-based cuisine is also coming to Schleswig-Holstein. *Julia Komp will demonstrate how her six month trip to Asia has influenced her culinary skills. **Michael Kempf has gained a loyal audience at the SHGF with his detailed, high quality cooking. Galileo-TV chef *Benedikt Faust will present his Frankish cuisine and Sonja Frühsammer the Berlin star chef will present her excellent regional dishes.

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On the 11th January 2020, the ‘Tour de Gourmet Jeunesse’, a pleasure trip for gourmets between the ages of 18 and 35 will begin from Park Hotel Ahrensburg via the Gutsküche in Tangstedt to the Ringhotel Friederickenhof in Lübeck. The fun road trip offers budding gourmets new insights into different restaurants and kitchens.

To round off the season, the ‘Tour de Gourmet Solitaire’ for solo travelers over 40 is taking place on 8th March 2020. Starting at the star establishment Romantik Hotel Kieler Kaufmann, the cheerful group will then be transported to the VITALIA Seehotel in Bad Segeberg and finish off with a dessert party at the hotel Der Seehof at the Ratzeburger Lake District.

The price of the individual events is between 95 Euros and 185 Euros including menus and accompanying drinks from the SHGF partners. This price range is only possible due to the partly long-standing support of the partners such as Schlumberger, Selters, J.J. Darboven, Lanson Champagner, Chefs Culinar, Niehoffs Vaihinger with Afri Cola, Feingeisterei, lille brewery, Valhrona Schokolade and Chroma Messer. Infos, dates, prices and bookings on: www.gourmetfestival.de.

33rd SHGF

- 33rd Schleswig-Holstein Gourmet Festival from 22.9.2019 to 08.03.2020
- Hosted by the Kooperation Gastliches Wikingland e.V since 1987
- 15 members and 36 events – bookings via the respective establishments
- 19 guest chefs from Germany, Denmark, France, Sweden and Switzerland
- Each member decides on the price of the 5-course meal including accompanying drinks from the partner establishments
- Opening Gala on Sunday 22nd September 2019 at the Waldschlösschen Schleswig. Price 185 € for the 5-course meal including the dessert party and accompanying drinks as well as cultural programme
- NEW: ‘Wine-Enjoyment Workshop’ on 8th December 2019 with a 5-course meal, 10 wines, Selters mineral water for 95 €
- 13th ‘Tour de Gourmet Jeunesse’ on Saturday 11th January 2020 for guests between 18 and 35. Price 95 € for a 4-course meal, accompanying drinks and bus shuttle service
- 5th Tour de Gourmet Solitaire on Sunday 8th March 2020 for solo travelers over 40. Price 126 € including 4-course meal, accompanying drinks and bus shuttle service

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