



Enjoy the delicious pleasures in life from a safe distance 34th Schleswig-Holstein Gourmet Festival starting 27th September 2020

“We will not let the enjoyment of sociable experiences for the palate be taken away,” says Klaus-Peter Willhöft, the President of the Schleswig-Holstein Gourmet Festival (SHGF) for 25 years. In the last few months, thoughts, experiences and concepts have been exchanged over how to ensure the safety of guests, chefs and employees. “It is necessary to work with the virus: without being paralysed by fear and instead maintaining social distance and being considerate,” says Willhöft. Encouraged by the overall positive response in a survey to guests, the oldest gourmet festival in Germany asked itself how to adapt the string of events to meet the new requirements.

The guests can look forward to an exciting season with innovative stove champions who demonstrate a wide range of knowledge about products and tantalizing combinations as well as the courage to be creative.

Kick-off is on Sunday 27th September 2020 at the ‘Maritime Seehotel’ on Timmendorfer Strand with the opening event in the big banquet hall. The 34th season starts with the newly nominated 3-star guest chef Marco Müller from the ‘Restaurant Rutz’ in Berlin. His sustainable, natural and product-centred cooking has earned the highest merit. At his side the local matador Lutz Niemann, who has been a symbol of quality at the ‘Orangerie’ for 30 years and the new member Eicke Steinort, who has stood at the stove with Frenchman ***Alain Ducasse.

Between September 2020 and March 2021 at 35 events with 18 trend-setting guest chefs including Sonja Frühsammer and Cornelia Poletto, two top chefs, impressive craftsmanship is certain. Joining for the first time this season is the charming ‘Hotel Wassersleben’ along the Flensburg Fjord beachfront. “Led by the young, ambitious owner Eicke Steinort the Cooperation presents a real gem located at the Baltic Sea with excellent cuisine,” says Willhöft.

International flair is what nature lover *Rainer Gassner (Denmark), *David Görne (France) and the twice over 2-star chef Rolf Fliegauf (Switzerland) bring to Schleswig-Holstein. All three of them were born in Germany and found their luck abroad. The newcomers to the SHGF are *Philipp Heid representing fusion cuisine, the recently nominated 2-star chef Tony Hohlfeld from Hannover and the sauce crazy *Jens Rittmeyer.

The mix of new and proven guest chefs is what makes the SHGF so popular. Their ability with regard to nutrition is evident again and again: Berlin’s only female star chef Sonja Frühsammer with her focus on regional products, **Nils Henkel with his soft spot for nature-based cooking with conventional vegetables and herbs, star chef Cornelia Poletto with her *Kooperation Gastliches Wikingland e.V.* * Tönningerstraße 9 * 25840 Friedrichstadt * www.gourmetfestival.de

Agentur Plass Relations * Heilholtkamp 40 * 22297 Hamburg * Tel: +49(0)40-25 92 87* mobil: 0171-61 322 17
* www.plass-relations.de * s.plass@plass-relations.de



overall Mediterranean touch, **Christoph Ruffer from 'Haerlin' with elaborate compositions and textures. Even the delicate cuisine by Michael Kempf leaves a lasting impression! Mecklenburg-Vorpommern's best chef *Ronny Siewert demonstrates what a down-to-earth, product-focused star chef looks like and tastes. International flavours is what *Philipp Stein, one of the youngest star chefs in Germany dishes up in his 5-course set menu. Modern, light and full of suspense is the way **Dirk Hoberg from 'Ophelia' at Lake Constance likes to cook. Last year **Tristan Brandt made his debut at the Opening Gala of the SHGF. After making the move to become self-employed in May 2020, he will present his grand cuisine with an Asian touch at the 34th season in Sylt.

With the 'Tour de Gourmet Solitaire' the SHGF hit the spot with the solo travelers over 40. In a pleasant atmosphere they become acquainted with three different member establishments and their cooking. On Sunday 14th March 2021 it continues from 'Berger's Hotel & Landgasthof' in Enge-Sande via the 'Hotel Wassersleben' in Flensburg-Harrislee all the way to Ringhotel 'Waldschlösschen' in Schleswig.

Due to the increased risk of Corona infections in the cold winter months the Cooperation postponed the 'Tour de Gourmet Jeunesse' for gourmets between 18 and 35 to March 2021. By popular demand the road trip on Saturday 20th March 2021 has been reduced to only two establishments: 'Waldhaus Reinbek' and 'Der Seehof' in Ratzeburg. In that way there is more time for talking, eating and drinking.

The prices for the individual events are between 95 Euros and 185 Euros including all set meals and accompanying drinks from the SHGF partners. We would like to thank our long-serving partners for their loyalty, as even at difficult times they have stood by us: J.J Darboven, Lanson Champagne, Chefs Culinar, Niehoffs Vaihinger with Afri Cola, lille Brauerei, Valrhona Schokolade and Chroma Messer. For information, dates, prices and bookings go to www.gourmetfestival.de.

34th SHGF

- The 34th Schleswig-Holstein Gourmet Festival from 27.9.2020 to 20th March 2021
- The organizers since 1987 are the Cooperation Gastliches Wikingland e.V
- 16 members and 35 events – bookings via the respective establishments
- 18 guest chefs from Germany, Denmark, France and Switzerland
- Each member sets their own prices for the 5-course meal including accompanying drinks from the partner
- Opening event on Sunday 27th September 2020 at the Maritime Seehotel. 185 € for 5-course meal and accompanying drinks
- 6th 'Tour de Gourmet Solitaire' on Sunday 14th March 2021 for solo travelers over 40. 125 € for 4-course meal, accompanying drinks and shuttle service
- 14th 'Tour de Gourmet Jeunesse' on Saturday 20th March 2021 for guests between 18 and 35. 95 € for 4-course meal, accompanying drinks and shuttle service

*Kooperation Gastliches Wikingland e.V. * Tönningerstraße 9 * 25840 Friedrichstadt * www.gourmetfestival.de*

*Agentur Plass Relations * Heilholtkamp 40 * 22297 Hamburg * Tel: +49(0)40-25 92 87* mobil: 0171-61 322 17
* www.plass-relations.de * s.plass@plass-relations.de*