

January 2025

New inspiration: Star chef Alexander Mayer is the new head chef behind the restaurant world-first Eatrenalin

Gourmets have something to look forward to at the beginning of the year: With immediate effect, award-winning top chef Alexander Mayer is responsible for the culinary delights of the extraordinary gastronomic experience Eatrenalin. After training with the French Michelin-starred chef Jean-Claude Bourgueil at his restaurant 'Im Schiffchen' in Düsseldorf-Kaiserswerth, Alexander Mayer cooked in various positions in some of Germany's best restaurants and hotels. His first successes, such as 16 Gault&Millau points and 7 pans in the Gusto gourmet guide, came as head chef at the Wintergarten restaurant at Brenners Park-Hotel & Spa in Baden-Baden. Most recently, Mayer oversaw the kitchen at the Atlantic Restaurant in the Grand Hotel of the same name on the Outer Alster in Hamburg. Under his leadership, the restaurant was awarded a star in the Michelin Guide and the trade magazine 'Der Feinschmecker' named Alexander Mayer 'Chef of the Month for May 2024'.

The new chef has been very interested in the new fine dining experience from the start. "I have been following the development of Eatrenalin since it opened and have always been fascinated by its innovative and unique concept. When I heard about the planned change at the top of the kitchen team, I didn't hesitate for a moment to seize this special opportunity. I am very grateful for the trust placed in me by the management and, together with a highly motivated kitchen and service team, I am ready to create new culinary experiences for our many international guests", says Alexander Mayer.

Eatrenalin combines gastronomic excellence with an impressive interplay of visual, acoustic and haptic impressions - all the senses are engaged. The first-class eight-course menu, with a choice of meat, vegetarian or vegan dishes, combines modern and international influences to create the perfect ambience for each of the different dining areas.

Thomas Mack, Managing Director of Eatrenalin and Managing Partner of Europa-Park, is also delighted with the new addition from Hamburg: "I would like to thank the previous chefs Juliana Clementz and Ties van Oosten for their commitment and inspiring creations over the past two years. I would like to extend a warm welcome to Alexander Mayer - with him, guests can expect an innovative menu that combines classic elegance with modern sophistication. We are looking forward to new, extraordinary taste experiences and the culinary journey together!"

The new chef will lead the culinary team with immediate effect, and guests can look forward to a completely revamped menu bearing his signature from the end of March. "I want to inspire our fine dining lovers, create wow effects and make culinary dreams come true. Our aim is to exceed all expectations and surprise them time and time again", says Mayer, who is focusing on French classics with a modern twist and Asian influences.

May will also see the first 'Eatrenalin Chef's Special' - a culinary journey led by head chef Alexander Mayer. During the experience, guests will enjoy an innovative eight-course menu, complemented by seasonal highlights such as asparagus and strawberries. The chef will personally welcome guests and provide fascinating insights into his creations. The culinary journey will be accompanied by a variety of entertainment and the beats of a DJ in the stylish Eatrenalin Bar.