

A unique culinary experience: Alexander Mayer presents his first menu as head chef at Eatrenalin

Award-winning chef Alexander Mayer has been head chef at Eatrenalin since the beginning of the year. Mayer was most recently responsible for the cuisine at the Atlantic Restaurant in the Hotel Atlantic Hamburg, where he was awarded a star by the Michelin Guide. Now gourmets can look forward to something special: From 21. March, his signature will be on the exquisite eight-course menu with meat and seafood as the 'Red Dimension' menu or vegetarian dishes as the 'Green Dimension' menu.

The new chef, who has enthusiastically followed the development of Eatrenalin since its opening, is looking forward to creating a very special taste experience for guests. "When it comes to our culinary delights, the exceptional quality of the products is our top priority. Bold, powerful flavours meet exciting contrasts of aromas. Based on classic French cuisine and inspired by culinary influences from around the world, we create dishes that surprise and delight", says Mayer.

The unique gastronomic experience blends international influences to suit the ambience of each of the different dining areas. The experience awaits guests with the sixth menu created. Gourmets can look forward to a breathtaking journey for all the senses!

In the lounge, gourmets are treated to small culinary creations such as 'pea, wasabi and algae dust' to get them in the mood; in the Umami room, they can savour various Asian delicacies such as tataki, onsen egg and dim sum; and finally, in the Incarnation room, they can enjoy a sweet finale in the form of 'calpico, raspberry, pistachio and lime, shiso and Provençal olive oil' (Red Dimension menu).

In addition, the first 'Eatrenalin Chef's Special' will take place on 23. and 24. May, a culinary journey with selected seasonal gourmet creations by head chef Alexander Mayer. During the experience, guests will enjoy an innovative eight-course menu, complemented by regional May highlights such as artichoke, summer pumpkin and strawberry. The chef will also personally greet guests and provide fascinating insights into his spring-inspired creations. The experience will be accompanied by a variety of entertainment and DJ beats in the stylish Eatrenalin Bar.

Menu 'Red Dimensions'

Lounge – Indulgent introduction

Pea | Wasabi | Algae dust
'Faux Gras' | Pecan nut | Grapes
Lamb | Baharat | Pomegranate

Waterfall - Ritual for the palate

Meagre | Aji-Amarillo | Roscoff onion

Discovery – Magical revelation

Granny Smith | Celery stalks | Japanese mint

Ocean – Sensuality from the depth of the sea

Scallop | Buttermilk | Coastal plants
Cucumber | Passion fruit

Taste – Small explosions of flavour

Kiwi | Maple syrup | Pollen
Bergamot | Blackcurrant
Dark chocolate | Arabica coffee
Crystal bread | Persian blue salt

Umami – Asia's fifth dimension

Salmon 'tataki' | Tomato | Amazuzuke
Sesame seeds | Onsen egg
Koshihikari rice | Hijiki | Vadouvan
Dim Sum | Tosaka | Tamarind |
Jalapeño | Sea bass cheeks | Miso
Daikon | Spring onion

Universe – Mysteries from space

Black guinea fowl | Saffron | Bimi
Panisse | Salted lemon Fennel
Aniseed | Pine nuts

Incarnation – Sweet transformation

Calpico | Raspberry | Pistachio
Lime | Shiso | Provençal olive oil

Mene 'Green Dimensions' (vegetarian)

Lounge - Indulgent introduction

Pea | Wasabi | Algae dust
'Faux Gras' | Pecan nut | Grapes
Jackfruit | Baharat | Pomegranate

Waterfall - Ritual for the palate

Corn | Aji-Amarillo | Roscoff onion

Discovery - Magical revelation

Granny Smith | Celery stalks | Japanese mint

Ocean - Sensuality from the depth of the sea

Silken tofu | citrus fruit | Coastal plants
Cucumber | Passion fruit

Taste - Small explosions of flavour

Kiwi | Maple syrup | Pollen
Bergamot | Blackcurrant
Dark chocolate | Arabica coffee
Crystal bread | Persian blue salt

Umami - Asia's fifth dimension

Watermelon 'Tataki' | Tomato | Amazuzuke
Sesame seeds | Shiitake mushrooms
Koshihikari rice | Hijiki | Vadouvan
Dim Sum | Tosaka | Tamarind | Jalapeño
Aubergine | Miso | Daikon | Spring onions

Universe - Mysteries from space

Pimiento del piquillo | Saffron | Bimi |
Panisse | Salted lemon
Fennel | Aniseed | Pine nuts

Incarnation - Sweet transformation

Valrhona Chocolate | Raspberry | Taggiasca Olive
| Lime | Shiso | Provençal Olive Oil