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New Explosions of Flavour at the Restaurant Innovation 'Eatrenalin'

Lovers of fine dining have a good reason to be excited: since 19th October 2023, a new menu composition awaits guests at the unique gastronomic experience. The world-first restaurant Eatrenalin combines top gastronomic excellence with an impressive interplay of visual, acoustic and haptic impressions that touch all of the senses. The first-class eight-course menu, which allows guests to choose between meat, seafood or vegan options, combines both modern and international influences to match the respective ambience of the different spheres of enjoyment.

The international kitchen team, consisting of Head Chefs Ties van Oosten and Juliana Clementz, who is also Chef Pâtissière, are surprising culinary enthusiasts with new and sophisticated variations. "It is a special challenge to embed our creative ideas into the different sensory worlds in order to create that perfect taste experience. We also try to use seasonally appropriate products, of course, such as Jerusalem artichokes in autumn. Guests can look forward to a new, unique fine dining experience," says Juliana Clementz.

In the Ocean room, the depths of the sea merge with a composition of zander, hazelnut and umibudo, while vegetarians and vegans can enjoy aubergine, hazelnut and seaweed on the 'Green Dimension' menu. On the short journey into space, 'mysterious' delicacies such as short rib with Kampot pepper, pear and moon sprouts, or the alternative of mushrooms, Jerusalem artichoke, pear and sorrel are served. The Eatrenalin Exclusive Dinner offers guests an even more unusual composition, with the addition of Langostino or Wagyu meat. A fireworks display for the senses!

In addition to the award-winning German star chef Thomas Bühner, star chef Alain Ducasse also had the opportunity to visit Eatrenalin. The Frenchman was the first and only chef to be awarded three Michelin stars for three of his restaurants simultaneously and was just recently able to experience the sensory journey himself. Impressed by the overall experience, he was visibly enthusiastic about the first-class menu and praised the chefs: "C'est magnifique!" Furthermore, the world-first restaurant Eatrenalin scored points in the 'Park World Excellence Award' from the British trade magazine Park World and won the title 'Best Product innovation'.

The [Eatrenalin Dinner](#), at 255 Euros, features eight-course menu and a corresponding drink, where each course is a culinary work of art. The [Eatrenalin Exclusive Dinner](#) also offers selected wines, a reserved table in the lounge, menu upgrades and other surprises. At 315 Euros, you can enjoy a Cuvée Rosé from Laurent-Perrier, 2018 Yamahai Miyama Nishiki Noguchi Naohiko Sake Institute and a Montes Purple Angel, among other delights. The [Eatrenalin Champagne Dinner](#) combines the sensory journey with exclusive champagnes from Laurent-Perrier that have been carefully selected to pair with the food. During the [Eatrenalin Sommelier Dinner](#), on the other hand, an experienced sommelier accompanies the guests through the various rooms and serves selected wine gems alongside the eight courses. An extraordinary experience for all wine connoisseurs.

Tickets for the experience are available in the online ticket shop.

All information on all the booking options can be found at eatrenalin.de/buchung.

Further information: www.eatrenalin.de

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