

EATRENALIN

Europa-Park | Germany

Factsheet

August 2025

VEΠΠE	Europa-Park Resort - directly next to the 4* superior hotel 'Krønasår' and Rulantica water world
ADRESSE	Eatrenalin Roland-Mack-Ring 5 77977 Rust
FOUΠDERS	Thomas Mack and Oliver Altherr
COO	Felix Heuberger
CULINARY DIRECTOR	Peter Hagen-Wiest
OREΠING DATE	4th November 2022

WHAT

The restaurant world first, Eatrenalin, is a spectacular sensory journey through extraordinary worlds, paired with culinary delights of the highest level.

WHO

Oliver Altherr, CEO of Marché International (2003 – 2024), and Thomas Mack, Managing Partner of Europa-Park, have jointly developed the restaurant world first, Eatrenalin.

WHY

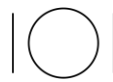
The idea for Eatrenalin came to Thomas Mack and Oliver Altherr during a visit to Europa-Park's Voletarium, where you fly over European countries: why not combine such a journey with unique culinary delights to create a complete experience that appeals to all the senses and arouses emotions? From this idea came the vision of developing the most exciting gastronomic experience in the world.

HOW

Eatrenalin combines media technology, culinary art and creative content to create an innovative experience in a class of its own. Guests float from one extraordinary world of pleasure to the next in a patented new development from Mack Rides, the innovative Floating Chair, and enjoy an eight-course menu of the highest quality.

WHERE

Following the successful establishment of the restaurant world first, Eatrenalin, in Rust, the international roll-out to the world's major cities is planned for the next few years. Potential investors can expect low-maintenance, safe and user-friendly system components, excellent content and story worlds, innovative and bespoke food concepts, lean and automated processes in catering operations, as well as a modern marketing and communications mix.



CULINARY CONCEPT

After twelve successful years at Ammolite – The Lighthouse Restaurant, eleven of which were awarded two Michelin stars, Peter Hagen-Wiest has also been responsible for the culinary management of Eatrenalin since May 2025.

From 31. August 2025, Peter Hagen-Wiest will present a revolutionary new menu concept that redefines the relationship between cuisine and presentation. Four 2* Michelin chefs from leading restaurants in Germany, France and Switzerland have joined forces to create this unique dining experience. Culinary Director Peter Hagen-Wiest and his friends Christian Kuchler, Paul Stradner and Stefan Heilemann have created an immersive eight-course menu. Each of the three guest chefs will design their own course for this multi-sensory experience. The result is a menu bearing the culinary signatures of four Michelin-starred chefs.

Eatrenalin Facts

General Information

Floating Chair

With the Floating Chair, guests travel through different worlds of pleasure, taking on different seating configurations.

Floating Chair facts:

- consists of a total of 2,078 components
- has a total weight of 320kg
- took over two years to develop
- the guest can adjust the height and inclination of the chair to suit them

Bar

For Eatrenalin guests, the Eatrenalin Bar is located at the end of the Experience.

Entry to the bar is also possible by purchasing a cocktail bar package.

Experiences

Eatrenalin Late Night

€135

Eatrenalin Dinner

€255

Eatrenalin Exclusive Dinner

€315

Eatrenalin Champagne Dinner

€445

Eatrenalin Sommelier Dinner

€445

Preise Add Ons (in Verbindung mit Experience buchbar)

Cocktail Bar Package

€50

Champagne Bar Package

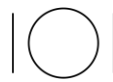
€104

Wine Bar Package

€38

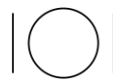
Whisky Bar Package

€80



Facility	
Area	1,600 m ² restaurant (foyer, bar, restaurant rooms, kitchen, technical and staff rooms)
Cubic size	approx. 14,350m ³
Energy standard	Planned and built according to KFW55 (efficiency house55)
Building height	up to 8 m
Ventilation	Fully equipped with a controlled ventilation system with heat recovery

Dinner Experiences	
Number of rooms	The experience takes guests through a total of eleven different rooms, eight of which are pleasure worlds.
Worlds of pleasure with an eight-course menu	<ul style="list-style-type: none">• Lounge• Waterfall• Discovery• Ocean• Taste• Umami• Universe• Incarnation
Capacity	
Timing	every 27 minutes
Duration	Over two hours
Restaurant operation	From 5:10pm (last group 9:10pm)
Capacity (per group)	16 guests
Number of groups	10 per evening
Max. capacity per evening	160 guests
Servings per evening	10 groups of 16 guests each with 8 courses = 1,280



EATRENALIN

Europa-Park | Germany

Late Night

Number of rooms	The experience takes guests through a total of six different rooms.
Worlds of pleasure	<ul style="list-style-type: none">• Lounge• Waterfall• Discovery• Ocean• Taste• Umami
Capacity	
Timing	every 27 minutes
Duration	Over 90 minutes
Restaurant operation	From 9:45 pm
Capacity (per group)	16 guests
Number of groups	2 per evening
Max. capacity per evening	32 guests

Suiten „Krønasår Boutique Suites“

Suites	In addition to Eatrenalin, 11 new premium suites with a modern and unique design have been created on a surface area of 3,356 m ² . Four suites are designed to match Eatrenalin.
Beds	Highlights include round, 360-degree rotating beds using MACK Rides' newly developed platform technology.

Further information: www.eatrenalin.de

Press contact:

Diana Reichle and Corina Zanger, Corporate Communications Eatrenalin Europa-Park,
Roland-Mack-Ring 5, 77977 Rust media@eatrenalin.com