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## **2\* Michelin chef Peter Hagen-Wiest takes over culinary management of fine-dining restaurant Eatrenalin**

Peter Hagen-Wiest, 2\* Michelin chef at Ammolite – The Lighthouse Restaurant, will be taking charge of the culinary direction of the multi-sensory dining concept Eatrenalin in addition to his existing responsibilities. The head chef has been awarded two Michelin stars by the Michelin Guide for ten years in a row for his extraordinary culinary achievements at Ammolite – The Lighthouse Restaurant, making him a stalwart of Germany's top-class gastronomy scene. Guests will be able to enjoy his first menu at the fine dining restaurant Eatrenalin from the beginning of September.

Born in Bregenz, Austria, he began his career at the Hotel Messmer in his hometown. He then worked at renowned establishments, also awarded by the Michelin Guide, such as the Schwarzwaldstube in Baiersbronn, Germany, the Vila Joya in Portugal and the Cheval Blanc in Basel, Switzerland. These formative experiences laid the foundation for his current culinary philosophy: classic French cuisine combined with international influences and modern sophistication.

Thomas Mack, Managing Director of Eatrenalin and Managing Partner of Europa-Park, is delighted with the top chef's new role: "Together with Peter Hagen-Wiest, we have created the Ammolite, a place that stands for culinary excellence far beyond the borders of Europa-Park. His ability to combine classic techniques with modern influences and his relentless pursuit of quality and innovation make him one of Germany's most outstanding chefs. We are delighted that he is now also responsible for the culinary direction of Eatrenalin."

Peter Hagen-Wiest has followed and advised on the development of the Eatrenalin fine dining experience from the very beginning. "The concept is truly innovative, especially due to its multi-sensory aspects, and at the same time demands culinary excellence of the highest standard. I am therefore delighted to be able to contribute my gastronomic expertise here, alongside my work at Ammolite. It's an incredibly exciting project", says Hagen-Wiest.

Peter Hagen-Wiest will present a creation made from seasonal, regional and international products for the first time as part of the "Eatrenalin Chef's Special" on 23 and 24 May 2025. The two-hour experience will be accompanied by exclusive wines selected by Sommelier of the Year Vincenzo De Biase, as well as impressive show performances.

The menu, created under the direction of Peter Hagen-Wiest, will be served for the first time at the beginning of September. His unmistakable style will be evident in a first-class eight-course menu tailored to the ambience of the restaurant's various culinary spheres.