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## Eatrenalin presents Season 8: A new menu concept in collaboration with Jacob Jan Boerma and Silvio Germann

From 15 January 2026, foodies looking for something a little different are in for a treat. The Eatrenalin fine dining experience, spearheaded by Culinary Director Peter Hagen-Wiest, continues to surprise guests with its unique menu creations. The two-star chef from Europa-Park's Ammolite – The Lighthouse Restaurant has once again invited two highly decorated guest chefs, Silvio Germann and Jacob Jan Boerma, to accompany him on this unique culinary adventure. Alongside his fellow Michelin-starred chefs, he is transforming the eight-course menu of the extraordinary Eatrenalin dining experience into an unforgettable journey of culinary discovery. Guests will be treated to an exclusive fine dining experience, in which selected Michelin-starred chefs showcase their culinary expertise and tailor their creations to harmonise with the ambience of each culinary world. Expect an experience that will delight all the senses.

Silvio Germann, head chef at the two-star Mammertsberg restaurant in Freidorf, Switzerland, and Gault&Millau's Chef of the Year in 2024, is known for his elegant balance of high-quality, seasonal ingredients, clear flavours and meticulous attention to detail. With his course designed for the Ocean room based on the idea that "you are what you eat", he adds a subtle touch to the multisensory journey by incorporating hamachi, yellow beetroot and chamomile.

Jacob Jan Boerma, a former three-star chef, adds his own unique culinary style to the Universe room. His cuisine is a masterclass in precision, with clear flavours and a conscious appreciation for quality and seasonal produce. His style is marked by fresh ingredients, delicate textures and compositions that are in perfect harmony. He puts his own stamp on the Universe room with Bellota Iberico Secreto, black garlic and chimichurri, served with moghrabieh.

"Eatrenalin is all about innovation, emotion and exceptional quality. We consider it a great privilege to be able to present the creations of Silvio Germann and Jacob Jan Boerma in our new menu, offering our guests an even more unforgettable culinary journey," says Thomas Mack, founder and CEO of Eatrenalin.

Eatrenalin is a unique combination of cuisine and staging, creating an immersive experience that awakens all the senses. This innovative concept allows the individual chefs to add their own personal touch to the culinary worlds of this fine dining journey. "The new menu, created in collaboration with guest chefs, demonstrates our ongoing commitment to culinary excellence. It's really exciting and very special to work on a concept together with colleagues and friends to create something so extraordinary," says Peter Hagen-Wiest.

Culinary Director Peter Hagen-Wiest is responsible for the menu as a whole, which includes many other delicacies on this eight-course culinary journey. Even before the opening of Eatrenalin, he provided consulting services based on his culinary expertise to help develop the concept.

Eatrenalin also sets standards beyond its cuisine. The German Innovation Institute for Sustainability and Digitalisation has recognised Eatrenalin as a company of the future. This award is a clear testament to the restaurant's commitment to consistently driving innovation in all areas as a multisensory fine dining establishment.