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Four chefs, eight Michelin stars: Eatrenalin presents a new culinary concept

2* Michelin chef Peter Hagen-Wiest, who has been in charge of the cuisine at the multi-sensory restaurant Eatrenalin since May this year, will be presenting his guests with an innovative and unique menu concept from 31 August. Since 2012, the chef has been wowing guests with his culinary artistry at the Europa-Park adventure resort's 'Ammolite – The Lighthouse Restaurant', where he has been awarded two Michelin stars for an impressive eleventh consecutive year.

For this special culinary journey in Eatrenalin, Hagen-Wiest has invited three friends, who also happen to be 2* Michelin chefs from renowned top restaurants in France and Switzerland. Together they will create culinary masterpieces of the highest calibre. Culinary Director Peter Hagen-Wiest has found the perfect team in Christian Kuchler from the Schäfli restaurant in Wigoltingen in Switzerland, Stefan Heilemann from the Widder in Zurich, and Paul Stradner from Villa René Lalique in Wingen-sur-Moder in Alsace, France. Between them they have a total of eight Michelin stars and will be completely redefining the eight-course menu of the extraordinary Eatrenalin gastronomic experience. "Working on an idea with friends and giving each room our own flavour is a special experience, both for us as chefs and for the guests," says Hagen-Wiest. The individual culinary worlds on this fine dining journey are shaped by the chefs' own personal signatures.

In the Ocean room, for example, *Stefan Heilemann* takes guests on a culinary journey to the depths of the sea, serving up salmon trout, quinoa and sweet potato with passion fruit and mint. The chef is renowned for his creativity and bold use of intense flavours. He combines classic influences with Asian elements to create exciting and deeply flavoursome dishes.

Paul Stradner showcases the pure expressiveness of seemingly simple ingredients. In the Umami room, he brings natural elegance with Asian nuances to the plate, giving the dish an unmistakable, personal touch. Using red mullet, citrus fruits, pak choi and miso, he makes gourmets feel as if they are sitting in a sushi bar in Tokyo.

The Universe room is designed by *Christian Kuchler*, who is renowned for his distinctive modern cuisine. His style is characterised by powerful flavours, striking presentations and uncompromising quality. The main course features venison, duck liver with celery, venison jus, red cabbage salad and cranberry gel. It is precise, expressive, and truly unforgettable. *Peter Hagen-Wiest* conjures up the sweet finale to the unforgettable Eatrenalin experience in the Incarnation room.

With a chocolate tart and milk chocolate ganache, as well as pineapple, mango, tamarind and rice, there is something for everyone. In addition to the sweet finale, the head chef is responsible for the entire menu, including the other delicacies served during the eight-course culinary journey. Even before the opening of Eatrenalin, Hagen-Wiest provided consulting services based on his culinary expertise to help develop the concept.