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World-class chefs at Eatrenalin: Season 9 featuring Dieter Koschina and Hans Neuner

Culinary excellence meets exceptional presentation: from 25 June, Eatrenalin has a new highlight in store for food lovers. Under the creative direction of Culinary Director Peter Hagen-Wiest, the multi-award-winning fine dining experience presents a new menu that combines cuisine and multi-sensory entertainment with a unique flair. The two-star chef from Ammolite – House of Light at Europa-Park has brought two of Europe's most renowned chefs on board for this special sensory journey: Dieter Koschina and Hans Neuner. Together with his long-standing colleagues, Hagen-Wiest has developed an exclusive menu that takes guests on an extraordinary journey of culinary discovery.

Hans Neuner is one of the leading figures in the world of haute cuisine. As head chef at the two-Michelin-starred Ocean Restaurant in Alporchinhos on Portugal's Algarve coast, the Tyrolean-born chef has been blending the flavours and traditions of Portugal with international influences since 2007. His cuisine is all about creative compositions, artisanal precision and a cosmopolitan perspective on diverse culinary cultures. It is precisely this distinctive style that Neuner brings to the Ocean room at Eatrenalin. Drawing on his curiosity and flair for subtle flavours, he has created a dish that captures the ambience of the room and takes guests on a culinary journey through Portuguese coastal cuisine and world-class international gastronomy.

Dieter Koschina has also been part of the culinary elite for decades. At the two-Michelin-starred Vila Joya restaurant in Albufeira, Portugal, the Vorarlberg-born chef combines outstanding ingredient quality, precise craftsmanship and subtle flavours. It was at this restaurant that Peter Hagen-Wiest also spent the formative years of his career. Over the past 25 years, Koschina has used his unmistakable style to establish Vila Joya as a staple of the international fine-dining scene. He brings his many years of experience and his passion for precisely composed culinary experiences to the Incarnation room at Eatrenalin, where he concludes the culinary journey with a dessert that uniquely combines elegance, lightness and playful sophistication, delightfully rounding off the room's multi-sensory experience.

Culinary Director Peter Hagen-Wiest is responsible for the menu as a whole, which includes many other delicacies on this eight-course culinary journey. 'Our Austrian roots, close friendship and commitment to exceptional cuisine have united us for many years. Together, we have drawn inspiration from the Algarve and created a menu that reflects our individual styles and the culinary diversity of this region,' says Peter Hagen-Wiest.

Every course of the experience bears the individual signature of the chefs involved, whilst at the same time blending seamlessly into the unique culinary worlds of Eatrenalin. High-quality ingredients, innovative techniques and creative compositions merge to form an overall experience that goes far beyond traditional gastronomy. The result is a symbiosis of cuisine, ambience and multi-sensory presentation that appeals to all the senses. This collaboration with Peter Hagen-Wiest, Dieter Koschina and Hans Neuner once again sees Eatrenalin setting impressive standards in gastronomic excellence and underlines its commitment to creating exceptional moments of culinary delight on an international level.