



**THE FONTENAY HAMBURG REACHES FOR THE STARS**  
**SWISS CHEF CORNELIUS SPEINLE JOINS THE KITCHEN OF THE HOTEL'S**  
**GOURMET RESTAURANT**

**20 February 2017 - Hamburg:** The search for a head chef to open the gourmet restaurant of Hamburg's newest luxury hotel has ended in success. In July 2017, star Swiss chef, Cornelius Speinle, will join the opening team of The Fontenay as the hotel prepares to open its doors later this year. Speinle will join The Fontenay from his restaurant, *dreizehn sinne im huuswurz*, which he opened in Schlattingen, Switzerland, in 2014 and where he earned a Michelin star and 16 Gault Millau points within months of opening.

Owner Klaus-Michael Kuehne is thrilled with this new addition to his team: "Our aim, together with Mr Speinle, is to become the new culinary flagship on Hamburg's gastronomic scene, as well as to establish ourselves among the nation's top-class restaurants. Personally, I am hoping that Cornelius' passion for cooking will continue to grow and develop at The Fontenay, and that together we will be able to attract many loyal regular guests."

Closing his restaurant and moving to Hamburg was no easy decision for Speinle: "At *dreizehn sinne* I was able to give free rein to my creativity and develop my own distinctive style. But at the same time, when you're running your own business, there are so many other tasks that require your attention, leaving you with less energy for cooking. I wanted to be able to concentrate 100% on my true passion and the possibility of being part of an establishment like The Fontenay, right from the start, as head chef of the gourmet restaurant, is a unique opportunity."

Cornelius Speinle never wanted to be anything other than a chef. After training for two years at the *Theaterrestaurant* in Schaffhausen, Switzerland, under Roger Werlé (today the *Restaurant zum Riet*), Speinle worked at various Michelin star restaurants in Europe and further afield, including *Les Quatre Saisons*, Basel; *Gästehaus Erfort* in Saarbrücken; and Heston Blumenthal's three-star Michelin restaurant, *The Fat Duck*, in Bray, England. Returning to the continent at the age of 27, Speinle decided the time was right to open his own restaurant. Just one year later, the Swiss-born chef earned his first Michelin star (upheld in 2016) and was named 'Discovery of the Year in German-speaking Switzerland 2015' by Gault Millau.



The gourmet restaurant on the seventh floor of The Fontenay, with its spectacular view over Lake Alster, will accommodate up to 40 guests and feature a private dining room seating for up to 10 diners, as well as a spacious wrap-around al fresco terrace. The concept and menu of the restaurant will continue to be developed over the coming months, incorporating some of Speinle's signature dishes. The restaurant has yet to be named.

"I consider Cornelius Speinle to be one of the top talents on the European culinary scene. This is due in part to his impressive experience garnered through stints at various first-class international restaurants, but especially as a result of his most recent successes as an independent head chef," said Managing Director of The Fontenay, Thies Sponholz. "The style of his cuisine is modern and cosmopolitan, without losing sight of traditional roots – which reflects precisely the philosophy of The Fontenay. His cooking is creative, innovative and light, big on expression and rich in contrasts."

The Fontenay is a reflection of modern Hamburg – a homage to the Hanseatic City. Situated right on the banks of Lake Alster, this 'modern classic' combines urban nature with a cosmopolitan way of life. The intriguing, sculptural architecture accommodates 131 luxurious rooms and suites. The hotel will have an inner courtyard planted with trees and surrounded by glass, as well as an impressive 27m high atrium at the heart of the building. In the ground-floor garden restaurant, guests will discover a diverse menu with a Nordic influence. A relaxed atmosphere can be found at the Fontenay Bar, which will feature an idyllic view across the Alster. Sitting above all this, on the seventh floor, is the gourmet restaurant. Four function rooms offering 65m<sup>2</sup> to 220m<sup>2</sup> and plenty of natural light are available for conferences and events. High above the roofs of Hamburg, guests can experience an exclusive world of wellness over an area of 1000m<sup>2</sup>, including a 20m indoor and outdoor lap pool. The Fontenay is a member of The Leading Hotels of the World.

Further information can be found at:

<https://www.facebook.com/TheFontenayHamburg> and on the website [www.thefontenay.de](http://www.thefontenay.de).

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