

**A VIEW OVER THE ROOFTOPS OF HAMBURG –
THE LAKESIDE GOURMET RESTAURANT IN THE FONTENAY**

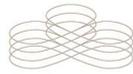
Hamburg, 28 March 2018. Following the official opening of the new luxury hotel The Fontenay on Hamburg's Aussenalster lake on 19 March, the new Lakeside gourmet restaurant and its team are at the ready. The restaurant, located on the seventh floor of the hotel, offers a contemporary fine-dining experience accompanied by an interplay of modern architecture and a panoramic view of Hamburg.

Bright, flooded with light and decorated in shades of white and grey – the atmosphere in the Lakeside is ethereal, airy and light. A large mirror wall reflects the light from outdoors into the semi-circular room with a domed ceiling. Guests have an unobstructed view of the Hamburg skyline through the large window façade and from the outdoor terrace. The clean simplicity of the interior design perfectly frames the kitchen team's bold creations.

There, 31-year-old Cornelius Speinle practises his art above the rooftops of the city. 'My modern cooking style combines international influences with uncompromising product quality, which come together in light-hearted and creative artisan perfection for maximum intensity of flavour. It is a very elaborate cuisine, in which I apply innovative techniques that draw on my curiosity as a chef, without abandoning my traditional roots. What you see is what you get,' says the Swiss chef. The international kitchen team works with an open-minded attitude, team spirit, a love of experimenting and a fun, playful approach.

Cornelius Speinle never wanted to be anything other than a chef. After completing his training at the theatre restaurant in Schaffhausen under Roger Werlé, Speinle worked at the Michelin star restaurant Les Quatre Saisons in Basel under head chef Peter Moser from 2006 to 2008. After that, Speinle worked at the Gästehaus Erfordt in Saarbrücken before moving abroad, where he started by gaining further experience as sous-chef under Andre Chiang at the Jaan par Andre restaurant in the Swissôtel The Stamford in Singapore. From 2011 to 2012 he continued his career at Heston Blumenthal's three-star Michelin restaurant The Fat Duck in Bray, England. 'The experience I gained under Heston Blumenthal, especially in the laboratory, really helped define me,' says Speinle. In 2013, he took the courageous step to start his own business. Together with his wife, Cornelius Speinle opened the restaurant dreizehn sinne im huuswurz in Schlattingen, Switzerland. It was not long before he had acquired a Michelin star, and was awarded 16 points by Gault Millau as well as the title of 'Discovery of the Year in Germany and Switzerland 2015'. For Cornelius Speinle, it's 'a fantastic opportunity to be a part of this gourmet restaurant as a chef from the very beginning, especially at an establishment like The Fontenay.'

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Lakeside restaurant manager, Michel Buder believes in 'authentic hospitality with natural warmth.' For him, that means service with 'a modest demeanour, knowledgeable staff and a constant presence, without being obtrusive,' says the 29-year-old. For Stefanie Hehn, head sommelier at The Fontenay, the most important thing is that people enjoy the wine – she wants to impart her passion to others and open up fascinating new worlds. Thanks to her excellent connections with many winemakers, the 32-year-old was able to track down wines with impressive maturity and depth for the menu. The accompanying selection of mild teas and array of different sparkling wines and juices contain no alcohol at all: 'I find juice cuvées or vegetable juices refined with herbs and vinegars particularly fascinating – these actually replicate the composition of wine,' says Stefanie Hehn, enthusiastically.

The Lakeside is open in the afternoons from Wednesday to Saturday (noon – 1:30 pm) and in the evenings from Tuesday to Saturday (6:30 pm – 9:00 pm). At lunch time, guests can choose from a smaller three or four-course business lunch menu. The eight-course evening menu (EUR 165) can also be reduced to five courses (EUR 132). Guests have complete freedom of choice with the à-la-carte menu. The Lakeside has space for 40 guests; a private dining room for ten people can be booked separately.

The Fontenay serves as an image of modern Hamburg – a homage to the Hanseatic city. Situated on the Aussenalster lakefront, this 'modern classic' celebrates a unique combination of urban nature and cosmopolitan life. The intriguing, sculptural architecture accommodates 130 luxurious rooms and suites, many with a view of the Alster. An inner courtyard planted with trees and surrounded by glass as well as an impressive enclosed 27 m high atrium are at the heart of the building. Guests can enjoy a varied menu in the Parkview garden restaurant. A relaxed bar atmosphere can be enjoyed in the Fontenay Bar, which features an idyllic view of the Alster. The Lakeside gourmet restaurant is situated on the seventh floor. Four function rooms offering 48 m² to 220 m² spaces and plenty of natural light are available for conferences and events. High above the rooftops of Hamburg, guests can experience an exclusive world of wellness over an area of 1,000 m², including an indoor and outdoor pool. The hotel 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 <https://www.thefontenay.de/en/>. Photos and renderings are available via this link: <https://www.thefontenay.de/en/media/download-gallery/>.

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