

INTERALPEN-HOTEL TYROL



Pressemitteilung • uschi Liebl pr

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Show cooking in the Interalpen-kitchen

Watch the Interalpen-chefs at work from the Chef's Table

Which child wasn't tempted to take a sneaky peak into steaming saucepans on the stove, when their parents' backs were turned? For all grown-up children who still enjoy lifting those pan lids, the elegant five-star superior Interalpen-Hotel Tyrol offers a very special experience: At the Chef's Table, guests dine not in the restaurant but directly in the award-winning Interalpen-kitchen, where they can watch the hustle and bustle as the team work their magic. Diners savour the creations of this talented team fresh from the pan. The dinner is an eight-course degustation menu with a glass of champagne as an aperitif and optional wine accompaniment, and is available from 1 February from Tuesday to Friday evening.

At the end of last year, the discerning Gault Millau Guide inspectors made their tour of the most renowned restaurants and paid a visit to the Interalpen-Hotel Tyrol near Seefeld, with pleasing results. The kitchen team, led by head chef Mario Döring, were awarded two toques and 15 points. The inspectors base their evaluation primarily the fine harmony of flavours, aromas and ingredients in the menu, while the kitchen skills, the chef's 'choreography', remains behind the scenes.

With its new Chef's Table event, which takes place regularly since February, the Interalpen-Hotel Tyrol is show-casing its kitchen team and offering exclusive insight into the heart of the hotel. From Tuesday to Friday guests can take their place in the kitchen and not only look over the shoulder of the chefs, but also savour an eight-course degustation menu. Head chef Mario Döring and his team use influences from all around the world in their dishes, while retaining a strong regional identity. The chefs favour ingredients from the landscapes around the hotel: the fish is sourced in the neighbouring Leutasch Valley, the game from the region and local farmers supply the Interalpen-Hotel Tyrol with dairy produce and vegetables. All kinds of herbs, grown in the hotel's kitchen garden, provide the especially fine flavours. The chefs use various types of thyme, sage, woodruff, tarragon, lavender and mint varieties such as peppermint, apple mint, orange mint and chocolate mint.

This aromatic menu can be accompanied if wished by a selection of wines, hand-picked by Inter-alpen-sommelier Andreas Pfingstl to match each course. Those who prefer alcohol-free can choose from a wide selection of fresh juices to complement the menu.

Since 1 February, the Chef's Table in the hotel kitchen can be reserved from dinner from Tuesday to Friday. The eight-course degustation menu, which includes a glass of champagne as an aperitif, costs 145 Euro per person. Vegetarian and vegan menus can be offered by prior arrangement. Reservations for two to twelve guests are accepted at least two days in advance at 0043 50809 30.

Further information and reservations at www.interalpen.com.

Background:

The five-star superior INTERALPEN-HOTEL TYROL is an elegant refuge, perched in an exclusive and pristine location on a high plateau near Seefeld, and with a magnificent mountain backdrop. Lying at 1,300 metres altitude, the hotel impresses with 282 beautiful luxurious rooms (45 – 78 square metres) in Alpine style, as well as classically designed suites. The attractions include an award-winning kitchen team lead by head chef Mario Döring, a beautiful spa and wellness retreat covering 5,000 square metres and a spacious conference and events facility.

Relaxation seekers and sports lovers are inspired by the Inter-alpen-Hotel Tyrol in equal measure: while some are more than content to lie back and restore energy levels in the Inter-alpen-Spa, others fill their days with golf, mountain biking, hiking or playing tennis on the hotel's indoor and outdoor courts.

The INTERALPEN-HOTEL TYROL belongs to The Leading Hotels of the World".

www.interalpen.com

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