

## PRESS KIT

### GOURMETRESTAURANT AUBERGINE STARNBERG, NEAR MUNICH



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HOTEL  
VIER JAHRESZEITEN

STARNBERG



## DETAILS AND FACTS

<b>Name</b>	Gourmetrestaurant Aubergine
<b>Address</b>	at the Hotel Vier Jahreszeiten Starnberg Münchner Straße 17 82319 Starnberg, near Munich
<b>Contact</b>	Phone: +49 (0) 81 51 / 44 70-290 Fax: +49 (0) 81 51 / 44 70-161 aubergine@vier-jahreszeiten-starnberg.de www.aubergine-starnberg.de
<b>Opening</b>	December 2012
<b>Operator</b>	Hotel Vier Jahreszeiten Starnberg
<b>Owner</b>	Dr. Detlef Graessner and Cornelia Graessner-Neiss
<b>Kitchen Management</b>	Maximilian Moser
<b>Awards</b>	Guide Michelin (1 Michelin star), Gault&Millau (2 toques, 15 points), Feinschmecker (FF), Gusto (7 pans, 3 sets of cutlery), Varta Guide (3 diamonds), Schlemmer Atlas (3 cooking spoons)
<b>Opening Hours</b>	Wednesday to Saturday from 18:30 to 2200, closed in August
<b>Premises</b>	80 square metres, seating capacity 44

## THE GOURMETRESTAURANT AUBERGINE

### LOCATION

The *Gourmetrestaurant Aubergine* is conveniently located at the entrance to the Upper Bavarian district capital city of Starnberg, a five minute walk from Lake Starnberg. The restaurant is connected to the privately managed *Hotel Vier Jahreszeiten Starnberg*, which has not only received the accolade of being the best Certified Conference Hotel, but also enjoys an excellent reputation throughout Germany as a top conference hotel with outstanding cuisine. The exclusive annex for the *Gourmetrestaurant Aubergine*, completed in December 2012, can be entered both through the lobby of the four-star superior hotel and through a separate entrance. Modern architecture with aubergine-coloured features creates a stylish space for culinary experiences.



### TOP ADDRESS AT THE GATES OF MUNICH

A new dimension in creative cuisine: the *Gourmetrestaurant Aubergine* combines extraordinary food creations and excellent service. In November 2014, the *Gourmetrestaurant Aubergine* was awarded a Michelin star for the first time and was also able to retain it every year until today. Top-class individual hospitality is offered from Wednesday to Saturday. The friendly and helpful team of the *Gourmetrestaurant Aubergine* sees to the well-being of a maximum of 44 guests and fulfils every wish, however unusual, with a great deal of attention. Precise and capable, the well-practised team conducts the restaurant through the evening, creating the perfect backdrop for special moments and unique taste experiences. With expert knowledge and fine instincts, the restaurant's own sommelier recommends suitable wines. The atmosphere is rounded off by a selection of the finest distillates and first-class cheese specialities.

## CLASSICALLY PREPARED – WITH MODERN INTERPRETATION

For Michelin-starred chef Maximilian Moser, the key to success is his team. Each individual is characterised by creativity, perfect craftsmanship and passion. Their shared aim: an unforgettable culinary experience for the guest. The cuisine of the *Gourmetrestaurant Aubergine* captivates with clear presentation, attention to detail and the surest instincts in the selection of ingredients. Wild herbs, hand-sorted chanterelles and chickpeas have a place in the cooks' fine creations as well as traditional stars of haute cuisine – lobster, truffles and oysters. Asparagus season in spring and game specialities in autumn provide seasonal accents. Special offers like the Champagne menu or the “Best of Aubergine” menu, which revives the culinary highlights of the previous year, offer even connoisseurs of top gastronomy surprising insights into the culinary repertoire of the head chef.

## SUCCESSFUL IN THE MICHELIN BUSINESS

Keeping the Michelin star is regarded as the true achievement among chefs. Maximilian Moser has accomplished this repeatedly: after 2014, the head chef of the *Gourmetrestaurant Aubergine* was able to convince the testers of the Michelin Guide in the following years as well. The *Hotel Vier Jahreszeiten Starnberg* thus continues to offer the only star-winning restaurant in the Starnberg Fünfseenland. “It was a very tough and instructive year for us all. The last few days of waiting felt endless”, Moser says in relief. Managing Director Cornelia Graessner-Neiss is full of praise: “With their passion and creativity, Maximilian Moser and his team surprise our guests time and again.”

## AWARDS

- Michelin Guide (1 Michelin star)**

“With large areas of glazing and chic in its clear interior, the conservatory is a genuine highlight of the “Vier Jahreszeiten”. But not only the atmosphere is right; the modern, creative cuisine is also impressive. In addition there is a well assorted wine menu.”
- Gault&Millau (2 toques, 15 points)**

“Anyone who names his hotel and gourmet restaurant after famous inspiring examples in nearby Munich probably does not believe that he has any reason to fear such a comparison being made. He doesn’t either, because he is promising “a new dimension in creative cuisine and unique food creations”.
- Gusto (7 Gusto pans, 3 sets of cutlery)**

“After a long period of gourmet-gastronomic tristesse around Lake Starnberg, there has for a few years once again been a genuine connoisseur restaurant. And the Hotel Vier Jahreszeiten Starnberg is really doing things in style with its Aubergine.”
- Feinschmecker (FF)**

“The team at the Hotel-Restaurant cultivates the classic dishes, to which it certainly adds its own touches. With chickpeas, soft goat cheese and figs, roast saddle of lamb receives moderate oriental and fruity elements, and scallops with prawns, carrot and Thai asparagus is flavoured with a tinge of vanilla. Lots of German wines on the menu, attractive rum selection with 65 varieties from 37 countries.”
- Varta Guide (3 diamonds)**
- Schlemmer Atlas (3 “Schlemmer Atlas” cooking spoons)**

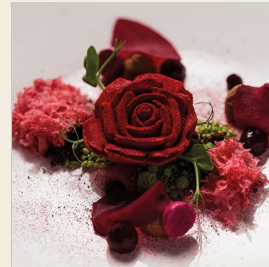


## THE HEAD CHEF

Maximilian Moser, born 11 September 1985 in Munich, completed his training as a chef at Dallmayr in Munich in 2004. Until 2005, Moser was employed in the 5-star Biohotel Stanglwirt in Austria. He then worked for one year in the Restaurant Sonne in Switzerland. He spent another year in Munich's Michelin-star-winning Restaurant Aquarello. In 2007, Moser placed his services, for the first time, at the disposal of the *Hotel Vier Jahreszeiten Starnberg*, where he worked as chef de partie until 2009.

In the two subsequent years, the chef once again went to Austria, where he worked in the 5-star hotels Dorint in Seefeld and Arosa in Kitzbühel. He ventured to return to Munich for the reopening of the four-star superior Leonardo Royal in 2011.

Since 2012, Maximilian Moser has been working as head chef at the Gourmetrestaurant Aubergine.





## A VERY RELAXED STAR-WINNING CHEF INTERVIEW WITH THE HEAD CHEF AT THE HOTEL VIER JAHRESZEITEN



“With my earlier chefs, I always tried to watch and learn to acquire their best characteristics” says Maximilian Moser. The head chef at the Hotel Vier Jahreszeiten Starnberg has succeeded in this: At the age of just 28 he cooked his way to his first Michelin star in 2014 and also managed to retain this distinction during the following years. In the interview Moser explains the philosophy of his gourmet cuisine, that dress-codes have little to do with good taste and why he likes to do things his own way.

*Head chef Maximilian Moser has every reason to laugh – since 2014 the Gourmetrestaurant Aubergine at the Hotel Vier Jahreszeiten Starnberg has held a Michelin star.*

### **Please describe briefly the cooking style at the Gourmetrestaurant Aubergine.**

We cook modern, cosmopolitan cuisine centred on an outstanding product – usually fish or meat – which is creatively accompanied.

### **Have there been changes in comparison to the previous year? What are they?**

My aim is to develop further from month to month. To do this I use every spare minute, whether I’m hiking out in the country or looking out for new spices at the market in Barcelona.

### **What is especially characteristic of your cooking and of the Gourmetrestaurant Aubergine?**

We change our menu every four to six weeks. This way we offer variety to the guests who come frequently. I try to make the individual courses exciting by putting different textures on the plate together – hot and cold, solid and liquid and so forth. For example, we currently serve a tender John Dory (Peter’s fish) with crispy potatoes, accompanied by iced mustard. It is also important to us that the guests feel comfortable and enjoy a relaxed evening.

**How do you prevent the atmosphere from being too stiff?**

There is no set dress-code, for example – jeans and a dress shirt are perfectly fine. In order not to embarrass the guest regarding the use of the cutlery, we always only ever set the places for the respective course. And the service staff is encouraged to be easy-going with customers and is happy to perhaps have some small talk from time to time.

**What role do regional products play?**

We like to use regional products, when they are available on the market in outstanding quality. We wouldn't want to be limited in our creativity however. We always cook what we feel like. That leads to the best result.

**How are wines selected?**

I discuss the individual dishes of the upcoming menu with our sommelier Claudia Mikschowsky. Then she makes a preliminary selection of wines, which we then taste together with the dishes, to be sure that everything goes together perfectly.

**How would you describe your management style?**

I have very clear ideas regarding procedures and discipline. The responsibility and thus the ultimate decision are mine. At the same time I always welcome creative ideas from my employees, because I know: the success of the Gourmetrestaurant is only due to our motivated kitchen team.

**What do you see as the biggest challenge in your position as head chef of a Michelin-star-winning restaurant?**

Due to the current shortage of skilled personnel it is very difficult to keep a good, harmonious team. I know that our employees do outstanding work and deal with a very heavy workload due to banquets, events, breakfast buffets and our two restaurants – including a star-winning one. Particularly as we send all this from just one kitchen and want to offer the highest quality to the conference, daily and gourmet guests. But the daily challenge is the best motivation for us.

*Interview: Bettina Beck/AHM PR*





HOTEL  
VIER JAHRESZEITEN  
STARNBERG

★★★★<sup>S</sup>  
First Class

IMPRESSIONS



HOTEL VIER JAHRESZEITEN STARNBERG  
Münchner Straße 17 · 82319 Starnberg  
Phone: +49 (0)8151/4470-0  
pr@vier-jahreszeiten-starnberg.de

MEET  
CULINARY  
ENJOY  
ELEGANT



AUBERGINE-STARNBERG.DE  
VIER-JAHRESZEITEN-STARNBERG.DE



HOTEL  
VIER JAHRESZEITEN  
STARNBERG

★★★★S  
First Class

10



## HOW TO REACH US

### BY CAR

- coming from the south or north via A95 Garmisch Partenkirchen/Munich, guests will reach Starnberg via the approach road A952; the hotel is approx. 500 metres from the entrance to the town. It is on the right side of Münchner Str. 17, 82319 Starnberg
- coming from the west via the A96 Lindau/Munich, take the Gilching/Starnberg exit, you will reach Starnberg after approx. 12 km
- GPS coordinates: +48° 0' 4.45", +11° 21' 2.45"

### BY PUBLIC TRANSPORT

- direct connection to the Munich transport network via the commuter train line S6 Tutzing/Munich, stop: Starnberg Nord, approx. 5 minutes' walk from the hotel.
- regional transport, stop: Hauptbahnhof Starnberg, approx. 10 minutes' walk from the hotel.

Guests have the possibility to book special conditions from Deutsche Bahn at the Hotel Vier Jahreszeiten Starnberg. With the convenient and climate-friendly DB Event Ticket, the journey there and back costs from EUR 99,- per person.

## DISTANCES

Munich Main Railway Station/city centre approx. 25 km, Messe München Riem approx. 34 km, Munich Airport approx. 66 km



HOTEL  
VIER JAHRESZEITEN

STARNBERG



CONTACT  
PR AGENCY

Angelika Hermann-Meier PR  
Lachener Straße 4  
86911 Diessen am Ammersee

Phone: +49 (0) 88 07 / 2 14 90-0  
Fax: +49 (0) 88 07 / 2 14 90-23

**Tom Carlos Kupfer**

Phone: +49 (0) 88 07 / 2 14 90-14  
bettina.beck@hermann-meier.de

CONTACT  
HOTEL

Hotel Vier Jahreszeiten Starnberg  
Münchner Str. 17  
82319 Starnberg, near Munich

Phone: +49 (0) 81 51 / 44 70-0  
Fax: +49 (0) 81 51 / 44 70-161

**Vanessa Freisberg**

Phone: +49 (0) 8151 / 44 70-156  
vanessa.freisberg@vier-jahreszeiten-starnberg.de

**Tobias Baumann**

Phone: +49 (0) 8151 / 44 70-155  
tobias.baumann@vier-jahreszeiten-starnberg.de

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