



INFORMATION FOR THE MEDIA

Four-hands dinner in Grassau—High-performance sports in the kitchen

Three-starred chef Sven Elverfeld joins two-starred Edip Sigl as guest chef at the Chiemgau gourmet restaurant es:senz

Grassau, May 10, 2023: After a few days of unrelenting rain and stormy weather, blue skies returned to the [Resort Das Achental](#) in Chiemgau on May 8. Perhaps it had something to do with the five Michelin stars that had converged at the [es:senz gourmet restaurant](#), ready to bathe 38 guests in their dazzling glow. For five and a half hours, two-starred chef Edip Sigl and his guest chef Sven Elverfeld, with three Michelin stars to his name, orchestrated a culinary symphony for their guests, each dish artfully accompanied by sommelier Liro Lutter.

Sven Elverfeld and three chefs from his team had traveled from Wolfsburg, where he has been serving up three-star delights at his restaurant Aqua in the Ritz-Carlton Wolfsburg since 2009. With the blend of simplicity and finesse that hallmarks his culinary style, he transforms the ordinary and the everyday into the finest haute cuisine. Working alongside him, Edip Sigl—a chef who instantly scooped up an impressive two stars in the Michelin Guide in 2022 for his es:senz restaurant in Grassau and has been named this year’s Chef of the Year—elevated regional products to new culinary heights with his customary aplomb.

Although each of the chefs has his own signature style, the courses complemented one another harmoniously. This was due, no doubt, to the common ground shared by two chefs with a flair for reinterpreting products, coming up with endlessly inventive twists, much to the delight and astonishment of their guests. The chefs’ two teams played a significant role here. “It takes a lot more than four hands to create a four-hands dinner,” said Edip Sigl at the start of the evening. “We and our employees make up a team—and it is true to say that we could never achieve this level of success without our teams.”

Sven Elverfeld, who had come to Grassau with his wife, was completely smitten with the Bavarian landscape and the Resort Das Achental. “Edip Sigl invited me to come and cook with him. We picked a date and here we are, amid these breathtaking surroundings, at this truly exceptional resort.”

The eight-course menu opened with aperitifs and amuse-bouches to whet the appetite for the epicurian delights to come and finished on a sweet note with beautifully crafted petit fours. The event came to an end just after midnight. Edip Sigl said: “For the entire evening, we were completely focused in the kitchen. It is a lot like a high-performance sport.”

Edip Sigl and Sven Elverfeld bade their guests farewell, inviting their teams out of the kitchen and up onto the “stage”, where they thanked them for their outstanding work. The long, thunderous applause from the guests was a testament to the level of perfection accomplished that evening.

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