

## **A breath of fresh culinary air at Studio Bellerive**

### **New head chef Norbert Kiraly focuses on classic brasserie cuisine with American grill influences at the AMERON Zurich Bellerive au Lac**

ZURICH, 20. March 2024 (w&p) – Norbert Kiraly takes over as the new head chef at the AMERON Zurich Bellerive au Lac. Under his leadership, the team is now presenting a breath of fresh culinary air in the cosmopolitan Studio Bellerive gastro-location around three years after the hotel opened. The restaurant is shifting its concept towards classic brasserie cuisine with American grill influences.

Before joining the Althoff Group, Norbert Kiraly was Executive Chef at the Mövenpick Hotel Zurich Airport. The 29-year-old, who grew up in Hungary, began his training as a chef at Seehotel Schloss Klink and successfully completed it at the five-star Hotel Neptun in Rostock-Warnemünde. He then moved to Switzerland and worked in various renowned restaurants in and around Zurich from 2017 onwards.

Studio Bellerive offers a relaxed culinary experience in an elegant setting inspired by the rich history of the film studio of the same name. The menu includes a variety of classic brasserie specialties and delicious highlights from the lava stone grill. The team sources high-quality products from regional suppliers and focuses on holistic utilization according to the "from nose to tail" principle for sustainability. A varied à la carte selection awaits guests in the restaurant, while creative bar snacks and cocktails are offered in the adjoining Bellerive Bar. Located directly on the shores of Lake Zurich, this gourmet destination combines naturalness, quality and stylish elegance to create an incomparable gastronomic experience.

Leonie Neberich, General Manager of the AMERON Zurich Bellerive au Lac, comments on the developments: "Norbert Kiraly is an asset to our team. With his passion for cooking and his expertise, he has made a decisive contribution to the further development of Studio Bellerive. I am very pleased about the fresh accents, which are very well received by our guests."

The chef himself is full of motivation: "I had a great start here at the hotel and would like to thank the crew for the warm welcome. From day one, I enjoyed great support and creative freedom in designing the new kitchen concept," says Norbert Kiraly.

#### **About the AMERON Collection**

The AMERON Collection is part of Althoff Hotels under the direction of CEO Frank Marrenbach. It is a collection of nine characterful hotels and resorts in Germany and Switzerland. Exceptional locations, individual architecture

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and design, as well as a love of good food make the hotels favorite places. AMERON is represented in Berlin, Hamburg, Cologne, Bonn, Munich and Hohenschwangau, at the foot of Neuschwanstein Castle, as well as in Davos, Lucerne and Zurich. More information at [www.ameroncollection.com](http://www.ameroncollection.com).

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