

Michelin Guide confirms two stars for Joachim Wissler

BERGISCH-GLADBACH/COLOGNE, 27. March 2024 (w&p) – Top chef Joachim Wissler and his team at Restaurant *Vendôme* show that they are on the right track with their contemporary concept. The gourmet restaurant at the Althoff Grandhotel Schloss Bensberg has once again been awarded two stars in the Michelin Guide. Since fall 2022, the focus at *Vendôme* has been on more vegetarian cuisine, making it one of the pioneers in fine dining.

"There is always a certain tension among chefs on the day the Michelin Guide is announced. I am therefore very grateful and proud that my team and I have once again been awarded two stars. Guests' habits and preferences continue to evolve, even in fine dining. We are glad that we recognized this development early on with our focus on plant-based ingredients on the one hand and the best of the land and sea on the other. I would like to thank our dedicated team, who work hard every day. I would also like to thank our guests, who support this new path full of curiosity," comments Joachim Wissler.

Benedikt Jaschke, COO of Althoff Hotels, congratulates: "Congratulations to Joachim Wissler and the entire crew. With its imaginative and refined, yet minimalist cuisine that focuses on the essentials, Restaurant *Vendôme* has its finger on the pulse of the times and is renowned for its innovative cuisine. Even after more than 20 years, the restaurant is still one of the top addresses in Germany and we are delighted to have received another award in the Michelin Guide."

24 years of top gastronomy at Restaurant *Vendôme*

Joachim Wissler, born in 1963, grew up on a farm in the Swabian Alb and trained as a chef at the Hotel Traube Tonbach in Baiersbronn. After working in the Badner Land region, he was awarded his first Michelin star in 1995 as head chef at Schloss Reinhartshausen in Erbach in the Rheingau region. Since 2000, he has been managing director and head chef at the *Vendôme* in the Althoff Grandhotel Schloss Bensberg in Bergisch Gladbach. After just one year, the gourmet restaurant, named after the square of the same name in Paris, was awarded its first Michelin star, followed by its second in 2002. In 2002, Gault&Millau named the Nürtingen-born chef "Chef of the Year" and in 2015, Wissler was once again voted "Chef of Chefs" by his colleagues. In September last year, he was once again voted "Chef of the Year 2023" at the Rolling Pin Convention.

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About the Althoff COLLECTION

The Althoff COLLECTION, as part of the Althoff Hotels umbrella brand, is Germany's only owner-managed luxury hotel brand. The five individual five-star hotels in the collection focus on gourmet cuisine as well as beauty and spa treatments at the highest level. The portfolio includes the Grandhotel Schloss Bensberg in Bergisch Gladbach near Cologne, the Hotel Fürstenhof in Celle, the Seehotel Überfahrt in Rottach-Egern on Lake Tegernsee, the St. James's Hotel & Club in London and the Hotel Villa Belrose in St. Tropez. The philosophy of the Althoff COLLECTION is based on the pillars of cuisine, architecture, design and service. Further information can be found at www.althoffcollection.com/en.

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