

Press Release

Munich's Awarded Chef Returns **Anton Pozeg will be the new Executive Chef at the Schwarzreiter Tagesbar & Restaurant**

Munich, 20th July, 2017. A known face in a new position: Anton Pozeg has been appointed the new Executive Chef at the Schwarzreiter Tagesbar & Restaurant. Born and bred in Munich, Anton was part of the Hotel Vier Jahreszeiten kitchen team from 2010 to 2012, as Executive Sous Chef. Before returning to the Bavarian capital, Anton held the position as Executive Chef at the Palais Hansen Kempinski in Vienna for the restaurant “Edvard”, which had been awarded a Michelin star and 16 Gault-Millau points under his guidance. At the Schwarzreiter Tagesbar & Restaurant he succeeds Christian Michel, who pursues new professional challenges.

“We are delighted to have lured Anton Pozeg back to Munich and to the Hotel Vier Jahreszeiten Kempinski”, says General Manager Axel Ludwig. “With his experience and in-depth knowledge, Anton will continue to develop the Schwarzreiter’s Young Bavarian Cuisine and put his very distinctive mark on the dishes.”

At the Schwarzreiter Tagesbar & Restaurant, local produce from regional suppliers is quintessential. In order to present guests with a true and authentic piece of Bavaria, traditional dishes are re-interpreted whilst keeping it seasonal and fresh. Anton Pozeg’s kitchen is defined by innovative lightness, eliminating any unnecessary side dishes. His mantra is “Sated, not deflated!”

“It is a wonderful feeling to be back home. I am looking forward to developing the Schwarzreiter’s concept even further with my team and to incorporate my very own cooking style. It is important to me to continue serving light creations that make sense and which make the guests happy”, says Anton Pozeg.



New Executive Chef: Anton Pozeg

Anton Pozeg began his career with a thorough training at the restaurant Weichandhof in Munich, followed by stints at the Hotel Bayerischer Hof and Hotel Atlantic Kempinski Hamburg where he first met Sven Büttner, today's Executive Chef at the Hotel Vier Jahreszeiten Kempinski Munich. For four years, Anton Pozeg worked for Mario Gamba at the restaurant Aquarello in Munich before he got his first position at the Vier Jahreszeiten in 2010. In 2012, he was transferred to the Palais Hansen in Vienna, opening the hotel and the restaurant "Edvard".

The Schwarzeiter, an arctic char found in alpine lakes, used to be the favourite fish of King Ludwig II. King Ludwig famously built the Schloss Neuschwanstein and was the son of Maximilian II. Maximilian II himself commissioned the construction of the Grandhotel Vier Jahreszeiten Munich. To honour King Ludwig, the Restaurant and Tagesbar at the hotel are named Schwarzeiter and, since 2015, provide "Young Bavarian Cuisine" – young and Bavarian, seasonal and fresh.

About Kempinski:

Created in 1897, Kempinski Hotels is Europe's oldest luxury hotel group. Kempinski's rich heritage of impeccable personal service and superb hospitality is complemented by the exclusivity and individuality of its properties. Kempinski now manages a portfolio of 76 five-star hotels and residences in 31 countries and continues to add new properties in Europe, the Middle East, Africa, Asia and The Americas. Each property reflects the strength and success of the Kempinski brand without losing sight of its heritage. The portfolio comprises historic landmark properties, award-winning urban lifestyle hotels, outstanding resorts, and prestigious residences. Each one is imbued with the quality guests have come to expect from Kempinski while embracing the cultural traditions of its location. Kempinski is a founding member of the Global Hotel Alliance (GHA), the world's largest alliance of independent hotel brands.

www.kempinski.com/press • www.globalhotelalliance.com

Für weitere Presseinformationen:

Marc Baron • Director of Public Relations Hotel Vier Jahreszeiten Kempinski München & Kempinski Hotel Berchtesgaden • Maximilianstraße 17 • 80539 München • Deutschland
Tel +49 89 2125 2718 • Fax +49 89 2125 2775 •
marc.baron@kempinski.com • www.kempinski.com/press