



HERITAGE PRESS KIT

CONTENT

Background text restaurant

Valid as of: December 2017



Background text

French-inspired cuisine with an Asian twist

Situated high above Hamburg's Alster lake, the restaurant HERITAGE offers outstanding cuisine in a modern ambience accompanied by a panoramic view.

Hamburg's HERITAGE was opened in December 2015. Located on the ninth floor of the Hotel Le Méridien Hamburg, it affords a unique view onto the Alster lake through its large panorama windows – including what is probably Hamburg's finest sunset view.

The menu of the HERITAGE is guided by the traditions of French cuisine, which it reinterprets in contemporary fashion, lending it remarkable Asian accents. Chef de cuisine Rasmus Schulte-Rahde relies on modern, innovative methods of preparation and the finest products from the region.

Dry aged beef and more

Among the highlights from Rasmus Schulte-Rahde's cuisine are beef from northern Germany, Australia and the USA. Meat connoisseurs can savour delicacies such as the fine dry aged beef, matured for weeks, which develops its characteristic aroma during the course of the aging process. All steaks are prepared in the 800-degree Southbend oven. The tremendous temperature causes the sugar contained in the meat to caramelize, thus creating a very special experience of flavour.

Awaiting lovers of fish are delights such as the tuna tartare with avocado, soy-honey emulsion and taro chips. Some 20 fine cheeses from Maître Affineur Volker Waltmann as well as a selection of creative desserts, including the variations that produce "Death by Chocolate" round off the menu. The wine list presents grand, classic vineyards alongside innovative, young vintners from Europe and overseas. The open wines are mainly of European origin.



Modern ambience

The HERITAGE inspires with its interior in modern design that beckons guests to share a very special journey for the senses. The long glass facade opens up a marvellous unimpeded view onto the Aussenalster lake. Matt surfaces and discreet, pinpoint lighting reduce reflections to a minimum, allowing the view to achieve its full effect– and not just for the duration of the sunset.

Just as chef de cuisine Rasmus Schulte–Rahde reinterprets the masterpieces of the French repertoire, the works of art on the walls and ceilings are also based on the old masters and create something quite unusual: superheroes and villains from popular contemporary culture have been depicted in 17th century style with a Hanseatic ruff by Paris–based photographer Sacha Goldberger, thus contributing to the extraordinary overall impression of the restaurant.

The intention to present a dinner as an overall work of art can be seen in every detail in the new HERITAGE: the porcelain from the traditional company Villeroy and Boch perfectly matches the modern interpretation of the French cuisine. The fresh and informal uniforms of the service team are consciously influenced by the design and art of the restaurant. Batman’s mask, for example, reappears in the shape of the serving aprons while the blouses and shirts of the waiters blend in with the pattern of the ceiling design.

Offers for wine connoisseurs and cooking enthusiasts

Apart from the actual restaurant and its bar, the HERITAGE also features a glazed wine–tasting room. Here guests can embark on oenological voyages of discovery – depending on the season, the HERITAGE invites vintners and cellar keepers to come and tell the stories behind their products. A Chef’s table for private dining, cookery courses and events provide scope for individual requirements.

The HERITAGE is on the ninth floor of the hotel Le Méridien Hamburg. The restaurant receives visitors every day from 6.00 pm. A la carte orders are taken until 11.00 pm. And for night owls, the dishes offered on the bar menu are even available until 1.00 am. Restaurant guests enjoy a view over the Alster lake as they access the HERITAGE via the separate panorama lift.



About HERITAGE

Hamburg's restaurant HERITAGE was opened in December 2015 in the finest location on the Aussenalster lake. Situated on the ninth floor, it affords one of the most beautiful views of the lake and the Hamburg city centre through its large panorama windows. The menu draws its inspiration from the heritage of traditional French cuisine, but with a contemporary interpretation and the influence of Asian accents. The restaurant is located in the Le Méridien Hamburg, which on 1 November 2013 was transferred as a franchise operation to the hotel investment and management platform Munich Hotel Partners GmbH with its managing directors Michael Wagner, Ralf Selke and Dr Jörg Frehse.

Valid as of: December 2017

Press contact

Le Méridien Hamburg
Claudia Wieland
Director of Sales & Marketing
An der Alster 52-56
20099 Hamburg
Phone.: 040/2100 2000
Fax: 040/2100 2029
Email: claudia.wieland@lemeridienhamburg.com

HERITAGE
restaurant | bar
An der Alster 52-56 | 20099 Hamburg
www.heritage-hamburg.com

+49 40 2100 1070
info@heritage-hamburg.com