

Hotel Bayerischer Hof

Promenadeplatz 2-6
D-80333 MünchenPostfach 100 253
80076 MünchenFon +49 89.21 20-0
Fax +49 89.2120-906www.bayerischerhof.de
Info@bayerischerhof.de

THE ATELIER TEAM

BIOGRAPHY - CHEF JAN HARTWIG

Jan Hartwig has been Chef de Cuisine of Atelier at Hotel Bayerischer Hof since May 2014. Following his initial culinary training at Dannenfeld, Braunschweig, he passed through further essential career stages working under the tutelage of Christian Jürgens at Kastell, Wernberg-Köblitz and GästeHaus Erfort, Saarbrücken. Between 2007 and 2014 Jan Hartwig worked at Aqua, at the Ritz-Carlton in Wolfsburg, together with Sven Elverfeld (3 Michelin stars and 19,5 Gault Millau points).



As Chef de Cuisine of Atelier (3 Michelin stars, 18 Gault Millau points, 10 + Gusto pans) the 36-year-old not only sets high standards for himself, but also for his kitchen team. Hartwig's arrival at Atelier was preceded by the awarding of his first Michelin star. One year later and after only 18 months, in November 2015, in total at the helm, Hartwig's greatest success by far, was the allocation of a second Michelin star, 18 Gault Millau points and 10 Gusto pans. In 2017, after not even four years, Jan Hartwig and his team succeeded in achieving the third Michelin star, 10 + Gusto pans and maintaining the 18 Gault Millau points.

Hartwig focuses on regional and seasonal products for his light and creative cuisine. Regionalism and sustainability are important to him in the selection of ingredients. On the proven foundation of haute cuisine, he conjures contemporary and modern creations, but always without unnecessary extras, the recognition of the product is his foremost objective. In addition, the taste and the culinary experience are in the foreground and as Hartwig says: "the guest should have fun during dinner".

The multiple award-winning, traditional business Hotel Bayerischer Hof, owned and run by the family Volkhardt for more than a hundred years with 337 rooms including 74 suites, is one of Germany's top establishments and counts among the Leading Hotels of the World and Preferred Hotels. The family business also operates the highly traditional Hotel Zur Tenne in Kitzbühel and Volkhardts Wein.

For questions:

Hotel Bayerischer Hof
Public Relations
Fon +49 89.21 20 – 997
public-relations@bayerischerhof.de
www.bayerischerhof.de

Gebrüder Volkhardt KG
Gesellschaftssitz München
Amtsgericht München
HRA 48397
UST-ID.Nr. DE 161 88 22 68

HypoVereinsbank
IBAN: DE87 7002 0270 0000 0002 24
SWIFT (BIC): HYVEDEMMXXX
Deutsche Bank
IBAN: DE21 7007 0010 0170 1838 00
SWIFT (BIC): DEUTDEMMXXX

Commerzbank
IBAN: DE26 7008 0000 0316 3970 00
SWIFT (BIC): DRESDEFF700
Münchener Bank
IBAN: DE85 7019 0000 0000 0141 41
SWIFT (BIC): GENODEF1MO1