



HVJ EXTRABLATT

NEWS FROM MAXIMILIANSTRASSE 17



Dear colleagues,

I am pleased to present to you the first “HVJ Extrablatt” of 2026. First, I would like to thank you all for your tireless support during this year’s Munich Security Conference. We can proudly look back on those intense days. Once again, we have navigated this important event through joint efforts.

Following a successful 2025—marked by the renovation of the Ludwig Suite and the opening of the Royal Residence in Nymphenburg—there are plenty of reasons to celebrate in the new year. On the following pages we have comprised the latest news of the hotel, as well as exciting interviews with new faces and long-term colleagues. Look forward to our culinary experts’ seasonal cooking tips as well as selected recommendations for Munich’s current and upcoming exhibitions. Finally, if you would like to test your knowledge of the hotel, you can try your hand at a special puzzle. Enjoy reading!

Best,

J. Seidel





NEWS FROM THE HOTEL

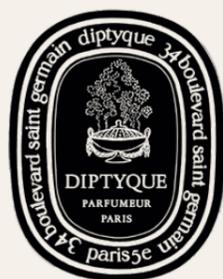
A lot has changed in the Hotel Vier Jahreszeiten Kempinski München since the beginning of the year. We provide you with the most important information and are delighted to share some news with you.

A new cooperation partner for our bathroom amenities - Diptyque substitutes Ferragamo

Since January 2026, we have a new cooperation partner providing our rooms and suites with soaps and other hygiene articles. Diptyque is not only our new amenity supplier, they also support us in becoming more sustainable. Instead of small bottles of shampoo and body lotion, big refillable dispensers are installed and should help reduce waste.



About Diptyque



With its distinctive black and white design with dancing letters surrounded by circular lettering, Diptyque is world-renowned.

The company was founded in Paris in the 1960s by three befriended artists. After introducing scented candles as a decorative scent experience in 1963, what started as a small shop for alienated and decorated everyday object and souvenirs developed into a world-famous lifestyle brand focusing on a pleasure-oriented lifestyle. Just like the Hotel Vier Jahreszeiten Kempinski München, Diptyque's brand identity is marked by a passion for travel. The brand invites its customers to imaginary journeys to known and distant worlds through their scented candles, soaps and fragrances.

Spa-Novelties: La Prairie and Aromatherapy Associates

Auch im Kempinski The Spa sind zwei neue Kooperationspartner vertreten: Seit Februar diesen Jahres werden Gesichtsbehandlungen und Körpermassagen mit Produkten von La Prairie und Aromatherapy Associates angeboten.



A new menu in our Restaurant Schwarzreiter

Since the beginning of February, the Restaurant Schwarzreiter has been offering a new menu. Inspired by the seasons, Franz-Josef Unterlechner's new spring creations will replace winter dishes like the "Pearl of Madrid" or "Tripes 'Carbonara'" or the "Duck from Paris."

Guests can now enjoy a selection of dishes like cockles, Bavarian wagyu beef, and lobster.

Our Guest Experiences

As of April 01, the hotel's guests can participate in exclusive experiences. The Hotel Vier Jahreszeiten Kempinski München will offer various activities - from an exclusive beer tasting of Munich's six breweries to a princess tour around the castles of the House of Wittelbach.



THE HVJ GIFT GUIDE FOR MOTHER'S DAY

May 10 is Mother's Day: The HVJ Extrablatt's editorial team gives you advice how to properly celebrate the moms in your life - and what to look out for.

DO: Favourite activities

Give the gift of shared time: this is one of the most thoughtful gifts one can give. Spend some time together and collect more precious memories. Careful: Make sure, that your mother enjoys the activity you picked. Hardcore hikes may not be an ideal activity for someone who loves to relax.



DO: Care-packages from afar

Even if you cannot celebrate mother's day with your mother, you can still show her some appreciation from afar. A little care package with pictures of the two of you, souvenirs, etc. will definitely spark some joy!



DON'T: Unsolicited household goods and socks

Socks with fancy prints are her iconic wardrobe staple? She has been asking for a Dyson vacuum for ages? Then socks and household goods may be an ideal gift. However, if these criteria are not met, stay away from those items, as there is no less thoughtful gift you could give. Let's be honest, who would enjoy receiving a gift related to household chores?





TRANSFERS AND RETURNS - OUR NEW TEAM MEMBERS

In the beginning of the year, Groups & Events got a new addition to their team. In this edition of the HVJ Extrablatt, we would like to introduce you to Julia Kalthoff, the new Assistant Director Groups & Events.

A Munich native, Julia lived in many places. First, she moved to Oxford and Iwerne Minster before starting work at Hotel Adlon Kempinski in Berlin. After subsequently living in Hamburg for 6 years, she rejoined the Kempinski family and worked in the Kempinski Hotel Das Tirol as a Senior Groups & Events Manager from 2023 to 2025. Since January 2026, she returned to her hometown and joined the Groups & Events department as an Assistant Director. We are happy to welcome Julia as a member of our team.

DID YOU KNOW?

I love to spend my free time...
... outdoors, surfing, hiking, skiing, and traveling to new places.
My favourite shows are...
... Queen of the South and The White Lotus
Some places on my travel bucket list are...
... basically the entire globe - if I could, I'd travel all the time. South America is on the top of my list!
My absolute comfort food is...
... Pasta!
Three items I'd take on a lonely island are...
... friends, music, and drinks.



JULIA KALTHOFF

In this issue, the editors of HVJ Extrablatt also introduce you to a returnee. Anton Reichl has been our new Director of Finance since January, returning to his original place of work.



DID YOU KNOW?

Aside from being the Director of Finance...
... I am currently completing a MBA in Management.
Initially, I was attracted to the hotel business...
... because of my internship at Hotel Vier Jahreszeiten Kempinski München. It was especially the contact with guests and colleagues that inspired me to pursue a career in this industry.
A motto I live by is...
... "Treat people the way you want to be treated."



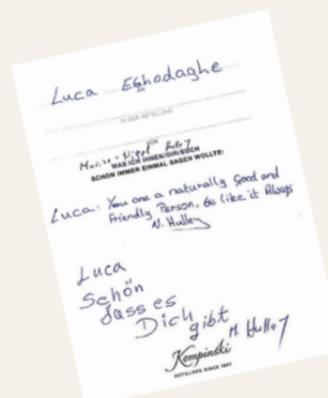
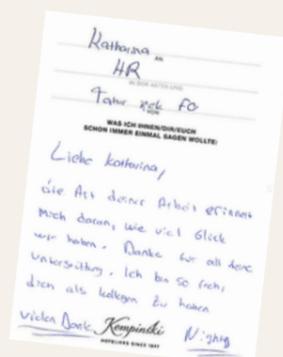
ANTON REICHL

After completing his apprenticeship at the Hotel Vier Jahreszeiten Kempinski in Munich, Anton Reichl went on to study hotel management. Even during his training, he knew he wanted to work in administration. He began his career in purchasing at Hilton before moving to the finance department. There he worked at various locations and held various positions until he left Hilton after 15 years to become a Cluster Director of Finance at Starwood, later Marriott, for the Westin Grand Munich, Sheraton Munich Arabellapark Hotel, and Aloft in Munich. For the last six years, he worked for Arabella Hospitality SE at its headquarters. After more than 30 years, he is now returning to the place where his career began. We are delighted to have Anton Reichl back on the team!

SAY THANK YOU AND BRIGHTEN UP SOMEONE'S DAY

It only takes a few words to make someone smile. Our thank-you cards give you the opportunity to show your colleagues some appreciation and make their day. Our Feel Good Manager Katharina Suttner not only makes sure that the cards reach their recipient but also that they are displayed in our "Auszeit" area.

Here are some of our team's sweetest thank yous. Is there a special someone you always have wanted to thank?





LET'S CELEBRATE - OUR TEAMMATES' ANNIVERSARIES

Director of Human Resources Bianca Birawsky has already been working in the Hotel Vier Jahreszeiten Kempinski München for over ten years! We met up with the Baden-Württemberg native and found out, what she enjoys most about her job and what she has experienced already within her longstanding career in this hotel.



BIANCA BIRAWSKY



HVJ Extrablatt: Mrs Birawsky, how long have you been working at the Hotel Vier Jahreszeiten Kempinski München?

B. Birawsky: Now I have been back at the Vier Jahreszeiten Kempinski for ten years. But I have also worked here twice previously for four years each, so I have worked here for eighteen years in total. My very first day at this hotel was on 16 October 2000.

HVJ Extrablatt: What do you enjoy most about your work?

B. Birawsky: What my job never is, is boring. It is very rich in variety and I can change a lot and participate actively. I also enjoy that implement so many nice events, such as our corporate summer festival, our hotel Christmas party or our Azubiball.

HVJ Extrablatt: 10 years Kempinski - what is an unforgettable moment in this hotel?

B. Birawsky: Just like everyone, who has been working in this hotel for many years, there are multiple stories to tell. However, there is one story I find particularly funny: There was a time at Kempinski, where we baked stollen for every owner of a Kempinski Hotel in this hotel and sent them across the entire globe. To make this easier, patissiers from Kempinski hotels in the Middle East, Afrika and Asia were supposed to come to the Vier Jahreszeiten and participate in Ian Baker's Stollen Master Class, so that every hotel could bake the stollen themselves. One day, however someone from China called and asked about a stollen master card. It took quite sometime until I understood that this person

wanted to talk to me about the Stollen master Class and not about a stolen master card.

HVJ Extrablatt: In your opinion, what is one ingredient for our recipe of success, that keeps the team together?

B. Birawsky: 350 individuals of different ages from over forty nations - how could this possibly work in a collaborative setting? The recipe for success certainly consists of shared experiences and achievements, a cross-departmental communication and the appreciative and respectful corporate culture. Our motto „Zamma cini haun – gemeinsam stark“ perhaps gets to the heart of it.

HVJ Extrablatt: Do you have any tips for a “perfect” application?

B. Birawsky: I recommend a simple application, that is different but honest and that does not use one of the internet's many templates as a basis making it look like anybody's application.



A career of twenty years at Kempinski hotels in various locations: The editorial team of the HVJ Extrablatt met up with Cluster Director of Sales & Marketing Alessandro Benedetti and looked back on his career path.

HVJ Extrablatt: Mr Benedetti, you have already been working at Kempinski for twenty years. What initially attracted you to the hotel business?

A. Benedetti: There was a moment in which I wanted to move abroad and specifically to the South of Spain. I chose working in the hotel business, as it enabled me to fulfill my dream.

HVJ Extrablatt: What do you love the most about your job?

A. Benedetti: The team, my colleagues and our daily exchange, for sure. To me, leadership means working together, learning from each other and pursuing goals together.

HVJ Extrablatt: What has been your favorite project so far?

A. Benedetti: One project that I am particularly proud of has been the grand opening of Cuba's first luxury hotel in 2017. Positioning under very special conditions in a very special country for over seven years was an enormous challenge but also one of the most exciting and educational times of my career so far.

HVJ Extrablatt: Is there a specific experience in this hotel that you will remember forever?

A. Benedetti: Some of my most memorable moments in this hotel are exceptional events taking place, such as the Munich Security Conference or the Champions League finale. However, my most personal moment will always be my very first day in this hotel, which happened to be my birthday.

HVJ Extrablatt: Is there a certain work ritual you particularly enjoy?

A. Benedetti: To me, it is important to arrive at work in the morning, to greet everyone and be present for a short while before the day kicks off with appointments and meetings. This is my small daily ritual next to the obligatory morning coffee enjoyed while reading the first few e-mails.

HVJ Extrablatt: What piece of advice would you like to share with your colleagues?

A. Benedetti: Success often happens quietly through consistency, respect, and especially through enjoying what you do and creating a good experience for others.

ALESSANDRO BENEDETTI



DID YOU KNOW?

I am originally from...

... Konstanz at Lake Constance and I have northern Italian and Andalusian roots.

Others would probably be surprised to know...

... that I actually am an introvert. And perhaps my taste in music. One the one side Nu metal, on the other flamenco.

My perfect day would be...

... quiet and relaxed: good weather, the sea, good food, and time with my family or friends.

On my travel bucket list, you can find...

... Japan, Antarctica, and a safari in Africa.





IAN BAKER



THE HVJ EASTER SPECIAL - HOT CROSS BUNS

If you want to spend Easter with your loved ones and go on a culinary journey to foreign countries, hot cross buns may be the ideal breakfast for you. The sweet buns with a cross-shaped glaze originally come from the UK, but are a traditional Easter classic in Canada, Malta, Australia, and New Zealand. Our Head Pastry Chef Ian Baker reveals how to make the best hot cross buns.

Step 1:

Heat up milk and butter in a pot and put it aside. Mix the flour, dry yeast, sugar, spices and the lemon zest in a bowl. Add the egg and the milk mixture. Knead the ingredients to a smooth dough within 5 minutes by using the hooks of a hand mixer. Cover the dough with a tea towel and let it rest for 60 minutes. Mix the raisins with the rum in a small bowl and let them marinate.

Step 2:

After the dough has risen, place it on a surface slightly covered with flour. Spread the raisins on the dough and knead them in. Divide the dough into 12 even parts by using a dough scraper. Form every piece into a small ball. Spread some parchment paper on a baking tray (38 x 45 cm). Place the dough balls on the tray with about 2 cm distance from each other in a rectangle. Let them rest once more for 30 minutes.

Step 3:

Preheat the oven on 180°C top/bottom heat (convection oven: 160°C). For the distinct cross shape, mix the flour, sugar and water into a doughy "paste." Fill it into a piping bag with a small round tip (alternatively, use a freezer bag). Pipe a thin cross on each bun. Bake the buns in the preheated oven for ca. 35 minutes. Let them cool off.

Step 4:

To create a glossy finish, cook the jam with 2 tablespoons of water in a small pot. Coat the warm buns with it and let it harden. The hot cross buns will keep for at least 2 days if stored in an airtight container.

INGREDIENTS FOR THE DOUGH

250 ml milk
70 g butter
500 g wheat flour type 405
1 pkg. dry yeast
70 g sugar
1 egg size M
2 pinch of salt
1/2 tsp ground cinnamon
1 pinch of ground cardamom
1 pinch of ground nutmeg
1 tsp lemon zest
100 g raisins
2 tbsp rum

ALSO

100 g wheat flour type 550
1 tbsp sugar
80 ml water
50 g apricot jam



FRESH AND TART MEETS MODERN ALPINE CUISINE - CARAMELIZED RHUBARB ON LAMB'S LETTUCE WITH GOAT CHEESE AND WALNUTS

March is the season of rhubarb. This plant is not only great for jams, cakes, and lemonades, but can also be used perfectly in savory dishes. Lucas Lommatzsch shares how rhubarb can turn a simple salad into a culinary highlight.



LUCAS LOMMATZSCH

INGREDIENTS

200 g rhubarb
150 g wedged salad (or young spinach)
4 small goat cheese medallions (or a roll cut up into slices)
2 tbsp honey
1 handful walnuts

For the dressing: oliveoil, white balsamic vinegar, salt, pepper



“

Goat cheese has become very popular in Bavarian cuisine. The combination of warm, creamy cheese and tart rhubarb is divine.

”

Step 1:

Clean the rhubarb and cut it into 3 - 4 cm long sticks (not too small, so they keep their shape).

Step 2:

Melt some butter in a pan, add the rhubarb, and drizzle one tablespoon of honey on it. Roast it on medium heat for ca. 3 - 5 minutes. The rhubarb can get soft, but don't let it fall apart! Take it out of the pan.

Step 3:

Quickly roast the walnuts in the same pan (which now has the rhubarb flavor) and take them out. Subsequently, fry the goat cheese medallions (or gratinate them in the oven on the grill setting) until they slightly melt. Drizzle the rest of the honey over the cheese.

Step 4:

Marinate the wedged salad with the dressing and spread it on a plate. Dress it with the warm rhubarb and the goat cheese. Sprinkle the walnuts on it.





DIVE INTO FOREIGN WORLDS - THIS YEAR'S MUNICH EXHIBITIONS

This year, Munich's museums and cultural centers invite you to explore ancient times, visit distant galaxies, or bring prehistoric dinosaurs back to life. From pop culture experts over history buffs to true art connoisseurs—there's something for everyone.

Christine de Grancy: A Day With David Bowie

26 January 2026 through 12 April 2026
Alte Paketposthalle - Pineapple Park



In 1994, photographer Christine de Grancy accompanied music legend David Bowie for a day at the Art Brut Center Gugging in Austria. Through this black-and-white photo series, you can get to know the icon from a quieter, more intimate side.

The Fans Strike Back

26 January 2026 through 12 April 2026
Tower in the former Paketpost-Areal - Pineapple Park

In this interactive exhibition, you can get up close to Luke, Leia, R2D2, and Darth Vader through more than 1,000 original fan collectibles and briefly visit the galaxy far, far away.



What May Vanish Becomes Image.

27 January 2026 through springtime 2027
Lenbachhaus



This exhibition addresses the disappearance of familiar landscapes due to climate change with the help of previously unseen works from the 19th and 20th centuries by artists such as Wassily Kandinsky, Franz Marc, and Franz von Lenbach.

Gladiators - Heroes of the Colosseum

27 January 2026 through 03 May 2026
Archeological State Collection



Gladiators have been popular heroes since ancient times, whether in "Gladiator" or "Spartacus." This international interactive exhibition invites visitors to marvel at original Roman gladiator equipment from Pompeii, finds from the Limes, and lifelike reconstructions and models.

Erinnerung ist...

27 January 2026 through 10 May 2026
Munich Documentation Center for the History of National Socialism



You can now discover the stories behind everyday objects such as a hat, a beer mug, or a bicycle bell at the Munich Documentation Center. This exhibition offers a different perspective on the past and the interpretation of difficult and painful experiences.

Beyond the World. The Blue Rider

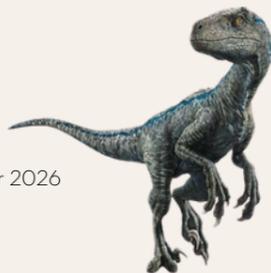
10 March 2026 through 05 September 2027
Lenbachhaus



The Lenbachhaus is soon celebrating its 100th anniversary and is marking the occasion by exhibiting groundbreaking works by Paul Klee, Gabriele Münter, Wassily Kandinsky, and other artists from the Munich-based Blaue Reiter group.

Jurassic World: The Experience

17 April 2026 through 16 September 2026
Kleine Olympia-Halle



This family-friendly exhibition is inspired by the Jurassic World film franchise and lets you get up close to velociraptors and tyrannosaurs. Here you can become a dinosaur geneticist, discover excavation sites, and take photos with baby dinosaurs.

What the City. Perspectives of Munich

15 May 2025 through mid-2027
Münchner Stadtmuseum



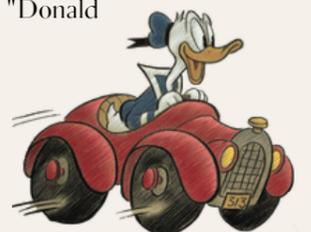
"What the City" reflects various aspects and perceptions of Munich. The Munich City Museum is collaborating with numerous initiatives and private individuals to shed light on the historical background of the city.

Comicfestival

19 June 2026 through 22 June 2026
Various venues



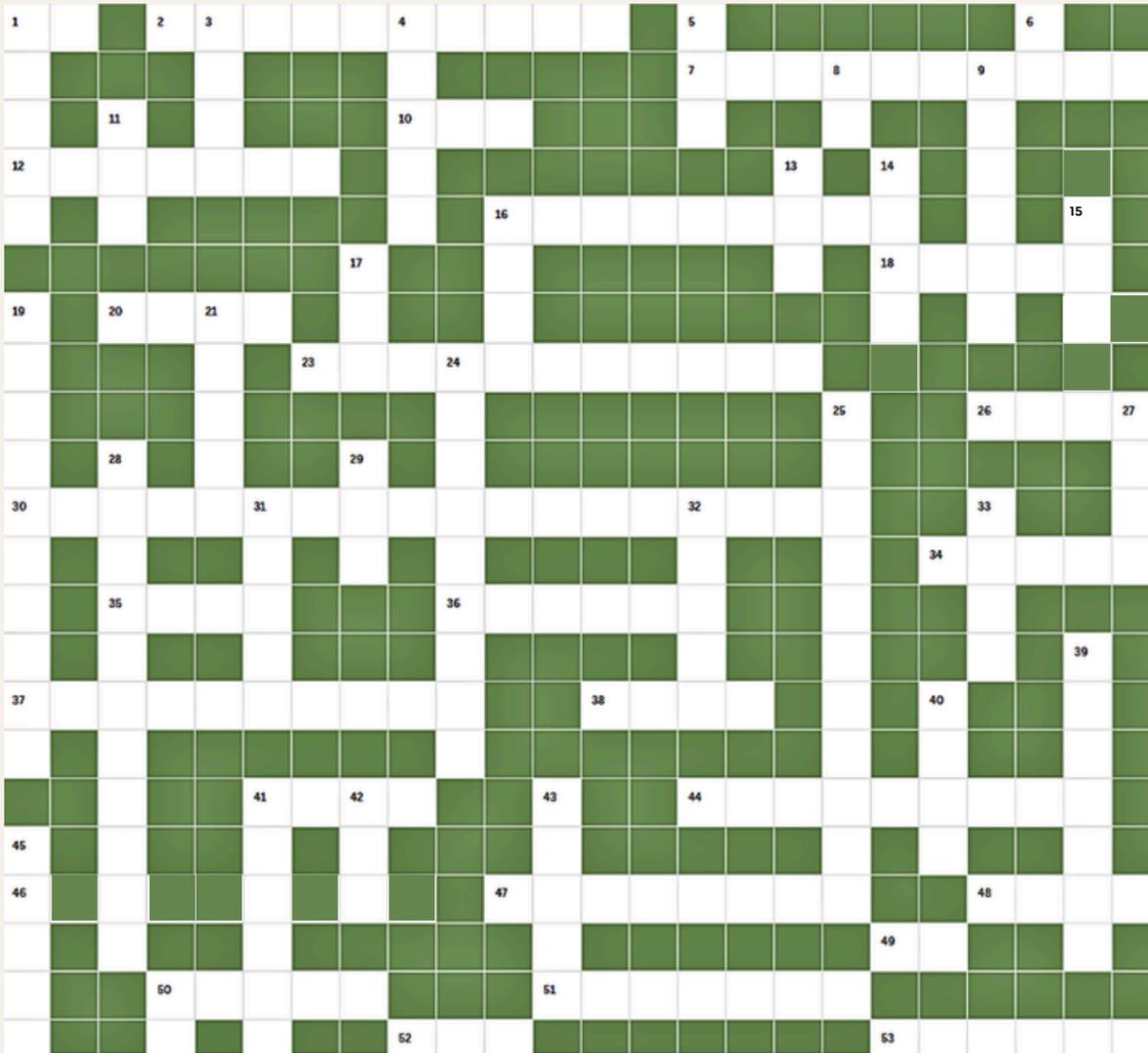
Meet national and international comic artists and attend drawing classes, readings, and talks at this year's comic festival. Guests include the current "Lucky Luke" illustrator, the animator of Disney's "The Jungle Book," and the illustrator of the "Donald Duck" comics.





THE HVJ CROSSWORD PUZZLE

How well do you know your workplace? The editing team of the HVJ Extrablatt created a crossword puzzle in which you can test your knowledge on the Hotel Vier Jahreszeiten Kempinski München. Have fun puzzling!



Down:

- 1: What kind of lounge is located behind our lobby?
- 3: In German: Which Pinakothek does the artwork in our hallways come from?
- 4: At 11 p.m. we usually wish our guests a good ...?
- 5: Some of our company cars come are from what company?
- 6: Short for „Check in“?
- 8: Stefan Bader is the head of which department?
- 9: What is our largest suite called?
- 11: Short for “Guest Satisfaction Survey?”
- 13: Many of our guests come from the ...?
- 14: What is a Schwarzreiter?
- 15: Guests can ask our Ladies in ... for local tips.
- 16: How do we call complaints?
- 17: We are part of an alliance. What is its acronym?
- 19: New recruits will participate in an in-house
- 21: Housekeeping provides every guest with a fresh ... in their bathroom.
- 24: The name of our third largest suite?
- 25: Beautiful ...?
- 27: Enjoy your ...?
- 28: Our Royal Residence is located in what neighborhood?
- 29: Short for “Hotel Vier Jahreszeiten”?
- 31: German: “Bread” typical for a Bavarian breakfast?
- 32: German for “luxury?”
- 33: Guests can either book a suite or a
- 39: Natalie Hoare is the Director of ...?
- 40: Employees can book rooms in other Kempinski hotels with a staff
- 41: Together with 41 Across: The name of our corporate fond?
- 42: Our guests can relax in the
- 43: In 2024, our croissant ... created a hype in Munich.
- 45: Our suites offer more ... than our small rooms?
- 50: Bianca Birawsky is the head of which department?

Across

- 1: Short for „Check Out“?
- 2: What is Aleksandar Vujan’s job title?
- 7: The name of our second largest suite?
- 10: What is located right next to our spa ...?
- 12: The name of our cafeteria?
- 16: The name of our hotel chain?
- 18: Guests may book an Executive
- 20: Each room has a bedroom and aroom?
- 23: The hotel was once owned by the ... brothers?
- 26: Our annual employee survey is called what?
- 30: What is our positioning statement?
- 34: Our ... is dubbed “Munich’s living room?”
- 35: Check out the hotel on our web... .
- 36: Our Back-of-House management tool is called what?
- 37: What is a cake Germans love and one of our patisserie’s bestsellers?
- 38: The name of the cousin of King Ludwig II.?
- 44: At the Schwarzreiter Tagesbar, Thursday is ... Day.
- 47: The Schwarzreiter Tagesbar offers what kind of dishes?
- 48: The name of one of the Walterspiels?
- 49: Short for “Front Office?”
- 50: We offer in-house ... from the bees on our roof.
- 51: We aim to offer the best ... to our guests.
- 52: Upon check-in, guests receive their ... card at the front desk.
- 53: What plushie company is the supplier of our Christmas tree decoration?



SCAN ME



The HVJ Extrablatt for Further Reading

For anyone who would like to take another look at the HVJ Extrablatt , we have provided a QR code. You can use this code to access the current and previous issues.



