



HVJ EXTRABLATT

NEWS FROM MAXIMILIANSTRASSE 17



Dear colleagues,

I am delighted to present to you the second issue of the “HVJ Extrablatt” for 2026. The past few months have already brought us some fantastic milestones and occasions to celebrate: a real highlight was the successful launch of our new experiences in April, closely followed by the high-profile “Masters of Mixology” event in May. Once again, our team has demonstrated great passion, creativity and team spirit in creating unforgettable moments.

On the following pages, we bring you the latest news from the hotel and present exciting interviews with new team members. You can also look forward to summery recipe ideas from our culinary experts and hand-picked tips on dining and culture in Munich.

This year, we are also looking back at the pioneering era of the brothers Alfred and Otto Walterspiel, which began *100* years ago in August. To mark this, we have created a special feature for you, offering exclusive insights into the Walterspiels’ working methods.

Enjoy reading!

With best regards

J. Seidel





NEWS FROM THE HOTEL

Summer has arrived at the hotel – and with it, a lot of new activities. Over the past few months, the team has been working on new ideas to create the perfect guest experience. The editorial team at the HVJ Extrablatt is looking forward to presenting the latest highlights to you.

Exclusive beer tasting also available to book for Munich residents

Since 1 April, guests at the Hotel Vier Jahreszeiten Kempinski Munich have been offered unique experiences. The 'Munich Six' experience, which features an exclusive tasting of all six original Munich beers, is the only one so far that can also be booked by non-hotel guests.



Further collaboration at the spa

Kempinski The Spa already has two new partners: since February, facial treatments and body massages have been available using selected products from La Prairie and Aromatherapy Associates. Now, a special membership partnership with LUCA Studios by LUCA Longevity is available as well. This enables our guests to make use of services at LUCA Studios, such as hyperbaric oxygen therapy. In return, members of our partner can use our day spa facilities free of charge.

Rare spirits at the Jahreszeiten Bar

The Jahreszeiten Bar is expanding its range of rare spirits: guests now have the exclusive opportunity to sample the rare LOUIS XIII RARE CASK 42.1 Cognac. This makes the bar the only place in Germany where this exceptional cognac can be enjoyed by the glass. The bar's range also includes the Macallan M Decanter Copper Edition 2024, the Dalmore 35 Years, the Yamazaki 25 Years and the Pappy Van Winkle 23 Year Family Reserve. All these spirits are strictly limited worldwide and highly sought-after among connoisseurs.



Italian ice cream in our driveway

From mid-June, an ice-cream van from the popular brand Venchi will be parked at the driveway to the main entrance. Apart from the shop on Marienplatz, this ice-cream van will be the only other place in Munich where you can buy Venchi ice cream.

Apart from five set flavours such as chocolate and strawberry, a flavour that changes every month will also be on offer. All flavours are served in a cup and cost EUR 4 per scoop.

Indulgent culinary additions to breakfast

The F&B team is now offering further culinary highlights for breakfast. Guests will soon be able to enjoy a high-end take on a breakfast classic: Lucas Lommatzsch's extravagant 'Maximilian Benedict' consists of a perfectly poached organic egg with a runny yolk and a lobster poached in nut butter, served on homemade, toasted sourdough brioche – topped with a truffle hollandaise and Ossieta caviar. This decadent breakfast can also be served in the lobby. Further details on when the dish will be available to order will follow shortly.



We also have our own "Four Seasons" bread, baked fresh daily by our apprentice Jakob Ries in the patisserie. This yeast-free sourdough bread is now available to enjoy every day at the breakfast buffet.



Save the Date: The Summer Party 2026



This year's HVJ Summer Party will take place on 21 July from 3 p.m. to 11 p.m.. The team can look forward to a cosy get-together with beer, pretzels and radish in the beer garden of the Augustiner-Keller (Jagdstube).

There is no dress code, but it will be appreciated if you could bring a hat for the funniest headwear competition.

There will also be a beer garden quiz with great prizes, as well as the award ceremony for the World Cup prediction game.





IN THE SPOTLIGHT

Since March, the newly created position of the Experience Curator taken up at the Hotel Vier Jahreszeiten Kempinski Munich – a role that is currently unique within the entire Kempinski team. In this issue of the HVJ Extrablatt, we would like to introduce you to Bastian Zimmermann, the organiser of the experiences we are offering.

Originally from Hesse, Bastian Zimmermann is embarking on a new career path after some 20 years in the workforce, taking up a role at the Hotel Vier Jahreszeiten Kempinski in Munich. After studying philosophy and musicology, he initially worked as a ghostwriter for ensembles and soloists, and developed well-founded proposals for funding applications. He then made the career leap to become a dramaturg and curator. In this role, he moved to Munich in 2016, working, amongst other things, as a guest dramaturg at the Münchner Kammerspiele and overseeing a project called “Music for Hotel Bars”, which sparked his curiosity about the luxury hotel industry. After years of working as a freelancer, our new Experience Curator has now signed his very first employment contract with Kempinski. We are delighted to welcome Bastian Zimmermann to our team in his new role.



BASTIAN ZIMMERMANN

DID YOU KNOW?

I believe that everyone who has come to Munich should...

... *eat in a traditional beer garden, take a swim in the isar and visit the ballet at the Bavarian State Opera.*

As a child, I always wanted to...

... *become a psychiatrist.*

I have always wanted to travel to...

... *Japan and Mexico. In general, I would love to do a road trip through another country.*

My ultimate comfort food is...

... *an American inspired chicken barbecue recipe.*

The ideal soundtrack to my life would be...

... *my favourite album of the past few years: “Finding Gabriel” by Brad Mehldau.*

If I could have any superpower, I would want to...

... *travel through time.*

My favourite show is...

... *Twin Peaks.*

The Ladies in Red team has also changed. Alongside Thomas Groz in his new role as the Gentleman in Red, the team has also gained Alissa Lotz as a valuable colleague. Let us introduce you to the new Lady in Red.

DID YOU KNOW?

Three things I could not live without are...

... *my family and friends, my dogs and coffee!*

I have always wanted to travel to...

... *Australia*

If I ever were on a lonely island, I'd bring...

... *the adventurer Bear Grylls.*

I used to...

... *be a huge fan of Harry Potter and also used to go to a Welsh boarding school for four years. When I was there, I used to live in a tower - just like the students of Hogwarts.*



ALISSA LOTZ



Whilst still at school, Alissa completed a an internship in the hospitality industry. Enthused by the sector, she went on to study hotel management in Switzerland after graduating. During her studies, her work placements took her to the Rooms Division at Hotel Vier Jahreszeiten Kempinski and to the Front Office at the Berlin Marriott. Originally from North Rhine-Westphalia, she took up her first full-time role as a Guest Relations Officer at the Sofitel Legend in Amsterdam. Now, as ‘Lady in Red’, Alissa has returned to Hotel Vier Jahreszeiten Kempinski in Munich, and we are delighted to have her back on board as part of our team.





ANNETTE SCHMAUS



STRAWBERRY SWISS ROLL

Strawberry season has begun, and with it the season for strawberry cakes. Annette Schmaus, our sous chef pastry, reveals how to make the perfect strawberry Swiss roll. This summery classic, with its light sponge, fruity cream filling and whole berries, is ideal for afternoon tea or special occasions.

Step 1:

Roughly purée the strawberries and mix them with sugar and lemon juice.

Step 2:

Whisk the eggs, sugar and lemon zest in a bain-marie until warm. Then continue to whisk with an electric hand mixer until the mixture is light and fluffy and has cooled down. Gently fold in the flour and, finally, stir in the melted, lukewarm butter.

Step 3:

Spread the sponge mixture evenly onto a baking tray (approx. 40×30 cm) lined with baking paper. Sprinkle with flaked hazelnuts or almond flakes and bake in a hot oven (200°C) for 9–11 minutes until golden brown.

Step 4:

After baking, place another sheet of baking paper on top of the sponge sheet whilst it is still hot and flip it over with a swift motion. Carefully peel off the baking paper that has baked with the sponge. Fill the Swiss roll immediately – the softer it is, the easier it is to roll. Gently fold the whipped cream into the fruit purée using a whisk, then spread the cream evenly over the Swiss roll. Arrange small to medium-sized whole strawberries along one edge and roll up the Swiss roll from that side. Push the Swiss roll back to about the middle of the paper and fold the paper over. Press the roll into shape using a wooden rolling pin or a ruler.

Step 5:

Wrap the finished roll completely in the paper and chill for about 2–3 hours. Then decorate as desired and serve.

TIP:

Decorated with fresh strawberries, a little icing sugar and a few mint leaves, the strawberry Swiss roll is sure to be the centre of attention on any coffee table.

INGREDIENTS

5 eggs
140 g sugar
Zest of $\frac{1}{3}$ lemon
150 g flour
40 g butter
25 g flaked hazelnuts or sliced almonds

INGREDIENTS FOR THE FILLING

350 g strawberries
120 g sugar
juice of $\frac{1}{2}$ a lemon
750 ml cream
8 sheets of gelatine

ALSO

approx. 15 whole strawberries
(depending on the size)



SALMON À LA FRANZ-JOSEF UNTERLECHNER

When it's hot outside, we prefer light meals. A delicious fish dish with fruity and tangy flavours is the ideal choice. The Executive Chef at our Schwarzeiter restaurant, Franz-Josef Unterlechner, presents a fresh, summery recipe inspired by Japanese cuisine, which goes perfectly with a celery purée as a side dish.

INGREDIENTS

600 g salmon fillet
350 chanterelles
 $\frac{1}{2}$ bunch of chives
Salt
1 Granny Smith apple

INGREDIENTS FOR THE SALMON MARINADE

225 g white miso paste
175 g icing sugar
60 ml sake (or white wine)
60 ml mirin (Japanese rice wine)
75 ml yuzu juice
50 ml rice vinegar

Step 1:

Mix all the ingredients together to form a smooth marinade. Then place the fish in the marinade, cover it, and leave it to marinate in the fridge for about 5 hours. Next, place the fish on a baking tray lined with baking paper and cook in the oven at 160°C (fan oven) for 10–15 minutes, so that it is still slightly translucent in the centre. If you have a Bunsen burner to hand, you can then briefly sear the fish on all sides.

Step 2:

Wash the chanterelles thoroughly and spin them dry. Melt a little butter in a frying pan, sauté the mushrooms in it, season lightly with salt and cook until done. Finally, add the finely chopped chives.

Step 3:

Cut the Granny Smith apple into very fine strips and arrange them on top of the dish as a finishing touch.



FRANZ-JOSEF UNTERLECHNER





100 YEARS OF WALTERSPIEL

100 years ago, the exceptional restaurateurs Alfred and Otto Walterspiel acquired a majority stake in the Hotel Vier Jahreszeiten. But who were the Walterspiel brothers, and why did they become living legends?

OTTO WALTERSPIEL

The perfect complement to the outstanding restaurateur Walter was his younger brother Otto, who, working behind the scenes as a businessman, oversaw all the financial affairs of the hotel and the restaurant.

In August 1926, in a bold move, the ambitious brothers acquired a majority stake in the Hotel Vier Jahreszeiten. Under this brotherly dual leadership, the hotel quickly became the social epicentre of the city. Following the hotel's takeover by the famous restaurateur brothers, the Cherubin Palace became the venue for state banquets, aristocratic weddings and opulent dinners for international stars and state guests, such as Henry Ford, Winston Churchill, Hermann Hesse and Maria Callas.

Otto Walterspiel himself lived in a four-bedroom apartment on the fifth floor of the hotel with his wife and their children. His son, also named Otto, was born in this hotel and, along with his siblings, spent most of his childhood here.

For an impressive 48 years, these exceptional restaurateurs ran the Hotel Vier Jahreszeiten side by side.



Even before the Second World War, the Hotel Vier Jahreszeiten provided a stage for international guests. Celebrities such as Queen Elizabeth II, the actresses Sophia Loren and Marlene Dietrich, as well as the animator Walt Disney and the Western hero John Wayne, were regular guests at the Hotel Vier Jahreszeiten. The hotel also hosted Hermann Hesse's only documented public reading in Munich in 1929.

ALFRED WALTERSPIEL

Alfred Walterspiel was born in Baden-Baden in 1881. Inspired by his mother's culinary skills, he first trained as a pastry chef and subsequently rose to become a head chef. Even at this young age, his career took him to international cities such as London, Brussels and St Petersburg.

His passion for cuisine ran so deep that he not only drew daily inspiration from his mentors; he also owned a collection of over a thousand cookery books. His philosophy was to adapt centuries-old, traditional recipes to the tastes of the time and raise them to a new culinary standard. His aim was not merely to meet his guests' high expectations, but to exceed them.

Thus, the Restaurant Walterspiel – now known as the Restaurant Schwarzkreiter – became a social and gastronomic hub in Munich, renowned far beyond the borders of Bavaria and Germany. The Restaurant Walterspiel was regularly frequented by the who's who of international celebrities – from film icons such as Marlene Dietrich, Elizabeth Taylor and Richard Burton to Queen Elizabeth II and Prince Philip.

Even today, his book "Meine Kunst in Küche und Restaurant" remains a staple in most chefs' libraries. It not only sets out basic recipes, such as how to make a béchamel sauce or roast beef, but also presents the recipes for his own original creations, such as Walterspiel lobster and Strawberries Walterspiel.





DAS PRODUKT IST DER STAR: KOCHEN WIE ALFRED WALTERSPIEL

Alfred Walterspiel had a significant influence on German fine dining: he played a decisive role in shaping 'haute cuisine' by modernising and lightening what was, at the time, predominantly heavy French cuisine. Furthermore, he not only used ingredients such as mangoes and pineapples – which were a rarity in many German grocery stores in his day – but also reinvented the concept of underscoring the main ingredient's inherent flavour. His purist cooking style focused on highlighting the aroma of the core ingredient, rather than overshadowing it with other strongly flavoured components. Even today, his 478-page work "Meine Kunst in Küche u. Restaurant" (My Art in the Kitchen and Restaurant), written in 1952, adorns the shelves of many Michelin-starred chefs and gourmets alike, and is still regarded as the bible of classical culinary art. The editorial team of the HVJ Extrablatt presents two of his original creations for you to try at home.

STRAWBERRIES WALTERSPIEL

Step 1:

Choose large, but not overripe, dry strawberries. Remove the stalks and put a drop of kirschwasser into each strawberry – but just one drop.

Step 2:

Make small marzipan plugs that just fill the hole in the strawberries. Then boil the sugar until it forms small crystals, toss the strawberries in it and use a fork to place them onto a cooling rack lightly brushed with olive oil. The sugar completely coats the strawberries, trapping all the juice and flavour inside.

TIPS FROM THE MASTER CHEF:

The strawberries must not be prepared in advance, but should be served just as they are still slightly warm and crisp. It is best to place them directly onto each guest's dessert plate.

The strawberries must not be too large; one must be able to enjoy them whole. The sugar is boiled only until it reaches the soft crack stage, otherwise it will be too hard.

INGREDIENTS

Strawberries (large, dry, not overripe)

1 drop of kirsch

1 pack of marzipan paste (depending on the number of strawberries)

200–500 g sugar (depending on the number of strawberries)

67–167 ml water (ratio of 1:3 to the sugar)

Olive oil for brushing



SALAT WALTERSPIEL

INGREDIENTS

1 Chicorée

2 rote Rüben

2 Apfelsinen (Orangen)

Für das Dressing:

Mayonnaise

Crème fraîche

Estragon-Essig

Step 1:

Nur die inneren Blättchen des Chicorées ganz verwenden, während die größeren in der Mitte durchgeschnitten werden; den Salat salzen und würzen und ihn kaltstellen.

Step 2:

Selbst zubereitete, nicht konservierte rote Rüben in nicht zu lange und nicht zu dünne Streifen schneiden und sich des Weiteren von der Haut befreite Schnitze von kernlosen Apfelsinen bereitstellen.

Step 3:

All dies mit wenig Estragon-Essig beträufeln, in eine Salatschale eine mit Crème fraîche vermischte Mayonnaise geben, den Chicorée und die roten Rüben daraufsetzen und mit Hilfe der Orangenschnitze eine Bordüre bilden, so dass das Ganze einen hübschen, geschmackvollen Anblick bietet. Den Salat erst im letzten Moment vor dem Gast mischen.





HOLIDAY VIBES IN MUNICH

As summer begins, the desire to travel grows. But anyone spending the hot summer months in Munich can still experience a real holiday atmosphere and an international ambience right here.

Off to the US



If you're longing for a trip to the US, you don't have to travel far. The Cincinnati Cinema in Fasanengarten was built by Americans in the 1950s to US standards, and its architecture still reflects this today. This means you can still enjoy Hollywood films there in an authentic American setting. At the American Burger Bar, a food truck in nearby Unterhaching, you can also enjoy some of the best burgers in the area.

A short trip to France

A taste of France right in the heart of Munich: in Haidhausen, between the stops "Rosenheimer Platz", "Ostbahnhof," and "Max-Weber-Platz", you can feel as though you were in France. Enjoy classics such as croque madame, pain au chocolat and tarte au citron in the cafés, or sample authentic fish and meat dishes in a brasserie. Film buffs can also experience the latest French films on the big screen at the 1950s-style Theatiner cinema, not far from the hotel.



Italy's northernmost city



It is not without reason that Munich is nicknamed "Italy's northernmost city". Here, elements from various Italian regions come together. A stroll through the Nymphenburg Palace Gardens makes you feel as though you're in Piedmont, whilst at Ciao Napoli you can enjoy pizza just like in Naples. The Bar Centrale near the hotel also offers a little slice of Italy right in the heart of Munich.

To Japan in 30 minutes or less

A (culinary) trip to Japan doesn't take long either. At Sushiya Sansaro in Maxvorstadt, you can sample sushi, Japanese whisky and other Far Eastern specialties. Afterwards, you can stroll through the English Garden to the traditional Japanese teahouse Kanshoan and attend public demonstrations there on selected dates. Extra tip: The Japan Festival takes place there on 19 July.



Greece in the heart of Munich

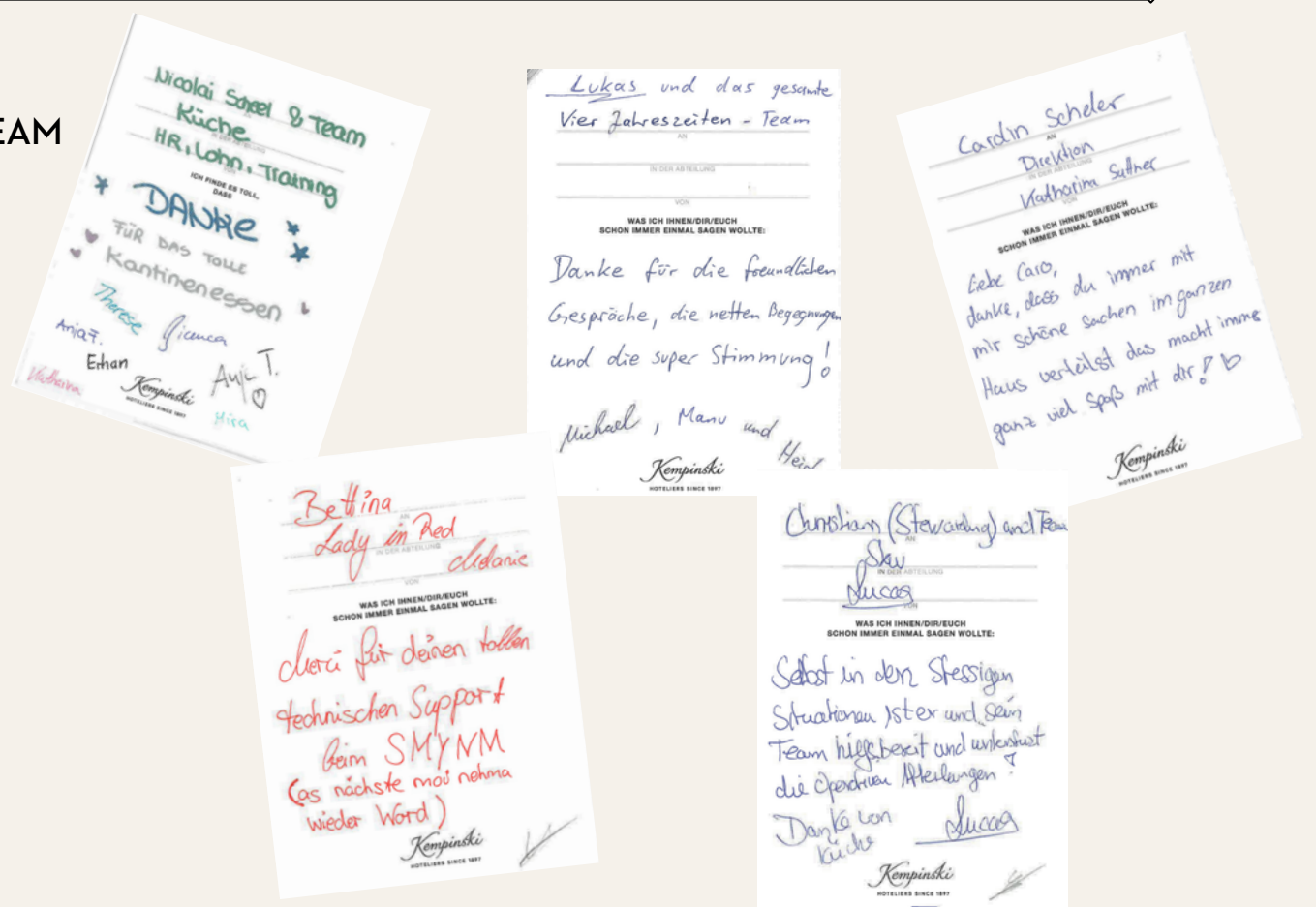
If you're longing for Mediterranean flair, Maxvorstadt is the perfect place for you. Not only is it home to Ionion, an award-winning Greek restaurant renowned in particular for its first-class gyros, but Nostimo Deli also invites you to enjoy traditional and reimagined dishes whilst listening to Greek music. A short walk to the Glyptothek on Königsplatz perfectly rounds off that Greek holiday feeling.



ACKNOWLEDGEMENTS TO THE TEAM

Is there anyone you've always wanted to say "thank you" to? Putting a smile on your colleagues' faces with just a few words – our thank-you cards make this possible. Through these little messages, you can show your appreciation for one another and brighten up each other's day.

Our Feel Good Manager, Katharina Suttner, makes sure the cards reach their recipients, but also that they're displayed in our 'Auszeit' area. Here are some of the nicest thank-you messages from the team.



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.



