

HILLMANN'S SCORES EARLY POINTS AS BREMEN'S NEW TOP RESTAURANT

BREMEN, December 2008 – When the Swissôtel Bremen opened last summer, the Hanseatic city gained not only an international 5-star hotel, but also a new top-class restaurant. Hillmann's inside the hotel is set to become one of the city's gourmet restaurants.

In the very latest edition of the Gault-Millau guidebook, Hillmann's has already been awarded 13 points. "We are naturally very proud that Hillmann's has scored so many points just a few weeks after it opened," says Rogier Hurkmans, General Manager of the Swissôtel Bremen. "That is an incredible achievement for our entire kitchen and service team. But our aim of course is to gain even more points next year".

Executive chef, Matthias Serwill, who previously worked for famous hotels such as the Kempinski Hotel Fürstenhof in Leipzig and the Parkhotel Bremen, is responsible for the culinary success of the restaurant. Fresh herbs play a leading role in Matthias Serwill's cuisine, which is firmly focused on regional products. "Every product has the right to retain its own unique taste", is the philosophy of Executive Chef, Matthias Serwill. "Every dish is only as good as its ingredients and we make no compromises here. Only the best is good enough!" To this first-class chef, freshness means the products must be no more than 24 hours old. This is why he prefers Queller (saltwort), a type of algae native to Sylt, to algae sourced from Brittany. "It goes straight into the pan raw and, with the addition of some olive oil, salt, pepper, lime juice and lemon, gives an absolutely fresh and flavoursome taste of the sea".

The success of each individual menu at Hillmann's stems from experience and expertise in the fine art of taste. The effect of herbs and aromas from local fields and waterways is also significant, as is the way they combine with the latest products of selected growers. Typical

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winter dishes from the cuisine of Matthias Serwill include: "Leg of veal pralines with chanterelle wild mushrooms and apricot-mint chutney" or "Two different cuts of local milk-fed pork with caraway crumble, beer and vinegar jus and lovage-infused vegetable cream".

The name "Hillmann's" stands for the long history and great tradition of the Hillmann's Hotel, which stood on the site of the present hotel and was the finest establishment of its time. Celebrities such as Caruso, Crown Prince Wilhelm and Theodor Fontane were all guests there. The restaurant is on the first floor of the hotel and stands out for more than just its excellent cuisine. The sophisticated ambience and tasteful design of the restaurant also give Hillmann's the ideal credentials to become one of the city's top restaurants.

The Swissôtel Bremen is situated on Hillmann Square, just a few minutes away from the historical city centre. It has 230 elegant rooms and suites with state-of-the-art amenities and offers all the accoutrements of a five-star hotel.

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