

MEDIA INFORMATION

Star-studded restaurants and culinary geeks: exploring Hamburg's vibrant food and drink scene

Hamburg, 08 March 2018 (HHT) – **Hamburg is a city of contrast and seeming opposites, and this is particularly true when it comes to wining and dining. Today, Hamburg boasts more Michelin-star restaurants than ever – and at the same time the city is increasingly turning into a hotspot for a young, creative food and beverage scene, with original concepts that are definitely worthwhile trying.**

Passion with a dash of idealism – these are the main ingredients used by Hamburg's catering trade, which also includes a broad range of homemade food and beverages made from regional, seasonal and organic produce. Anyone wishing to explore trending food and drinks from Hamburg should not miss out on the following events and venues:

Culinary events to guide you into the summer

Taking place from 17 to 21 May 2018, the **Food Truck Festival** at the Reeperbahn offers plenty of culinary inspiration for any foodie. **THE BIG BBQ** festival from 14 to 16 June at the St Pauli Fischmarkt square invites you to enjoy the finest of pork, chicken and ribs prepared by dedicated BBQ champions. Each Sunday, the **Eatstreet Market** at the St Pauli Rindermarkthalle allows you to wind down at the end of a busy week, while the **St Pauli Night Market** is held every Wednesday from 4 p.m. to 10 p.m. and attracts locals and visitors with its great choice of food stalls. These two markets are definitely a must for any foodie. Hamburg's street food markets are also becoming ever more popular as an after-work venue for business professionals.

Latin America in Hamburg

Thanks to Hamburg's port and its long history in trade, Hamburg has been connected with destinations around the globe for centuries. And this is most notably reflected in the city's rich and varied culinary landscape. In late April, for instance, Hamburg's first Latin American street food festival **El Meso** invites you to indulge in Latin American specialities in the district of Altona. And all those who are not willing to wait until April can check out one of the city's many Latin American restaurants – such as **Mexico Strasse**, an authentic Mexican taco restaurant in the heart of the St Pauli district. From Mexico it is but a short stroll to Peru, with the **Cantina Popular** in the lively Schanzenviertel. The **Maria Magdalena**, yet another recent Peruvian

restaurant in Hamburg, offers specialities from other South American countries too and is to be found in Ottensen.

The Chug Club – Best Bar of the Year 2018

Whether it is St Pauli, the Schanzenviertel or Altona, or whether it is beer, wine or cocktails: Hamburg's drink scene is not only legendary but is also becoming ever more international – and award-winning too: most recently, **The Chug Club** on 13 Taubenstrasse received the Mixology Bar Award in the Best Bar of the Year category for its creative high-end mini cocktails. Arguably, owner Bettina Kupsa and her team offer some of the finest drinks in all of Hamburg. Just a short walk from here along the banks of the River Elbe, the 1960s are brought to life elegantly at the **Fitzgerald Bar & Club**.

Hamburg's vibrant craft beer scene

The Hanseatic City of Hamburg is becoming more and more renowned for its innovative craft beer scene. The recent growth of this market is also attributable to the work of Hamburg-born **Oliver Wesseloh**, the incumbent world champion of beer sommeliers and founder of the **Kreativbrauerei Kehrwieder**. "Having a choice of pale ales, perhaps a Baltic Porter, and an Imperial Stout on the table – that is pure joy to me. It is the revitalisation of the beer culture," says Oliver.

Keeping up the spirit: gin, whisky and rum from Hamburg

"Saudade distilled in Hamburg" – this is the writing on Stephan Garbe's white clay bottles that are filled with his homemade **Gin Sul**. Meanwhile, in the historic Speicherstadt, old Laphroaig barrels filled with Hamburg whisky are maturing for a good seven years. Marco Lehmitz, manufacturer of this **Hamburg Malt Whisky**, dreamed up his business idea while travelling around Scotland. Last but not least, Hamburg's rum makers are also worth mentioning – such as **Christoph Stapel** with his recent **Ahoi Rum**. Made in St Pauli with a subtle hint of caramel and vanilla ... could anyone ask for more?!

For further information on Hamburg and its food and drink scene, please visit www.hamburg-travel.com.

More Hamburg:

Many more Hamburg tips for download or online at the following websites:

- HHT website: www.hamburg-travel.com
- Hamburg CARD: www.hamburg-tourismus.de/card
- Calendar of events: <http://www.hamburg-travel.com/experience/events/highlights>
- Event app including "culture alert": www.hh-events.de

- Hamburg App: www.hh-app.de

Media service:

- Additional royalty-free pictures for editorial use at www.mediaserver.hamburg.de
- Further food & beverage tips for media representatives as well as listicles on Hamburg's bar & café scene at <https://marketing.hamburg.de/food.html>, more information about Hamburg's nightlife: <https://marketing.hamburg.de/nightlife.html>.
- General information for media representatives at www.mediarelations.hamburg.de

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