



'Eatrenalin' – The futuristic gastronomic experience for all senses

Fact Sheet Eatrenalin

October 26, 2022

VENUE: Europa-Park Resort – directly next to the 4* superior hotel 'Krønasår' and the Rulantica water world

ADDRESS: Eatrenalin Europa-Park, Roland-Mack-Ring 5, 77977 Rust

HEAD CHEF: Pablo Montoro

OPENING DATE: 4th November 2022

WHAT Eatrenalin opens up new culinary dimensions and is an incomparable experience. Embark on a spectacular journey of the senses through fantastic worlds paired with culinary delights.

HOW We combine media technology, ride technology, cuisine and creative content to create a first-class experience. Pablo Montoro and the team are responsible for the culinary delights.

WHO Oliver Altherr, gastronomy expert and CEO of Marché International, and Thomas Mack, Managing Partner of Europa-Park, have jointly-developed the restaurant sensation Eatrenalin.

WHY The idea for Eatrenalin came to Oliver Altherr and Thomas Mack during a visit to the Voletarium in Europa-Park, where visitors can experience a flight

over European countries: Why not combine such a journey with unique cuisine, creating a holistic experience that appeals to all senses and awakens a range of emotions? From this idea came the vision to develop the most exciting gastronomic experience in the world.

Eatrenalin Facts

Number of rooms During the experience, guests will travel through eleven different rooms.

Theming of the rooms The main rooms deal with the following themes:

- Ocean, water, beach
- Different tastes of sweet, sour, bitter, salty
- Umami, Asia, rice fields
- Space, moon, universe

Bar The Eatrenalin Bar is located at the end of the experience, available exclusively for Eatrenalin guests. The drinks are not included in the Eatrenalin ticket price.

Floating Chair With the floating chair, the guests travel in style through the various worlds of indulgence, encountering different seating arrangements.

Facts floating chair:

- Consists of a total of 2,078 components
- Weighs a total of 320kg
- Developing time mid-2019 to late 2021
- Guest can individually adjust the height and inclination of the chair

Kitchen

Eatrenalin chef de cuisine *Pablo Montoro* from Spain, together with Dutch sous chef *Ties van Oosten* and French-Austrian chef pâtissière *Juliana Clementz* are responsible for the creative genius of Eatrenalin's top gastronomy.

Capacity

Timing Every 20 minutes
Duration Around two hours
Restaurant operation in evening format 6pm – midnight (last group 9.40pm)
Capacity (per group) 16 guests
Number of groups 12 per evening
Max capacity per evening 192 guests
Servings per evening 12 groups of 16 people with 8 courses = 1,536

Prices of

Experiences

Eatrenalin Dinner 195.- Euros
 Eatrenalin Dinner 295.- Euros with Exclusive Alcoholic Drinks

Selection
 Eatrenalin 445.- Euros
 Champagne Dinner
 Eatrenalin 645.- Euros
 Sommelier Dinner

Prices of Add Ons (bookable in combination with Experience)

Cocktail Bar 50.- Euros
 Package
 Champagne Bar 140.- Euros
 Package

Construction facts

Surface	1.600m ² restaurant (foyer, bar, restaurant rooms, kitchen, technology and staff rooms)
Cubic content	approx. 14.350m ³
Energy standard	Planned and built according to KfW 55 (Efficiency House 55)
Room height	Up to 8m
Craftsmen	Up to 100 craftsmen worked on the project in parallel over a period of 11 months
Ventilation	Completely equipped with a controlled ventilation system with heat recovery

Suites 'Krønasår Boutique Suites'

Suites	In addition to Eatrenalin, 11 new premium suites with a modern and unique design have been built on an area of 3,356m ² . Six suites are designed to match Eatrenalin.
Beds	Highlights include round, rotating beds that use a newly developed platform technology from MACK Rides.



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