



'Eatrenalin' – The futuristic gastronomic experience for all senses

Fact Sheet Eatrenalin

26. October 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



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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

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

Bar

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

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

Every 20 minutes Timing **Duration** Around two hours

Restaurant 6pm – midnight (last group

9.40pm) operation in

evening format

Capacity (per 16 guests

group)

Number of groups12 per evening Max capacity per 192 guests

evening

Servings per 12 groups of 16 people with 8

courses = 1.536 evening

Prices of Experiences

Eatrenalin Dinner 195.- Euros Eatrenalin Dinner 295.- Euros

with Exclusive Alcoholic Drinks

Selection

445.- Euros Eatrenalin

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

Kitchen



Construction

facts

Surface 1.600m² restaurant (foyer, bar,

restaurant rooms, kitchen,

technology and staff rooms)

Cubic content approx. 14.350m³

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 3,356m². 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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