

[Translate to English:] Geschäftsführender Gesellschafter des Europa-Park und Initiator des Restaurants, Thomas Mack und Zwei-Sterne Koch Peter Hagen-Wiest

Ammolite – House of Light offers a fresh design concept alongside time-honoured culinary expertise

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Just a stone's throw away from Germany's largest theme park lies a world where crackling campfires and the smell of barbecues fill the air and beautifully designed, Western-style wooden façades form the backdrop. Silver Lake City at Europa-Park combines nature-oriented accommodation with an authentic Western charm and a wide range of leisure activities. With a lake, a nature reserve and a detailed Western town, it offers a year-round holiday experience for families, groups and outdoor enthusiasts.

Head chef Peter Hagen-Wiest has enjoyed great success: he has been at the helm of the recently renamed and completely refurbished fine dining restaurant, Ammolite – House of Light, for the past 14 years. His sous chef, Julian Schmid, has been by his side on this journey for the past nine years. The

restaurant was awarded its first Michelin star in its opening year, followed by a second star just one year later, which it has retained to this day. Thomas Mack, managing partner of Europa-Park and the man behind the fine dining restaurant, is also proud of this achievement. 'Ammolite has always been a labour of love for me,' he says. 'At the start, nobody would have believed we'd be this successful. That's why I'm even more excited that it's reopened with a brand-new design concept.' The lighthouse-shaped restaurant now boasts a separate entrance and an elegant ambience that is modern yet understated, designed to let the products and the cuisine take centre stage. The space feels elegant and even more spacious, complemented by a perfectly coordinated colour and material scheme. The newly installed walk-in wine cellar is a real eye-catcher. What's more, an exclusive music mix specially composed for the restaurant by the internationally renowned DJ Jaden Bojsen enhances the restaurant's sound concept. 'We are delighted with the successful redesign of the restaurant, which will provide guests with an even more enjoyable dining experience. It also inspires us as a team to refine our cuisine with even greater attention to detail,' says the Michelin-starred chef.
The Austrian-born chef has always been renowned for his classic European cuisine, interpreted in a variety of ways and executed to the highest standard. His connection to the region and his own roots play a major role in this. His preference for fresh, seasonal produce and certified-quality meat and fish is integral to his philosophy and the secret to his success. In the Jardin de Marianne, the vegetable garden at Château Ollwiller, roots, herbs and heirloom vegetable varieties are cultivated according to permaculture principles. No chemicals are used, only natural products such as copper and sulphur, and the focus is on soil health – a commitment that is clearly reflected in the flavour.
The restaurant's menu draws on classical, Mediterranean and international influences, with sauces playing a starring role. They create the perfect interplay of flavours, focusing on what really matters: pure taste. The chef incorporates diverse influences from his professional career – for example, from Portugal and Asia – into the various menu compositions. The eight-course culinary world tour takes gourmets on a journey of discovery with dishes such as Norway lobster with carrot and sea buckthorn amarillo. On the vegetarian menu, Hagen-Wiest skilfully showcases dishes such as fagottini with nettles, Parmesan and ricotta. The creative finesse and attention to detail are clear to see. However, the head chef's guiding principle is to focus on the flavour, the character of the raw ingredients and the balance of the dish, applying the principle that 'less is more'.

As well as the excellent cuisine, the fine wine cellar, stocked with regional, national and international labels, is reason enough to visit Rust in itself. Experienced sommelier Sascha Schmidt always knows just the right wine to recommend, enhancing the evening with his expert judgement and attention to detail. As Sommelier of the Year 2026, his focus is not on the presentation, but on the people at the table. Friendliness, a personal touch and honest advice ensure that the wine pairing is an integral part of the experience, working in perfect harmony with the cuisine and service under the watchful eye of restaurant manager Lisa-Marie Schmidt. Her mission is to provide a personalised, transparent and welcoming service. She anticipates guests' needs and adjusts her approach accordingly, providing a level of service that is both attentive and unobtrusive. This creates an atmosphere that underscores the warmth and natural elegance of Ammolite.
The restaurant Ammolite – House of Light is the perfect venue for special occasions, offering guests an exquisite menu in an exceptional setting. Its elegant interior and subdued lighting create a unique atmosphere with a sense of spaciousness. And anyone who has tried it will agree: Ammolite is a beacon of flavour!

For more information, visit www.ammolite-restaurant.de/en.



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[Translate to English:] Das neue Designkonzept wirkt elegant und modern zugleich



[Translate to English:] Die Gesellschafter des Europa-Park eröffnen das neue "Ammolite - House of Light" feierlich