

Multisensory fine dining restaurant Eatrenalin awarded first Michelin star

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On 23 June 2026, Eatrenalin was awarded a Michelin star by the Michelin Guide Germany. Inspectors announced the country's best restaurants at an award ceremony in Frankfurt. Top chef Peter Hagen-Wiest, who is in charge of the culinary direction of the fine dining restaurant, has also held two stars at Ammolite – House of Light for 12 consecutive years. Eatrenalin blends culinary excellence, multisensory presentation and innovative technologies to create an experience that is unique worldwide. It is an extraordinary dining experience unlike anything you have ever experienced before – a feast for the senses. 'These awards mean a great deal to us. They confirm the strength of our teams and, at the same time, spur us on to further develop the restaurant with the same innovative spirit and commitment to quality,' says Peter Hagen-Wiest.

This unique gourmet experience was the brainchild of Thomas Mack, managing partner of Europa-Park, and gastronomy expert Oliver Altherr (†). 'It fills us with great joy and gratitude that our restaurant, Eatrenalin, has been awarded a Michelin star. It is a wonderful endorsement of our courage to break new ground and

also of the passion of our entire team. From the very beginning, Eatrenalin has been a culinary vision that aims to combine pleasure, emotion and innovation in a truly unique way. This accolade underlines our ambition to continuously develop Europa-Park's culinary profile,' says Thomas Mack.

Since it opened in 2022, Eatrenalin has been pioneering new standards in international culinary experiences that are unlike anything else in the world. Driven by a vision to combine fine dining with a multi-sensory experience to create a unique overall experience, its culinary signature has been continuously developed and refined. Seated in specially designed and patented Floating Chairs from MACK Rides, guests move through various spheres of indulgence, almost as if floating. Throughout the meal, all the senses are engaged through an interplay of visual, olfactory, auditory and tactile sensations. Felix Heuberger, COO of Eatrenalin, is over the moon: 'We are delighted to have received Eatrenalin's first Michelin star. I would like to extend my heartfelt thanks to the entire team, whose dedicated commitment and hard work every day have made this success possible. At the same time, we see this accolade as motivation to further optimise our concept and offer our guests a globally unique experience every evening.'

When two-star chef Peter Hagen-Wiest took over as head chef in May 2025, Eatrenalin was given a striking new direction. Under the title 'Hagen-Wiest & Friends', the top chef incorporates the signature styles of renowned Michelin-starred chefs into the multi-sensory experience. Each guest chef is responsible for one course of the menu, which is curated by Peter Hagen-Wiest. Food-lovers can currently enjoy two of Europe's most renowned chefs: Dieter Koschina and Hans Neuner. Together with his long-standing colleagues, Hagen-Wiest has developed an exclusive menu that takes guests on an extraordinary journey of culinary discovery. This new direction once again sees Eatrenalin setting impressive standards in gastronomic excellence and underlines its commitment to creating exceptional moments of culinary delight on an international level. The Michelin Guide sums it up perfectly: 'His extraordinary concept consistently incorporates ideas from renowned colleagues. The result: modern, creative, internationally inspired dishes made from top-quality produce, perfectly balanced in flavour. A unique, almost futuristic gastronomic experience!'

In addition to its ongoing development in Rust, Eatrenalin is also looking to expand internationally. This will be based on a holistic concept that combines innovative technologies, high-quality story worlds, fine dining and efficient operational processes. The aim is to bring the Eatrenalin vision to life worldwide through a roll-out in selected major cities, and to set new trends in international experiential dining.

For further information, visit www.eatrenalin.de/en



Peter Hagen-Wiest and Thomas Mack are delighted to have been awarded Eatrenalin's first Michelin star



The fine dining restaurant Eatrenalin



This extraordinary culinary journey of discovery convinced the inspectors