



Dinner Show at Europa-Park

Fantastic performers and culinary delights

## **Enchanting Europa-Park Dinner Show**

27. November 2025

The Europa-Park Dinner Show takes guests on an unforgettable journey between reality and illusion. To mark the Dinner Show's 25th anniversary, Europa-Park Teatro presents 'Welcome to Illusion', a dazzling production that will run until 28 February 2026. This spectacular show features artistic mastery, live music, dance and humour, thrilling audiences for nearly four hours. The exclusive four-course menu, created by two-star chef Peter Hagen-Wiest of Ammolite – The Lighthouse Restaurant, offers the perfect combination of culinary delights and entertainment for an unforgettable evening.

The Baroque theatre in the Italian themed area provides the ideal stage for a magical evening.

Twenty-eight world-class international artists present a first-rate programme, combining breathtaking

artistry, moving vocals, precise choreography and rousing comedy to create something truly magnificent.

## Impressive artistry



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Stéphane Bulcourt and Sebastian Rosenbaum will be hosting the evening once again. This charming duo will tie everything together with wit and charm, and a hint of chaos. Sebastian is a natural host, while Stéphane ensures that things never quite go to plan on stage, much to the audience's delight. The acrobats from Just Two Men wow the audience with their spectacular partner acrobatics at dizzying heights. Solange Kardinaly dazzles with her astonishing illusions, effortlessly turning the impossible into reality. She also performs as a duo with her partner Arkadio, surprising audiences with intrigue and magic.

Exceptional artist Artem Lyubanevych delivers a powerful performance full of dynamism and elegance on the pole. Meanwhile, Ivan Peres demonstrates that balance and illusion are closely related with his combination of strength and precision. The acrobats from the group Haribow present a unique performance on the rope, combining dance-like lightness with thrilling tension. The pace really picks up with Skating Flash, whose artistry on skates combines speed, balance and daring manoeuvres to create an unforgettable experience.

The Europa-Park Show Ballet accompanies the performances with magnificent costumes, powerful dynamics and aesthetic choreography. Diana Recalde's unmistakable voice, alongside the Hockridge Brothers' guitar, percussion and cajón, set the rhythm for an emotional evening of music.

## Moments of pleasure

Peter Hagen-Wiest, the two-star chef from Ammolite

– The Lighthouse Restaurant, has created an exquisite
four-course menu specially for the Europa-Park
Dinner Show. The meal begins with warm salmon
served with a makrut lime and shiso vinaigrette,
accompanied by radishes. The second course takes
guests on a journey through an exotic world of

flavours, featuring Hokkaido pumpkin refined with Kashmiri curry and shiitake mushrooms. The main course is a tender veal shoulder dish served with creamy radicchio risotto, roasted pine nuts and Fourme d'Ambert cheese. The sweet finale is a harmonious combination of chocolate, banana and pandan.

There are options for vegetarian connoisseurs, too: to start, daikon radish is served with rice and miso. Next is aromatic Hokkaido pumpkin with Kashmiri curry and shiitake mushrooms. For the main course, there is a delicate radicchio risotto with pine nuts and cauliflower mushroom, finished with the distinctive Fourme d'Ambert. The dessert is the same for everyone and provides a delicious highlight.

A drinks package can be booked to accompany the culinary highlights. Guests can choose between alcoholic and non-alcoholic drinks. The alcoholic drinks package includes selected wines from the Isele Winery, beer, soft drinks and coffee specialities. The non-alcoholic option includes all soft drinks and hot beverages, as well as the finest non-alcoholic accompaniments from the Bodegas Miguel Torres winery.

## **Enchanted nights**

For guests who want to extend the magic of the Europa-Park Dinner Show into the realms of dreamland, the hotel resort offers the perfect setting. Guests can enjoy an unforgettable stay at one of Europa-Park's six four-star and four-star superior hotels.

For further information, please visit <a href="https://www.europapark.de/en/events/europa-park-dinner-show">https://www.europapark.de/en/events/europa-park-dinner-show</a>



Europa-Park will be open daily from 11am to 7pm between 29 November 2025 and 18 January 2026 (except 24/25 December). Tickets are available online at <a href="https://tickets.mackinternational.de/en/category/europapark-tickets">https://tickets.mackinternational.de/en/category/europapark-tickets</a> for individual days or in combination with an overnight stay at reservation.europapark.de. Infoline: +49 (0) 7822 77-6688.

Rulantica is open daily from 9.30am to 10pm. Guests of Europa-Park Hotels with a valid ticket can enter from 9 am. (Exceptions: 24 and 25 December, when the park is closed, and 31 December, when the park closes at 7 pm). Due to limited capacity, we recommend booking Rulantica tickets online in advance. Tickets are available online at tickets.mackinternational.de/en/category/rulantica-tickets. For the best prices, book an overnight stay at https://reservations.europapark.de/?culture=en. For the latest information and admission prices, visit rulantica.de. Telephone: +49 (0) 7822 77-6655.

