



A Continuing Triumph: Restaurant Haerlin* at Fairmont Hotel Vier Jahreszeiten Retains Three Michelin Stars**

Hamburg, June 2026 – Restaurant Haerlin*** at Fairmont Hotel Vier Jahreszeiten has once again confirmed its place among Europe’s leading culinary addresses. Executive Chef Christoph Rüffer and his team have been awarded three Michelin stars once more by the Michelin Guide, marking a remarkable continuation of excellence at the very highest level.

Following last year’s historic milestone, 2026 is a year defined by consistency, precision, and uncompromising quality. The renewed distinction reflects the restaurant’s ongoing evolution, its distinctive culinary vision, and an enduring commitment to creating truly exceptional experiences for every guest.

“Receiving our third star once again is a profound honour and a deeply meaningful recognition of the dedication, discipline, and passion that define our daily work,” said Christoph Rüffer. “Our ambition remains to continually refine and elevate our cuisine, while preserving a signature that is unmistakably our own. I am sincerely grateful for this recognition.”

At Restaurant Haerlin***, the cuisine is characterised by exceptional craftsmanship, a finely tuned focus on the highest-quality ingredients, and elegantly composed dishes inspired by the four seasons. Together with Tobias Günther and the team, Christoph Rüffer continues to shape a dining experience that balances continuity, innovation, and artistic precision. Ingo C. Peters, Managing Director of Fairmont Hotel Vier Jahreszeiten, also emphasised the significance of the award: “This renewed recognition by the Michelin Guide is a powerful testament to the consistency and excellence of Restaurant Haerlin***. It reflects an extraordinary team spirit, combined with passion, dedication, and an unwavering pursuit of perfection.”

The accolade is a celebration of the entire team - from the service team led by Marius Jürke to the carefully curated wine pairings by sommelier Christian Scholz. Together, they create evenings that are as memorable as they are distinctive.

With its third Michelin star reaffirmed, Restaurant Haerlin*** continues to define fine dining at the highest level, moving forward with a clear focus on quality, creativity, and consistency.



ABOUT THE MICHELIN GUIDE

The adventure of the MICHELIN Guide began in 1900. Before it became an international reference work in the field of restaurant and hotel guides, it was a 400-page, practical booklet for tourists and promotional purposes that was distributed free of charge to motorists. It was intended to make their travel easier for them and to promote mobility. MICHELIN Stars distinguish those venues that offer their guests an outstanding culinary experience. Three MICHELIN Stars constitute the highest award that the inspectors can give to restaurants. They are awarded to restaurants with unique cuisine.

ABOUT THE FAIRMONT HOTEL VIER JAHRESZEITEN

The luxurious Fairmont Hotel Vier Jahreszeiten is the epitome of European grand hospitality. Since 1897, the elegant hotel on Hamburg's Inner Alster has been offering its guests from all over the world charming luxury and timeless elegance in the heart of the Hanseatic city, in the immediate vicinity of many cultural and architectural attractions, numerous shopping opportunities, and the Hamburg Trade Fair and Congress Centre. The new furnishing style is fresh and unconventional, but remains pleasantly classic and timelessly elegant. The 156 luxurious hotel rooms and suites combine prized fabrics and international standards with the best materials, which are effectively staged in six different colour schemes. The Vier Jahreszeiten Spa & Fitness, including a tea lounge and roof terrace with a view over the rooftops of Hamburg, extends over almost 1,000 square metres. The culinary offering includes three excellent restaurants – the GRILL serves Hanseatic cuisine in an exclusive designer ambience, while gourmets love the Haerlin restaurant, which has been awarded three Michelin stars and 5 out of 5 toques by Gault Millau – and there is also the Japanese-Peruvian NIKKEI NINE, which is a hotspot in the Hanseatic city. The playful Café Condi, the Condi Lounge, the living hall and the multi-award-winning Jahreszeiten Bar invite you to linger. Five event rooms for conferences, meetings, conventions and events across approximately 600 square metres round off the offer.

Further information is available at www.hvj.de .

ABOUT ACCOR AND FAIRMONT HOTELS

<https://all.accor.com/brands/fairmont.en.shtml>

PRESS CONTACTS

Anna Ziegler
Director of Sales & Marketing
Neuer Jungfernstieg 9–14
20354 Hamburg
T: +49 (0) 40 34 94 31 80
Email: anna.ziegler@fairmont.com