HOTEL
VIER JAHRESZEITEN
HAMBURG
EST. 1897

A blessing of stars at Haerlin Restaurant on the Inner Alster. Executive chef Christoph Rüffer and his team have earned their long-awaited third Michelin star

Hamburg, June 2025 – Restaurant Haerlin at the Fairmont Hotel Vier Jahreszeiten has been honoured with the coveted distinction of three Michelin stars from the Michelin Guide, warmly receiving the accolade on Tuesday evening in Frankfurt.

Chef Christoph Rüffer and his 18-strong team have every reason to celebrate – after years of hard work, they were finally admitted to the culinary olympus, gaining the treasured award of a third Michelin star. Over the past thirteen years, the Michelin Guide has consistently applauded Restaurant Haerlin with two Michelin stars, however the incentive to reach for a third spawned innovative concepts and flavour compositions.

"I could hug the world! In recent years, I have worked very hard with my team and right-hand man, Tobias Günther, setting new challenges for us all each day. A recognition such as this is the ultimate reward for the copious hours behind the stove, deep in the vegetable field, dealing with new products, and the occasional sleepless night. For me, personally, this is a lifelong dream come true." Christoph Rüffer, Executive Chef.

For the entire team at Restaurant Haerlin, the esteemed gastronomic award means reinventing themselves every day and unceasingly delivering the highest level of creativity in culinary artistry.

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"I am immensely proud of Christoph Rüffer and his entire team at Restaurant Haerlin, as only a close-knit unit such as this can achieve such a highly coveted accolade. We have worked hard for many years on the experience in Restaurant Haerlin and have spared no expense or effort in recent times to raise Haerlin to the best culinary level, together with our owners, the Dohle family. With this honour from the Michelin Guide, a real dream has also come true for me, as the director of the establishment." Ingo C. Peters, Managing Director of the Fairmont Hotel Vier Jahreszeiten.

Led by head chef Christoph Rüffer, Restaurant Haerlin offers its global guests an unparalleled journey through a multiplicity of tastes inspired by the four seasons. The focus is on sophisticated compositions characterised by fresh, seasonal products, cleverly fused flavours, and sometimes surprising textures.

Regionality and a love for the product meet the highest level of excellence in culinary skill in the restaurant on the Inner Alster. This special experience for the guest is rounded off with outstanding service under the direction of Marius Jürke, and an excellent selection of wines from sommelier Christian Scholz.

Restaurant Haerlin has ascended to the gastronomic heavens of the Hanseatic city and is a true leader of award-winning cuisine in the north. Corks will now be popped by the Inner Alster before it's back to the task of protecting these three Michelin stars in the coming years.

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

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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.

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

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