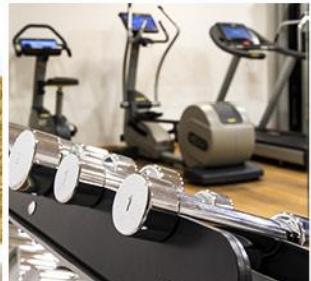




HOTEL RESTAURANT SPA ★★★★
rosengarten
SIMON TAXACHER

PRESS KIT





The Rosengarten – a 5-star hotel

Pure delight. That's the philosophy behind the chic, five-star Relais & Châteaux Rosengarten in Kirchberg in Tyrol, an experience like no other in the Kitzbühel Alps. Guests love the perfect blend of culinary excellence, fine contemporary design and exemplary service promised by their hosts, Austria's four toque-holder Simon Taxacher and his partner Sandra Kobald.

URBAN CHIC IN A TYROLEAN MOUNTAIN IDYLL. CLEAN LINES. RELAXED COMFORT

Clean of line, simple in design, unfussy yet welcoming, entirely dedicated to its guests' wellbeing and delight: the Relais & Châteaux Rosengarten's 26 rooms and suites present an artistic synthesis of world-class hospitality and urban chic in a Tyrolean mountain idyll. Delight is the inspiring style theme that runs through every aspect of the hotel. The chef's recipes are integrated in the creative interiors, and hand-picked, individual objets d'art share the theme of culinary delight. The hotel's rooms and suites, for instance, bear richly resonant names such as Beluga, Homard and Alba – clear references to the Rosengarten's luxurious cuisine. Elegant colours, exotic hardwoods and exquisite materials playfully reflect the theme. American king-size beds and superb mattresses promise heavenly sleep while sumptuous bathrooms, premium mini bar contents and the luxury suites' well-stocked wine cabinets create an ambience of pure indulgence. The reception and bar area's Corian surfaces have a warm and sensuous quality, with leather seating that invites guests to make themselves comfortable as soon as they step into the building. Stress and tension disappear, giving way to unfettered delight in every minute of their stay. The hotel's top priority is instantly tangible: to make their guests feel at home.

GOURMET EXPERIENCES – 5 TOQUES UNDER ONE 5-STAR ROOF

Consummate pleasure. Culinary experiences. Four Gault&Millau toques for Restaurant *Simon Taxacher* and one for Bistro-Restaurant Rosengarten bear testimony to the fact that international guests at this five-star hotel are not just at the best address in the region but at one of the very best in Austria. At the Relais & Châteaux Rosengarten, guests can start the day with the rare experience of the Rosengarten breakfast butler's unobtrusive arrival in their suite – rolling on to the balcony or straight to the bedside. Its drawers contain delectable surprises served on the finest silver. During the day, guests can enjoy a light and modern interpretation of Alpine cuisine at the Bistro-Restaurant Rosengarten where the best regional ingredients are served in informal surroundings. In the evening, it's time to relax at the bar with its separate smoking lounge, and choose from the Rosengarten's unique collection of champagnes and fine spirits. The fabulous atmosphere and enchanting mountain views provide a perfect setting.





A FEAST FOR THE SENSES. WELLBEING IN THE ROSENGARTEN SPA

The hotel's delightful Rosengarten SPA is a haven from the hustle and bustle of the world outside. With its calming and mystic ambience the SPA encourages guests to dive into a world of harmony and tranquillity where rituals, massages and facials from the extensive SPA menu offer a soothing round-the-world trip and feast for the senses. Beauty products used to pamper guests are the Italian lifestyle and SPA brand [comfort zone] and the Susanne Kaufmann™ natural cosmetic brand. A Finnish sauna, marble steam room and relaxation area with waterbeds combine with exclusive beauty treatments to create a deep sense of wellbeing. The Rosen Private SPA Suite promises blissful hours spent *à deux*, enjoying exfoliation treatments, relaxing aromatherapy baths and invigorating massages accompanied by culinary delights from the Rosengarten's gourmet SPA menu. Emotion SPA soft-pack loungers are the ultimate in relaxation: as guests float on warm (37 degrees) water, body treatments are transformed into heavenly and unforgettable experiences. Chromotherapy, full body aroma steam sessions and brush massages intensify the effect.

Rosengarten SPA facilities: SPA reception • indoor pool • gym • Finnish sauna • marble steam room • relaxation area with waterbeds • Rosen Private SPA Suite • 6-Emotion SPA treatment rooms • tea bar • BEAUTY & BODY: Facials • body treatments • anti-ageing • MASSAGES: full-body massage • mixed massage • aromatherapy massage • sports massage with ointment • Partial body massage – lymphatic drainage • foot reflexology • partial body massage • Rosengarten equilibrium massage • facial lymphatic drainage massage

NEW INDOOR POOL AND GYM

The wellness and fitness facilities at the Relais & Châteaux Rosengarten have been expanded to include a new gym and indoor pool which opened in December 2017. The architecture and interior design reflect Simon Taxacher and Sandra Kobald's impeccable standards. The 15m pool features integrated Jacuzzi beds and represents a sympathetic addition to the Rosengarten SPA's wellbeing zone. Reclaimed spruce and stone quarried in the Rauris Valley are some of the natural local materials used to cover walls and floors. Combined with the sophisticated lighting concept, materials and design add to our guests' comfort and wellbeing. The Rosengarten's new gym is equipped with the latest TechnoGym cardio and strength training machines.



Restaurant *Simon Taxacher*.

SIMON TAXACHER'S TEMPLE OF GOURMET CUISINE

It's nearly a decade since Kirchberg-born Simon Taxacher was awarded two Michelin stars and joined Austria's gourmet elite at the age of 33. Guests and the major gourmet guides agree that dining at the Restaurant *Simon Taxacher* is a sublime experience. Gault&Millau considers Restaurant *Simon Taxacher* 'one of the country's most spectacular restaurants. There is no question that Simon Taxacher has arrived where he always wanted to be: at the top'. 'He ensured his restaurant's international standing a long time ago,' says the A la Carte gourmet guide. 'The futuristic yet modern Alpine style gives one a sense of being in a spaceship on a stopover – this is the stage for Simon Taxacher's fine cuisine.' According to the Falstaff restaurant guide, 'Simon Taxacher's hyper-modern cuisine is a consistent recipient of just about every award under the sun. A great wine list and exceptional ambience.'

Simon Taxacher leaves nothing to chance. As a result, he invests at least as much time and energy in his restaurant's appearance as in developing his culinary repertoire. Such is the Tyrolean chef's boundless creativity, his work is a process of daily reinvention. He surprises, and excites. His stringent quality standards coupled with the courage to deviate from convention result in a perpetual stream of new gourmet experiences. Everything he does is the result of detailed consideration, from the exquisite table accessories and harmonious décor to the culinary and visual aspects of his kitchen's creations. The restaurant's scaled-down design vocabulary is a playful reflection of Simon Taxacher's culinary style which stunningly combines a reduction of the elements on each plate with a heightened concentration of flavours. Simon Taxacher's creations are complemented by a superb list of nearly 700 wines. Top-quality timber, fine leather and elegant fabrics are used for the flooring and wall coverings in Restaurant *Simon Taxacher*, and generous glazing offers an intriguing counterpoint of light and transparency. Windows permit views into the kitchen as well as out to the surrounding mountain landscape, connecting the heart of the restaurant with Simon Taxacher's deep roots in the region and love of its products. His attention to detail contributes to the stylish and innovative atmosphere, with service trolleys made by a local carpenter, the finest china, hand-blown glasses and rare roses specially grown for the restaurant.

AWARDS.

LES GRANDES TABLES DU MONDE // GAULT&MILLAU – 4 toques, 19 points // A LA CARTE – 5 stars, 98 points // FALSTAFF RESTAURANTGUIDE – 4 forks, 97 points // LA LISTE 2018 – No. 68 in the world // LAURENT-PERRIER HORNSTEIN-RANKING 2017 – No. 1 in Austria – 3 crowns, 99 points // SAN PELLEGRINO 16. KULINARISCHE AUSLESE 2015 – No. 1 in Austria // DER GROSSE RESTAURANT & HOTEL GUIDE – Chef of the Year 2014 // BUSCHE SCHLEMMER ATLAS – 5 cooking spoons // DER FEINSCHMECKER – Chef of the Month February 2013 // TROPHÉE GOURMET A LA CARTE – Creative Cuisine 2012 // 2 MICHELIN stars at age 33 for Simon Taxacher – the first and only restaurant in Tyrol to ever achieve this accolade.



The Bistro-Restaurant Rosengarten

A GAULT&MILLAU AWARD-WINNING EATERY

A typically Austrian yet modern and sophisticated interpretation of Alpine cuisine: that's the one-toque Bistro-Restaurant Rosengarten. This is where guests enjoy their first-class Rosengarten breakfasts, light lunches or delicious dinners in a stylish and informal setting.

Honest, no-nonsense, tasty and organic – these attributes perfectly describe the Bistro-Restaurant at the Relais & Châteaux Rosengarten. The restaurant in Kirchberg has partnered with Brixentaler KochArt, an association of 23 restaurants that focus on regional ingredients. This is reflected in the menu with its 'Tyrolean highland beef tartare', 'Tyrolean char' and 'Braised Blacknose lambs' tongues'. The menu also features popular year-round classics such as Wiener Schnitzel, roast chicken and Fondue chinoise.

The sommelier's excellent recommendations can always be relied on to provide just the right tipple from the superbly-stocked wine cellar. An extraordinary selection of fine wines is available by the glass at the Bistro-Restaurant Rosengarten.

OPENING HOURS

The Bistro-Restaurant Rosengarten is open daily for lunch and dinner during Relais & Châteaux Rosengarten opening hours.

LUNCH: from 12 noon, last orders 2pm

DINNER: from 6pm, last orders 9.30pm

SNACK MENU available from 2.00pm until 6.00pm and from 9.30pm until 11.00pm

A DAY IN SIMON TAXACHER'S KITCHEN: BACK TO (COOKERY) SCHOOL

'A Day in Simon Taxacher's Kitchen' offers guests a behind-the-scenes look at the award-winning chef's gourmet establishment. Not only are participants given access to the top chef's workplace, they get to be an active member of Simon Taxacher's kitchen team. After the meet & greet it's time for prep and a hard day's work in the award-winning kitchen before the well-deserved 6-course gourmet dinner at Restaurant *Simon Taxacher*.

GRAND OCCASIONS. STYLISH CELEBRATIONS. A PRIVATE SPACE FOR DINING & MEETING

The five-star Relais & Châteaux Rosengarten hotel is a popular event location thanks to its excellent infrastructure. The entire building can be rented, prepared and personalised for your event, whether it's private dining with business associates, meetings on the top floor, exclusive corporate events, a wedding reception or family gathering. The top-floor *bulthaup* cookery studio offers a breathtaking panoramic view of the Rettenstein – the most distinctive peak in the Kitzbühel Alps – and can seat up to 14 guests for a private dining experience with their own personal kitchen crew.

First-class infrastructure for top-class events:

- Reception area
- Piano bar & smoking lounge
- Gourmet restaurant seats 30, or up to 60 for private functions
- Bistro-Restaurant Rosengarten seats 40
- Rosengarten SPA & Rosen Private SPA Suite
- Meeting room seats up to 40
- Banqueting facilities for up to 80
- Terrace
- Top-floor Kochstudio № 4 cookery studio





LOCATION: KIRCHBERG - THE INSIDER TIP FOR CONNOISSEURS

Kirchberg, world-famous Kitzbühel's little sister, is situated on the prettiest side of the Kitzbühel Alps and is an irresistible lure to the true connoisseur. The idyllic village is an ideal starting point for a wide range of excursions into the gorgeous countryside surrounding it: 500km of walks and themed trails, 175km of signposted cycling and mountain biking routes, 32 tennis courts, five golf courses in the Rosengarten's immediate vicinity plus 30 more in the region offer plenty of scope for summertime activity.

In winter, stunning views and superb skiing attract countless visitors and winter sports enthusiasts. The slopes of the Gaisberg mountain are on the hotel doorstep, and the Maierlbahn cable car is also close at hand, for access to the full extent of the legendary ski area shared by Kirchberg and Kitzbühel. Sensational shopping in the elegant shops of both resorts, year-round society events such as the world-famous Hahnenkamm race on the infamous Streif slope, the ATP tennis tournament in Kitzbühel and many other cultural and sports attractions draw an international clientele to one of the most beautiful areas in Austria.

Distances: Innsbruck – 90km, Salzburg – 90km, Munich – 180km, Zurich – 370km

www.rosengarten-taxacher.com

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