



Press Kit

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Good Times by the Lake



— AT THE SHORES OF LAKE WALLERSEE

in Henndorf near Salzburg we found the perfect place for our restaurant in 2010, situated by the water and offering stunning views of the extraordinary panorama of the Salzburg Lake District.

This is where Emanuel offers unique, sophisticated, luxurious culinary delights while Susanne and her charming attentiveness make everyone feel at ease – on the picturesque lakeside terrace under the big chestnut tree in summer, and in front of our crackling fireplace or in one of the cosy booths of our Little Salon in winter.



—
in our *Little Salon*
by the *fireplace*
out on our *terrace*



Luscious & Sophisticated



— EXTRAVAGANT, LIGHT, CREATIVE AND LUSCIOUSLY SOPHISTICATED

Besides really knowing his craft, Emanuel is also a free spirit with a head full of ideas – and a special touch that he puts to everything he creates in his kitchen. Fusions of Austrian, Italian, French and Asian aromas result in what has been praised by the press as “the unparalleled Weyringer mix”.



— **MY MOTTO IS:**

It has to be light and contain the freshness of some fruit.

And this is how an octopus, hearty Szegedin sauerkraut and passion fruit come together. Or how clams end up simmering away with strawberries and shisho leaves in an aromatic sauce of chilli and garlic. Or local whitefish, fresh from Lake Wallersee, gets comfortable with a creamy mango and curry sauce and sesame rice. And the good old Austrian bread roll, the Semmel, turns into ice cream to be served with an apple and sauerkraut soup.

“Before trying them, some guests just can’t imagine that these unusual and exotic combinations are actually tasty. In the end, however, they find themselves coming back for more,” Emanuel says, happily.



Biography

Emanuel Weyringer



“When I was five years old, I had two favourite TV shows: ‘The Pink Panther’ and a cooking show called ‘Bocuse à la carte’. From the very first moment I was enthralled by this man in white, working away in this kitchen, juggling copper pans and creating stuff that just looked incredibly delicious. It was magic! This was when I knew that this is what I wanted to do.”

born 10-21-1973
in Salzburg, Austria

— 1989-1992 —
Apprenticeship at
Hotel Winkler, Neumarkt
am Wallersee, Austria

— 1992-1994 —
Restaurant Obauer,
Werfen, Austria

— 1994-1995 —
Restaurant Santabbondio,
Lugano, Switzerland

— 1995 —
Hotel Palace Luzern,
Lucerne, Switzerland

— 1996 —
Restaurant Troisgros,
Roanne, France

— 1996 —
Restaurant Fletschhorn,
Saas Fee, Switzerland

— 1996-1998 —
Ristorante Don Alfonso 1890,
Naples, Italy

— 1998 —
Sous Chef at Hotel Adlon,
Berlin, Germany

— 1999-2001 —
Head Chef at Ristorante
Don Alfonso 1890, Naples, Italy
**Awarded with the third
Michelin star in 1999, making it
Restaurant of the Year.**

— 2001-2004 —
Executive Sous Chef
Hotel Grand Hyatt Hong Kong,
Hong Kong, China

*Several work stays as visiting chef
at Hotel New Otani and
Hotel Okkura, Tokyo.*

— 2004-2009 —
Manager of Hotel Winkler,
Neumarkt am Wallersee, Austria

— seit 2010 —
Owner and chef
Weyringer Wallersee, Henndorf
am Wallersee, Austria

What others have to say about us

“Cooking without borders” could be written above Emanuel Weyringer’s kitchen door. Asia meets Austria, and the rest of the world meets fish from the lake. He’s simply a really good chef.”

Falstaff, 2017

“Emanuel Weyringer is one of the region’s top chefs. We awarded him his third fork for his creativity and skills, his selection of wines and the perfectly friendly service.”

Falstaff, 2014

“At the shores of Lake Wallersee, tastes from Asia and Italy meet to create that unparalleled WEYRINGER MIX.”

A la Carte, 2013.

“His light, innovative and varied cuisine elates guests from near and far.”

Gusto, 2013

“Off to the lake! In a hotel by the water of Lake Wallersee, Emanuel Weyringer cooks phantastic, modern fish dishes. A master of the white-fish.”

Kurier, 2012

“Salzburg’s most popular place for fish. Emanuel Weyringer (...) goes to almost incredibly great lengths, and then there’s this terrace by the water!”

News, 2012

“An exceptionally gifted chef.”

Vorkoster, Salzburger Fenster, 2012

“Very harmonious and convincing concept. A perfectly casual atmosphere, flawless service and excellent cuisine make Restaurant Weyringer the place to be for food lovers.”

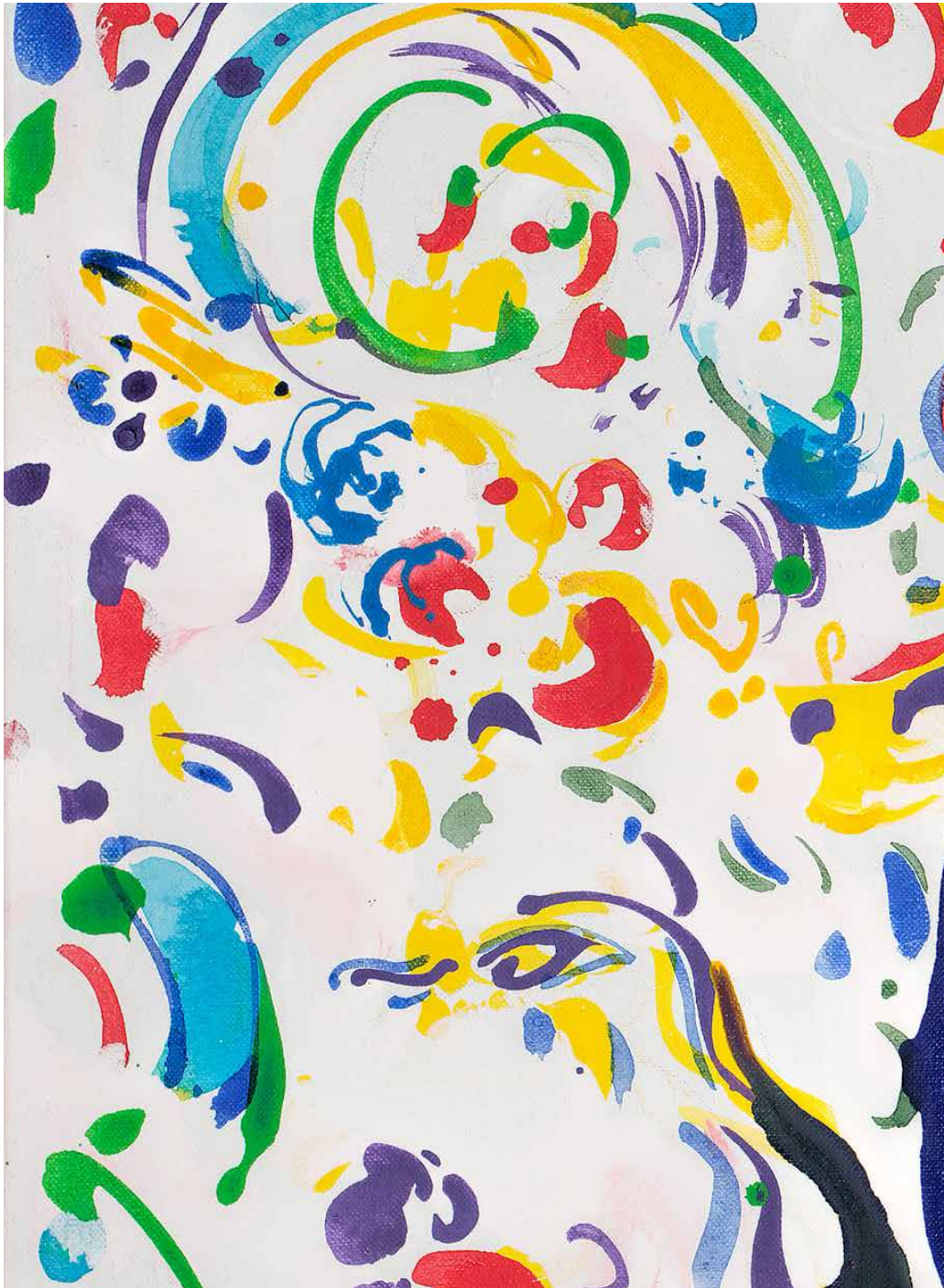
Gourmetreise, 2012

“Needless to say that this new place is one of the most interesting in all Salzburg.”

A la Carte, 2010

“Your perfect hide-away in the hectic Festival season.”

Falstaff, 2010



Contact

Weyringer
Wallersee

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