



HOTEL
VIER JAHRESZEITEN
HAMBURG
EST. 1897

A summit meeting of culinary grand hotels - Restaurant Haerlin at Hotel Vier Jahreszeiten welcomes Restaurant Seafood Gastro from Grand Hôtel Stockholm.

Hamburg, September 2025 – A premiere at the Hotel Vier Jahreszeiten: On September 23, 2025, we welcome the Seafood Gastro restaurant from the Grand Hôtel Stockholm to the first four-hands dinner at the Haerlin restaurant.

We are delighted to welcome Swedish top chef Mathias Dahlgren from the Grand Hôtel Stockholm to our restaurant Haerlin (***) Michelin) on September 23, 2025, with his restaurant Seafood Gastro (* Michelin).

One evening, two culinary styles – and a summit meeting of two European grand hotels with the highest culinary standards. Together with Swedish top chef Mathias Dahlgren, head chef at the Seafood Gastro restaurant (* Michelin) at the Grand Hôtel Stockholm, head chef Christoph Ruffer invites you to a unique four-hands dinner at the Haerlin restaurant (***) Michelin). Guests can look forward to an 8-course menu that combines the signature styles of both kitchens – with seasonal depth, artisanal finesse, and a special flair for product authenticity.

New nordic and creative flavor cuisine

Legendary Swedish chef Mathias Dahlgren, one of the founding fathers of New Nordic Cuisine, embodies a refined natural cuisine that combines Nordic roots with influences from around the world. In his Michelin-starred restaurant “Seafood Gastro,” he presents his philosophy of elegant simplicity: select products from Scandinavian waters that can fully develop their natural flavor in combination with fresh, seasonal ingredients.

Mathias Dahlgren shares a love of exquisite seasonal produce and classic culinary craftsmanship with Christoph Ruffer, head chef at the Haerlin restaurant, which has just been awarded three Michelin stars. Both chefs are known for their deep, creative flavor creations that emphasize the individual character of the ingredients while opening up new worlds of taste.

About Mathias Dahlgren and Seafood Gastro

Mathias Dahlgren is a legend in Swedish Michelin-starred gastronomy. The multi-award-winning chef is the only Swede to date to have won the international cooking competition “Bocuse d’Or.” He is the author of numerous best-selling cookbooks and one of the founding fathers of New Nordic Cuisine. In 2004, he wrote the “New Nordic Kitchen Manifesto” with Scandinavian colleagues such as René Redzepi and Magnus Nilsson, which has brought about lasting change in international haute cuisine towards seasonality and regionality. For almost two decades, his culinary philosophy of exclusive simplicity has shaped the Grand Hôtel Stockholm, the city's premier hotel and one of the best in Scandinavia. Opened in 2007, the à la carte restaurant “Matbaren” is one of the city's most popular restaurants, a culinary and social meeting place, as casually elegant as Stockholm itself.

A pioneering spirit has always been part of Mathias Dahlgren's signature style. In 2016, he gave up two Michelin stars to open the vegetarian fine dining restaurant “Rutabaga” in the premises of his acclaimed restaurant “Matsalen.” A further development of this visionary concept is Seafood Gastro, which opened in 2023, a restaurant that takes Dahlgren's holistic approach to a new level.

At Seafood Gastro, he presents unique ingredients from the vast Scandinavian waters: fish and seafood, but also seabirds and aquatic plants—whitefish roe from Lake Mälaren, dry-aged, wild-caught turbot, shrimp, and truffle algae from the sea off the Lofoten Islands.



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About Christoph Ruffer and Restaurant Haerlin

The Haerlin*** restaurant at the Hotel Vier Jahreszeiten is a place where culinary excellence is celebrated at the highest level. Under the direction of Executive Chef Christoph Ruffer, guests at the restaurant can expect a unique journey through the world of flavors, inspired by the four seasons. With three Michelin stars and numerous awards, the Haerlin*** restaurant is one of the best gourmet destinations worldwide. A perfect symbiosis of innovative flavor compositions and refined textures makes every menu an unforgettable experience.

Since 2002, the gourmet menus at Restaurant Haerlin*** have borne the signature of Christoph Ruffer and were awarded a third Michelin star in June 2025. This makes Christoph Ruffer one of only 12 star chefs in Germany to have received this honor. His artistry focuses on imaginative compositions that are characterized by fresh, seasonal products, skillfully combined flavors, and sometimes surprising textures. Regionality and a love of the product meet the highest standards of culinary excellence.

Christoph Ruffer looks back on a long career and is an integral part of the German gourmet scene. Christoph Ruffer learned classic haute cuisine at the restaurant "Le Gourmet" (then 1 Michelin star) in Munich - he gained further experience at the "Hotel Résidence" (2 Michelin stars) in his hometown of Essen under Henri Bach, in Baiersbronn under Claus-Peter Lumpf at the Hotel Bareiss (3 Michelin stars), and at the Traube Tonbach (3 Michelin stars) under Harald Wohlfahrt.

ABOUT HOTEL VIER JAHRESZEITEN

The luxurious Hotel Vier Jahreszeiten is the epitome of European grand hotels. Since 1897, this elegant hotel on Hamburg's Binnenalster lake has been offering guests from all over the world charming luxury and timeless elegance in the heart of the Hanseatic city, close to many cultural and architectural attractions, numerous shopping opportunities, and the Hamburg Exhibition and Congress Center. The new interior design style is fresh and unconventional, yet remains pleasantly classic and timelessly elegant. The 156 luxurious hotel rooms and suites combine valuable fabrics and international standards with the finest materials, which are effectively showcased in six different color concepts. The Vier Jahreszeiten Spa & Fitness, including a tea lounge and roof terrace with views over the rooftops of Hamburg, covers almost 1,000 square meters. The culinary offerings include three outstanding restaurants – the GRILL serves Hanseatic cuisine in an exclusive designer setting, gourmets love the Haerlin restaurant, which has been awarded two Michelin stars and 5 out of 5 toques by Gault Millau – and the Japanese-Peruvian NIKKEI NINE, which is proving to be a hot spot in the Hanseatic city. The playful Café Condi, the Condi Lounge, the lounge, and the award-winning Jahreszeiten Bar invite guests to linger. Five event rooms for conferences, meetings, conventions, and events covering approximately 600 square meters round off the offerings. Further information is available at www.hvj.de/en.

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