



THE FONTENAY  
HAMBURG

## Culinary summer highlights at Parkview Restaurant

**Hamburg, June 2024: The Alster glistens in the sunlight, white sailing boats pass by, the trees provide soothing shade and a light breeze makes the leaves dance: a summer's day on the terrace of the Parkview Restaurant can be so beautiful. But the garden restaurant at Hotel The Fontenay doesn't just have plenty to offer in terms of atmosphere in summer: exciting culinary events such as the gourmet summer and barbecue evenings promise varied creations from the kitchen of Stefan Wilke and his team, rounded off by the warm service of Restaurant Manager Janina Jendrusch and her colleagues.**

### Barbecue at Parkview

A very high-quality and internationally designed barbecue buffet awaits guests in a relaxed atmosphere on Saturdays 8 June, 29 June, 13 July, 27 July, 10 August and 24 August. You can indulge yourself when Stefan Wilke himself stands at the grill and guarantees absolute enjoyment. During the live preparation of the dishes, you can talk shop with the kitchen director and his team, observe grilling techniques in action and take home some ideas for your own cooking.

The selection of starters ranges from veal tataki on a mango and chilli apple salad to chorizo croquettes and pulp salad with vegetables, accompanied by over 30 types of bread. The main course is then served straight from the grill and includes king prawns, choco beef, Iberico secreto and salmon from the plank, complemented by numerous delicious side dishes, sauces and dips. The crowning glory is sweets and pastries from head patissier Marco D'Andrea's patisserie. The price for the entire menu including starter buffet, BBQ and dessert buffet as well as white wine, red wine, beer and water is €179 per person. Further information can be found here: <https://www.thefontenay.com/en/restaurants-bar/parkview-restaurant/bbq/>

### Hamburg gourmet summer

From 15 June to 31 August 2024, guests can experience a light summery culinary journey around the world with the gourmet summer menu at Parkview. From 15 June to 21 July, there will be a combination of pickled salmon as a starter, Hawaiian marinated Huli Huli chicken thighs as a main course and white chocolate mousse to finish. In the second section from 22 July to 31 August, a burratina on rocket and strawberry salad awaits, followed by roasted fillet of sea bass and rounded off with latte di mandorla for dessert. Of course, both menus can also be enjoyed as vegetarian options and complemented by a wine pairing designed by the experienced head sommelier Stefanie Hehn. The menu costs 89.00 euros for two people, excluding drinks, at all participating restaurants.



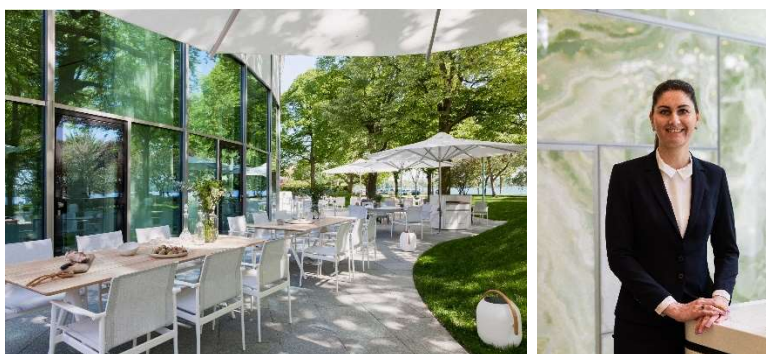
## Restaurant Manager Janina Jendrusch

When her parents had visitors, Janina Jendrusch would pull out a notepad and pen as a child to record and serve drink requests. The Restaurant Manager of the Parkview Restaurant and the Atrium Lounge has been on board at The Fontenay since 2017.

The 39-year-old manages the hotel's largest catering department with a great deal of experience, warmth and care. Together with her team, she aims to create guest experiences that go beyond the normal standard and leave a positive memory. Individual and personalised service is her main focus here. Her employees appreciate Janina Jendrusch's calm and fair management style at eye level, which is based on trust and integrity.

Janina Jendrusch completed her training as a hotel manager at the City Club Hotel in Oldenburg, where she subsequently worked in various management positions for a further three years. After her position as deputy restaurant manager at Haus am Meer in Bad Zwischenahn, the native of Hesse moved to the Altera Hotel Oldenburg for two years. She experienced a formative time on board the MS Europa 2 as Assistant to Maître and then as Restaurant Manager in all of the cruise ship's speciality restaurants before starting at The Fontenay in August 2017.

The Fontenay is a reflection of modern Hamburg - a tribute to the Hanseatic city. Located directly on the Outer Alster, this 'Modern Classic' combines urban nature and cosmopolitan lifestyle in a special way. The fascinating, sculptural architecture houses 130 luxurious rooms and suites, many with views of the Alster. The centrepiece is a glazed inner courtyard planted with trees and the imposing 27m high, enclosed atrium. Casual bar culture can be found in the Fontenay Bar with a dream view of the Alster. For conferences and events, there are four function rooms ranging from 48 square metres to 220 square metres with natural daylight. Above the rooftops of Hamburg, you can experience an exclusive 1,000m<sup>2</sup> wellness world with indoor/outdoor pool. The hotel is a member of The Leading Hotels of the World.



Terrace of the Parkview Restaurant and Restaurant Manager Janina Jendrusch  
For the attached images, please use the photo source: 'The Fontenay Hamburg'.

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