



THE FONTENAY  
HAMBURG

## Summit meeting of the patissiers - Ian Baker meets Marco D'Andrea for the Afternoon Tea Experience at The Fontenay

**Hamburg, 15 February 2024 - Two top pastry chefs on a mission: Ian Baker from the Hotel Vier Jahreszeiten Kempinski Munich and Marco D'Andrea, Head Pastry Chef at The Fontenay Hotel, are preparing a joint Tea Time Experience for guests in Hamburg at the beginning of March. On Thursday, 7 March and Friday, 8 March at 3 pm, the two experts will present their joint and modern interpretation of the English classic to guests in the Atrium Lounge of The Fontenay. The two pastry chefs already offered a Tea Time at the Hotel Vier Jahreszeiten Kempinski Munich in January.**

"With our exchange, we want to make the topic of tea time even more popular in Germany and accessible to anyone who is interested," says Marco D'Andrea. "Our focus is on high-quality ingredients, a team effort in creative preparation and a fantastic and relaxed experience for our guests. In the future, The Fontenay is also planning further afternoon tea collaborations with exciting pastry chefs," adds 34-year-old D'Andrea.

The Afternoon Tea Experience in the atrium of The Fontenay with its impressive ceiling height of 27 metres will start with champagne and grilled lettuce hearts with miso mayonnaise, ponzu, kimchi and sesame seeds. Both patissiers will host the afternoon and provide insights into their work. In addition to the obligatory oven-fresh scones with clotted cream and homemade jams, the afternoon tea together also includes many other sweet and savoury creations from the two masters of their trade. Amalfi lemons, pretzel sticks and meringue come together in "The Eclipse", while roast beef with wasabi, cress and pine nuts is elevated to an exciting level of flavour in the savoury section. The selected tea creations from the Ronnefeldt tea house are a must. To top it all off, guests receive a menu card signed by both pastry chefs and a small give-away bag.

Born in England, Ian Baker started his training at Westminster College in London and began travelling the gastronomic world after working at the Sheraton Park Lane. He travelled to America, France and Asia before finally arriving in Munich via London in 2007. He has been Head Patissier at the Hotel Vier Jahreszeiten Kempinski Munich since 2011 and was honoured as Germany's Patissier of the Year in 2022 by the trade magazine Rolling Pin.

Marco D'Andrea knew from an early age that he was fascinated by cooking. At the age of 16, he did an internship with Karlheinz Hauser at the Hotel Süllberg. Immediately afterwards, he completed his training in the kitchen there from 2007. D'Andrea then moved to the Vendôme restaurant with Joachim Wissler. In April 2011, the Frankfurt-born chef returned to the Süllberg and took up the position of Head Pastry Chef. He has been working at The Fontenay since 2017. The gastronomy magazine "Rolling Pin" honoured him as Patissier of the Year in 2019. Gault Millau also awarded him this title in 2020. His first cookbook on the subject of "Afternoon Tea" was published by südwest Verlag in autumn 2021.



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**Afternoon Tea Experience with Ian Baker and Marco D'Andrea**

**Date:** Thursday, 7 March and Friday, 8 March

**Time:** 3.00 pm

**Price:** 99 euros per person incl. welcome drink and small welcome snack

**Bookable via:** <https://www.thefontenay.com/en/restaurants-bar/atrium-lounge/afternoon-tea/>

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.

For the attached images, please use the photo source: "The Fontenay Hamburg".

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