



ALTE ÜBERFAHRT

Press Information

Fine cuisine in the rhythm of nature

Opened in Werder in 2016, the gourmet restaurant "Alte Überfahrt" is now a firm culinary favorite. This is due on the one hand to the fantastic location in a listed building with a terrace overlooking the Havel, and on the other hand to the creative, precisely prepared vegetable cuisine, to which chef Thomas Hübner merely places fish and meat alongside. The menu is subject to the micro-season of the nearby Petzow Schlossgarten, from which the kitchen team obtains its fruit and vegetables exclusively and fresh daily. This microcosm naturally inspires the dishes that guests have appreciated for years and that Gault Millau has just awarded 16 points again.

Website. www.alte-ueberfahrt.de



The garden – Where it all begins

The "Alte Überfahrt" obtains its fruit and vegetables exclusively from the Petzow Schlossgarten on Lake Schwielow. Laid out in 1838 according to plans by landscape planner Peter Joseph Lenné, the kitchen garden of the park was also revived in the course of many years of reconstruction work. Every year, the kitchen team creates its own planting plans for the vegetable garden. They are inspired by the diversity of Italian markets and also try out lesser-known varieties. In addition, there are "wild" surprises that this microcosm holds in store in the form of herbs and mushrooms. The "Alte Überfahrt" owes the variety that the team wants for the carefully prepared dishes to this. Every day begins here amidst ancient trees, fabulous shrubs, and countless species of roses.



Our cuisine – Fish and meat as a side dish

The star of the kitchen is the vegetables, which come exclusively from the nearby Petzow Schlossgarten. The focus of the kitchen is to carefully bring out the fine flavors without showing off with carbohydrates. Meat and fish become precisely prepared supporting actors without depriving them of their importance. Fish – in summer from surrounding lakes, in winter from the Baltic Sea – is prepared using the Ike-Jime method. The meat comes from the immediate surroundings. The menu is oriented toward the microcosm of the garden all year round. Thomas Hübner uses international techniques without losing his regional roots. The aim is always to bring out the product's flavor with stylistic confidence and precise craftsmanship. This is how dishes with a personal signature are created.



The hosts

Patrick Schwatke. Patron and host Patrick Schwatke completed his training at the "Käfer" restaurant in Berlin's Reichstag. He refined his craft at the "West-in Grand Berlin", the "San Nicci" at the Admiralspalast as well as the restaurants "Ma"/ "Uma" and "Umatoo" at the Hotel Adlon under the kitchen management of top chef Tim Raue. After five years in the "Kochzimmer" in Beelitz, where he cooked up a Michelin star, he ventured into self-employment in 2016. Since then, he has been responsible for the varied wine pairings, for which he uses wineries in Italy, Germany, and France.

Thomas Hübner. Chef Thomas Hübner completed his training with Kolja Kleeberg at the "Vau". From there he went on to the "Margaux" to Michael Hoffmann and on to the "Facil" to Michael Kempf. He then moved to Italy, where he continued to cook in starred restaurants. After twelve years in renowned establishments such as the "Cibreo" of the "Osteria di Passignano", the "Louis XV" of Alain Ducasse, and the "Enoteca Pinchiorri" in Florence, he returned to Germany. There he first worked at the "Bayrisches Haus" in Potsdam before taking over the kitchen of the "Alte Überfahrt" in 2016.



Downloads and links

Website. www.alte-ueberfahrt.de

Instagram. www.instagram.com/alteueberfahrtwerder

Facebook. www.facebook.com/alteueberfahrtwerder

Press kit. www.alte-ueberfahrt.de/pressematerial



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