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Gourmet restaurant PUR at Kempinski Hotel Berchtesgaden

Kempinski
HOTELIERS SINCE 1897



Kempinski Hotel
Berchtesgaden

BAVARIAN ALPS



— Kempinski — Hotel Berchtesgaden

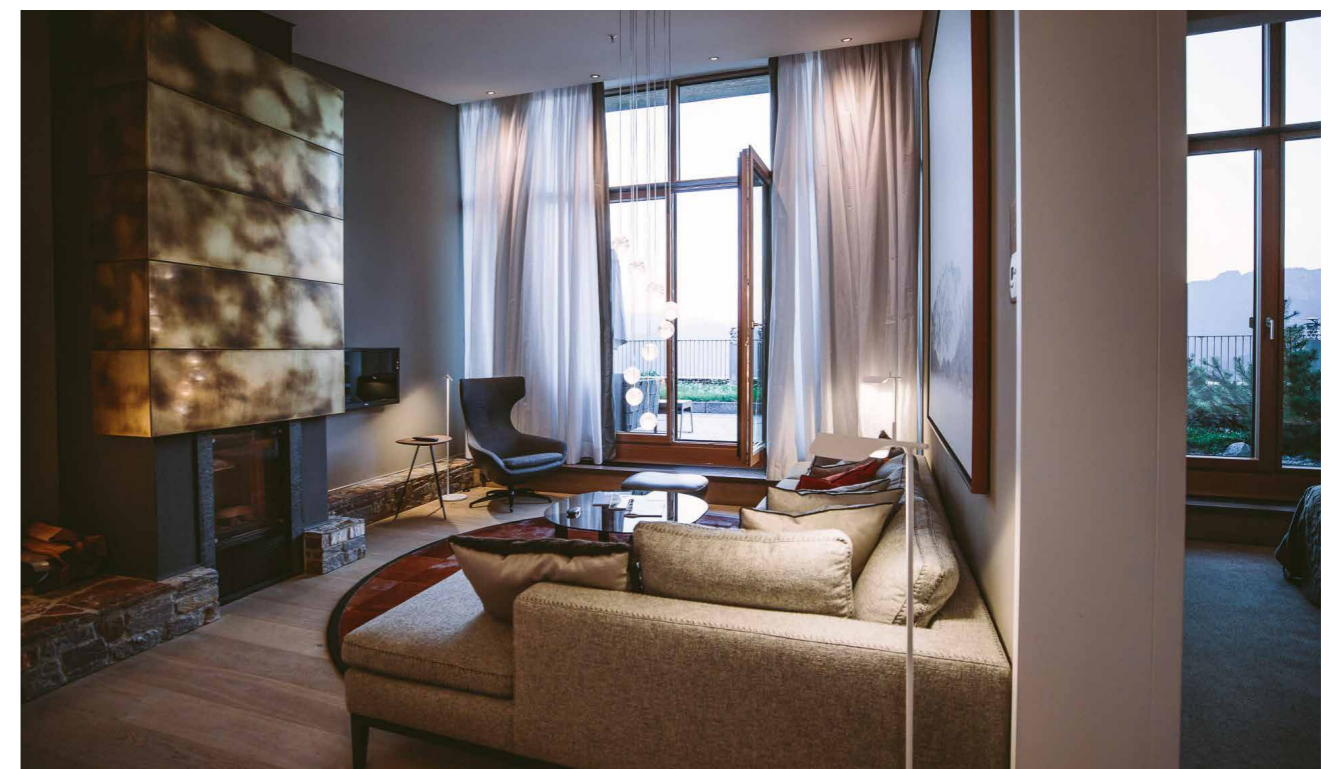
PURE ALPINE LIFESTYLE

The Kempinski Hotel Berchtesgaden is situated on Mount Eckerbichl, in one of the most stunning locations in the Bavarian Alps. Thanks to the hotel's horseshoe shape and glass façades stretching across multiple storeys, the panoramic mountain scenery appears close enough to touch from all areas of the building. This hotel in the mountains greets its guests with clear design, alpine flair and a warm welcoming Kempinski

service, which is above all characterised by the authentic personalities of the team members working in the different areas of the hotel. The clearly structured piece of modern architecture contains 138 cosy rooms and suites, Kempinski The Spa, three restaurants, a bar and six conference rooms. Especially its two-star awarded gourmet restaurant PUR allows guests at the hotel to experience culinary masterpieces.

KEMPINSKI
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oldest luxury
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KEMPINSKI HOTEL BERCHTESGADEN
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Kempinski The Spa, three restaurants,
a bar, six conference rooms
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Mount Watzmann, the emblem of the Berchtesgadener Land



Salzburg, only 20 minutes away



— The surrounding area —

SPORT, RELAXATION AND CULTURE

The Berchtesgaden region was already regarded as an insider's tip among travellers in the late eighteenth century. It was perennially popular among summer visitors in particular, who appreciated its biodiversity, clean air and natural splendour.

A stay at Kempinski Hotel Berchtesgaden promises limitless freedom and tranquility. Nature and all its bountiful leisure opportunities can be found right outside the hotel's doors – walkers, climbers and mountain-bikers will

encounter ideal conditions here. The adjacent 9-hole course of the Golf Club Berchtesgaden is regarded as one of the highest in Germany.

In winter, the hotel enjoys direct access to the Gutshof Ski Resort on Mount Eckerbichl. The acclaimed Dokumentation Obersalzberg museum is within walking-distance of the hotel. Fans of culture and shopping will find what their heart desires in Berchtesgaden or nearby Salzburg, where they can learn about the local traditions and culture. The salt mine also offers an ideal afternoon activity for families.

FACTS

- 27 km from Salzburg
- 156 km from Munich
- Walking, climbing, mountain-biking, skiing and golfing

FACTS

- Mount Watzmann and Lake Königsee
- Salt mine
- Dokumentationszentrum Obersalzberg museum



— Gourmet restaurant PUR —

NEW NAME AND NEW DESIGN

The gourmet restaurant of the Kempinski Hotel Berchtesgaden, which has been awarded a Michelin star for 17 years, was delighted to receive a second star in March 2024. It has also undergone extensive renovation work and, since early 2020, has featured a new design – and a new name: PUR. The name delivers on its promise – PUR offers quality fine dining with a relaxed ambience. The ingredients are the star.

Pure, unadulterated flavour, light, delicious and surprising, away from the familiar and expected – this is how Executive Chef Ulrich Heimann presents his new creations.

In terms of design, PUR is positioned between flattering understatement and atmospheric casualness. Calm colours, expressive and carefully finished materials, and appealing lighting underscore the atmospheric architecture.

FACTS

- New name: PUR
- New design by Sporer Plus GmbH
- European cuisine with regional influences

MICHELIN STAR

- Successfully awarded with two Michelin stars

OPENING TIMES

Wed–Sat:
18:00–22:00





— Design and — architecture

ELEGANT UNDERSTATEMENT AND SPECIAL HIGHLIGHTS

The new, timeless design is the work of architect Klaus Sporer, a master of flattering understatement who makes Ulrich Heimann's culinary creations and the restaurant's guests the stars of the show.

Thanks to the grey-based colour scheme, natural materials and sophisticated lighting concept, the restaurant offers an elegant setting in which to present the dishes, while also leaving enough space for everyone involved to shine. The design dispenses with elaborate decorative elements; instead, the grey background means that even the most delicate colour nuances within the

dishes become truly special highlights. At the heart of the redesigned restaurant is the chandelier, which is encircled by a golden floral arrangement. The concept is captivating with its calm, simple design while still offering plenty of interesting discoveries, when glancing around the circular room. The surfaces of the materials used here range from coarse to matte, smooth and glossy, and the walls are also vibrantly designed. Thanks to a special technique: a powdered copper pigment has been added to the plaster, reflecting different colours according to the lighting and creating a warm, feel-good atmosphere.

— The “Box” —

FOR SPECIAL MOMENTS

One architectural highlight in the new restaurant is the “Box”, a separate booth made of finely grained silver fir. This has been specially created for couples wishing to celebrate a special

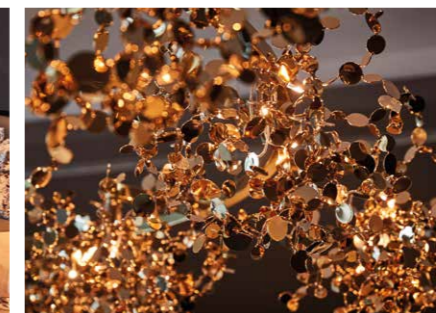
occasion. For an atmospheric evening, the booth can be bathed in warm light that, depending on the colour scheme is reminiscent of the setting sun or the full moon.

FACTS

- Elegant understatement
- Calm colour scheme
- Sophisticated lighting concept

FACTS

- Warm highlights
- The “Box” as a separate booth for couples



— Cuisine —

PURE FLAVOUR AND A LIGHT TOUCH

The pure concept of the gourmet restaurant, twice awarded by the Michelin Guide, is also reflected in its culinary offerings: in his new creations, Ulrich Heimann dispenses with heavy spicing, instead relying predominantly on salt and pepper to emphasise the unadulterated flavour of the ingredients, prepared with plenty of passion and a light touch.

The result is pure indulgence, impressively simple yet ingeniously thought-through. This creative style of cooking is the epitome of a modern European cuisine, that emphasises the

textures and inherent flavour of top-quality ingredients. Heimann enjoys close relationships not only with his guests, but also with the producers and suppliers in the region. The meat, fish and dairy products used in the kitchen are all sourced from local suppliers.

The menus themselves are astonishing, not least owing to their deliberately pared-back, almost simple-seeming names such as “Alps” or “World”. Yet the combinations and interpretations of seemingly everyday things prove surprising. And the flavours provide pure pleasure.



— Chef's Table —

AN EXCLUSIVE LOOK BEHIND THE SCENES

Front-row seats: the chef's table in the kitchen of Executive Chef Ulrich Heimann has also been redesigned, as part of the renovation work and provides guests with an exclusive look behind the scenes, as they watch the Executive Chef at work: in front of their very eyes, Ulrich

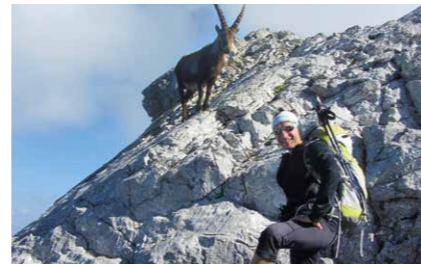
Heimann prepares a “menu du chef” for the onlookers, which he then also serves to them in person. The chef's table can be booked as an exceptional dinner location for corporate events or for small, private celebrations. The two tables offer space for four to eight people.

FACTS

- Emphasis on the pure, unadulterated flavour of the ingredients
- Culinary elegance

FACTS

- Regional and seasonal
- Chef's table for special occasions



Ulrich Heimann
Executive Chef at
Kempinski Hotel Berchtesgaden

Executive Chef Ulrich Heimann

PURE PASSION

Ulrich Heimann grew up in the Black Forest where he laid the foundation of his career. In 1992, Heimann moved to the “Prinz Frederik Room” in Hamburg, where he gained his first Michelin star in 1995.

Since 2005, the passionate mountain-climber has been Head Chef of what was once the Le Ciel, now renamed PUR. In 2006, the Guide Michelin awarded one Michelin star to

Heimann and the gourmet restaurant for the very first time. Then, in March 2024, they were honored with the coveted second star by the Michelin Guide. “To me, PUR stands for pure passion, pure culinary skill, and the love of great ingredients. I am proud to be able to run such a great restaurant and am pleased to bring the new design, space and concept to life together with my team”, says Ulrich Heimann.

Philosophy

INNOVATIVE LIGHTNESS

Heimann impresses his guests with his style of cookery, whose hallmarks are pure and traditional. The central focus is on regionality and innovative lightness.

His strong affinity with, and respect towards nature is also reflected in his favourite leisure activity of mountaineering. He finds inspiration

when walking, climbing or ski mountaineering. “Spending time in the mountains is important to me for staying fit and maintaining a good work-life balance”, he says. The tranquility and trust in teamwork, that he brings back with him from the mountains is then utilised in his profession. “Teamwork in the kitchen is crucial and strengthens each member of the team.”

FACTS

- Awarded a Michelin star for the first time in 2006
- Awarded with two stars in March 2024

FACTS

- Manages a team of eight
- Enthusiastic mountaineer



— Press office —

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— Opening hours —

WEDNESDAY TO SATURDAY
18:00–22:00

— Social media —

FACEBOOK
Kempinski Hotel Berchtesgaden

INSTAGRAM
[@kempinski.berchtesgaden](https://www.instagram.com/kempinski.berchtesgaden)
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