

PRESS RELEASE

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Sylt – The Island of Culinary Delights

Matjes herring, award-winning cuisine or a beach bistro – Sylt has culinary delights for all tastes and inclinations. Fame of Sylt’s wonderfully fresh dishes, made using local ingredients, has spread far beyond the shores of the island – which comes as no surprise, considering that strict critics from international gourmet bibles regularly award best marks to the island’s ambassadors of good taste.

A relaxed beach bistro or an elegant gourmet restaurant: lovers of good food are wonderfully spoiled for choice on the German island. With over 200 restaurants and eateries, Sylt has a higher density of culinary choice than most major cities. Right at the top of the delectable menus are dishes made with regional produce from the island’s fishing nets and herb gardens. Nowhere else are the oysters as fresh as they are on Sylt: these delicacies are cultivated on Germany’s only oyster farm on a 30 hectare area in the Wattenmeer mudflats off the coast at List. The succulent meat of the Galloways from Keitum or the salt meadow lambs from Morsum bring gourmets from far and wide to Germany’s northernmost island. And, at the end of May, the fine aroma of rosemary and garlic wafting across the promenade at Westerland signals the start of the Culinary Sylt Lamb Festival.

Sylt offers both variety and class: the strict and highly demanding critics from the gourmet bibles Guide Michelin and Gault Millau have yet again been more than generous with their praise and stars for Sylt’s chefs. Five of the highly coveted stars, which the Guide Michelin awards only after much deliberation, currently guide gourmets to the island. Two of these prestigious stars went to Johannes King (Söl’ring Hof, Rantum) for his fresh regional cuisine, made using predominantly local produce, while the testers from the iconic red book awarded one each to Jörg Müller (Restaurant Jörg Müller, Westerland), Holger Bodendorf (Landhaus Stricker, Tinnum) and Alexandro Pape (Restaurant Fährhaus, Munkmarsch). The Gault Millau praised the quality and the “incredible creativity and exceptionally skilled preparation” displayed by Sylt’s chefs. The Guide’s critics awarded 18 of 20 possible points to Jörg Müller and Holger Bodendorf; 17 went to Johannes King and Alexandro Pape. Ulrich Person (Restaurant Stadt Hamburg) improved his rating to 16 points, while Burkhard Lindlar and his newly opened restaurant Kai 3 in the new Hotel Budersand in Hörnum was awarded 15 points at first go. Special praise and honour went to Sylt’s trend restaurateur Herbert Seckler: in the 2009 edition of the Gault Millau Guide, the editorial team named the owner of the Sansibar beach bar as “Restaurateur of the Year”. In the official laudation, his success over the past 30 years in transforming the Sansibar into Germany’s most frequented bar was praised, as was the fact that he has also built it into a wine empire and a trend label.

The Michelin Stars in the skies above Sylt shine even brighter during the Sylt Gourmet Festival, when connoisseurs from all around the world come to Germany’s top culinary island. From 21 to 24 January, five highly skilled restaurateurs from Sylt - Holger Bodendorf, Franz Ganser, Johannes King, Pius Regli and Detlef Tappe – invite visitors to a culinary meeting in a class of its own. “We want to make the eyes of our guests sparkle”, is the philosophy of the hosts, all of whom love sharing their passion for fine dining with others. A culinary festival organised by gourmets for gourmets. The festival will be taking place for the eleventh time, and this time guests can look forward to five world-class chefs from Zurich along with their favourite European wine growers who will be pampering the taste-buds of discerning gourmets with delectable treats.