

SUNDAY 26<sup>TH</sup> JANUARY 2020

## DIETER KOSCHINA & HANS NEUNER

### DIETER KOSCHINA – VILA JOYA

Estrada da Galé, 8201-917 Albufeira, Algarve, Portugal  
+351 289 591 795 • info@vilajoya.com • www.vilajoya.com



### HANS NEUNER – VILA VITA PARC

Rua Anneliese Pohl, Alporchinhos, 8400-450 Porches, Portugal  
+351 282 310 100 • reservas@vilavitaparc.com • www.vilavitaparc.com



7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



### DIETER KOSCHINA

Austrian-born Dieter Koschina has been head chef of the gourmet restaurant at the stylish Vila Joya hotel in the Algarve since 1991. He was the first ever chef in Portugal to win two Michelin stars, which he has continued to hold since 1999.

The hotel overlooks the Atlantic Ocean which provides the inspiration for his produce-led, daily changing tasting menus, which he devises in collaboration with

executive chef Stefan Langmann and which might include monkfish with tomato and saffron beurre blanc or John Dory with radish, lettuce, carrots, enoki mushrooms, snow peas and baby leek. Koschina's cooking is creative and spontaneous – he refers to it

*Koschina's cooking is creative and spontaneous, he refers to it as 'John Wayne style', shooting from the hip*

as 'John Wayne style', shooting from the hip with some of his dishes.

Koschina began his career as commis de cuisine at the five-star hotel Suvretta House in St Moritz and has worked in a number of exclusive hotels and restaurants in Europe including the two Michelin starred Restaurant Tantris in Munich, working with Head Chef Heinz Winkler. He won his first Michelin star at Vila Joya in 1995 and the restaurant has been named World's Leading Fine Dining Hotel Restaurant by the World Travel Awards.



### HANS NEUNER

Since 2007, two Michelin-starred Hans Neuner has drawn on Portugal's abundant natural larder to create his 'product-oriented modern Portuguese' tasting menus at Ocean restaurant in the five-star Hotel Vila Vita Parc luxury hotel and beach resort in the Algarve.

A network of local producers, farmers and fishermen supplement produce grown in the hotel's grounds, with which Neuner creates beautifully presented dishes such

as octopus 'feijoada' with smoked eel and beef tongue that are served on a plethora of beautiful bespoke serving pieces and which prompted the Telegraph to describe a meal at Ocean as 'a culinary work of art'. Born into a family of cooks in Tyrol,

*Neuner creates beautifully presented dishes such as octopus 'feijoada' with smoked eel and beef tongue*

Austria, Neuner worked in the Dorchester Hotel in London and two Michelin starred Tristan Restaurant in Mallorca as well as restaurants in St Moritz and the Bermudas before settling in Germany. As sous chef to two-Michelin-star chef Karlheinz Hauser, he spent 10 years in Berlin at the Hotel Adlon and Hamburg at the Seven Seas restaurant before relocating to Portugal. Neuner has twice been named Portugal's Chef of the Year and in 2017, Ocean appeared within the top 100 of the La Liste Top 1000 Restaurants in the World.