

Savour
sanctum
Orangerie.





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What does culinary artistry mean these days? For maître Lutz Niemann, it's about the thirst for knowledge, pursuing new ideas, a sense of aesthetics, simulating the senses and the pleasure that comes with achieving genuine dining excellence. The level at which food preparation is not just practised in the 'Orangerie', but truly celebrated, takes good cooking beyond a master craft and transforms it into an art form. His recipe for success combines fresh ingredients with produce-specific preparation and cooking perfection. The result is unique, genuine and simply divine: an unforgettable taste experience to be savoured.

Welcome in the savour sanctum "Orangerie"

The "Orangerie" in the Maritim Seehotel Timmendorfer Strand has earned itself a well-deserved reputation as one of the best restaurants in Northern Germany. Awarded a Michelin star and rated with 17 points by Gault Millau, genuine creativity, the highest quality and masterful preparation are guaranteed. Working their magic in a show kitchen, the only thing separating diners from master chef Lutz Niemann and his team as they conjure their culinary specialties is a panorama window.

Lutz Niemann is a composer in the kitchen, the range his orchestra as he skilfully conducts his pots and pans in a symphony for the senses. All of the produce selected for the "Orangerie" is of the highest quality, representing the cream of the crop and is fresh as can be. His menus reflect the seasons, taking the best ingredients available and masterfully transforming dishes beyond the traditional into tantalising.

Complementing Lutz Niemann's culinary acumen with service perfection and wine expertise is restaurant manager and sommelier, Ralf Brönnner. He and his team leave nothing to chance when it comes to ensuring an unforgettable evening.

Gourmet highlights that truly open the door to the real "Orangerie savour sanctum" are mouth-watering moments such as the exclusive cooking courses, kitchen parties, diverse degustations, golf tournaments and selected tours akin to culinary journeys. Already a fixed favourite for many, the "Orangerie" also creates gourmet arrangements in conjunction with the "Schleswig-Holstein Musik Festival" and the "Eutiner Festspiele". Simply ask about this year's gourmet highlights.

We trust we can tantalise your taste buds soon?

20 years of star-awarded culinary artistry

Awarded a Michelin star for his exceptional cooking skills in 1994, the “Orangerie” and maître Lutz Niemann have now been living up to the honour for more than two decades. The prestigious award came four years after the master chef teamed up with restaurant manager and sommelier Ralf Brönner in 1990. A culinary match made in heaven as far as diners are concerned.

The journey of degust discovery that led Lutz Niemann from Harz to the Baltic wasn’t without its detours – the Praia do Forte, in Salvador de Bahia, Brasil to name but one. The “Orangerie” however, proved to be his calling, one day welcoming back the former sous-chef to take up the reins as its head chef. That was over 25 years ago and since then, he and his team have been maintaining their well-deserved reputation for un-

wavering cooking excellence, refined menus with exquisite highlights and delightful surprises for the discerning palate. Every dish represents a harmonious symphony in which every ingredient serves its subtle purpose. The combination of the individual courses also seduces with unconventional combinations that always prove inspirational.

Lutz Niemann’s competence and creativity in the kitchen is complemented by Ralf Brönner’s experience and expertise in the dining area. The restaurant manager and sommelier lays claim to more than 25 years of professional wine proficiency that has developed into genuine mastery. Alongside rare drops from around the world, over 400 selected reds and whites from the restaurant’s wine menu are stored in the cellar.

His profound knowledge as it pertains to all things wine means he always has the perfect red or white to harmonise and enhance the specialties leaving the kitchen. Selecting just the right wine to complement each course is something Ralf Brönner takes great pride in. It’s an integral part of the “Orangerie” philosophy: True dining pleasure comes from the quintessential symbiosis between kitchen and cellar. Coupled with the exceptional service amidst a fabulous atmosphere, an unforgettable experience is guaranteed.



Exclusive cooking courses

Lutz Niemann's passion for cooking goes beyond the creations that leave his kitchen and his love for good food is something he loves to share. Through exclusive cooking courses, the star chef passes along his vast knowledge to "students", with tips and tricks on how to turn produce into perfection. Lutz Niemann's motto for more than two decades: Stars and toques are all

good and well, but the undisputable indicator for how good a restaurant is remains the satisfaction of its guests.

Appointments subject to inquiry.



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A recipe to try: Breton Lobster With melon, avocado and an aurora sauce, serves 4

Ingredients

Breton lobster

- 4 Breton lobsters à 500 g

Avocado cream

- 2 avocados
- 40 g mangos, peeled
- Sweet chilli sauce
- Some coriander leaves
- Ginger, freshly grated
- Garlic
- Salt, Tabasco

Melon chutney

- 1 cantaloupe
- 50 g red onion, finely diced
- 1 red chilli, mild, finely sliced
- Ginger, freshly grated
- Some coriander
- Mint, cut into fine strips
- Rice wine, sesame seed oil, salt

Lime marinade

- 2 limes
- 100 ml lime and olive oil
- Salt, cayenne pepper, sugar

Aurora sauce

- 50 g mayonnaise
- Tomato ketchup
- Cognac, lemon juice
- Red Thai curry, salt, sugar

Preparation

Breton lobster

Place the lobsters head first in a pot of boiling, salted water and let them cook for approximately seven minutes. Quench in ice water. Remove the meat from tail and claws then cut into slices before arranging them into a circular form on a sheet of greaseproof paper.

Avocado cream

Mix the coriander, garlic and ginger with the fruit of the avocado and mango then puree into a fine cream. Add salt, chilli sauce and Tabasco to taste.

Melon chutney

Peel the melon and remove the seeds before finely dicing the fruit. Sweat it with onion, chilli, ginger and some sesame seed oil. Quench with rice wine and reduce. Lightly salt then let it cool. Add finely sliced coriander and mint just before serving.

Lime marinade

Squeeze the juice from the limes then add the salt, cayenne pepper and sugar. Slowly stir in the oil without beating.

Aurora sauce

Add cognac and lemon juice and some red Thai curry to the mayonnaise and tomato ketchup and stir. Add salt and sugar to taste.

Pro tip

Mildly warm the prepared lobster over aromatised steam and season with a little sea salt.

This and other selected recipes can be found in the German language "Schleswig-Holstein kocht" – available in the "Orangerie" and bookstores.

Don't just dream – celebrate!

Equipped with perfected know-how and honed organisational skills, the crew from the "Orangerie" are also available for special events away from the restaurant. From product presentations to company anniversaries and private celebrations such as wedding receptions and birthdays, from sporting events and VIP gatherings to discerning picnics or even an exclusive dinner for two at home – the possibilities are many.

Be it in one of the region's stately manors, at a rustic country estate or on a Baltic beach: the team from the "Orangerie" transform your event into an unforgettable occasion that embodies all of your values. Endearing, unique, surprising, exclusive and passionate – every event begins with an idea or a vision, a desire for a particular location or a motto that should be

brought to life. We're not satisfied till your expectations are not only met, but exceeded. Fulfilling special wishes and realising discerning demands are challenges the "Orangerie" team relishes. In addition to the exceptional quality to which diners in the restaurant are accustomed, the kitchen also provides unforgettable hours of culinary bliss. We turn every event into an enchanting affair!

The "Orangerie" is considered the jewel in the Maritim Seehotel's crown, so it goes without saying that the restaurant also flexibly caters to in-house events. In conjunction with the hotel's professional team of meetings and events experts, the "Orangerie" adds an unmistakable gourmet character to gatherings held in any of the hotel's facilities.



More than wine: the vinothèque

The vinothèque is the restaurant's treasure trove. This is where everything from the kitchen and the cellar can be ordered and purchased. This affords diners with an opportunity to prolong their "Orangerie" experience by taking home consumable mementos to be enjoyed at another time. Many guests also visit the vinothèque to acquire gifts for that someone special.

Further to the fine wines and formidable selection of world-class spirits chosen by Ralf Brönnner, the vinothèque also stocks a comprehensive range of fabulous goods from

the gastronomy that normally can't be found in generally accessible stores. The choice is huge: seafood including fish of all kinds and oysters, spices, juicy saddles of lamb, suckling pig cheek – it's like a mini market normally reserved for star chefs. On top of that, the vinothèque also carries items expertly prepared in the "Orangerie" kitchen: goose liver terrine, the exquisite sauce you raved about last time you dined with us, sumptuous starters, delicious desserts and perfect petit fours. Indulge in the restaurant's special service.



Meetings at the highest level

We give new meaning to the term, "combining business with pleasure". Occupying 100 sq.m. on the 10th floor of the Maritim Seehotel Timmendorfer Strand, the Salon Hamburg affords meeting participants breathtaking views over the entire Lübeck Bay and the scenic hinterland. Elegantly furnished and equipped with climate control, the VIP meeting room is suitable for gatherings of up to 30 people. For those requiring more space, the whole floor with seven business suites can be booked.

We afford you the latest conference technologies and our attentive service in conjunction with a meeting rate that includes catering during your event, coffee breaks, lunches and dinner by way of the "Orangerie" team.

Our staff for conferences, meetings and events are more than happy to provide you with information. Simply call us on: +49 (0)4503 605-2405.

Opening hours

Wednesday through Saturday
and public holidays from 6 p.m. till 10 p.m.

Sundays and public holidays from 12 midday till 2 p.m.

Closed on Mondays and Tuesdays. Exceptions can
be made for special occasions subject to inquiry!



in the Maritim Seehotel Timmendorfer Strand
Strandallee 73 · 23669 Timmendorfer Strand
Phone +49 (0)4503 605-0 · Fax +49 (0)4503 605-2450
info.tim@maritim.com · www.maritim.com
www.orangerie-timmendorfer-strand.de/en

