EXCELSIOR HOTEL ERNST
COLOGNE

NEW CULINARY LEADERSHIP AT EXCELSIOR HOTEL ERNST

FRESH IMPULSES IN CUISINE AND PATISSERIE

Cologne, April 2025 – The Excelsior Hotel Ernst is introducing a new culinary leadership team, bringing fresh impulses to its cuisine and patisserie. Lars Wolf takes over as the new Head Chef, responsible for the renowned Hanse Stube and the hotel's entire culinary offering – with the exception of the Michelin-starred restaurant taku, which will continue under the experienced leadership of Mirko Gaul. Meanwhile, Pavel Tanev enriches the hotel's patisserie as the new Executive Pastry Chef.

LARS WOLF - A SEASONED TOP CHEF AT EXCELSIOR HOTEL ERNST

With an impressive career in fine dining, Lars Wolf brings extensive experience and culinary creativity to Excelsior Hotel Ernst. Most recently, he served as Culinary Director at the prestigious Ketschauer Hof in Deidesheim. Prior to that, he shaped the culinary landscape at Hotel Süllberg in Hamburg, further refining his expertise in haute cuisine. His philosophy blends modern culinary techniques with traditional influences, always striving for the highest quality and sophistication.

"I am very excited to be part of Excelsior Hotel Ernst and to continue the rich culinary tradition of this exceptional establishment. The Hanse Stube is much more than just a restaurant – it is a Cologne institution, a place with history where guests have enjoyed extraordinary culinary moments for decades. Preserving this tradition while enhancing it with refined nuances is a wonderful challenge that I take on with great passion. Our guests can continue to expect timeless elegance, first-class cuisine, and the unmistakable character of the Hanse Stube – while also discovering my unique signature, which honors tradition while setting new accents", says Wolf.

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PAVEL TANEV – A MASTER OF SWEET ARTS

Since September 2024, Pavel Tanev has led the patisserie at Excelsior Hotel Ernst as Executive Pastry Chef. The experienced pastry chef, who previously worked at the renowned Restaurant 1789 at Hotel Traube Tonbach (1 Michelin star), brings his passion for innovative creations and artisanal perfection to the hotel's patisserie. Coming from a family of pastry chefs, he has honed his craft for over 16 years, combining traditional techniques with modern trends. His philosophy merges tradition, passion, and contemporary influences – promising guests an extraordinary sweet experience. "For me, every dessert is a small work of art, an experience that should appeal to all the senses. With my creations, I want to not only impress with taste but also captivate visually. My goal is to offer our guests a special moment with every dessert, one that they will remember", says Tanev, describing his passion for patisserie.

With Lars Wolf and Pavel Tanev, Excelsior Hotel Ernst is setting new standards in gastronomy. Guests can look forward to an exquisite evolution of the hotel's culinary identity – characterized by artisanal precision, exceptional creativity, and the highest level of indulgence.

ABOUT THE EXCELSIOR HOTEL ERNST

Since 1871, the Excelsior Hotel Ernst has been family owned and combines tradition and innovation in a unique symbiosis. As the only member of the Leading Hotels of the World in Cologne, it offers 134 rooms and suites with luxurious living comfort and the highest service standard in the city. The Excelsior Hotel Ernst is located in the centre of Cologne, directly opposite Cologne Cathedral. All attractions, the historic Old Town of Cologne and the River Rhine are within walking distance in just a few minutes.

For more information, visit www.excelsiorhotelernst.com

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