

THE PERFECT SETTING AND EXCELLENT CUISINE AT BOUTIQUE HOTEL WASSERSLEBEN

The charming 'Boutique Hotel Wassersleben's' exposed location between woods and beach with an exceptional view of the Baltic Sea stretching all the way out to Denmark, is extremely inviting for holiday adventures. In 2018, when the former trainee chef Eicke Steinort took over what was then called jewel, the hotel already had experienced 100 years of history which is told in all the cosy, modernised rooms – whether that be in the guest rooms or in either of the two restaurants. The distinctive building with an extended red brick roof at the end of the town Wassersleben next to the sailing club, offers 22 uniquely designed and tastefully decorated rooms with balconies facing the sea. The stunning sunrises and sunsets over the sea, whilst the sailing ropes melodically tap the masts and the seagulls amusingly jabber away. The soothing atmosphere of the carefully thought-out, stylish, first class hotel is not only created by the elegant colour-co-ordinated maritime decor, but also enhanced by the employees. Their enthusiasm combined with professionalism and hanseatic service is the heart and soul of the hotel. Eicke Steinort understands what service is, with his natural leadership taking his employees with him on the demanding journey of his 4-star domicile. Creativity and inspiration are well-nourished at Wassersleben, as are the guests and employees.

The 39-year old hotelier places great value in his exquisite cuisine. Both restaurants enjoy a panoramic view, but cater to different tastes and styles. Whilst the restaurant 'Wassersleben Vier' uses regional products to create classic dishes with a french touch, the gourmets find their eldorado in the fine dining restaurant 'Der Steinort'. There the well-travelled chef, who worked under the 3-star icon Alain Ducasse amongst others, can let his endless culinary skills, heart and soul run wild. His cooking style using a variety of techniques and top of the range products, is unique and ensures exciting menu creations. These are accompanied by a perfectly matched wine menu in a pleasantly elegant and relaxed atmosphere with high quality table settings such as by Robbe & Berking. Since the 34th Schleswig-Holstein Gourmet Festival the 'Hotel Wassersleben' has been participating to raise the level of awareness amongst the international gourmet clientele.

The 'Boutique Hotel Wassersleben' is unique in terms of its location, as well as its facilities and furnishings. It offers romantics the perfect place to have a civil wedding ceremony; friends can enjoy spending quality time together; holiday makers have a beach with access to all kinds of water sports, golf courses and cycle routes, cultural activities and sights; company events can take place at the Flensburg Fjord and gourmets can devour the travel - inspired menus which they will certainly never forget. The first class hotel embraces values from the past that have been adapted to modern times and thereby offers a soothing retreat amid the fast pace of life today.

THE HISTORY OF THE BOUTIQUE HOTEL WASSERSLEBEN

Wind and waves, Baltic Sea and woodland, vastness and tranquillity: the place you long for: 'Hotel Wassersleben' at the Flensburg Fjord. The first class hotel is located west of Flensburg in the Harrislee community in the idyllic suburb of Wassersleben. Harrislee considers itself the bridge to Scandinavia as the border Bov-Padborg and Bov-Kruså in Denmark are less than a kilometre away.

Wassersleben dates back to Joachim Wasserschlebe (01 May 1709 – 13 May 1787). He was the Danish envoy Count Bernstorff's private secretary and later became secretary at the German Government Office in Copenhagen, where he helped establish the Rokokos period. Joachim Wasserschlebe had a country manor built on the coast for his retirement, which still bears his name today. The foundations of the current Boutique Hotel Wassersleben is a small house on Strandberg 4, which was washed away by a devastating flood in 1872. Labourer Hans Nissen didn't have the means to rebuild his house, so he put the debris back together on higher ground and covered the construction with straw. In the years thereafter the land changed hands several times – the risk of flood remained. The turning point was in 1903 with the arrival of Johann Ludwig Munk. The former owner of 'Hotel Seegarten' sold the land for 8,300 Marks to set up a restaurant with a sea view. At first he opened a café in a tent with a wooden terrace serving soft drinks and non-alcoholic beverages. 1905 brought a more stable construction built on top of the original foundation – this was the moment Wassersleben was born.

Johann Fröslee took over the building 14 years later. He ran his private alternative medical practice alongside the restaurant. In 1929 Fröslee handed over the business to the restaurateur August Ganter in order to concentrate on his medical practice until 1957. The Ganter family ran the business for three generations. In 1989 the entrepreneurs Gerd and Gerlinde Theilen bought 'Hotel Wassersleben' and modernised it. The Theilens made a name for themselves in Schleswig-Holstein's food and hospitality sector with the opening of their luxury hotel 'Alter Meierhof' in 1999 in Glücksburg. They brought the restaurateurs Axel and Veronique Schmäuser on board in 1990, who went on to buy a 50 percent share of the business. In the year 2000 they took over the cute hotel with 25 rooms completely. When they received an offer for their establishment in 2017 from the former trainee Eicke Steinort, they were happy to accept knowing their gem was in good hands.

As of the 1st January 2018 Steinort was the new proprietor of Wassersleben. The well-travelled chef has since gradually modernized the Nordic feeling, subtly maritime-styled hotel along with the two panoramic restaurants. Food and the love of life are inseparable as far as the Maître de Cuisine is concerned. Eicke Steinort wants his establishment to become a culinary hotspot in the Flensburg Fjord region, as well as expanding the hotel capacity over the next few years. One step in that direction is by becoming a member of the Schleswig-Holstein Gourmet Festival in its' 34th year in 2020/21.

The hotelier used the Corona lockdown period to complete the modernization so that the welcoming jewel fulfills all the criteria for a 4-star hotel. In December 2020, after completing the inspection, Hans-Peter Hansen, 1st Chairman of DEHOGA Schleswig-Flensburg, handed over the first class hotel certificate to the 39-year old in person.

For now, the 'Boutique Hotel Wassersleben' on the new pier which lines the 600 metre long sandy beach and the little yacht harbor is an insider tip. Eicke Steinort also runs a café on the pier. The natural landscape is extremely inviting for walks, bike rides, hiking expeditions, golfing and an abundance of water sports. Even culturally, the region surrounding the suburb Wassersleben has a lot to offer: old castles, the historical Flensburg Harbour, numerous museums and the proximity to neighbouring Denmark.

VITA EICKE STEINORT

Proprietor of 'Boutique Hotel Wassersleben'

Born 12 March 1982 in Rendsburg

Education

1997-2000 Trainee Chef at 'Hotel Wassersleben'

Stationen

2001-2004 The Dorchester (London)
2004 Hotel Süllberg (Hamburg)
2005 The Ritz-Carlton (Wolfsburg)
2006 Minos Beach Art Hotel Resort (Crete)
2007-2009 Alain Ducasse at The Dorchester (London)
2010 Al Badia Golf Club (Dubai)
2011 Swiss Hotel The Bosphorus (Istanbul)
2013 Jumeirah Group (Dubai)
2016 Bayerischer Hof (Munich)
Seit 2018 Inhaber 'Boutique Hotel Wassersleben'



PHILOSOPHY

Extreme experiences from his top international posts are what have shaped Eicke Steinort and significantly widened his cooking horizon. Born in Rendsburg and having grown up in Flensburg, he trained to become professional chef with the Schmüser family at 'Hotel Wassersleben' by the Flensburg Fjord. And that is where he ended up again after 18 years of globetrotting – this time as the proprietor and Head Chef. With an appreciation for combining historical architecture with contemporary comfort he gradually transformed the 1905 hotel into a place for all the senses. Part of this transformation includes being a member of the Schleswig-Holstein Gourmet Festival (SHGF) since 2020. "With my membership of the SHGF I hope to put the hotel and the 18th century Flensburg suburb on the culinary map."

The 39-year old worked for a few years in the ***star icon Alain Ducasse's team at 'The Dorchester' in London. "The French have an incredible connection to food. Whilst the European chefs tend to combine flavours, Alain Ducasse concentrates on the products themselves and separates them using different preparation methods and techniques to vary the taste," says the passionate host whose guests have included the Queen with the Royal Family, George Bush and actor Robert de Niro as part of his daily business in London. Now at the Baltic Sea, Eicke Steinort spoils his guests with product focused, sustainable, classic French cuisine which sometimes also contains a surprising element of international and Nordic flavours. Whilst at the restaurant 'Wassersleben Vier', local specialities with a French twist can be ordered a la carte daily, at his gourmet restaurant 'Der Steinort' (open Wednesdays to Saturdays) the proprietor displays his multi-sided culinary skills derived from his many international posts.

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