

Locally grown and seasonal food is in

LINDNER
 ★★★ HOTEL GALLERY CENTRAL
 Bratislava



Rastislav Krampfl

Executive Chef Lindner Hotel
 Gallery Central Bratislava

PREVIOUS POSITIONS

- Executive Chef of the Hotel Crowne Plaza in Bratislava
- Chef de Cuisine in the NH Danube City in Vienna
- NH-Vienna Airport Hotel, Hotel ENZIAN in Obertauern, Hotel Worth in Maria Worth

Krampfl worked as a chef in several restaurants, including four-star hotels in Vienna and around. He worked as Chef de Cuisine in the NH Danube City in Vienna and was sous-chef of the four-star hotels NH-Vienna Airport, Hotel ENZIAN in Obertauern, and Hotel Worth in Maria Worth. Then he came back to Slovakia and worked as Executive Chef of the Crowne Plaza Bratislava. Among others, he worked alongside Paco Roncero at Casino de Madrid (a Michelin 2*). Since February 2013, Krampfl has been demonstrating his culinary mastery as Executive Chef at the Lindner Hotel Gallery Central Bratislava. The concept of gastronomy based on quality local organic food reflects mutual visions of the hotel management and the chef.

Before returning home, to Slovakia, Rastislav Krampfl spent ten years working as a chef in Austria gaining great experience during this period. Krampfl told us more about the selection of raw products, food preparation, and changes that the Slovak culinary audience is going through now.

You decided to come back to your hometown Bratislava after years you spent in Austria. What is the reason for this change?

The quality of food and gastronomy as such has increased in recent years in Slovakia, which is the main reason I decided to come back to Bratislava. Yes, differences still remain, but I feel they are smaller and smaller every year. People in Slovakia care about what they eat and about the quality of their food. Just take a look ten years back. Nobody cared about these things. People got used to a higher standard by traveling around the world and now they are looking for high-quality, positive eating experiences at home too. And I really appreciate that.

What is your priority in Lindner's cuisine?

Trends, my own beliefs, and visions of the hotel management are reasons why I set the strategy of the hotel's cuisine on using primarily local and seasonal products. I have absolutely concurred on the organic philosophy with the hotel management. Although the bio philosophy in Slovakia has not reached such a boom as abroad yet, Slovakia is following a positive direction, which is a great motivation for my work.

What is the guarantee of quality of raw products that are the basis of the hotel's gastronomy?

We have our own local suppliers who deliver us 100% quality based on traditional processing. For example, we take poultry exclusively from a Slovak quality-proven source. But when it comes to specialties, we don't avoid our special suppliers coming from, for example, neighboring Austria. We have much confidence in our suppliers. In my opinion, the quality of gastronomy is not about luxury, it's about purity and the quality of the raw products and their processing.

What strategy did you choose when compiling the menu?

The menus in our restaurant and in the Outlook Bar don't contain many dishes. The reason for this is that we are focusing mainly on seasonal dishes. We try to adjust our offer to our customers



as much as we can. Besides our permanent menu, we also have special offers that are specific only for a certain short period of the season.

Do you also offer your guests Slovak specialties?

The demand for Slovak specialties is quite limited, due to the prevailing foreign business client culture. That is why our dishes are based on local products that we then use in an international recipe. Our goal is maximum satisfaction and therefore we chose the path of a merger. We chose a similar strategy also in the field of drinks, especially wines. As we are an international company, we have a balanced offer of wines. We serve around 50% Slovak and 50% international wines.

