

## TASTES OF MOUNTAINS AND THE MEDITERANEAN – LECH meets ITALY

Severin\*s Lech Chef Thomas Koch & Hotel Byron Michelin Star Chef Marco Bernardo  
**GOOD TASTE IS UNFORGETTABLE!**



TRAVEL DATE: January 28th until February 4th, 2024

Following services are included in this offer:

- 7 overnight stays the Severin\*s Chalet (for up to 8 people) including à la carte-breakfast until 1:00 p.m.
- Welcome Champagne in the Severin\*s Chalet
- 28<sup>th</sup> of January - Thomas Koch Severin\*s Lech - Austrian evening  
(aperitif & accompanying Austrian wines included)
- 29<sup>th</sup> of January – Severin\*s Fondue night (excluding beverages)
- 30<sup>th</sup> of January – exclusive at the Residence - Marco Bernardo Restaurant La Magnolia Michelin Star -  
**Italian night** (aperitif & accompanying Italian wines included).
- 31<sup>st</sup> of January - "Austria meets Italy" signature dinner - Thomas Koch & Marco Bernardo  
with aperitif in the on-site wine cellar (beverages excluded).
- Personal shuttle service to the ski lifts in Lech
- Your own heated locker in the ski room
- Drinks from the minibar as well as the use of our Nespresso coffee machine and tea maker
- Relaxation in the spa with saunas, infrared cabin and pool, use of fitness room

**PRICE for 7 nights at the Severin\*s Chalet (up to 8 persons)**

**from EUR 51.750.00**

**Extra nights can be booked upon request and availability.**

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Existing bookings cannot be converted subsequently. Services and benefits not used cannot be refunded.

### Learn more about the „Chefs”



#### Thomas Koch – Executive Chef Severin\*s Lech

After his apprenticeship as a chef and at the Casino Krefeld and a butcher's apprenticeship on the Lower Rhine, he learned from the "best" in Germany, Austria, Switzerland and France. His most important stations include the Jörg Müller restaurant on Sylt and his time as head chef on the Sea Cloud, where he was able to get to know many European and African cuisines.

Since winter 2022, Thomas Koch has been cooking at Severin\*s in Lech, where he enjoys combining classic French cuisine with Alpine and regional products. His cuisine was awarded 3 toques by Gault Millau in 2024.



#### Marco Bernardo – Executive Chef - Michelin Star Restaurant La Magnolia – Hotel Byron Forte dei Marmi

Marco Bernardo's culinary history began with his grandmother's traditional dishes in the little village of Airola, up in the Apennines above Naples. These were the indelible roots on which Bernardo was to build his journey towards international success. In Paris at the George V Four Seasons and then in London at the court of Alain Ducasse at The Dorchester, with its three Michelin stars. Then back to Paris and finally to La Magnolia as Executive Chef, where he brings all his creativity, experience and talent. A youthful yet exciting menu with dishes ranging from the Mediterranean to the Versilian hinterland and where bread plays a part with tributes.