

ALPINE GOURMET EASTER IN LECH

Enjoyable Easter at Severin*s private Chalet combined with fantastic spring skiing days



TRAVEL PERIOD: March 28th until April 02nd

Following services are included in this offer:

- 5 overnight stays in the Severin*s Chalet (for up to 8 guests) including à la carte-breakfast until 1:00 p.m.
- Welcome Champagne in the Severin*s Chalet
- 31st March & 01st April: 4-Hands Dinner “Lech meets Torquay” Signature Dinner
Thomas Koch & Simon Hulstone (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 for the whole family in the spa with saunas, infrared cabin and pool, use of fitness room

PRICE for 5 nights

at the Severin*s Chalet (for up to 8 guests)

from EUR 40.550, -

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.



Simon Hulstone – The Elephant Restaurant

Simon has been cooking professionally since his school days and is one of the UK's most decorated chefs. By his early teens he already had several World Junior titles to his name and until 2011, he was the only British Chef to win gold in the World Skills in France. In 2003, Simon won the Roux Scholarship, and he went on to win the Craft Guild of Chefs National Chef of the Year award in 2008. Simon has twice represented the UK in the Bocuse d'Or, the world's most challenging and prestigious culinary contest.

Passionate about the local produce and area, Simon is a self-made ambassador for the English Riviera and its fantastic produce. He especially champions the ingredients grown and reared on the restaurant's dedicated farm in South Devon. Together with his wife Katy, he runs the Elephant restaurant - a bright, informal seaside restaurant which is situated by the beautiful Torquay harbour. It was the first restaurant in Torquay to be awarded a Michelin star & the only one to retain since 2006.