



PRESS RELEASE

**Fear not cloth napkins and six-piece silver cutlery!
A Michelin-starred gourmet experience exclusively for the
under-30s every Wednesday evening at Jasper's.**

Jasper's at the Palace Luzern is dispelling once and for all the misconception that gourmet restaurants are for the older generation only. Every Wednesday evening head chef Kerstin Rischmeyer invites the Facebook generation to overcome any inhibitions they might have and enjoy a three-course menu at a special set price of CHF 59.

Lucerne, 8 June 2011 (IB) – To believe that a gourmet restaurant is the exclusive preserve of grey-templed diners elegantly attired in jackets and ties is as outdated as the rule of etiquette about cutting potatoes with a knife. Restaurant Jasper at the Palace Luzern may well boast a Michelin star and have garnered 16 GaultMillau points, but it has long ceased to enforce a strict dress code. In fact the five star establishment has now gone one step further. Every Wednesday evening it serves a three-course menu including apéritif, coffee and mineral water for a special price of CHF 59 for all guests under the age of 30, in a bid to whet their appetite for high-quality cuisine and attentive service in stylish surroundings. And while gourmet restaurants do not usually require proof of identity, on Wednesday evenings it is certainly well worth having your driving licence with you. “We are strict on this point, otherwise the offer would make little sense,” says Deputy Director Raymond Hunziker, who came up with the idea for the under-30 evenings. “Anyone over 30 accompanying a younger guest also benefits from the special price. Everyone else pays the normal prices.”

The evening is by no means intended as a lesson in dining etiquette, but anyone in their twenties unsure of how to use a six-piece silver cutlery setting can rely on the friendly assistance of the service team headed by Maître Gérard Olivier Kuhn. He is also on hand to recommend a suitable wine accompaniment guaranteed to offer an exceptional taste experience without burdening the young clientele's wallets. Head chef Kerstin Rischmeyer composes her weekly menus with - as she sees it - the guests of tomorrow in mind: “Our intention is not to put anyone off by serving dishes of snails or oysters, which are tricky to eat. Instead, we prefer to use ingredients that are popular with the younger generation of diners, for example chilli, ginger and curry.”

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