



World Gourmet Summit 2004

Culinary Masterclasses

Christoph
Rüffer



Masterchef

**Haerlin Restaurant,
Raffles Hotel Vier Jahreszeiten,
Hamburg Germany**

**Hosted by
Equinox Complex
Raffles International**

After his apprenticeship with Sheraton Hotel in Essen, Germany in 1992, Christoph Rüffer went on to be a *commis de cuisine* at the one-Michelin starred Restaurant Le Gourmet in Munich, Germany. His training also includes working in the kitchen of the two-Michelin starred Hotel Résidence in Essen, Germany. Since then, Rüffer has been piling up the experience at renowned establishments like Hotel Barraix (awarded two-Michelin stars) and Le Gourmet (a one-Michelin starred restaurant at that time). He was also under the supervision of Harald Wohlfahrt in the one-Michelin starred Restaurant Schwarzwaldstube. In June 2002, Rüffer was

appointed executive head chef at Restaurant Haerlin (one-Michelin star) in Hamburg. The restaurant showcases Ruffer's signature style through its classical, French-accented menu with Mediterranean notes.



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