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WELCOME

A green oasis just outside Frankfurt:

Kempinski Hotel Frankfurt combines the advantages of an urban hotel with the comforts of a resort.



The charm of a country villa, the atmosphere of a natural oasis, international and regional cuisine, diverse wellness and sports opportunities – Kempinski Hotel Frankfurt offers both private and business travellers ideal conditions for

a restful stay. The five-star superior resort is located just outside the city of Frankfurt. This thriving mini-metropolis, with its own financial and business district and exhibition grounds, is easy to reach from the city. The hotel, located in a 15-hectare park on the shores of its own lake, provides a pleasant change of pace compared with the hustle and bustle of the big city.

The property of Kempinski Hotel Frankfurt looks back on a history of over 400 years: there has been an estate at its location since 1586. A hunting lodge was added during the baroque era, and at the end of the 19th century the public house Forsthaus Gravenbruch provided a popular wooded destination for Frankfurt's nobility. Over time, a series of additions and renovations brought the luxury hotel to its current form. The hotel has been managed by Kempinski Hotels for 41 years.

Lavishly renovated: Rooms and suites

The hotel has a total of 225 rooms, 38 of which are suites. All rooms and suites have a view of the park or the lake, and each room has recently been lavishly renovated. In these rooms, our hotel guests enjoy high-quality designer furnishings and fully restored baths. Our developers stayed true to the spirit of the hotel's country estate style, creating an attractive combination of the traditional and the modern.

The rooms are between 25 and 33 sq m in size, with the sizes of the suites varying between 45 and 180 sq m. Our largest, the Presidential Suite, has two spacious rooms with balconies and a view of the lake, as well as a gallery with a well-organised library.

Diverse restaurant offerings

Hotel guests can discover memorable culinary experiences in one of our three restaurants. Esstisch stands out for its combination of international and regional dishes, accompanied by an extensive selection of quality wines. Whether you're holding a business lunch or enjoying a weekend brunch, candlelight dinner or summer barbecue on our patio, each guest, with such a wide variety of options, is sure to find something to love. The Torschänke provides a rustic, cosy atmosphere in a historical setting, and the menu primarily offers simple German dishes or food from the Hesse region. The Lebanese-Arabian restaurant Levante takes you away to the world of flavours of the Orient. In regular exchanges, guest chefs from Kempinski hotels in Arab countries stand here next to the stove and bring their very personal touch to the Levante kitchen. The "NIU Asian Steakhouse" pop-up restaurant is dedicated to Pan-Asian cuisine and specialises in high-quality meat dishes.



The K-Lounge, with floor-to-ceiling panoramic windows, gorgeous view of the lakeside patio, and large free-standing chimney, is an excellent place for tea lovers to enjoy a traditional British tea-time in the afternoons or a piece of cake from our own patisserie. In the evenings,

the K-Lounge is the perfect place to relax with a cocktail or a glass of champagne. In summer, guests can enjoy refreshing cocktails on the spacious terrace overlooking the lake.

Many years of experience in event planning



The hotel's location – offering a natural atmosphere, yet easy to access with a variety of transportation options – makes it an attractive location for seminars and conferences. Nineteen event rooms of different sizes are available, as well as two large

ballrooms with space for celebrations with up to 500 attendees.

No matter whether your group is running an executive conference, workshop or private party, our banquet personnel have many years of experience in organising and executing events and functions of all kinds.

ROOMS AND SUITES



A total of 225 rooms, including 38 suites in different categories, reflect the country character of the hotel with comfortable, modern furnishings. The interior furnishings impress guests with calming, natural tones. Rich wood and other natural materials create a relaxing, pleasant atmosphere.

The materials and colouring refer to the special rustic setting of our hotel: in a beautiful, natural area and surrounded by extensive park grounds and a lake. All of our rooms and suites offer modern technology, from flat-screen TVs to iPod connections and central control panels for air conditioning systems, lights, and TV and radio volumes. The Internet is available free of charge, starting from our basic packages.



Rooms are comfortably sized at 25 to 33 sq m. Rooms in our Comfort category have bathrooms with mirrors on all sides, and floors made of oiled oak. Deluxe and Grand Deluxe rooms are decorated in warm green or red tones. All rooms offer a

broad view of the natural surroundings. Guests will enjoy a view of either the park or the lake. Guests can select from four different sizes of suites. Our Junior Suites are 66 sq m in size and offer a pull-out couch, making them ideal for families. They consist of a living room and bedroom, and provide a gorgeous view of the hotel's own lake or generous park grounds.



Park Suites are 81 sq m in size and also have separate living and sleeping areas. Executive Suites are even larger: they are 114 sq m in size, and besides separate living and sleeping rooms, they also offer a balcony or

terrace. The Presidential Suite is one of a kind. It measures a spacious 180 sq m, and stands out for its elegant and luxurious furnishings. These include an open, well-organised library on the gallery. Numerous heads of state, politicians, artists, and athletes have already enjoyed the advantages of this suite.

OUR RESTAURANTS

EssTisch



Frankfurt's nobility once met here to feast after the hunt. Today, Esstisch, with its view of our broad park grounds, is a wonderful meeting place for businesspeople and connoisseurs from all over the world. Its combination of an elegant, classic

interior with sleek straight lines gives the restaurant a stylish ambiance. The kitchen team creates attractive international and regional delights with refined recipes, always accompanied by seasonal offerings such as fish, lamb or goose specialities. They make a special effort to offer products directly from local farmers. In keeping with their claim of offering the 'best of the region', most raw products the restaurant uses come from within a maximum 200-kilometre radius of the hotel. The extensive wine list includes a selection of choice grapes from both distinguished and lesser-known regional and international areas.

In the mornings, Esstisch serves you an expansive breakfast buffet. The establishment's regional focus is apparent here as well, with breakfast including home-made jams and spreads, and the Gravenbrucher Kruste bread baked in-house. On Sundays, Stefanos Melianos and his team prepare a brunch that is well-known and popular far beyond the borders of the city. Especially the dessert and cake selection is particularly popular with the guests.

Breakfast:	Monday to Friday	6:00 - 11:00
	Saturday and Sunday	6:30 - 11:00
Lunch:	Monday to Saturday	12:00 - 14:30
	Sunday (brunch)	12:00 - 15:00
Dinner:	Monday to Sunday	6:00 - 11:00

Levante



Dishes and spices from the 1001 nights: in the Levante restaurant, guests can immerse themselves in the Lebanese-Arab world of enjoyment. The oriental-designed furnishings ensure the right ambience. As a culinary introduction to this world of

flavours, different mezze, hot and cold appetisers, are offered for which the restaurant's namesake, the Levant region - comprising the countries of Syria, Lebanon, Israel and Jordan - is famous. In the Levante the range covers everything from classic tabouleh (a salad made of parsley and bulgur) and baba ganoush (smoked aubergine) to rakakat (pastries filled with cheese) and kibbeh (bulgur with lamb and pine nuts). As a main course on the menu, you'll find a surprise of the day, such as a tajine of veal leg slices with dried fruits and oriental rice, or grilled sea bass fillet with chermoula, fennel or orange aniseed brew and hara potatoes.

It is directed by Mohamed Agouni, who, as the sous-chef, is responsible for the new restaurant. Culinary speciality: in regular exchanges, guest chefs from Kempinski hotels in Arab countries stand next to the stove and bring their very personal touch to the Levante kitchen. The restaurant also features a large summer terrace overlooking the hotel's own lake. As a seasonal restaurant, the Levante welcomes its guests especially during the summer months. In the months when the restaurant is closed, it is available as an event area for celebrations.

Opening hours June to October 2018

Lunch:	Saturday, Sunday	12:00 - 14:30
Dinner:	Monday, Tuesday, Friday to Sunday	18:00 - 22:30
	Wednesday, Thursday	rest days

Torschänke



This little restaurant is located in the historical core of the hotel grounds, providing rustic comfort and a casual, relaxed atmosphere. Sitting on comfortable benches under antique wooden beams guests enjoy simple Hessian cooking here in a historical setting, Handkäs mit Musik

(marinated cheese and onions), Schneeegstöber (parfait) and Grüne Soße (green sauce) are on the menu, as are Frankfurter sausages, Leiterchen mit Kraut (ribs and cabbage) and roasted blood and liverwurst. The restaurant offers 60 seats, and is beloved by both hotel guests and visitors from the area.

The restaurant's cooperation with well-known TV chef and author Mirko Reeh has resulted in a special treat. Reeh creates a changing Hessian speciality menu of exclusive creations for Torschänke each month: two appetisers, two main dishes and one dessert. There is also a cooking show with Mirko Reeh each time a new special menu comes out, in which he offers guests cooking tips and shares anecdotes from his life as a chef.

From 1 May to 1 October, Torschänke's Schoppenhof is open a cosy, elegant beer garden in the hotel's historic inner courtyard. Traditionally, it is opened at the time of the wine market, at which winemakers and apple wine farmers from the Rhine-Main region present their range of goods. It's an ideal place to enjoy a sip of Hesse's sparkling state drink, apple wine. Wine press house Nöll, located in Frankfurt, has created a pure variety of apple wine just for the Torschänke. It is pressed exclusively from Braeburn apples, a sweet and bitter variety, and stands out for its balanced combination of delicious fruit, a pleasant sour taste and sweet undertones.

Business hours

Wednesday to Friday	18:00 - 22:30
Saturday and Sunday	17:00 - 22:30

NIU I Asian Steakhouse



With the NIU I Asian Steakhouse, Kempinski Hotel Frankfurt has opened its first pop-up restaurant. Here lovers of the Asian worlds of enjoyment can experience a symbiosis of flavours and creativity which makes full use of the diversity of Pan-Asian cuisine. This restaurant,

which only opens for a certain period of time during the year, has specialised in a selection of high-quality meat dishes. For example, the menu features a rump steak smoked with lemongrass, Angus strip loin tataki with edamame and soya honey, and beef short rib with miso and apricot mashed potatoes. Guests can also choose from the "steak bar": US entrecote with Hoisin glaze, Angus Porterhouse steak with soya butter, or veal cutlets with Szechuan pepper crust. There is also a selection of side dishes – for example, wild broccoli and beans, "Seven Spices" fried mushrooms, or sweet potatoes with ginger – and various sauces, such as coriander hollandaise or garlic mushroom sauce. Homemade mustard varieties from the Hesse mustard manufacturer Kornmayer and various types of salt also ensure a specially refined taste. Mohammed Agouni and the Kempinski chef Stefanos Melianos will be responsible for preparing the NIU I Asian Steakhouse delicacies, with restaurant manager Gabriel Apitzsch taking care of the well-being of the guests.

Opening hours from March to June 2018/November and December 2018

Monday and Tuesday	18:00 - 22:30
Friday to Sunday	18:00 - 22:30

K-Lounge and Lobby



The K-Lounge and lobby, with their free-standing chimney, invite guests to enjoy small plates and drinks all day long. Coffee and home-made cakes and tortes are served here in the afternoons, and we have a traditional British tea-time, with English snacks,

tea, and champagne. The K-Lounge is a classic bar, serving a comprehensive selection of international and regional drinks and offering a great space for a relaxing visit. Classic drinks with new interpretations and in-house creations from regional products or self-made ingredients are the signature of our bar team. The special features on the bar menu include it's signature drink, the Gravenbruch Spezial. To create the drink we combine Pomp rosé – a cuvée from the finest Rheingauer Riesling with the rare Champagne Reinette apple wine variety, along with black currants, raspberry brandy and grenadine. The fruity, bitter cocktail is great to enjoy before, during or after dinner.

The ginger beer used in many drinks including our Moscow Mule in a classic copper cup is always fresh and prepared in-house. Our varieties of fresh and refreshing lemonades including citrus, grapefruit and apple/cherry are also made in-house.

Bar Bites, small yet high-quality snack creations, are a speciality at K-Lounge. Guests love the K-Lounge Salad and the mini Burger trilogy, which consists of braised beef shoulder, BBQ sauce, Wasabi cheese, Chester and Gorgonzola



In winter, a large chimney decorated entirely in gold leaf gives the lounge an especially cosy atmosphere, while in the summer months guests enjoy the pleasures of the lounge's large lakeside patio.



On the lake terrace, guests can enjoy refreshing cocktails and have an excellent view of the approx. 14,000-square-metre lake. In the summer months, visitors can enjoy a very special highlight in the evening hours: as one of the few hotels in Germany, Kempinski Hotel Frankfurt offers its guests a water, light and sound spectacle. More than 100 individual fountains dance on the water, choreographed on various pieces of music from Whitney Houston to Shakira, impressively illuminated by 145 coloured spotlights. The guests can look forward to a total of four shows per evening. The water fountains are always to be seen until September.

Business hours

Monday to Sunday	8:00 - 1:00
Tea-time	daily, 15:00 - 18:00

Smoker's100



Smokers and cigar lovers will enjoy having this separate space for relaxing and enjoying a smoke. The extensive menu at Smoker's100 offers internationally known brands such as Cohiba, Montecristo, Davidoff, and

Zino. The humidor in the lounge stores over 200 cigar varieties at a temperature of 20°C and a relative humidity of 72 %. All of our cigars are exclusively hand-made items.

Once a month, lovers of fine tobacco meet here for an after-work smoke: a private initiative by cigar lovers composed of aficionados who come together to enjoy a cigar, free from any organisational obligations. Meetings are published regularly on the hotel's webpage.

Business hours

Monday to Sunday 8:00 - 1:00

Private Dining



are available for such occasions.

Whether you're planning a special anniversary dinner, a private party or an important business meeting: our hotel offers private dining as an option for special occasions, away from the public restaurant areas. All of the banquet and event rooms in the hotel



Private events will be perfectly framed in our rustic Stüberl, or parlour, for instance. This lounge, in an Austrian/Bavarian style, impresses guests with its simple and cosy atmosphere. There is room for 26 guests in the Stüberl.

Signature Dish EssTisch and Torschänke



A popular dish with history, reinterpreted and refined: this is the claim of the signature dish, which is served in the Torschänke and the EssTisch restaurants. This culinary hallmark is part of a gastronomic idea, which is carried out in all Kempinski

hotels around the world. In the EssTisch restaurant at Kempinski Hotel Frankfurt, it is the traditional tatar, prepared by the service team at the table. In the Torschänke the signature dish on the menu comprises a cutlet from a monastery pig in a home-made bread loaf.

The signature dish should be a typical, timeless dish, which is particularly popular with the guests or is a representative culinary experience for the region in which the hotel is located. With the tatar it involves a pronounced classic, which stands for a fresh product of the highest quality. Traditionally, it is prepared at the guest's table – a kind of serving which is firmly anchored in upscale gastronomy and thus reflects Kempinski's ambition to offer guests a high-quality experience. In the EssTisch restaurant the tatar is served with classic side dishes: egg yolks, gherkins, peppers, capers, shallots, parsley, Worcester sauce, and salt and pepper. According to their preference, the guest may decide to dispense with one or more of the ingredients. The meat for the tatar comes from the fillet of beef cattle from the Taunus, the Wetterau and the Rhön, which is from the immediate region.



The monastery pig also comes from the region, from Rodgau, and from sustainable animal husbandry. The taste-intensive cutlet for the signature dish is baked in a bread loaf. It represents a simple, home-style cooking, for which the chef

nevertheless has to have a certain technical know-how. For the cutlet, kitchen chef

Stefanos Melianos Thymianjus needs only lentils and a mixed salad. If you order this speciality, you will need a certain amount of patience: the preparation takes about 45 minutes, as the bread, which surrounds the meat, is freshly baked.

Signature Dish Levante



Im Levante bereitet Sous-Chef Mohamed Agouni als Signature Dish sein Lieblingsgericht zu: eine Lammtanja aus geschmorter Lammstelze mit Pistazien-Süßkartoffelstampf, geschmorter Poverade und Olivensauce. Das

traditionelle Gericht ist typisch für die levantinische und generell arabische Küche; es wird auch in Marokko gekocht, dort allerdings mit Kamelfleisch.

There is also a restaurant-style cocktail in the Levante. In the alcohol-free version, the signature drink is Levante Mint from mint, honey and apple juice; the alternative is the Earl of Flowers from vodka, Earl Grey tea and pineapple.

Signature Dish NIU I Asian Steakhouse



"From the pasture to the table" is the motto under which the NIU I Asian Steakhouse serves its fresh meat cuts. Depending upon what is on the market, the restaurant manager, Gabriel Apitzsch, presents guests with fresh, raw pieces of, for example, beef or veal. Guests can choose which cut they would like to have prepared and whether they prefer to have it cooked in the wok or on the lava stone

grill. Coriander hollandaise, fried mushrooms, wild broccoli and sweet potatoes are served with each cut.

Another special feature of the speciality, also known as "Signature Move": guests can choose with which knife they want to cut their meat. You can choose models from four highly respected brands: a stylish, simply designed stainless steel knife by Porsche Design from Germany, a steak knife from the traditional Italian manufacturer Berkel with the classic red handle, a Laguiole knife from France with the typical bee on the back of the knife, and finally, a Kai Wasabi knife from Japan.

STEFANOS MELIANOS, Kempinski chef de cuisine



Stefanos Melianos' career has provided him with a broad view of the world of the five-star hotel trade. After his education as a chef at Steigenberger Hotel Axelmannstein in Bad Reichenhall, he worked in Brenners Park Hotel & Spa in Baden-Baden and five-star hotels in Grindelwald and Zermatt. Afterwards, Melianos was Chef de Cuisine in both Hotel Madinat Jumeirah in Dubai and Kempinski Djibouti Palace in eastern Africa. As executive chef, he cooked at Kempinski Grand & Ixir Hotel in Bahrain (today The Westin Bahrain City Centre). He is also co-owner of

a restaurant on Patmos in Greece. Here's how he describes his profession:

“Teamwork and professionalism at the highest level, in order to achieve the best possible standard.”

EVENTS AT THE KEMPINSKI HOTEL FRANKFURT



Conferences, workshops, presentations, private parties and events all in a beautiful, natural setting: Kempinski Hotel Frankfurt is an ideal location for events of all kinds. The hotel has a total of 18 event and conference rooms. Additionally,

we offer two ballrooms, the Central Park and the Palmengarten, which are 442 and 330 sq m in size. The Central Park ballroom has direct access to the park grounds and the Schoppenhof, the outdoor seating area at Torschänke. The hall is at ground level and wonderfully equipped for vehicle presentations or incentives. For smaller, intimate events, the conferences on the first floor are ideal. These have a surface area of 13 to 35 sq m. Guests don't have to leave the hotel to enjoy varied programming at their next business event: the hotel's own generous park offers many opportunities to hold activities, from morning yoga on the fresh, dewy lawn to team building activities such as climbing on the high-ropes facilities or grilling courses.

All rooms are, of course, available to be booked for private parties. The ballrooms and park aren't just a lovely location for a romantic wedding celebration; you can also hold your wedding itself here on site. The hotel is one of the most beautiful registry branch offices in the Rhein-Main region.

KARINA ANSOS, General Manager



The hotel business is her life, and with her commitment and comprehensive knowledge, she has been involved in the international hotel industry for over 20 years. She has led Kempinski Hotel Frankfurt since August 2015, and is the first woman to ever head up

the luxury Gravenbruch hotel. Karina Ansos has been associated with the Kempinski Group for quite some time; and her career has taken her to hotels in Weimar, Leipzig, Hamburg and Berlin. From 2009 to 2015, she managed two Kempinski hotels in China. She is also very familiar with Kempinski Hotel Frankfurt. Before moving to the ancient kingdom, she had already worked in our hotel outside Frankfurt for six years in a variety of leadership positions, most recently as Executive Assistant Manager. She also knows the Rhein-Main region well, having served in the Tigerpalast Varieté Theatre Frankfurt as Director of Sales & Marketing.

Before Ansos returned to take up her position as General Manager of Kempinski Hotel Frankfurt, she led The One Executive Suites Shanghai managed by Kempinski, as General Manager in 2010. She was responsible for the two-year pre-opening phase there, during which she positioned and introduced the hotel, with 244 suites and three restaurants, on the market. She also took charge of the hotel's soft and grand openings. Before this, she was Hotel Manager for about two years at Kempinski Hotel Suzhou, near Shanghai in the eastern part of the People's Republic. She was responsible for operations in the hotel, which offers 486 rooms, 2,000 sq m of event space, a wellness area and four restaurants, including the entire food and beverage area and the rooms area. Her career has also included pioneering work in the task force to open Hotel Adlon Kempinski in Berlin, and to support Convention Sales at Kempinski Hotel Corvinus Budapest.

Karina Ansos has taken over leadership of Kempinski Hotel Frankfurt after a comprehensive renovation and restoration process. Her key focus in re-positioning the hotel on the market has been business travel and events.

THE CONCIERGE TEAM under Head Concierge Michele Schinella



“He has everything, he knows everything and he can scrape up anything needed to make our guests’ stays comfortable, easy and relaxing”. That’s the credo of our concierge, who is a member of international association “Die Goldenen Schlüsseler.V.”. In the concierge team at

Kempinski Hotel Frankfurt, three of our concierges wear the golden key on their lapels, an award given by the association to members after many years of professional service. Michele Schinella is our head concierge, and his team is made up of eight colleagues.

Schinella is a cornerstone of Kempinski Hotels, having worked for the hotel group since 1984. His professional career has ranged from Junior Concierge to Director of Guest Services. He was part of the Opening Task Force during the launches of Kempinski hotels in Amman and in the Italian city of Prato.

Schinella has an inexhaustible fount of experiences and memories involving prominent guests. From the Japanese Kaiser Akihito to “Kaiser” Frank Beckenbauer; from Michael Jackson to Indian Prime Minister Manmohan Singh; from Luciano Pavarotti to Shakira – Michele Schinella has greeted them all. Of course, discretion is his top priority, but that doesn’t mean he can’t tell an anecdote too now and then. For example, regular guest Henry Kissinger had Schinella himself drive him to the airport in the hotel’s limousine, accompanied by a police escort. He also had the shower head removed in Tina Turner’s bath to help make sure not a drop of water fell on her hair.

Whether guests need recommendations for current shows, concerts or theatre performances, tables reserved in restaurants, rental cars booked, or any other little wishes seen to Michele Schinella and his team offer all the local knowledge they need, as well as an outstanding network of key contacts throughout the city and surrounding area. And, of course, full discretion.

COUNTRY CLUB & SPA FRANKFURT



The finest alabaster, real gold and a luxury country house style: the Country Club & Spa Frankfurt in Kempinski Hotel Frankfurt presents itself as a nobly designed retreat away from the often hectic daily routine. Two large swimming pools, a sauna

landscape, several treatment rooms for beauty treatments, heated floors in all spa areas, sun terraces and a lawn for sunbathing on the hotel's own lake - in the more than 2,000 sq m spa area, relaxation and well-being is paramount. The Country Club is designed to offer hotel guests as well as club members a place where they can leave all their burdens behind for a few hours and enjoy a relaxing rest.



The spa blends harmoniously into the overall picture of the hotel, embodying a luxurious English country house style, with its historic buildings in the middle of nature. The interior designers of the Designers House Frankfurt have placed great

value on making the theme "Country Club" stringent in all spa facilities and at the same time setting surprising accents. Therefore, the 150 sq m heated **indoor pool** catches the eye with three highlights: the basin is limited by a ceiling-high wall made of alabaster, which is discreetly illuminated from behind. This light sculpture, whose illumination can be adapted to the prevailing light conditions, conveys a very special atmosphere. The pool itself is designed with mosaic tiles, where finest leaf gold was sealed under glass using elaborate handcrafting. Finally, the guests can swim while dreaming: countless stars shine on the ceiling above the pool. Thousands of fibre optic strands in different sizes naturally reflect a part of the firmament. But also outside guests have the possibility to swim: In the hotel's own 15-hectare park with ancient trees, a 100 sq m heated **outdoor pool** awaits guests.



Guests of the Country Club & Spa can come to rest and re-energise in the **sauna area**. It offers eight saunas, of which two are exclusively reserved for women; a Russian banya; a steam bath; and an infrared sauna. After an invigorating sauna session, the

relaxation area invites you to relax or sunbathe with views of the hotel's own idyllic lake, the sun terrace on two levels or the generous sunbathing area on the lake shore.



Those who would like to be additionally pampered, select a beauty treatment or a massage. For facials, manicures, pedicures and body massages, seven **treatment rooms** are available, and a luxurious shower is included in some of them.

Here the spa team takes care of the individual wishes of the guests. Only the highest quality products are used in all applications. The brands include Comfort Zone, Bakel, glo minerals and CND Shellac.

One attractive feature is the **fireplace lounge**, in which the centrepiece is the large fireplace with elegant natural stone cladding. The lounge is furnished in a rural chic cottage style, with classic armchairs and sofas, elegant rustic tables and lamps.

Those who don't want to forget their work out during travelling, find endless possibilities in the **gym** to build strength and stamina. Here, modern fitness equipment is available. In the separate **Yoga room**, meditation is wonderfully possible.

The entire Country Club & Spa Frankfurt is designed in nature-loving cream and beige tones. Pleasant accents are subtly inserted in trend colours such as rosé and aqua. The floors, whose porcelain tiles have a consistent rural and rustic wood

look, underline the character of the country house style. The classic white stucco profile on the ceilings offers a touch of elegance.



A culinary offer completes the spa and fitness experience. In addition to freshly squeezed juices, various fruit smoothies and a home-made smoothie of the day, full salads and small delicacies are featured on the menu, many of them vegetarian,

lactose- or gluten-free. Soft drinks, tea and coffee specialities complete the range. Food and beverages are served in **two lounges**, as well as on the sun terrace. In addition there is a separate water menu, on which 16 different water types from six different countries can be found, including Fiji from the Fiji Islands or Radnor Hills from the UK. At the weekends, guests can choose dishes from the menu of the day.

Visits to the swimming pools, the sauna and fitness area are free of charge for hotel guests. External visitors can purchase a day pass for EUR 52 or receive a club membership from EUR 3,500 per year.

Opening hours

Inside pool:	Monday to Sunday	6:00 - 22:00
Outside pool:	Monday to Sunday	8:00 - 20:00
Sauna:	Monday to Sunday	9:00 - 21:30
Treatment area:	Monday to Sunday	9:00 - 21:00
Fitness centre:	24 hours a day	

Brands & Spa offers



In the Country Club & Spa, the team attaches great importance to the well-being and the health of the guests. It therefore offers a selected care and treatment programme which can be adapted to individual needs and achieve accordingly the greatest

possible effects. When selecting care products and cosmetics, the focus is on high-quality ingredients and long-lasting results. In doing so, the large, well-known brands are dispensed with; instead, the focus is placed upon smaller, exclusive brands. Trained beauticians and alternative practitioners offer various treatments in the seven treatment rooms of the Country Club & Spa Frankfurt, from facial treatments to body treatments, manicures and pedicures to massages.

The Italian Parma cosmetics line **comfort zone** is part of the select products at Country Club & Spa Frankfurt. Brand products used only in top spas and salons are based on scientific knowledge and exclusive formulas. They consist of natural and clinically effective ingredients. **BAKEL** skincare products rely on 100% effectiveness and exclusively contain substances that have scientifically documented effects on the skin. Natural ingredients and refraining from using alcohol, emulsifiers and preservatives minimise the risk of allergies and side effects. For radiant make-up, the Country Club & Spa Frankfurt team uses the product line **glominerals** from the United States. It is based on minerals, combined with powerful antioxidants, green tea extract and UV protection - unscented, without chemical additives and without parabens or mineral oils. During relaxing and revitalising massages, products by **PINO** are used. The company has been utilising the forces of nature for more than 100 years and has developed health-oriented spa treatments in physiotherapy with this long experience and proven expertise.

Finally, for a perfect manicure or pedicure, the guest gets to enjoy **CND shellac** polishes. They offer an extremely long hold without chipping.

A variety of treatments according to individual wishes and needs

Professional massage techniques and tested and thorough application rules guarantee both well-being and the efficiency of facial and body treatments. The relaxation begins with an exclusive welcome ritual, and music, scents and treatment-related details turn the hours of pampering into a special experience. For facial treatments, offers range from a basic face treatment over a comprehensive anti-age programme to microneedling and ultrasound treatments. Energetic treatments that relax or activate the entire body complete the range that goes from deep relaxation massages with aroma essences to thermal mud massages. The massages that the guests can enjoy were especially developed for the Country Club & Spa Frankfurt. Whether you choose a body strength massage, fascial release or a Country Club Detox, all techniques and the high level of expertise of the team in terms of health increase well-being. In addition, the team offers pampering for hands and feet. Packages, which can include a comprehensive treatment of at least 120 minutes and which can also be enjoyed in pairs, are offered too. Of course, men don't miss out on all these applications and treatments for them, amongst other things, a two-hour package "For men" is offered, which includes a head and neck massage, a Mediterranean scrub massage and a hot thermal mud application for the back.

Treatments and massages can be booked directly in the Country Club & Spa Frankfurt: Phone +49 (0) 69 389 88 696, email: resort.frankfurt@kempinski.com.

AESTHETIC INSTITUTE



Affiliated to the Country Club & Spa Frankfurt is the Dr Zimmermann Aesthetic Institute. Here Dr Thomas Zimmermann and his team specialise in minimising the signs of ageing, preserving the beauty and naturalness

of the skin, and restoring the lustre of problem skin. The treatments and applications include medical anti-ageing treatments such as botulinum toxin and hyaluronic acid applications, threadlifting, streamlining using laser therapies such as ultherapy, minimally invasive fat reduction, body tightening and cellulite treatment using the latest technologies. The offer also includes intensive cosmetics such as Hydra Facial, mesotherapy and vampire lift; treatments for hair loss and alternative regeneration therapies such as infusion therapies with highly dosed vitamins and minerals as energy kicks; anti-ageing, or monitoring therapeutic progress during illness. In the case of discomfort of the musculoskeletal system, Bowen therapy can be used, a gentle, manual treatment of muscles, tendons and ligaments.

The dermatologist Dr Zimmermann has specialised in the field of aesthetics for more than 15 years. Five times in a row he has received the award from the "Focus" health magazine for being one of the best doctors in Germany for the filler and Botox areas. He continuously develops his own innovative techniques and possibilities to counteract the ageing process or to compensate for aesthetic blemishes.

For appointments and enquiries: please ring 06102 8824343 or send an email to:

info@dr-zimmermann-aesthetics.de.

Opening hours

Monday	8:30 - 14:00
Tuesday to Thursday	14:00 - 18:00
Friday	8:30 - 15:30

ALEXANDER WASKE TENNIS-UNIVERSITY



In cooperation with the Alexander Waske Tennis University in Frankfurt/Offenbach, Kempinski Hotel Frankfurt offers a state-of-the-art covered indoor tennis hall with two courts. Here not only hotel guests, but also interested people from outside can play tennis regardless of the weather conditions, and can also train with professional

coaches and tennis players. The tennis courts in the 1,300-square-metre hall are equipped with a particularly joint-friendly flooring, as it is also used for tournaments on the ATP and the WTA Tour, and accordingly meets the highest standards.

The renowned tennis academy has already made many tennis players internationally successful. The international tennis elite trains here; among them have been Angelique Kerber, Tommy Haas and Jürgen Melzer. 40 professionals are currently using the know-how of the coaches and the high level of the training units for their careers. The offer available at the Tennis Academy at Kempinski Hotel Frankfurt is aimed at tennis enthusiasts of all ages; the combination with Kempinski Hotel and its Country Club & Spa is unique in the world.

Among the coaches whom hotel guests can book for their coaching lessons are Alexander Waske, Philipp Petzschnner and Sascha Nensel. A coaching session costs from EUR 75 for an hour, plus a hall fee from EUR 22. Tennis players may also book a package. "Business Breakfast", for example, includes one hour of training with a professional coach, one hour at the Country Club & Spa Frankfurt and breakfast at the hotel, and costs EUR 150 plus VAT. All coaching packages can also be booked by several people, with the price per person reduced accordingly.

An overview of all the packages and prices can be found on the Home Page:

www.kempinski-frankfurt.tennis-university.com

Tennis lessons can be obtained by calling Kempinski Hotel Frankfurt on 069 389 88 805, or by emailing the concierge team at concierge.frankfurt@kempinski.com

Reservations are possibly also available directly from the Tennis University by phone on 069 979 47 957, or by email at info@tennis-university.com

If players already have a teammate and only want to use the hall, a court can be booked via the online booking system at <https://tennis-university.ebusy.de/>

The prices for hiring a court are between EUR 25 and EUR 31 per hour.

HISTORICAL OVERVIEW

1590 to 1720

Knight Sebastian von Heusenstamm built the Gravenbrucher Hof on the “graven Bruch” (grey brook) in 1590. The area had first been mentioned in historical sources just 200 years earlier. The manor was expanded in the baroque period, following the fashion of the times, with a hunting lodge in 1720. The coat of arms above the gate to the current inner courtyard still reminds visitors of this era.

1885 to 1907

In 1885, the manor and hunting lodge were added to the public house Forsthaus Gravenbruch, which became a popular getaway destination for Frankfurt’s nobility at the turn of the century. Following the trend, the forest lodge was expanded with the addition of a ballroom and a series of guest-rooms in 1907. A beer garden was created outdoors under the park’s hundred-year-old trees.

1943 to 1960

Almost the entire existing facility was destroyed during a severe bombing in 1943. Rudolf Graf von Schönborn, whose family had owned the hunting lodge and surrounding forest since 1661, had the complex rebuilt in the original style only a few years after the war. The restaurant was re-opened in 1953, and expanded again at the end of the 1950s.

1960 to 1973

The new hotel wing was built in the 1960s, embedded in the generous park setting, and hosted its first guests in 1967. The hotel’s lake and outdoor pool were added at the same time, as were additional guest lodges and common rooms. Six years later, the hotel added an indoor swimming pool to its facilities.

1976 to 2000

In 1976, Kempinski AG took over management of the hotel, completing extensive renovation and expansion measures. The Hessian Minister for Economics and

Technology officially opened the location in 1980 as a five-star luxury Kempinski Hotel. The number of available rooms and suites was increased from 92 to 284, and three restaurants, a large bar, a ballroom with a capacity of up to 600 guests, nine conference and event rooms, two tennis courts, a heated outdoor pool and a versatile recreational and fitness area were added. Over the next 20 years, further small changes were made to the hotel.

2012

In mid-2012, the hotel began working on a full renovation and partial reconstruction. All key areas of the hotel were included: rooms and suites, the Forsthaus restaurant, the lobby, the reception area, the bar, conference and event rooms and parts of the outdoor landscaping. These changes were intended to help the five-star superior hotel shine with a new, unmistakable style to revive the historical character of the hotel while emphasising the country charm of the former manor and hunting lodge.

2013

With the opening of the Sra Bua by Juan Amador, Kempinski Hotel Gravenbruch Frankfurt is the second hotel in Germany – after Hotel Adlon Kempinski Berlin with the Sra Bua by Tim Raue – to set new standards with a restaurant concept based on Asian European crossover cuisine.

2014

The ongoing hotel conversion at the Kempinski Hotel Gravenbruch brings not only more comfort to the guests, but also a significant change in the exterior appearance: The hotel name changed to “Kempinski Hotel Frankfurt Gravenbruch”.

2015

The majority of construction work at Kempinski Hotel Frankfurt is complete. Furnishings, new installations and complete renovations of some areas have turned Kempinski Hotel Frankfurt into a conference and event hotel with a country club character.

2016

In June 2016, Kempinski Hotel Frankfurt completed the Country Club & Spa Frankfurt, which is more than 2,000 sq m in size.

2017

The Lebanese-Arabic restaurant Levante will open as the fifth restaurant at Kempinski Hotel Frankfurt. The Aesthetic Institute will become part of the Country Club & Spa Frankfurt.

2018

In March, Kempinski Hotel Frankfurt is opening its first pop-up restaurant, the NIU | Asian Steakhouse. It impresses with its Pan-Asian cuisine. The hotel also received a further highlight with spectacular fountains on its own lake.

Press Contact

For further informations please contact:

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