



CHÂTEAU
NEERCANNE
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PRESS RELEASE

MICHELIN-STARRED RESTAURANT CHÂTEAU NEERCANNE ANNOUNCES SIGNIFICANT PROMOTIONS FOR TOP CHEFS

Maastricht, 10 October 2017

Château Neercanne is delighted to unveil the dual promotion of Chef de Cuisine Hans Snijders to his new role as Executive Chef and Gilbert von Berg who takes on the position of Chef de Cuisine at Restaurant Château Neercanne, on 1 November.

SVH certified **Masterchef Hans Snijders**, 63, has worked at Restaurant Château Neercanne as Chef de Cuisine since 1980. Boasting a long and accomplished career that shows no signs of slowing down, Snijders' new role as Executive Chef sees his remit broaden to include the entire gastronomic experience at Château Neercanne, alongside overall management of all Chefs de Cuisine for Restaurant Château Neercanne and lunch restaurant l'Auberge. Hans Snijders says: "As Executive Chef I will, more than ever, mentor our chefs so they can achieve both the ambitions of the restaurant and their personal goals. I truly enjoy sparring and searching with them for new taste sensations for our guests."

Working at Restaurant Château Neercanne since 2007, **Gilbert von Berg**, 35, has excelled as Junior Chef under the guidance of mentor Hans Snijders. Gilbert's impressive CV features a host of Michelin-starred establishments including, Maastricht-based Restaurant Beluga (two Michelin stars), Restaurant De Leest in Vaassen (three Michelin stars) and former restaurant Oud Sluis in Sluis (three Michelin stars). In his new position as Chef de Cuisine at Restaurant Château Neercanne, he will curate the à la carte French-inspired menu. "Becoming Chef de Cuisine at Château Neercanne is a long-held dream come true!", says Gilbert. "I feel very proud and even more motivated to achieve Restaurant Château Neercanne's mission – to work alongside a talented, innovative team, continually raising high standards, whilst never losing sight of the restaurant's classic, French roots and unique atmosphere."

Peter Harkema, General Manager of Château Neercanne commented: "Gilbert von Berg becoming the new Chef de Cuisine after being in our kitchen for 10 years is a special moment. A road well-travelled by him with talent, passion, perseverance, creativity and leadership. Gilbert has been guided by Hans Snijders, who has proved a true inspiration throughout his dynamic career. His ambitions have also been encouraged and nurtured by '**Talent Factory**', Oostwegel Collection's internal development program.

About Château Neercanne

Restaurant Château Neercanne, renowned for Michelin-starred dining, has maintained the accolade since 1986 and is complemented by the more informal lunch restaurant l'Auberge, awarded a Michelin Bib Gourmand since 2012. Renowned as the only terraced castle in The Netherlands, located in Maastricht, Château Neercanne straddles the Belgian/Dutch borders and commands panoramic views across the magnificent Jeker Valley. The 17th-century castle is divided over four levels, all of which are UNESCO World Heritage Sites. The Château houses a network of Marl Caves, offering a unique venue for large parties and celebratory gatherings. Château Neercanne has been part of Oostwegel Collection since 1984, a Limburgian family business dedicated to gracious hospitality, artisanal cuisine and historically authentic properties. For more information: www.neercanne.nl

For the editors:

Photograph Gilbert von Berg and Hans Snijders taken by: E.C.L. Van Sloun

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