



CHÂTEAU
NEERCANNE
OOSTWEGEL COLLECTION®

PRESS RELEASE

EXECUTIVE CHEF HANS SNIJDERS SAYS FAREWELL TO CHÂTEAU NEERCANNE

Maastricht, 8 October 2019

On 1st January 2020 SVH certified Masterchef Hans Snijders will retire and say farewell to Château Neercanne.

Retirement Hans Snijders

Next year, when he turns 66, Executive Chef Hans Snijders will say farewell to Château Neercanne where he waves the culinary sceptre since 1980. Over the past decades many chefs, who have reached the highest level of gastronomic cooking in the Netherlands and abroad, spent the onset of their career under Chef Hans' guidance. Among them: Richard Ekkebus, Jef Schuur, Lars van Galen, René Brienen, Pascal Jalhay, Alex Clevers and Camiel Henning. Hans Snijders says: *"It is important for our profession to create a learning culture, where young cooks are able to develop themselves. I'm proud of all the talented cooks that have worked in the past years at Neercanne."*

During his career at Restaurant Château Neercanne, Hans maintained a Michelin star for 33 consecutive years.

Owner Camille Oostwegel sr. says: *"For almost 40 years Hans Snijders has been leaving his culinary mark on Château Neercanne. His exceptional craftsmanship and organisational talent have largely contributed to the reputation of our terraced castle."*

The team at Neercanne is prepared for Hans' farewell. Chef de cuisine Gilbert von Berg will continue to oversee Restaurant Château Neercanne, along with Raymond Remmen in lunch restaurant l'Auberge and Dave Beckers in Banqueting.

European summits

There were many highlights in the career of Hans, but the European summits with all heads of state of Europe in 1981 and 1991 stood out. Hans Snijders says: *"This dinner and lunch were after all the most exciting experiences of my career, although every day is a competition."*

Special lunch menu

To celebrate his farewell Chef Hans will offer a special 3-course menu with his classical and favourite dishes. During this lunch it is possible to meet Hans Snijders and commemorate his magnificent career at Neercanne.

About Château Neercanne

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. The gastronomic Restaurant Château Neercanne, is complemented by the more informal lunch restaurant l'Auberge, awarded a Michelin Bib Gourmand since 2012. Château Neercanne has been part of Oostwegel Collection since 1984, a Limburgian family business dedicated to gracious hospitality, artisanal cuisine and historically authentic properties. Château Neercanne is a member of Relais & Châteaux. For more information: www.neercanne.nl

EDITOR NOTES

Photos: Château Neercanne, Hans Snijders via Wetransfer-link. Please mention photographer Etienne van Sloun.

For more information about this press release please contact **Oostwegel Collection**, Marketing & PR department, info@oostwegelcollection.nl tel. +31 43 608 89 00 www.oostwegelcollection.nl

In case you wish to receive press releases on a different email address or not at all anymore, please reply to this email.

