



# Swedish Culinary Evening

Wednesday 14th May, 2014, 18:00 – 21:00  
Sheraton Bratislava Hotel

## **Christoph Fink - Head Chef**

### **Embassy of Sweden, Vienna**

Christoph Fink runs the kitchen at the Swedish embassy in Vienna. Due to his tyrolean origin - he was lucky to grow up in the mountains with it's unique vegetation and products - he is dedicated to the Nordic kitchen and works according to its values; pure, fresh simple and ethical.

Christoph tries to minimize his carbon footprint, and therefore uses predominately local ingredients in his Nordic dishes. Some produce is grown by a local - organically working - farmer in Vienna who provides Christoph with herbs and vegetables of stunning quality as well as with ingredients that are used in the Nordic kitchen - like dill-blossoms and old vegetable-varieties.

During a busy embassy function, it may be hard to make an impression but I always aim to serve food that makes the guest reflect - even if it's only for a couple of seconds; the nicest way to achieve this is trying to evoke a little smile. To broaden his knowledge, Christoph last year took a course in Swedish cookery for Swedish Embassy Chefs at the Swedish Restaurant Academy in Stockholm.



## **Tomas Opletal - Head Chef**

### **Sheraton Bratislava Hotel**

Tomáš Opletal, originally from the Czech Republic, is known as a highly experienced gastronomy expert. He's been active in Slovakia since 2006 when he joined the team of Jaroslav Židek as Chef in one of the best rated restaurants in Slovakia. During his career Tomáš gained valuable experience in successful restaurants in the Czech Republic, Slovakia and also Sweden. His culinary art was well received not only by famous Hollywood actors such as Michael Douglas and Anthony Hopkins, but also by high state representatives Václav Havel, Hillary Clinton, Vladimir Putin or the Norwegian royal couple.