

Monkfish at Mövenpick Hotels & Resorts — a great catch!

Although not exactly a stunner, the monkfish, also known as angler fish or goosefish, is the centre of attention on the special fish menu in all restaurants of the European Mövenpick Hotels & Resorts. From 23 October to 20 November 2014, guests can enjoy the fish's excellent meat in the form of exquisite creations. In addition, a convenient "Taste-arrangement" is available from 73.50 euros per person in a double room in select locations from Berlin to Zurich.

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Zurich (Switzerland), 1 October 2014 — While the culinary experts of Mövenpick Hotels & Resorts cannot unveil the mystery of the monkfish's fearsome appearance, they make no secret of their delicious monkfish creations. From 23 October to 20 November 2014, all Mövenpick Hotels & Resorts in Europe are serving a wide variety of dishes, such as tartare, tempura or osso buco, in which lobsterlike monkfish meat takes centre stage.

With these new fish creations, Mövenpick Hotels & Resorts demonstrates once again its culinary innovative drive. At the same time, the use of monkfish from the waters off Iceland upholds the hotel group's "Green Globe" commitment. The small island nation protects the fish population as a natural treasure: responsible use of resources, rigorous controls and one hundred per cent traceability characterize the sustainable management of fisheries in Iceland. "Here, the angler fish is fished from small boats only in limited numbers, immediately chilled on board and subjected to strict quality controls," underlines Thomas Hollenstein, Director of Food & Beverage Europe.

In partnership with "Deutsche See Fischmanufaktur", all the recipes to try out at home are available at <http://www.deutschesee.de/rezepte/seeteufel-rezepte>. A "Taste-arrangement" on the same theme can also be reserved. It includes an overnight stay with breakfast and a 3-course menu with "Monkfish Secrets" dishes, including wine, for example in Zurich, Berlin or Amsterdam — all at prices starting from 73.50 euros per person.

Restaurant reservations or package bookings can be made online at <http://www.movenpick.com/taste> as well as by telephone.

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