

# GELINAZ! DOES UPPER- AUSTRIA

**AUGUST 20, 2017**  
**MÜHLTALHOF, NEUFELDEN**  
**AUSTRIA**

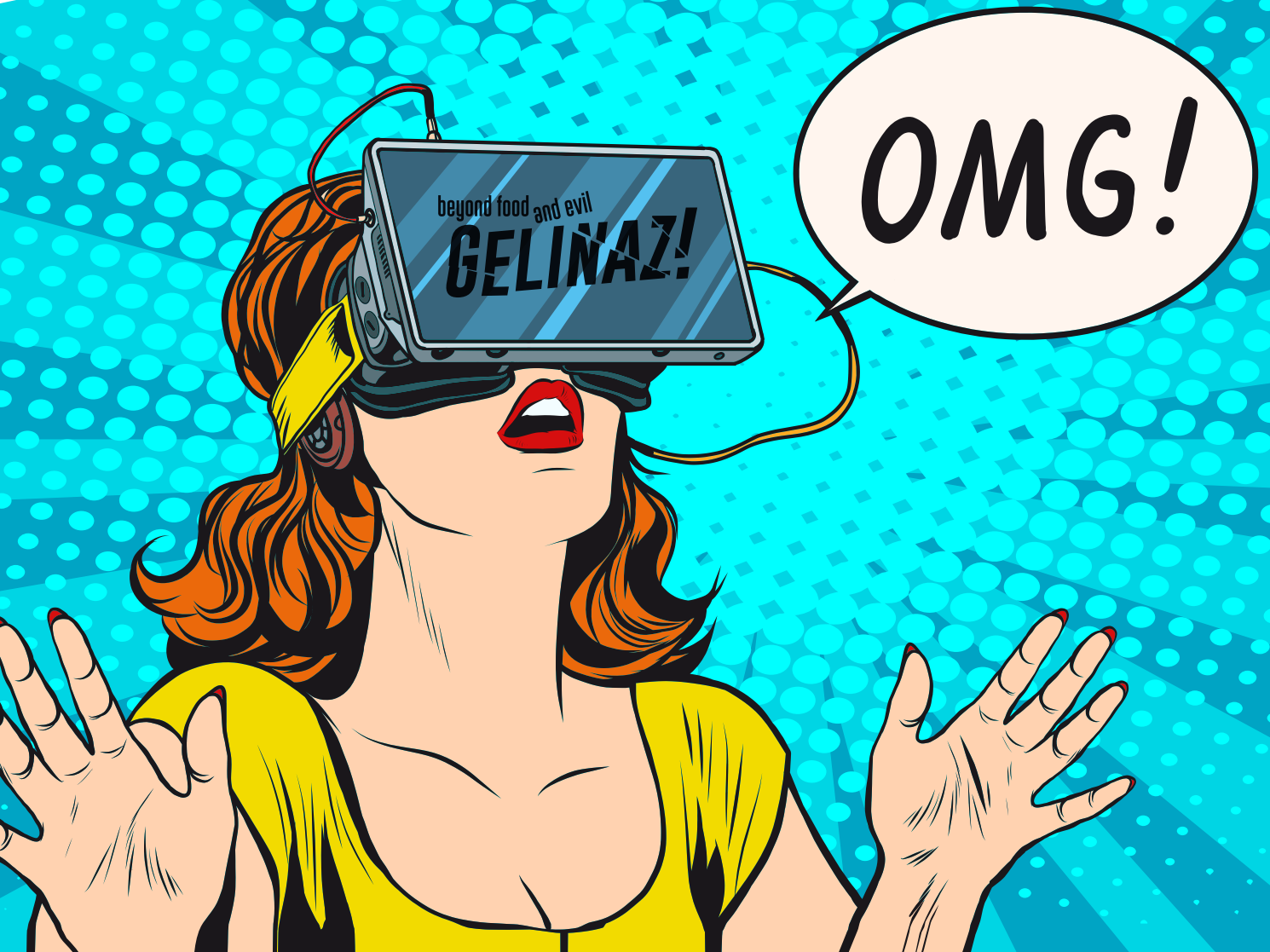
[www.gelinaz.com](http://www.gelinaz.com)

## ART GANG

Michael Pisaro / LOS ANGELES  
Marcus Kaiser / DÜSSELDORF  
Anna Pangalou / ATHENS  
John Pisaro / LOS ANGELES  
Annea Lockwood / NEW-YORK  
Joachim Eckl / NEUFELDEN  
zanshin / VIENNA  
Alfred Scharf / LINZ

## CHEFS GANG

Milena Broger / LECH  
Manoela Buffara / CURITIBA  
Gabriela Camara / SAN FRANCISCO  
David Chang / NEW YORK  
May Chow / HONG KONG  
Mauro Colagreco / MENTON  
Konstantin Filippou / VIENNA  
Margot Janse / FRANSCHHOEK  
Chiho Kanzaki / PARIS  
Antonia Klugmann / CIVIDALE  
Karime Lopez / MODENA  
Virgilio Martinez / LIMA  
Lukas Mraz / BERLIN  
Lukas Nagl / DAS TRAUNSEE  
Magnus Nilsson / JÄRPEN  
Colombe Saint-Pierre / LE BIC  
Rosio Sanchez / COPENHAGEN  
Helmut & Philip Rachinger / NEUFELDEN  
Heinz Reitbauer / VIENNA  
René Redzepi / COPENHAGEN  
Ana Roš / KOBARID  
Felix Schellhorn / BAD GASTEIN  
Bo Songvisava / BANGKOK



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# ***THE GELINAZ! DOES UPPER-AUSTRIA FOR ONE NIGHT ONLY ON SUNDAY AUGUST 20, 2017***

[www.gelinaz.com](http://www.gelinaz.com)

Expect an itinerant, experimental culinary performance articulated through seven different spaces inside and outside Mühlthof, the legendary restaurant of Austrian father & son Helmut and Philip Rachinger - Unternberg 6, 4120 Neufelden (Mühlviertel).

The latest GELINAZ! production is a daring global tribute to Upper-Austria and the blossoming Austrian culinary scene.

## ***CONCEPT***

Philip and Helmut Rachinger have chosen three core 'Matrix' dishes. Working in small teams of three and four, these dishes will be deconstructed, dismantled, cut into pieces and remixed by the 24 participating international and Austrian chefs.

Chefs are asked to freely reinterpret every dish, but will of course be allowed to modify some of the original ingredients and add seasonal produce from Upper-Austria to their new creations.

**The dinner will be divided into two parts:**

## ***PART 1, ITINERANT***

(leave your high heels behind but bikinis and bathing trunks could come in handy.)

Guests, in groups of 20, will follow their way through various locations in and around Mühlthof. At every stage they will taste the remixed dishes prepared by the guest chefs.

## ***PART 2, ART OF SITTING***

The final space, will be known as 'The Gathering' - a massive artistic place of work called the HEIM.ART®-Station, just five minutes from the restaurant and run by artist Joachim Eckl who has been appointed as the art curator of the event. He will be inviting along several, like-minded international contemporary artists to create generative soundscapes interacting with the chefs.

**May we kindly ask you to pay attention to some specific information concerning this event:**

For the best possible experience please **arrive 45 minutes in advance** of the time indicated on your e-ticket. Don't be late – or arrive too early.

By purchasing a ticket you are agreeing to partake in a Gelinaz! culinary experience. This is by no means a regular dinner. Remember, GELINAZ! plays food, it doesn't just cook you supper.

Please note that your e-ticket is not reimbursable.

Due to the improvisational nature of the event, we are unable to cater for any special dietary requirements, apologies for any inconvenience.

Please be aware that this event will be filmed and that pictures may be taken.

Access tickets to the experience are € 250 per person for the 14-course menu, including drinks and full access to the techno after party.

Being an outdoor event, as unpredictable as the weather, we advise our gentle guests to nonchalantly drape some cashmere across their shoulders to help them endure the frisky late night embrace.

The Mühlthof road will be closed to traffic during the event and private parking has being organized for the ultimate comfort of all our guests.

GELINAZ! will not be held responsible for any accident that might occur during our outdoor activities. Please note that afternoon or postprandial midnight baths in the river gently flowing nearby are undertaken at your own risk.

All guests are asked to respect the natural surroundings and not to unduly harass the large beaver family living in the waters just across from the restaurant.

**The Gelinaz! team and all the participating chefs and artists are really looking forward to welcome you.**

## ***ADDITIONAL PRACTICAL INFORMATION***

To our dear guests who would decide to sleep over in Linz and to not take their own car to the event, the taxi company <http://www.taxi6969.at/> is offering a fixed price of 60 euros per single ride to Neufelden (when you order, please say you are calling on behalf of Gelinaz!).