VILLA FLORHOF

• LALIQUE HOTEL & RESTAURANT •

John Schiffmann, *Brasserie Head Chef*



John Schiffmann is known for a style of cooking that eschews unnecessary showmanship and focuses on flavor. He completed his training at the Atlantic Hotel Kempinski in Hamburg. In addition, he earned his trainer certification in Karlsruhe in 2011, his Master Chef certification in Heidelberg in 2014, and his vocational trainer certification in Zurich in 2016.

His career took him to demanding and renowned kitchens early on. After initial positions at the Columbia Hotel in Rüsselsheim and at Kochatelier Volker Drkosch, he worked at the Cocoon Club in Frankfurt, including at the gourmet restaurant Silk which was awarded a Michelin star and 18 GaultMillau points as well as at other highly rated establishments such as Micro Fine Dining and Lohninger. This was followed by formative years at the Hotel Ritter Durbach, where he worked at the gourmet restaurant Wilder Ritter, which was awarded one Michelin star and 15 GaultMillau points.

From 2012 to 2014, he worked at Becker's Restaurant & Hotel in Trier, first as a Chef de Partie and later as a Sous Chef. At that time, the gourmet restaurant held two Michelin stars and 18 GaultMillau points. He then moved to Zurich to work at The Dolder Grand, where he first served as Banquet Sous Chef and, from 2018 to 2022, as Sous Chef at Restaurant Saltz.

Starting in February 2022, John Schiffmann served as executive chef at Restaurant Buech in Herrliberg, which is part of The Living Circle Group. There, he developed a culinary style that combined quality, generosity, and a relaxed form of hospitality. He is now bringing this experience to Villa Florhof in a new urban setting, where, as Executive Chef, he is responsible for the brasserie's culinary direction. His cuisine remains precise, ingredient-driven, and personal, with a clear understanding of flavor, craftsmanship, and the rhythm of an establishment that is meant to be lively from breakfast through dinner.