



RESTAURANT AQUA – PUBLIC RELATIONS
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Savoir-Vivre with Jimmy Ledemazel

Maitre d' Aqua in The Ritz-Carlton, Wolfsburg

WOLFSBURG – “If we have been able to provide our guests with an unforgettable evening, complete with perfect service, then we have gotten that much closer to our vision of perfection,” says Jimmy Ledemazel, describing the dream of his team. The French native takes his responsibility as Maitre with great pride and loves to support his service team on their way to achieving their foremost aim.

The great enthusiasm of thirty-two year-old Ledemazel lies in light French cuisine, the kind he enjoys serving to his family at home. His particular passion is the most varied types of cheeses from all over the world, which he presents to his guests with profound knowledge. In addition to his interest in superb products and outstanding service, Ledemazel is fascinated by other languages. Aside from French and German, the maitre d' also speaks English, which he perfected during his work in the Ashford Castle Restaurant in Galway, Ireland. And his tenure at the Michelin two-star restaurant Girasol in Spain laid the basis for his understanding of Spanish, as well.

After an internship during his education at the Le Touquet/Paris Plage hotel school on the North Sea coast of France, Ledemazel came to know and love the service of serving at a Michelin two-star gourmet restaurant. His graduation thesis, *Kochkunst, Tafelkunst und Dienstleistungskunst [The Art of Cooking, the Table, and Service]*, convinced his critics and examiners. Before Ledemazel came to Aqua, he garnered experience at some of the finest addresses amongst which Dieter Müller's three-star Michelin restaurant in the Schloßhotel Lerbach as well as in the one-star Michelin restaurant at Jagdhof Glashütte can be found.