



PALAIS &
RESIDENZ
~ DRESDEN ~



From top left to bottom right: Hotel Bülow Palais, Chef de Cuisine Sven Vogel, Restaurant Carrousel Nouvelle, Gourmet dish on Meissen porcelain, Gilded elevator door, Carlo Rampazzi in the bar he designed in the Bülow Palais. Copyrights: Sebastian Thiel, Jürgen Jeibmann, Anne Huneck

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The privately run five-star Relais & Châteaux Hotel Bülow Palais in Dresden's Baroque district is one of the finest hotels in Germany. In 2023 it was honored by Tripadvisor with the *Travellers' Choice Best of the Best Award* as Germany's best-rated luxury hotel. The ranking *Die 101 besten Hotels* rated it 2022 as best culinary hotel in Eastern Germany and *Connoisseur Circle* named it best city hotel in Middle Germany. The hotel's renowned restaurant Carroussel Nouvelle combines laid-back urban style with the culinary finesse of a fine-dining venue. Chef de cuisine is Sven Vogel. Food is served exclusively on tableware from Meissen porcelain.

Located just a few metres away is the Romantik Hotel Bülow Residenz, an early 18th century building of historic merit, which has been renovated and refurbished. With its elegant facade in pale yellow, a magnificent avant-corps and stately gateway, the Residenz exudes the aura of a Florentine palazzo.

Both hotels' luxurious interiors were created in cooperation with Swiss designer Carlo Rampazzi and reflect the historic and modern splendour of the world city of culture on the River Elbe. Sumptuous fabrics and interiors, deep blue, red, gold and silver form the elegant backdrop for a sophisticated symbiosis of precious antiques and exclusive contemporary art.



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FACTS

Relais & Châteaux Hotel Bülow Palais *****S

Privately run design hotel in Dresden's elegant Baroque district

Classification	5 Star Superior (DEHOGA)
Opened	2010
Special features	Privately run 5-star hotel Toques restaurant "Caroussel Nouvelle" Design and interiors in cooperation with Swiss interior designer Carlo Rampazzi
Latest awards	2023: Tripadvisor: Germany's best-rated luxury hotel Connoisseur Circle: best city hotel in Middle Germany, Place 2 national Gault & Millau: 2 black toques for Caroussel Nouvelle Tourism heroes Saxony: Housekeeping team Dehoga environmental check: gold 2022: 101 best hotels: best culinary hotel in Eastern Germany
Affiliations	Relais & Châteaux Fine Private Hotels Germany Jeunes Restaurateurs d'Europe – Germany Chaîne des Rôtisseurs
Owners	Bülow AG
Management	Ralf J. Kutzner, Hotel Manager "Top 50 Hotelier 2023" (Schlummer Atlas) - since 2012 yearly "Hotelier of the Year 2009" (Gault&Millau)
Capacity	46 rooms, 12 suites on three floors
Style	Symbiosis of modern and contemporary art and antiquities from the collection Bülow, opulent and expressive interiors (furniture, objects, wall designs) by Swiss designer Carlo Rampazzi
Room categories and prices	Palais Suite: from 650 Euros with single/double occupancy Rebecca Suite: from 375 Euros with single/double occupancy Junior Suite: from 245 Euros with single/double occupancy Deluxe room: from 185 Euros with single/double occupancy Comfort room: from 165 Euros with single/double occupancy (All rates include a bottle of water, a welcome fruit plate, Molton brown care products, Wi-Fi, shoe cleaning service, reduced entrance to the Palais SPA)
Open	All year
Location	Baroque district – Dresden's oldest and most impressive city district, near the Dreikönigskirche on the elegant Königstraße, within walking distance of the Elbe and the old town with the Frauenkirche, Zwinger and Semper Opera



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Carroussel Nouvelle	Head Chef: Sven Vogel Restaurant manager: Dennis Gläßer Classical cuisine and fine dining with international influences, exclusively served on original Meissen porcelain (→ see separate fact sheet for details)
Palais Bar	Bar manager: Waldemar Bornemann Extensive cocktail menu, large selection of German fine wines, first-class selection of rum, gins and whiskies. Opened daily from 5 pm
Cigar Lounge	Elegant cigar salon in the style of an English country club: wood panelled walls, comfortable leather chairs, about 20 different cigar specialities, opened around the clock
Palais SPA	Modern Palais SPA measuring 400 square metres and overlooking the rooftops of Königstraße (→ see separate fact sheet for details)
Underground parking	Two levels, 50 spaces (Two charging stations for electric cars)
Activities in and around Dresden	More than 40 museums from the “Grünes Gewölbe” in the Residenzschloss Palace to the “Old Masters” Gallery, the “Royal Cabinet of Mathematical and Physical Instruments” and the unique “Porcelain Collection” in the Zwinger. Paddle steamer trips on the Elbe. Concerts in the Frauenkirche and Semper Opera. Visits to Saxon vineyards. Excursions to the porcelain manufacturer in Meißen, Volkswagen’s “Gläserne Manufaktur”, the watchmakers museum in Glashütte and to the picturesque Elbe Sandstone Mountains.
M.I.C.E.	The Bülow Palais and Bülow Residenz hotels have a total of seven individual rooms available for business events or private parties with up to 120 participants, including a functional conference room, baroque banqueting hall and wine bar in the sandstone cellar. State-of-the-art conference technology is available.
Contact, reservations	Relais & Châteaux Hotel Bülow Palais Königstraße 14 D-01097 Dresden Telephone: +49 351 800 30 Fax: +49 351 800 3100 Email: info.palais@buelow-hotels.de Website: www.buelow-palais.com

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FACTS

Romantik Hotel Bülow Residenz ****

One of Saxony's oldest manor houses with the flair of a Florentine palazzo. 23 rooms. Five suites. Available for exclusive use.

Classification	4 stars (DEHOGA)
History	Built in 1730 as a residential house by Dresden master builder Johann Gottfried Fehre, who also built the Dreikönigskirche and Augustus Bridge and completed the Frauenkirche after the death of George Bähr.
Opened as a hotel	21 st September 1993
Management and owners	→ See Bülow Palais fact sheet
Special features	One of the finest and oldest manor houses in Saxony. Like the Bülow Palais, also situated in the picturesque Dresden baroque district. Surrounded by boutiques, galleries and cafés. Only hotel in Dresden available for exclusive use.
Affiliations	Romantik Hotels & Restaurants (the only Romantik Hotel in Dresden)
Capacity	22 double rooms, one single room, five suites: four junior suites with separate living and sleeping areas, one Residenz Suite with three rooms over 65 square metres; inner courtyard, partially glazed canopy; bar in baroque sandstone cellar (not public, available for exclusive bookings)
Style	Baroque flair is created in the comfortable rooms and suites of the Bülow Residenz thanks to the warm red and sunny golden tones of the interiors. Modern elements are skilfully added and guarantee contemporary luxury.
Room categories	Bülow Suite, Junior Suite, Deluxe double room, Comfort double room, Comfort single room
Room prices	Residenz Suite: from 319 Euros with single/double occupancy Junior Suite: from 169 Euros with single/double occupancy Deluxe room: from 139 Euros with single/double occupancy Comfort room: from 129 Euros with single/double occupancy (All room rates include a bottle of water, Rituals care products, Wi-Fi, reduced entrance to the Palais SPA in the hotel Bülow Palais)
Exclusive use	Available for individual family and private corporate events
Open	All year
Location	Baroque district – Dresden's oldest and most impressive city district –, near the Dreikönigskirche on the elegant Königstraße, within walking distance of the Elbe and the old town with the Frauenkirche, Zwinger and Semper Opera
Activities	→ See Bülow Palais fact sheet



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M.I.C.E. Three banqueting rooms: "Johann Gottfried Fehre", "Gottfried Semper" and "George Bähr" – all named after the city's famous architects.
Further information: → see Bülow Palais fact sheet

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FACTS

Restaurant Carroussel Nouvelle

Style	Contemporary global cuisine, with a focus on sustainability by using regionally sourced products in their entirety, while also offering creative vegetarian alternatives
Special features	Food served exclusively on 'Waves Relief' tableware collection from Meissen porcelain. Interior designed by famous designer Carlo Rampazzi.
Awards	Gault & Millau: 2 black toques Gusto: 6 pans Feinschmecker: FFF Schlemmer Atlas: 3,5 spoons Varta-Guide: 3 diamonds
Location	Bülow Palais / Baroque district in Dresden
Head Chef	Sven Vogel → See separate fact sheet for further information
Restaurant manager	Dennis Gläßer
Interiors	The Carroussel restaurant is housed in the hotel's conservatory, beneath a glass dome roof. The interior bears the distinctive signature of the Swiss star designer Carlo Rampazzi, with a characteristic fusion of maximalism and minimalism. Baroque forms and crystal chandeliers are combined with strictly monochrome walls and furniture. The modern and contemporary works of art from the Bülow's' private collection play a key role in the ambience of the room.
Capacity	Seating for 45 guests
Prices	Classic dishes from 15 to 35 Euro Gourmet dishes from 20 to 46 Euro Four course gourmet menu: from 98 Euros Five course gourmet menu: from 116 Euros
Opening hours	Classic dishes: daily from 12 to 2 p.m. and from 6 to 10 p.m. Gourmet menus: from Tuesday to Saturday from 6 to 10 p.m.
Culinary events (Highlights of the year)	Monthly themed dinner Tastings for gin, rum and whiskey Rarity wine tasting and VDP wine tasting Golf & Gourmet Cup Culinary Thanksgiving with friends
Contact & reservations	Carroussel Nouvelle c/o Hotel Bülow Palais Dresden Königstraße 14 D-01097 Dresden Telephone: +49 351 800 3140 Email: info.palais@buelow-hotels.de

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FACTS

Palais SPA

World class wellness with views over the rooftops of Dresden's baroque district.

Location	Top storey of the Bülow Palais
Opened	2010
Fittings	400 square metres on the top floor, natural daylight Fitness room with modern cardio-equipment Three saunas (Finnish sauna, steam sauna, aroma sauna) Quiet room with free water and tea Four treatment rooms for luxury treatments, incl. suite for double treatments with two therapists
Interiors	Light sand tones, offset with fresh turquoise blue, create Caribbean flair.
Massages & wellness	Partial and full body massages Special back massages Leg and foot massages Individual Treatments Body scrubs and packs All treatments in detail: https://www.buelow-palais.de/en/spa-und-fitness
Beauty & cosmetic	Manicure und Pedicure Waxing Treatments for the well-groomed man Facial treatments incl. eyebrows and eyelashes Cosmetics und Make-Up All treatments in detail: https://www.buelow-palais.de/en/kosmetikanwendungen
Opening hours	Fitness area: from 7 a.m. to 9 p.m. Saunas: from 4 p.m. to 9 p.m. and by request Treatments: Tuesday to Saturday from 1 p.m. to 9 p.m. and by request
Prices for hotel guests	Fitness room is free of charge Sauna area is 11 Euros per day
Prices for day guests	Day pass for Sauna and Fitness: 32 Euros In case of treatments from 74 Euros the sauna day ticket is dropped. Always inclusive: spa robe, slippers, towels, soft drinks
Club membership	Use of Sauna and Fitness areas: 6 months: 572 Euros 12 months: 1050 Euros



10 percent reduction on all treatments and at hotel restaurant

Full price list:

<https://www.buelow-palais.de/en/spa-und-fitness>

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BACKGROUND TEXTS

Bülow Palais Dresden: a five-star superior hotel in the Baroque district

The Relais & Châteaux Hotel Bülow Palais in Dresden's Baroque district is a unique establishment – an oasis for individualists. Opened in 2010, the privately run hotel rapidly rose to become one of the best five-star hotels in Germany. The *Grosse Restaurant & Hotel Guide* has also named it as 'Hotel of the Year 2020'.

Guests are greeted by an initial sense of overwhelm as they enter the lobby of the Relais & Châteaux Hotels Bülow Palais. The giant, curved reception desk – in shining silver, no less – stands in front of a royal blue-coloured wall featuring a red bow. Guests are relaxing in the Neo-Baroque sofas and armchairs in the lounge. The lift has golden doors. Aficionados instantly recognise that the famous Swiss designer Carlo Rampazzi has been at work on this infectiously cheerful, playful interior, which verges in places on the surreal. Rampazzi is a designer bound by neither convention nor the constraints of specific eras. 'Maximinimalism' is how he coins his style. It is the antithesis of the standardised design of chain hotels and expresses itself throughout this extraordinary hotel.

'Germany's best luxury-hotel' is an accolade that has been awarded to the Bülow Palais in 2023 running by the online rating portal *Trivago*. However, this has nothing to do with looks – and everything to do with outstanding hospitality. In 2019, the hotel was acclaimed as 'Hotel of the Year 2020' by the *Grosse Restaurant & Hotel Guide*. Luxury lifestyle magazine *Connoisseur Circle* named it Best City Hotel in Middle Germany 2022.

The newly built hotel was opened by Stuttgart entrepreneurial couple Monika and Horst Bülow in 2010. The owners had already extensively restored the Bülow Residenz – just a stone's throw away from the Palais – at the start of the 1990s. Since then, both hotels have become an integral part of the Baroque district, known for its many galleries and its sophisticated, multi-faceted boutique culture.

The newly established Caroussel Nouvelle directed by head chef Sven Vogel is a fusion of the award-winning Caroussel and the Bülow's Bistro. It offers casual classics of the former Bistro as well as the culinary finesse of fine dining. With its dark wood and leather decor, the Cigar Lounge is a masculine retreat that epitomises the charm of an English country club. A range of cognacs, gins and whiskies are served to complement the fine selection of tobacco products in the humidor.

The Palais SPA offers guests some 400 square metres of relaxation above the roofs of Dresden. Facilities include a gym, three saunas and four treatment rooms.

Meetings and conferences are also one of the hotel's strengths. The Bülow Palais has three multi-functional conference rooms, as well as banqueting capacity for up to 120 guests. Access to Dresden city centre is excellent, with the hotel located just ten minutes' walk away from the Semper Opera House, Zwinger Palace, Royal Palace with its green vault (*Grünes Gewölbe*) and the Frauenkirche church. ■

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BACKGROUND TEXTS

Bülow Residenz: a house steeped in history

A romantic hotel in one of the oldest mansions in Saxony: This is as exciting as it sounds. The Bülow Residenz at the heart of Dresden's Baroque district exudes a charm like no other hotel in this cultural metropolis.

When Monika and Horst Bülow – an entrepreneurial couple from Stuttgart – discovered the building at Rähnitzgasse 19, it was in a pitiful state. This was back in the early 1990s, and over a period of almost half a century, the magnificent buildings of the Baroque district had fallen into a state of disrepair. Birch trees were growing out of the gutters, the plaster was crumbling, and the cellar was full of coal briquettes. Nobody could even begin to imagine the former splendour of the quarter – originally the brainchild of Augustus II the Strong – nor the splendour that it was about to regain. It took a vivid imagination to believe that this district would soon become one of the most sought-after neighbourhoods in the city.

The fall of the wall brought about a period of change for the architectural monuments in the Baroque district – including the building that now houses the Bülow Residenz. In fact, this was the first building in the district to be renovated back to its former glory. And so, Dresden's first boutique hotel was born, shortly followed by the city's first Michelin-starred restaurant, the Caroussel. The Residenz soon became the epitome of the unique, sophisticated lifestyle that characterises the neighbourhood today.

A look back at the origins of the hotel is fascinating. The prestigious residential property was constructed in 1730 by the electoral Saxon architect Johann Gottfried Fehre, who also built the neighbouring Church of the Three Kings (*Dreikönigskirche*) and the Augustus Bridge, and completed the construction of the Frauenkirche church following the death of George Bähr. Augustus II the Strong's idea of creating the Baroque district was to bring French charm to the city. His vision was to create a 'royal city' with a boulevard of outstanding beauty and nobility leading up to the Japanese Palace. Facades were only allowed to be painted in pale tones and buildings had to have roofless inner courtyards.

The Bülow Residenz is testimony to this vision. With its elegant facade in pale yellow, a magnificent avant-corps and stately gateway, the Residenz exudes the aura of a Florentine *palazzo*. The open courtyard is an oasis of calm, filled with hydrangeas and orange trees in the summer. The elegant terrace seating is the perfect place for enjoying breakfast or indulging in afternoon tea and cakes.

The interior is exquisite, without feeling like a museum. With old juxtaposing the new, antiques and modern comfort go hand in hand to create a unique, inspiring hotel experience. One of the banquet rooms is also strikingly furnished with valuable local antiques, such as the very ornate Baroque floor-to-ceiling porcelain stove and the Dresden porcelain chandeliers.

The vaulted cellar was originally used to store wine and food over 200 years ago. Today, it houses the residents' bar and smokers' lounge, which can be booked for private events.

With 23 bedrooms and five suites, the Bülow Residenz is one of the smallest hotels in Dresden. The four-star establishment has been a member of the renowned collection of Romantik Hotel and Restaurants since 2016. ■

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BACKGROUND TEXTS

The Caroussel Nouvelle: bistro meets haute cuisine

Times are changing – and so are the ways we enjoy fine cuisine. This transformation is reflected in the restaurant at the Bülow Palais. Steeped in tradition, this Dresden institution is currently reinventing itself under Head Chef Sven Vogel.

The Caroussel Restaurant in the Relais & Châteaux Hotel Bülow Palais is one of the oldest fine-dining establishments in Dresden. Sven Vogel took over as chef de cuisine in Spring 2021. With this position comes the responsibility of implementing a new culinary concept. This concept will offer diners greater flexibility – especially with regard to dining styles – and is exactly the reason behind the restaurant’s new name, Caroussel Nouvelle.

Gone is the divide between exclusive and classic, formal and informal. Caesar salad or a lobster cappuccino soup? Wiener schnitzel or grilled loup de mer? Guests can now decide at the table – depending on their mood and the occasion – how refined they want their evening to be. “We are combining the relaxed urban vibe of a bistro with the culinary sophistication of a fine-dining restaurant,” says the new head chef.

Sven Vogel is also adding a new flair to dishes by redefining presentation and composition. “We are reducing the number of different elements in the dishes while emphasising individual taste experiences with larger portions,” he adds. International culinary influences will also be more evident. Honest, relaxed, cosmopolitan: This is the new Caroussel.

The restaurant benefits from the head chef’s wealth of experience and inspiration gained in renowned restaurants. Sven Vogel’s career started on the island of Sylt, where he began his training as a chef, despite already having a carpentry apprenticeship under his belt. It was during this time, that his head chef, Sebastian Zier, was awarded his second Michelin star. “This was unbelievably motivating for me,” remembers the Esslingen-born chef.

Vogel got his first job on Sylt – the island where he discovered the world of Euro-Korean cuisine under Head Chef Sarah Henke at Spices. When his friend and long-time colleague Benjamin Biedlingmaier became head chef at Bülow Palais Dresden in 2013, Sven Vogel followed shortly after as a commis. Vogel spent some time working as a chef de partie on the Sea Cloud II luxury cruise ship before returning to Bülow Palais. “As a chef, you need to gather a wide range of experience in as many different establishments as possible,” he explains.

Now, as head chef at the Bülow Palais, the 37-year-old has the chance to continue Caroussel’s success story while also having the freedom to create something entirely new, influenced by the diverse culinary experiences of his career to date. The restaurant’s relaunch is the ideal opportunity for Sven Vogel to make his visions a reality. ■

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Portrait

Sven Vogel, Chef de Cuisine



Restaurant	Carroussel Nouvelle, Bülow Palais Dresden
Position	Chef de Cuisine
Date and place of birth	22 March 1987, Esslingen am Neckar (Baden-Württemberg)
Career	<ul style="list-style-type: none"> ○ His first experience as a chef was under his predecessor Benjamin Biedlingmaier in Schloss Velden, Velden am Wörthersee ○ He trained at the Grand Spa Resort Arosa on the island of Sylt, where he then worked as a commis de cuisine ○ Carroussel, Bülow Palais Dresden ○ Sea Cloud Cruises ○ Carroussel, Bülow Palais, Dresden ○ Since 2021: Chef de cuisine at the Carroussel Nouvelle, Bülow Palais



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Awards	„Top 50 Cook 2023“ (Schlemmer Atlas)
Style of cuisine	<ul style="list-style-type: none">○ Contemporary global cuisine, with a focus on sustainability by using regionally sourced products in their entirety, while also offering creative vegetarian alternatives○ He shows an appreciation for nature and his produce, primarily using seasonal, locally farmed ingredients or fair-trade products
Internet	<ul style="list-style-type: none">○ Restaurant Carroussel Nouvelle: https://www.buelow-palais.de/en/restaurant-carroussel-nouvelle

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