



**SPECIAL NIGHT AT HIŠA FRANKO – 4 HANDS DINNER WITH ANA ROŠ AND KONSTANTIN FILIPPOU – 30TH NOVEMBER 2018**

**RESERVATIONS OPEN**



Photo of chef Filippou: Per-Anders Jörgensen

Photo of chef Roš: Suzan Gabrijan

Konstantin Alexander Filippou, born in Graz, Austria, is the son of a Greek father and an Austrian mother. The multicultural marriage of his parents and the Mediterranean influence since his childhood – every year, Konstantin spends many months by the sea in Greece – are an early driving force for his future professional career. Young Konstantin is eager to reproduce all the tastes and palatable experiences he has discovered this way.

Stations: Hotel Unterhof, Filzmoos. Restaurant Obauer, Werfen. Restaurant Steirereck, Vienna. Gordon Ramsay, London. Le Gavroche, London. Arzak, San Sebastian. Weibel 3, Vienna and Novelli, Vienna, where he continues shaping the story of his success for more than 5 years. In both 2009 and 2010, a Michelin Star follows his third Gault Millau bonnet. Konstantin is nominated for gourmet magazine A La Carte's "Trophée Gourmet" (also known as the "Kitchen Oscar") in 2011, winning the supreme discipline of "Austria's Most Creative Chef".

Konstantin Filippou has opened his first own restaurant "Konstantin Filippou" in March 2013. Only 7 month later, Konstantin Filippou was awarded with 3 bonnets (Gault Millau) followed by

a Michelin star in March 2014 (Main Cities of Europe 2014). Also in March, the Falstaff Gourmet Guide nominates him the "Newcomer of the year 2014".

In March 2018, Restaurant Konstantin Filippou was awarded with 2 Michelin stars (Main Cities of Europe 2018) and in October 2018, Gault Millau awarded him with 19 points and 4 bonnets and made Konstantin one of only 5 19-pointers in Austria (Gault Millau 2019). A true success story.

In June 2015, Konstantin's story continues with the opening of the Natural Wine Bistro O boufés. In September 2015, Konstantin Filippou gets awarded "Gault Millau Chef of the Year 2016". Only 4 months after the opening, the Bistro O boufés receives 2 bonnets (15 points) in the Gault Millau, is holding 16 points (2019) and also holds a BiB Gourmand (Main Cities of Europe 2018) in the Guide Michelin.

In October 2016, Konstantin Filippou (self)-published his first cookbook "Konstantin Filippou" in German and English. Available in bookstores or via [www.konstantinfilippou.com](http://www.konstantinfilippou.com).

**During the evening the chefs Filippou and Roš will prepare a 12 course menu. The price is 150eur per person. (no wine or other drinks included). Seatings available from 7.00-8.00pm.**

**For reservations, please contact [info@hisafranko.com](mailto:info@hisafranko.com)**