



### **Achim Braitsch**

Chef de Cuisine Alexander Restaurant, Pädaste Manor –  
Muhu Island, Estonia

Achim Braitsch was born in 1976 in the south of Germany, the Black Forest, to be more precise. There lay his roots and the first years of apprenticeship. His love for trees and plants led to his education as a forest manager and his second studies as a landscape gardener and horticulturist. As if that weren't enough, he continued his education in Switzerland to become an arborist. After several years of working in the Swiss mountains, Achim returned to his homeland in the Black Forest, where he bridged the harsh wintertime by working in a restaurant (Linde-Post-Horgen), famous for its high-level regional cuisine. Achim discovered his passion for cooking. The beginning was made.

In the following two years he works in the same family run Hotel-Restaurant where Johannes King taught him the basics of his 2-Starred Kitchen. In self-study, mostly during the night after service, he taught himself the demanding theoretical knowledge to qualify for the German professional education as a chef. In 2015 he completed the apprenticeship as a chef with flying colours.

Stations in Germany, Switzerland and Spain follow. Until it brought him to Alexander Restaurant in Muhu in 2017. Here, as Sous Chef and Chef, he develops his own style, shaped by local and native wild plants. In 2020 at the onset of Covid, Achim took a sabbatical, and with his original education as forester, he retreated to practice traditional Muhu craftsmanship. A born and well rooted craftsman who elegantly balances mind, brain and hard-earned skills, he excelled in roof thatching as he did in cooking.

Meanwhile Muhu Island had become home, where he and his family live today. Achim carries the philosophy of Pädaste's Nordic Islands' Cuisine close to his heart, and so he naturally returned in early 2022 to his passion.

Achim is approaching his new task with foresight and a clear idea.

We invite you to try Achim's culinary interpretation of the Nordic Islands' Cuisine. Two of his early signature dishes during his first chapter at Pädaste were his desserts Muhu-Forest and The Pine Cone. More will doubtlessly follow.



### **Achim about himself**

*„There are moments when I stand in a beautiful place, it can be at a forest or by the sea, but it can also be in a meadow with cattle or lamb or in the Pädaste Kitchen Garden. Then I reflect; how can I turn this moment into taste. I love tackling these challenges with diligence, craftsmanship and a great team in my daily work “*

### **Profile Pädaste Manor**

Pädaste Manor, a historic 15th century Baltic estate, is located in an unspoilt nature reserve on the shores of the Baltic Sea. The silence, the sweeping views, the scent of the northern meadows and forests, the crispness of the evening cold, the velvety darkness and profundity of our starry skies will be with you forever. Our exquisite Manor House had been left totally untouched for decades; in the course of the past 26 years, we have saved it from dereliction, gently reawakened it and painstakingly restored it with much attention to detail. The result is a hotel jewel of supreme comfort and understated luxury, a relaxed combination of Estonian history and the 21st Century lifestyle, presented with unmistakable flair and a fine sense of humour.

### **Pictures**

[Alexander Restaurant](#)

[Pädaste Manor](#)

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### **About the Nordic Islands' Cuisine**

