



ABOUT *Peter Duransky*

ME

At Das LOFT, Executive Chef Peter Duransky brings a modern edge to regional flavors. With precision, curiosity and a deep respect for ingredients, he reimagines classic dishes and transforms them into unexpected taste experiences – think tuna paired with watermelon, or wild boar finished with a smoked plum sauce. For Duransky, cooking goes far beyond technique. It's a delicate balance between craftsmanship and intuition, where bold ideas meet refined execution. And when he's not in the kitchen, his sense for precision continues elsewhere – on the ice hockey rink.