Joachim Koerper was born in Saarbrúcken (Germany) and worked as an apprentice in the Hotels Kalken (Konstanz) and Kempiski (Berlin). Between 1971 and 1990 he was engaged in some of the finest luxury Hotels throughout Europe, cooking for well known figures from the world of politics, and the arts as well as celebrities such as Caroline of Monaco, Gunter Sachs, Maximilian ¨Schell, Cristina Onassis and Niarchos. In the 70´s he travelled from time to time to sunny climes and could often be found in Greece, Sardinia, south of Spain or along the coast of France, captivated by Mediterranean products, their flavours, colours and aromas converting himself into one of the finest masters of Mediterranean cousine.

Quoting him “I always use the natural, fresh products of the region in which I am working”. Joachim is disciplined but imaginative, with a capacity of integrating in his kitchen products from the local region with those imported from other areas.

In his restaurant “El Girasol” and after only nine months, the Michelin Guide awarded him his first star. Three years later his second. The gastronomic guide `Gourmetour 2002´ with a rating of 9.25 out of 10 considered the Restaurant `El Girasol´ the best restaurant of the year and the `Best Bodega of the Year´ Also in 2004 it qualified as having best table and best attention to client service. `Èl Girasol´ was a member of Relais Gourmand de Relais Chateaux, de Traditions & Qualite y de Eurotoques.

In 1999 Joachim Koerper took part in the Gourmet Festival of St. Moritz. In October of the same year at the Davidoff-Gourmet Festival de Sylt (Hotel Stadt Hamburg) and also in the (Rest. Hugenotten de Inter´Contis) in Berlin he worked together with some of the most important chefs from around the world. In May 2001 he took part in the “Stravaganza Mediterranea” in the Isle of Capri. At the end of February 2002 he again demonstrated his enormous style and knowledge at the Davidoff-Gourmet-Festival of Kitzbúhel.

The “El Arambol” restaurant attached to the Hotel La Posada Real de la Casa del Abad de Ampudia (Palencia) has been under his supervision since 2002 and was awarded its first star from the Michelin Guide in 2005 which it held until 2008. The Restaurant Quinta das Lágrimas in Coimbre- Portugal and his restaurant “Eleven” in the centre of Lisbon have also been awarded a Michelin star, making this a total of 5 Michelin Stars to date.