



PRESS RELEASE

RENEW, REVITALIZE, CONNECT–

HOW LAURA OPFERKUCH IS BREATHING NEW LIFE INTO ELLWANGEN

Ellwangen, 16.06.2026. With the “Stadtschänke,” Laura Opferkuch, CEO of the HOSTA Group, is opening a temporary bistro-style restaurant at the Ellwangen train station during the State Garden Show. By the end of the year, she will bring the Waldschänke’s culinary concept to a central location in the city. At the same time, she continues her commitment to Ellwangen: with the modernized Waldschänke as her passion project and the Court59 tennis hall as a revitalized space for exercise and socializing. The operational development of these projects is being significantly shaped by restaurant manager Joachim Klutz as well as HOSTA COO and Court59 Managing Director Max Schäuble. For Laura Opferkuch, this renewal is about responsibility, quality, and the deliberate creation of spaces where people can come together—whether for dining, sports, or everyday life.

Stadtschänke: Bistro-Restaurant at the Ellwangen Train Station

During the State Garden Show, the Waldschänke’s regular restaurant operations will be suspended until, presumably, the end of 2026. However, the restaurant’s culinary standards remain evident: The Stadtschänke, a temporary bistro-style restaurant, opened on June 10 at the Ellwangen train station, located at Bahnhofstraße 6, 73479 Ellwangen (Jagst), and will remain open until the end of the year. From 11:00 a.m. to 8:00 p.m., Wednesday through Saturday, approximately 40 seats are available indoors, as well as approximately 30 seats outdoors.

With her bistro-restaurant, Laura Opferkuch is bringing the concept of the Waldschänke closer to the action at the State Garden Show and creating a new gathering place for visitors, residents, and guests of the city. The Stadtschänke is designed to be easily accessible, to offer a delightful experience, and to further enliven the area around the train station during the State Garden Show.

“The State Garden Show is a great opportunity for Ellwangen. We want to play an active role in shaping this time and create a place where guests, residents, and visitors can come together,” says Laura Opferkuch. “For us, the Stadtschänke is therefore not just an alternative location, but a

deliberate bistro concept with its own unique atmosphere.” Culinary-wise, the Stadtschänke deliberately sets itself apart: casual, uncomplicated, and tailored to the specific setting at the train station as well as during the State Garden Show. The menu features, among other things, salads, soups, and Portuguese sandwiches. The offerings are complemented by a wide selection of beverages—ranging from hot and cold drinks to alcoholic beverages. The result is a bistro concept that’s perfect for both a quick break and a relaxed get-together.

Warm Hospitality at the Waldschänke

The Waldschänke isn’t just a culinary venture—for Laura Opferkuch, it’s a true labor of love. Step by step, she has modernized the place and given it a fresh new look. The entrance area and restrooms have been redesigned to be brighter, more inviting, and more stylish. The former sports-bar vibe has given way to an atmosphere that exudes tranquility and whets the appetite for good food. “We’ve preserved the Waldschänke’s soul, but given it a new home in the present. We wanted to create a place where you can arrive, unwind, and simply enjoy staying,” says Opferkuch, describing the new character of the inviting entrance area. The Waldschänke embodies an ambiance that combines aesthetics, enjoyment, and a connection to the region—with an eye for detail and a culinary approach that prioritizes quality and atmosphere. In addition to seasonal and regionally inspired dishes, international influences also shape the menu. Fish, meat, seafood, and vegan dishes alike reflect the commitment to catering to a variety of tastes. The creative touch of Joachim Klutz, General Head of Restaurant & Event Management at the Waldschänke and Stadtschänke, adds a special flair. Together with his team, he shapes the culinary direction of both locations and continuously develops new ideas for guests and events. Every quarter, Klutz creates a new seasonal menu. The dishes bear unusual names that sometimes bring a smile to one’s face. These include the HOSTA dessert “Hosta La Vista”: a Mr. Tom crème brûlée that charmingly combines Laura’s background as CEO of a confectionery company with her passion for good food. Even during its closure, the Waldschänke isn’t left completely unused: private events, celebrations, and catering services are still available.



Ball Win at Court59

In addition to her restaurant business, Laura Opferkuch has also revitalized another community hub in Ellwangen: the Court59 indoor tennis facility. The facility underwent extensive renovations ahead of its reopening on October 1, 2025—including new flooring, modern lighting, and a thorough refurbishment of the premises. Court59 features two tennis courts and two squash courts and is open daily from 8 a.m. to 10 p.m., including holidays. Reservations can be made via the Playtomic app, or memberships can be purchased directly through customer service. For Ellwangen, this is a special development: with Court59, the city once again has an indoor tennis facility at its disposal. The name Court59 pays tribute to Laura Opferkuch's father—born in 1959 and an avid tennis player himself. For her, the facility is therefore more than just a place for sports. It stands for consistency, passion, and the connection between personal history and regional commitment. Operational management is in the hands of HOSTA COO and Court59 Managing Director Max Schäuble, who himself has close ties to the sport of tennis. He has overseen the facility's development since its reopening and is driving the expansion of its offerings with great personal dedication. "Max brings exactly the enthusiasm and attention to detail that a facility like Court59 needs," says Opferkuch.



Places That Foster Community

Whether it's Stadtschänke, Waldschänke, or Court59—behind this vision stand not only Laura Opferkuch but, above all, the people who breathe life into these projects every day. With Joachim Klutz in the restaurant business and Max Schäuble at Court59, two experienced leaders play a key role in turning ideas into vibrant places where people come together. For Laura Opferkuch, it is precisely these places where a sense of community is fostered in everyday life. "I envision a community where people interact openly, talk to one another, and value being together. That's exactly why I want to create such places, whether in the tennis hall or in the restaurant," says Opferkuch. As CEO of the HOSTA Group, Laura Opferkuch has been shaping the transformation of a long-established family business since 2019. Based in Stimpfach, HOSTA is known for brands such as Mr. Tom, Nippon, and Romy, among others. Through her projects in Ellwangen, Opferkuch is extending her entrepreneurial vision to the region: preserving what already exists, providing new impetus, and creating places that bring people together.

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