

Munich, 15 October 2012

12 COOKS – 22 STARS – 6 DIALOGUES

The dialogue of the cooks: gala dinner in the BMW Welt on the occasion of awarding the ECKART 2012

– Speech transcript. The spoken text shall prevail. Cut-off time
Mon., 15 Oct. 2012, 8 pm –

Dialogue 1

Jonnie Boer (2007 award winner) – Thomas Bühner

Oysters on the beach and marinated sardines, mackerel tartar, parsley root, tigernut

Jonnie Boer, 3 stars, head chef of the restaurant De Librije in the Dutch town of Zwolle east of Amsterdam, cultivates an elegant, fine cuisine with regional products. He simply brings his home with him: “oysters on the beach”.

Thomas Bühner, 3 stars, Restaurant La Vie, Osnabrück, was a student of Harald Wohlfahrt. His cuisine, open to modern techniques, is French-inspired, modern and surprising.

The Cuvée Gastronomique selected for and by Eckart Witzigmann from the Ayala champagne house captivates with a particularly extended fermentation.

Dialogue 2

Marc Haerberlin (2004 award winner) – Tohru Nakamura (2011 award winner)

Goose liver brioche & Darjeeling milk, amaranth muesli, sea buckthorn

Marc Haerberlin, 3 stars for decades, president of the worldwide association of top chefs “Les Grandes Tables du Monde”, Auberge de l’Ill, Illhaeusern, Alsace. The country inn founded by his father Paul and his uncle Jean-Pierre is today an international institution. Haerberlin will bring the speciality of his homeland and his house with him.

Tohru Nakamura, best young chef in Germany 2007, last worked as sous-chef at Sergio Herman, 3 stars, in the Netherlands. Nakamura considers it a great honour to accompany the Haeberlin classic with his creation.

This will be served with what is probably the most typical Bavarian grape variety: the Silvaner from Franconia in its noblest form: 2011 Escherndorfer Lump, Silvaner Auslese, Horst Sauer, Franconia.

Dialogue 3

Harald Wohlfahrt (2007 award winner) for Shalom Kadosh

Pickled halibut slices, pineapple mango chutney, fragrant rice mousse, coconut broth

Harald Wohlfahrt, 3 stars, head chef for many years at the Hotel Traube-Tonbach in Baiersbronn, has been receiving the highest ratings awarded in Germany. His interpretation of halibut is a homage to the award winner for the art of cookery: Shalom Kadosh.

Premiere: 2011 Sauvignon "Ovum", Fellbach, pressed by Gert Aldinger, in an amphora-like container of stone.

Dialogue 4

Tanja Grandits – Jörg Sackmann

"Lobster royale" & parmesan coral, seaweed jelly, Lunario lemon mousse

Tanja Grandits, 1 star, head chef of the famous Basel restaurant Stucki, is exemplary of a highly aesthetic, colourful, Asian-inspired cuisine.

Jörg Sackmann, 1 star, chef patron in the eponymous hotel in Germany's culinary capital Baiersbronn, highly esteemed colleague, coordinator behind the scenes, one of Germany's most creative chefs. 2011 Sauvignon "Ovum".

Dialogue 5

Hans Haas (2011 award winner) – Martin Fauster

Medaillon of venison & truffled chicory, mole, spruce oil, Jerusalem artichokes

Hans Haas, 2 stars, one of Eckart Witzigmann's two successors at the famous Munich Tantris, the birthplace of new German cuisine. His contribution is typically Munich and typically Haas – the best of the region, prepared in a cosmopolitan way: a deer from the Bavarian hunt.

Martin Fauster, 1 star, head chef at the Königshof restaurant in Munich's Stachus, gives this dish a special touch with spruce oil and a Mexican mole poblano.

From the heart of Bordeaux: 1999 Château Ferrand Lartigue, Saint Emilion Grand Cru.

Dialogue 6

Andoni Luis Aduriz – Claus-Peter Lumpp (2011 award winner)

Chocolate ECKART 2012

Andoni Luis Aduriz, 2 stars, winner of the ECKART 2012 for Innovation, created a chocolate dessert especially for this evening together with Claus-Peter Lumpp, grandee of the Black Forest, 3 stars, Restaurant Bareiss in Baiersbronn. It bears the name of the prize with the year. From a glimpse behind the scenes, it is known that this dessert of twelve different components is prepared for the first time for this evening by eight chefs who travelled here especially for the occasion.

For the "furioso" finale: Cuvée Rosé, Champagne Laurent-Perrier.

Service

The head of service is Manfred Friedel, 2011 award winner, (headwaiter of the years 1999 and 2010, both distinctions from Gault&Millau) and Martin Meixner (DO&CO).

The 52-man service team is composed of some of the best German headwaiters and sommeliers:

Jochen Benz (Friedrichsruhe, Öhringen), Thomas Brandt (Bareiss, Baiersbronn), Tim Buchmann (Erbprinz, Ettlingen), Giorgio Cherubini (Katzlmacher, Munich), Ansgar Fischer (Schwarzwaldstube, Baiersbronn), Karl-Heinz Haveland (Königshof, Munich), Manuel Lechner (Käferschenke, Munich), Gerhard Mauerhahn (Colombi, Freiburg), Dominique Metzger (Friedrichsruhe, Öhringen), Thomas Minderop (Maitre, Cologne), Christian Pachl (Tantris, Munich), Stéphane Thuriot (Königshof, Munich), Robert Zeller (Geisel's Vinothek, Munich).