

## **Hosts of the restaurant la vie receive special award**

### **“L’Art de Vivre Award 2008 for Superb Culinary Art and Hospitality“ Conferred to Thomas Bühner and Thayarni Kanagaratnam**

October 2008

**Chef de Cuisine Thomas Bühner and hostess Thayarni Kanagaratnam of the restaurant la vie in the heart of Osnabrück’s historic inner city have been bestowed with the “L’Art de Vivre Award 2008 for Grand Cuisine and Hospitality“ which is awarded for the 12<sup>th</sup> time this year to outstanding chefs and exemplary hosts. The annual prize, which is endowed with €10,000, is donated by the Membres of the Amicale “Les Amis de l’Art de Vivre“ and dedicated to children’s funds together with further donations of the members of the international circle of guests and friends. Past award-winners include such famous names as Joachim Wissler (Grand Hotel Schloss Bensberg), Christian and Yildiz Bau (Schloss Berg), Jörg and Barbara Müller (Hotel in Westerland), Hans Stefan and Gabi Steinheuer (Zur Alten Post) as well as Dieter and Birgit Müller (Schlosshotel Lerbach) to name just the winners from the past five years.**

**Thomas Bühner and Thayarni Kanagaratnam are highly honoured by the award and delighted about the high appreciation of their work: “with the L’Art de Vivre award the Amicale confirms that we create an extraordinary experience for our guests in the la vie when we receive them in the same way here in the restaurant as we would at our home. This notion has been very important for us right from the start and it complements the principles of L’Art de Vivre, which mean so much as lifestyle, zest for life and enjoyment in the gourmet temple. Values which are very close to our heart.“**

#### **Great honour for the hosts of the restaurant la vie**

The award-winners, who are selected by the Membres of the Amicale “Les Amis de l’Art de Vivre“ by ballot, have to distinguish themselves and their gourmet temples by means of outstanding achievements in both the culinary arts and the restaurant’s hospitality. The name of the association stands for conviviality, the culture of hospitality, dinnerware, fine dining and wine culture as an expression of l’Art de Vivre and lifestyle. Moreover, the association also promotes the training and further education of young gastronomic talent and supports social institutions, particularly that of children in need with their donations. This year the prize money goes to Stiftung Stahlwerk Georgsmarienhütte, which was founded in 2006 on the occasion of the 150th anniversary of the enterprise. Promotion of youth welfare and care for the elderly, the public health system and sports constitute just as much part of the mission of the foundation as the support of the arts and culture, education and the sciences. After the laudation by Dr Inga Ingold, a friend of the la vie with great gastronomic expertise, Thomas Bühner and Thayarni Kanagaratnam received a bronze statue by the Austrian artist Veva Tončić, who died in 1992, symbolising the creativity and commitment of both the culinary artists and the hosts. Thomas Bühner’s culinary art, which focuses on the sensory interaction of aromas, textures, temperatures, fragrances, colours and noises, is interlinked with the special hospitality of the service staff headed by Thayarni Kanagaratnam, thus creating a sense of total well-being combined with a unique culinary pleasure in the restaurant la vie.

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www.restaurant-lavie.de (opening hours: Tuesday to Saturday from 7 pm)

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