

**DER FEINSCHMECKER: next award for “congenial duo“ Thomas Bühner and Thayarni Kanagaratnam**

## **Restaurant la vie again Gains First Place among Trendsetting Cuisines of 2008/2009**

Autumn 2008

**Chef de cuisine Thomas Bühner and his team can be pleased about an award which he received this year for the second time from the gourmet magazine DER FEINSCHMECKER. The restaurant la vie, located in Osnabrück’s historic inner city, was awarded first place among the “best restaurants in Germany 2008/2009“ in the category trendsetting cuisine. Moreover, the service was also highly praised: from 10<sup>th</sup> place in the ranking list of the best service teams it moved up to the 9<sup>th</sup> position. In addition, the restaurant la vie, as was confirmed by the 4.5 Fs of DER FEINSCHMECKER rating, is still one of the top choices for connoisseurs who, most of whom come from all over Germany and its neighbouring countries. DER FEINSCHMECKER rates Thomas Bühner among the “highly committed forces driving Germany’s culinary art of dining with their own individual signature and groundbreaking ideas.“ His “extraordinarily creative culinary art“ spans “from sensationally refined sensory reinterpretations...to masterly main courses“, “brilliant (dessert) variations“ round off a meal which , “together with its many snacks before and in-between courses, is one of this nation’s most exciting dinners“.**

**Together with Thayarni Kanagaratnam, hostess at the restaurant la vie and life partner of the top chef, Thomas Bühner explains: “we feel honoured to receive this award this year for the second time. It shows us that we are on the right course with our innovative cuisine of aromas with which we have been able to win over our guests and critics alike. For us this is elementary, since our meals and our principle that our guests should feel completely at home aim to turn an evening in our cosy rooms into an unforgettable event.“**

### Unique meals with an unmistakable style

With his harmonic cuisine of aromas chef de cuisine Thomas Bühner perfects the sensory interaction of aromas, textures, temperatures, fragrances, colours and noises. Thus everyday products open up completely new taste perceptions through the partial and gentle change of their aggregate state, making meals a unique experience. Guests immediately feel comfortable in the stylish and modern restaurant, as hostess Thayarni Kanagaratnam and her team are able to literally read every wish from their lips. With their attentive, yet unobtrusive, manner they take great care of the visitors to the restaurant who can indulge in total pleasure. Therefore it comes to no surprise that many guests become addicts who savour the latest creations by Thomas Bühner in the distinctive atmosphere of the restaurant, appreciating the exceptional efforts of the service team.

The unique meals surprise the guests of the la vie time and again so that many connoisseurs enquire about the secret of their preparation. Since last year Thomas Bühner has been offering cookery courses by means of taste training sessions in the cosy ambience of a kitchen-cum-living-room in the old stone-structure building of the la vie, giving an insight into his culinary art. To find out about new dates, have a look at the latest meals or reserve a table, it is well worth visiting the recently redesigned web site [www.restaurant-lavie.de](http://www.restaurant-lavie.de).

**Restaurant la vie**, Krahnstraße 1-2, 49074 Osnabrück, phone: 0541-33 11 50,  
[www.restaurant-lavie.de](http://www.restaurant-lavie.de) (opening hours: Tuesday to Saturday from 7 pm)

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