



RESTAURANT AQUA – PUBLIC RELATIONS
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SVEN ELVERFELD – CHEF DE CUISINE AT RESTAURANT AQUA

TRACKING MEMORIES WITH THE HELP OF DECONSTRUCTED CLASSICS

WOLFSBURG 2011 – With the international acclaimed restaurant Aqua, Wolfsburg has proven its position within the elite ranks of gourmet dining worldwide. During the past decade Chef Sven Elverfeld has continually refined his modern European cuisine. The 42-year-old often discovers an inspirational source of ideas in his Wolfsburg surroundings — the Autostadt, a place filled with contrasts. Visual esthetics as well as a never-varying high quality characterize his creations and have earned him his most recent honors. Thus the Guide Michelin currently ranks the Aqua restaurant with three stars, while the Gault Millau awards 19 points, and the gourmet magazine *Der Feinschmecker* honors the restaurant with its highest score of 5 F. Furthermore, Aqua was recognized as one of the *World's 50 Best Restaurants* and moved up from 34 to place 25 within the S. Pellegrino list 2011.

Elverfeld's very independent culinary style distinguishes itself by its sophisticated combinations of simplicity and refinement. The focus of his avant-garde cuisine has always been on the essential, concentrating on the harmony of aroma, characteristic flavor and texture. He is particularly stimulated by the rediscovery and reinterpretation of traditional dishes and classical trimmings. It is not least owing to this that Elverfeld, a native of Hanau in the Hessen region, is considered to be a passionate de-constructivist and re-inventor of plain cuisine. With his "Müritz lamb with Frankfurt Green Sauce" and "Breton sole - modern Finkenwerder style" he consciously makes an attempt to evoke the memories of their regional roots in his guests. So a dinner at the Aqua may turn into an emotional journey to one's own childhood. Elverfeld dissects classical dishes profoundly anchored in the depths of our taste memory into their original components, plays with various textures and reintegrates the aromas in a surprisingly new composition. Modern technology and cooking

methods are employed as much as classical ways of preparation. In the process, he not only swears by the topmost quality of all ingredients he employs but by a pronounced regional reference of the products he purchases daily from choice German and European suppliers.

His philosophy: "Attain your goal with commitment and love for detail" has proven itself successful, bringing him a great many distinctions in the last few years and confirming his concept. With the highest award in the Guide Michelin since November 2008, he became the first three-star chef in northern Germany - one of only nine in the entire country. Concurrently, the Gault Millau awarded him 19 points and the gourmet magazine *Der Feinschmecker* honored Aqua with its highest score of 5 F. Their most recent listing, dating from August 2010, ranks him as the fourth-best chef in Germany and puts Aqua in first place among Germany's best trend cuisines.

Jointly with Sven Elverfeld, his team shines bright, too. The *Feinschmecker* awarded fifth place to the service team under the management of Jimmy Ledemazel in August 2010, while Nadja Hartl bettered herself again and attained third place in the category of the finest German pastry chefs. Moreover, the gourmet guide *Gault Millau* honored her with the award "Pastry Chef of the Year 2011".

Sven Elverfeld completed an apprenticeship as a confectioner at the onset of his career before dedicating his energies to being trained as a chef. The time he spent in Crete and Japan was as vital to his career as the restaurants he worked at, which were all awarded and known for their outstanding culinary. After Elverfeld graduated from the Hotel Management School in Heidelberg as a Certified Restaurateur and Chef in 1998, he commenced his career at The Ritz-Carlton. From 1998 to 2000 he managed the La Baie fine-dining restaurant at The Ritz-Carlton, Dubai. Subsequently, he took part in the opening of his gourmet restaurant Aqua in the newly created The Ritz-Carlton, Wolfsburg. Within the briefest time, Aqua has gone on to be acknowledged as one of the best fine-dining addresses.

A major project of the last year has been the editing of his new cookbook which is out since June 2011. With special regards to the recently gained global recognitions, the book will also be published in a limited English version in late summer 2011. The

elaborately illustrated book with around 500 pages features more than 75 recipes of signature dishes as well as culinary memories of the last four years at Aqua. This way it allows insight into Elverfeld's distinct cooking style and the motivation behind.

RECENT AWARDS AND RECOGNITIONS

3 Michelin stars in Guide Michelin since November 2008

19 points / 4 heads in Gault Millau since November 2008

5 F / top score for Aqua in Der Feinschmecker Guide since 2009

25th place in S. Pellegrino **World's 50 Best Restaurants** list for **2011**

Pastry Chef of the Year 2011 for pastry chef Nadja Hartl by Gault Millau

1st place for Aqua in the category 'Best Trend Cuisine 2010' and **4th** place for Sven Elverfeld within the ranking 'Best German Chefs' of the gourmet magazine *Der Feinschmecker*

5th place for Aqua service team with Mître Jimmy Ledemazel

3rd place for pastry chef Nadja Hartl in gourmet magazine *Der Feinschmecker* 2010

10 points („Pans“) within the German Culinary Travel Guide GUSTO 2010

Menu of the year 2008 for 'Visions & Impressions' by Gault Millau

The Ritz-Carlton, Wolfsburg has 174 rooms and is located in the centre of Autostadt, the world's first custom-designed celebration of mobility. With its impressive architecture, high service culture and culinary delights, The Ritz-Carlton, Wolfsburg has won numerous awards. It offers nine conference rooms, the restaurants Aqua — honored with three Michelin Stars — The Grill, Hafenterrasse and the Newman's Bar as well as the organic The Ritz-Carlton Spa with its "floating" open air pool. More than six hundred works of art shape the ambience of the hotel, as do the modern-classic furnishings by renowned French interior designer Andrée Putman. The hotel is just an hour from Berlin or Hamburg by ICE high-speed train. Additional information and reservations may be obtained by calling +49-5361-607000, toll-free within the USA or Canada at (800) 241 3333, toll-free from the UK on 0800 234 000, or at www.ritzcarlton.com/wolfsburg and www.restaurant-aqua.com.