

Culinary highlights

Fine dining in the Rhineland cities

Susanne Wess



Ristorante Alfredo – Cologne

In 1973, Alfredo Carturan opened his fine dining restaurant next to the Cologne opera house. Gourmets consider the elegant, light-flooded location as one of the highlights of fine Italian cuisine. In fact, in 2011 the restaurant was awarded one Michelin star. Meanwhile Alfredo's son Roberto has taken over the restaurant, adding musical specialities to the culinary highlights: he is an opera singer and every Friday he invites his guests to musical soirées.

1973 eröffnete Alfredo Carturan sein Gourmetlokal direkt neben der Kölner Oper. Unter Feinschmeckern gilt das lichtdurchflutete, elegante Restaurant als Institution der italienischen Spitzengastronomie. 2011 wurde es erstmals mit einem Michelin-Stern ausgezeichnet. Inzwischen führt Roberto Carturan das Lokal in bester Familientradition weiter und hat den kulinarischen Highlights noch ein akustisches hinzugefügt: Als ausgebildeter Bariton-Sänger bietet er jeden Freitag musikalische Soireen an.

LUXOS Recommends: The extraordinary combination of turbot with chanterelle / Die außergewöhnliche Kombination von Steinbutt mit Pfifferlingen

Ristorante Alfredo
Tunisstraße 3
50667 Cologne
Tel. +49 (0)221 257 73 80
www.ristorante-alfredo.com

Phoenix Restaurant & Bar, Düsseldorf

In December 2015, gourmet restaurant entrepreneur Boris Radczun opened the cool Phönix bar-restaurant within the 94-metre-high Dreischeibenhaus building. Designers Etienne Descloux and Irina Kromayer created the unique interior, which presents a mix of heritage features along with steel, walnut and leather.

Im 94 Meter hohen Dreischeibenhaus hat Gourmetlocation-Betreiber Boris Radczun im Dezember 2015 das coole Bar-Restaurant Phoenix eröffnet. Die Designer Etienne Descloux und Irina Kromayer haben das einzigartige Interieur, einen Mix aus denkmalgeschützten Elementen mit Materialien wie Stahl, Nussbaumholz und Leder kreiert.

LUXOS Recommends: The extensive wine list includes many exceptional labels from all over the world / Die umfangreiche Weinkarte hält edle Tropfen aus der ganzen Welt bereit
Phoenix Restaurant & Bar

Phoenix Restaurant & Bar
Dreischeibenhaus
40211 Düsseldorf
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www.phoenix-restaurant.de



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Long Island Grill & Bar, Cologne

It is worth spending an evening at the Long Island Grill & Bar for its breathtaking position alone, at the centre of the modern Rheinau-port. In an exclusive and contemporary environment, chef de cuisine Alen Radic prepares urban-American dishes using regional ingredients, while sommelier Atlanta Lehmann chooses the accompanying wines with great expertise.

Schon die herrliche Lage inmitten des innovativen Rheinuhafens macht einen Besuch in der Long Island Grill & Bar zum besonderen Erlebnis. In einem exklusiven modernen Ambiente kredenzt Chef de Cuisine Alen Radic dem Gast urban-amerikanische Kreationen aus regionalen Zutaten, während Sommelière Atlanta Lehmann mit großer Expertise die passende Weinbegleitung auswählt.

LUXOS Recommends: On special U.S. holidays such as Thanksgiving, the restaurant serves modern interpretations of traditional American dishes
An amerikanischen Feiertagen wie etwa Thanksgiving werden moderne Interpretationen traditioneller Gerichte serviert

Long Island Grill & Bar
Agrippinawerft 30
50678 Cologne
Tel. +49 (0)221 92 07 10
www.long-island.eu

LIQUID REFRESHMENTS

LIQUID HAUTE CUISINE

Seibert's Classic Bar & Liquid Kitchen, Cologne
Seibert's, Cologne's most spectacular new opening in 2014, was very soon voted as one of the 10 most influential bars in Europe. It also won in two categories at the 2016 Mixology Bar Awards: 'Germany's best bar of the year' and 'Top mixologist.' Owner and principal bartender Volker Seiberts offers a wide range of rare spirits, like his home-made Walnuss-Bourbon and Bartender's Gin Tonic with Japanese Sencha and Chinese green tea. He himself calls these extraordinary creations Liquid Cooking – haute cuisine to drink.

SEIBERT'S
Friesenwall 33
50672 Cologne
Tel. +49 (0)221 30 19 50 13
seiberts-bar.com

WILLIAMS BAR, DÜSSELDORF
Daniel Kroschinsky, manager of Düsseldorf's famous Beuys Bar, is part of the William's team. In a former butcher's shop, the traditional Mengwasser House, the Williams Bar opened last year, with London-style interiors. But it's not only the lengthy cocktail and drinks menu that is fascinating. Visitors can choose between delicious soul food (the menu changes every month) and pasta recipes. All in the atmosphere of an English Gentlemen's Club.

WILLIAMS BAR
Friedrichstraße 115a
40217 Düsseldorf
Tel. +49 (0)211 93 37 28 00
williams-bar.com