

17 June 2020 - Press release

Aqua Restaurant at The Ritz-Carlton, Wolfsburg celebrates 20 years

Wolfsburg, 17 June 2020 – Sven Elverfeld and his team have been creating extraordinary culinary delights for their guests using outstanding culinary expertise since June 2000. Elverfeld transcends conventional styles and trends to create a perfect blend of tradition and modernity. Uncompromising quality and a distinctive interplay of aromas, matched with an aesthetic appearance, form his unmistakable signature to this day.

With its grand reopening on 3 July 2020, the chef, who has been distinguished with the highest ratings in all restaurant guides, invites his guests on a culinary journey through the 20-year history of the Aqua Restaurant, at The Ritz-Carlton, Wolfsburg.

Elverfeld and his team took advantage of the past few weeks to compose a 9-course menu with a varied selection of the most popular dishes from two decades of restaurant history to commemorate the anniversary. In addition to the famous Tafelspitz, boiled fillet of beef, served with Frankfurt green sauce, the native Hessian will also prepare a reincarnation of the famous regional Handkäs, a culinary cheese speciality accompanied by music. It goes without saying that the menu will only be complete with his crème sorbet "Ruinart-Rosé", known as a signature dish, and a new interpretation of the yogurette. Guests can also look forward to a culinary journey with some newly designed classics from over 20 years of Aqua.

The chef says: "The menu is a very personal journey into my past. While the caramelised Kalamata Olive serves as a memento of my time in Greece, the "Dove Oriental" comes from my "time before Wolfsburg" at The Ritz-Carlton, Dubai. It was created during the preparation for the Aqua restaurant. The handmade cheese and the green sauce are a tribute to my roots. Along with the acrylic presentation elements, which form the basis of our soup shots and thin puff pastry, they serve as a special memory of my father. He created these back then specifically for the Aqua."



With Marcel Runge, Elverfeld has an experienced partner as restaurant manager and head sommelier at Aqua. He accompanies Elverfeld's classics in his renowned, effortless manner and is looking forward to the chance to set exciting accents in wine pairings. He will also amaze guests here and

there with his "classics". These alcoholic or non-alcoholic delicacies are bound to thrill the guests. Our wine pairings for the anniversary menu also include white port wines up to 60 years old as a special highlight," says Runge.

The price for the 9-course menu is \in 255, which can also be served as a 5, 6 or 7-course menu on request. The perfect wine pairing is available from \in 175.

About Sven Elverfeld and the restaurant Aqua:

Chef Sven Elverfeld has been the driving force behind the success story of Aqua from the very beginning. Since 2000, he and his team have been preparing culinary masterpieces for their guests. The restaurant was awarded the first star from the MICHELIN Guide only one and a half years after opening. In 2006 the second star followed. The restaurant received the highest possible award in the gourmet world, three stars, for the first time in 2009. Sven Elverfeld's dishes are frequently shaped by his culinary memories. Each menu therefore recounts a story with a variety of flavours and a very distinct character. His creations impress with simplicity and sophistication, based on the personal taste of meticulously selected products and their creative workmanship and preparation.

The current list of the Aqua Restaurant awards at a glance:

3 stars - MICHELIN Guide since 2009

19.5 points & 4 chef hats - Gault&Millau 2020

No. 1 in the Laurent-Perrier Hornstein Ranking 2020

5 F's - highest rating - Der Feinschmecker 2020

10 pans - highest rating - Gusto 2019/2020

5 spoons - highest rating - Aral Schlemmer Atlas 2020

5 chef hats - highest rating - Der große Guide 2020 - restaurant & hotel guide

Tipp*Service & Küche with 5 diamonds - highest rating - Varta Guide 2020

rank 72 in the extended World's 50 Best Restaurants List 2019



More awards from Sven Elverfeld & Team:

2010 to 2015 Placement in the World's 50 Best Restaurants List

Sven Elverfeld, Chef of the Year 2018 - Frankfurter Allgemeine Zeitung

Sven Elverfeld, European Champion 2018 - Chefsache Düsseldorf

Sven Elverfeld, Menu of the Year 2009 - Gault&Millau

Sven Elverfeld, Chef of the Year 2007 - The Gourmet

Sven Elverfeld, Chef of the Year 2004 - Gault&Millau

Sven Elverfeld, rising star of the year 2002 - Gault&Millau

Marcel Runge, Top 50 Sommeliers 2019 - Schlemmer Atlas

Marcel Runge, Master of the wines 2016 - Best of the best Award, Chefsache Köln

Marcel Runge, Top 50 Sommeliers 2016 - Schlemmer Atlas

About The Ritz-Carlton, Wolfsburg

The Ritz-Carlton, Wolfsburg has 170 rooms and suites and is located in the heart of the Autostadt in Wolfsburg - the competence and experience centre for all aspects of mobility. The multiple award-winning luxury hotel features an impressive open-plan architecture and seven conference rooms, the restaurants Aqua, Terra and Hafenterrasse, the Lobby Lounge, the Deli and the Newman's Bar. It boasts over 600 works of art with a focus on photography, as well as the modern and classic furnishings by Elliott Barnes. For more information and bookings please call 05361-607000 and visit www.ritzcarlton.com.

About the Autostadt in Wolfsburg – The world's leading automotive destination

As a communications platform for the Volkswagen Group and its brands, the Autostadt in Wolfsburg focuses on the Volkswagen corporate values and all aspects of mobility. The theme park and educational centre have attracted more than 42 million visitors since the official opening in 2000, making the Autostadt one of the most popular tourist destinations in Germany. The Autostadt is also the world's largest new car delivery centre and home to the multi brand Zeithaus car museum. Featuring a variety of cultural events the Autostadt is a well-known international meeting place for culture enthusiasts.