

Restaurant *Ikarus*
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ONE RESTAURANT, ONE EXECUTIVE CHEF AND 12 GUEST CHEFS.

It began with a vision and has since become an institution of international culinary art: the Guest Chef idea of the *Ikarus* restaurant. Every month a renowned top chef from abroad creates the menu and then prepares it in the *Ikarus* kitchen.

Making this culinary world tour a unique experience is what Restaurateur Eckart Witzigmann, Executive Chef Roland Trettl and Service Chef Ondrej Kovar do – along with a team of 35 highly motivated kitchen and serving personnel.



CULINARY ARTS 2009

January	KENNETH ORINGER Restaurant <i>Clio</i> , Boston, USA
February	DANI GARCÍA Restaurante <i>Calima</i> , Marbella, Spain
March	ANDREAS CAMINADA <i>Schauenstein</i> Schloss Hotel Restaurant Fürstenau, Switzerland
April	PONGTAWAT "IAN" CHALERMKITTICHAJ <i>Kittichai</i> , New York, USA <i>Boqueria</i> , Bangkok, Thailand <i>Murmuri</i> , Barcelona, Spain
May	THIERRY MARX <i>Château Cordeillan-Bages</i> , Pauillac, France
June	JOACHIM KOERPER Restaurante <i>Eleven</i> , Lisbon, Portugal
July	ANTONINO CANNAVACCIUOLO Hotel Ristorante <i>Villa Crespi</i> , Orta San Giulio, Italy
August	ROLAND TRETTL & TEAM Restaurant <i>Ikarus</i> , Salzburg, Austria
September	DIDIER CORLOU <i>La Verticale</i> , Hanoi, Vietnam
October	RENÉ REDZEPI Restaurant <i>Noma</i> , Copenhagen, Denmark
November	GRANT ACHATZ <i>Alinea</i> , Chicago, USA
December	PAUL PAIRET Shanghai, China

Subject to alterations

Antonino Cannavacciuolo

CURRENT CHEF



IKARUS
DAS RESTAURANT



July 2009
**ANTONINO
CANNAVACCIUOLO**
Hotel Ristorante *Villa Crespi*, Orta San Giulio, Italy

It was Antonino Cannavacciuolo who triggered Italy's culinary revolution. At the tender age of 14 he began to stir up the Mediterranean cuisine. He spent most of his apprenticeship years in his home country; then he followed his heart and travelled to the land of the greatest chefs. In France he spent time at the *Auberge de l'Île Illerhausen* and with Antoine Westermann

*Red mullet with beetroot,
garlic & vanilla*



at Restaurant *Buerhiesel* in Strassburg. Having returned to Italy, he fell in love with *Villa Crespi*, which he and his wife manage to this day. Together they have created a refuge offering a fabulous combination of exquisite cuisine and unique hospitality. The master chef of *Villa Crespi* enjoys a creative Mediterranean style, combining Piedmontese products and specialities from Lake Orta. His reward has been two

*Sicilian prawns with
egg yolk & caviar*



Michelin stars, three Gambero Rosso forks and various other awards. Cannavacciuolo's culinary revolution is on a roll...

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