



Xavier Yeung & Thomas Bühner

NEW CULINARY STAR IN TAIPEI'S SKY

Taipei's charms: Where mountains, rivers, and sea inspire culinary elegance by 3 Michelin stars chef Thomas Bühner.



La Vie by Thomas Bühner — Taipei, Taiwan

Anyone who talks about star cuisine in a vibrant shopping mall may initially be met with skepticism and incredulous faces. Not so in Taipei. Right here, in Taiwan's capital, in the heart of the luxurious Noke Mall, top chef Thomas Bühner has created his new culinary paradise. And he is convinced: "We are the drawing card that will attract international attention".

Thomas Bühner, who impresses with his unagitated Westphalian manner, has made a name for himself in the global culinary scene. Anyone who remembers the TV episodes of "Kitchen Impossible" with Tim Mälzer knows that Bühner is known not only for his cooking, but also for his calm manner and deadpan humor. Now an exquisite restaurant in Taipei's Jingye Road bears his name and his legacy: "La Vie by Thomas Bühner".



The story behind it is impressive. After the unexpected closure of his three star restaurant "La Vie" in Osnabrück in 2018, Bühner did not bury his head in the sand. Instead, he traveled the world, expanded his knowledge and eventually met business partner Ray Wu in Taiwan. The new restaurant was born out of this encounter.

The culinary line of "La Vie by Thomas Bühner" is a fusion: European classics meet Taiwanese ingredients. Bühner is determined to use local products: "Why would I prepare turbot from France and broccoli from Italy in Taiwan?". This local fusion, such as Japanese kama toro with white asparagus, is meant to please the Taiwanese palate.



NEW BEGINNING & CULTURAL FUSION



COLLABORATION, TRADITION & INNOVATION

Bühner's enthusiasm for the culinary arts is evident in his relationship with his chef Xavier Yeung. Together, they constantly share ideas, creating cuisine that is infused with both of their creativity. This collaboration is evidence of a deep respect for Taiwan's culinary traditions and a willingness to learn from them. "Especially when it comes to regional ingredients, Xavier simply knows a lot of things better than I do", Bühner praises.



FOUR ELEMENTS – LA VIE



In Taipei, a city known for its gastronomic diversity, Bühner's restaurant is in direct competition with other starred restaurants. But Bühner is cool about it, saying, "I don't make it a competition". Rather, he is excited about the city's gastronomy scene and the opportunities it offers.

The restaurant itself is a reflection of Bühner's philosophy: every dish should evoke memories – both old and new. Using techniques such as fermenting, canning and grilling, as well as traditional Taiwanese methods, Bühner combines European culinary arts with the flavors of Taiwan. His team, of whom he says they are "the first among equals", makes a significant contribution. Together with them and in the open kitchen, cooking becomes an experience.

Ultimately, Bühner hopes his restaurant will help strengthen Taiwan's image as a gastronomic destination. "Many people think of Thailand when they think of Taiwan or only hear about the political tensions with China", he laments. But through his work, he wants to present the country in a different light – as a place full of culinary discoveries and stories.

» I DON'T
MAKE IT
A COMPETITION «

THOMAS BÜHNER
3 MICHELIN STARS CHEF



Thomas Bühner, 3 Michelin stars chef

So we can only hope that "La Vie by Thomas Bühner" will continue to write stories of outstanding culinary art, of the beauty of Taiwan and of a top chef who has found his way despite all the setbacks. A path that – as he himself says – is far from over.

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