EXCELSIOR HOTEL ERNST
COLOGNE

25 YEARS OF TAKU

IN OCTOBER, THE MICHELIN-STARRED RESTAURANT CELEBRATES WITH A SPECIAL ANNIVERSARY MENU

Cologne, September 2026 – On 9th October 2026, restaurant taku at Excelsior Hotel Ernst celebrates its 25th anniversary. For 15 consecutive years, the restaurant has held a Michelin star while preserving a distinctive identity of its own: modern Asian cuisine at the highest level, paired with a personal, relaxed atmosphere. Head Chef Mirko Gaul is dedicating the entire anniversary month to the dishes, flavours and memories that have shaped the taku – with a special menu inspired by six of his personal favourites from 25 years of restaurant history.

25 YEARS OF TAKU – 15 YEARS WITH A MICHELIN STAR

Since opening on 9th October 2001, taku has stood for modern Asian cuisine that draws on a variety of East Asian influences and brings them together with its own contemporary signature. Mirko Gaul has shaped the restaurant's culinary direction since 2009. In 2011, taku was awarded a Michelin star for the first time, with Mirko Gaul serving as Sous Chef at the time. The restaurant has held the distinction continuously ever since.

Over the years, taku has continued to evolve while preserving its own identity. Clear flavours, precise craftsmanship and an openness to new ideas remain defining characteristics of the cuisine today. At the same time, the restaurant embodies Casual Fine Dining at its best: cuisine and service at the highest level meet a personal, relaxed atmosphere designed to make guests feel at ease from the very first moment. The team is marking taku's 25th anniversary by revisiting formative dishes and special moments from the restaurant's history and reinterpreting them for today.

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THE ANNIVERSARY MENU: SIX DISHES THAT TELL A STORY

For the anniversary menu, Mirko Gaul looks back on his time at taku and revisits six dishes that hold special personal memories for him. Familiar classics meet new interpretations and unexpected accents.

One particular highlight is "Duck Wing & Prawn" with chilli, oyster mushrooms and Shaoxing. Created in 2012 as a reinterpretation of the restaurant's former Peking duck, it remains one of Mirko Gaul's personal favourites. "Dutch Hamachi" with miso, nori and cucumber also returns to the plate for the anniversary menu. The result is not a retrospective in the traditional sense, but a culinary connection between past and present.

"When I think of 25 years of taku, I don't think first of awards, but of dishes, products and encounters that have stayed with me. For the anniversary menu, I selected six dishes that I associate with very personal memories. I didn't simply want to repeat them, but to look at them again through the lens of how both I and our cuisine have evolved over the years", says Mirko Gaul, Head Chef of taku.

The anniversary is also reflected in the wine selection: together with the renowned Schlossgut Diel estate in the Nahe region, taku presents a special anniversary sparkling wine and a Kabinett white wine – two selected accompaniments for the culinary journey through 25 years of taku.

THE ANNIVERSARY MENU AT A GLANCE

The anniversary menu will be served at taku from 1st to 31st October 2026 and is available as either a four- or six-course menu. The four-course menu is priced at EUR 121 per person, while the six-course menu is EUR 165 per person. A special anniversary sparkling wine and a Kabinett white wine from Schlossgut Diel are also available to accompany the menu. Reservations can be made now via the taku website and the usual reservation channels.

ABOUT TAKU

The taku at Excelsior Hotel Ernst has long been an established name on Cologne's fine-dining scene. Since opening in 2001, it has stood for modern East Asian cuisine at the highest level, precise craftsmanship and exceptional flavour experiences. taku has held a Michelin star continuously for 15 years. Under the direction of Head Chef Mirko Gaul, the restaurant combines the highest culinary standards with a personal, relaxed Casual Fine Dining atmosphere.

Further information at https://taku.de/events/

PRESS CONTACT

Britta Funke
Director PR & Marketing
Trankgasse 1-5 | 50667 Köln
Phone: +49 (0) 221 270 3157
Email: britta.funke@excelsior-hotel-ernst.de