

# Vinalu<sup>®</sup>

Luxemburgs erstes Internet-Magazin für Wein und Genuss

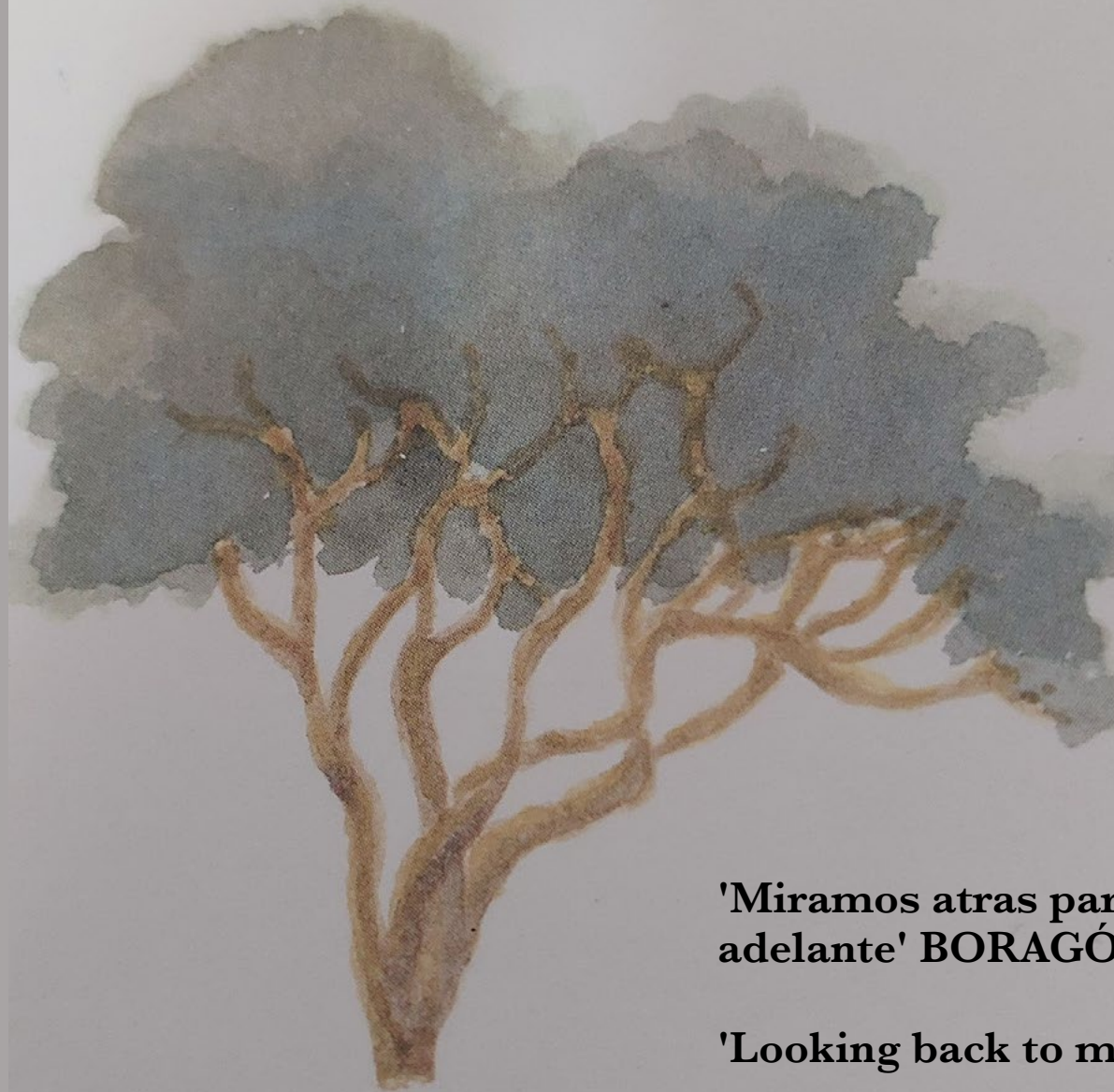
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*Renault Austral Iconic Esprit Alpine E-Tech  
Fahrbericht*

*VINALU Table Reservation at the ‚Borago‘, on  
‚World’s 50 Best Restaurants‘ list*

# THE 'BORAGÓ' ON THE 'WORLD'S 50 BEST RESTAURANTS' LIST



'Miramos atrás para movernos  
adelante' BORAGÓ

'Looking back to move forward'



Invitation to Top Restaurants of the world

# YES, we have a **TABLE RESERVATION** at the **BORAGÓ** in Santiago de Chile

*by Liliane Turmes, Helen Latour and Harry Montagnola  
(pictures by Liliane Turmes)*



*Plaza de Armas Santiago  
Town Center*



*Borago Restaurant with view  
into the mountains,  
Picture/Courtesy Borago*



This time, dinner is served at the Borago in Santiago de Chile, one of Latin America's most surprising restaurants and recently chosen number 29 by the leading global guide 'World's 50 Best Restaurants' on their annual list.

Arriving in Santiago without your luggage is not funny, especially when coming in warm jackets from a cool early springtime in Europe to a hot autumn in Chile. On top of this, imagine an important appointment with one of the most famous chefs of the world and with no time left to organize lighter clothes.

Entering the Borago, with a pure and rough interior, concrete floor, wooden tables, we know that we are on the right place, even with the 'wrong' clothes. The clientele is cosmopolitan, the atmosphere, with the open kitchen, is dynamic. With his likable and unconventional way, the chef Rodolfo Guzman takes his time for Vinalu, between cooking, supervising, guest greeting, to give us a first insight to his culinary philosophy, a cuisine where the inspiration is mainly found in the nature, in the forest and on the coast. Before settling in Santiago, Guzman toured restaurants in Europe and Chile. He founded Borago in 2006. In 2019 Borago moved to Vitacura, a well situated and trendy district of Santiago.

About 200 people of collecting communities or small producers are involved in cutting food from the soil throughout Chile for the Borago. They explore the country and categorize it in food matters from the North to the South. So they are able to collect the best products from the most unusual corners of the planet. And with these endemic products of the Chilean territory, Rodolfo composes his innovative menus, in using only native Chilean ingredients. The Borago concept understands itself also as a provider, with being able to cut one day unique mushrooms from the forest, or a wild fruit that only grows three weeks in the year at 3.500 meters.

The meaning of cooking for Guzman is living and celebrating it as a renaissance, with one of his main devices: ' Looking back to move forward' and with concentrating on four gastronomical points, such as the seaweed, the rock plants, the funghi



*The Chef Rodolfo Guzman with coeur de boeuf tomatoes from Maipo*



*Copihue, national flower, a starter*



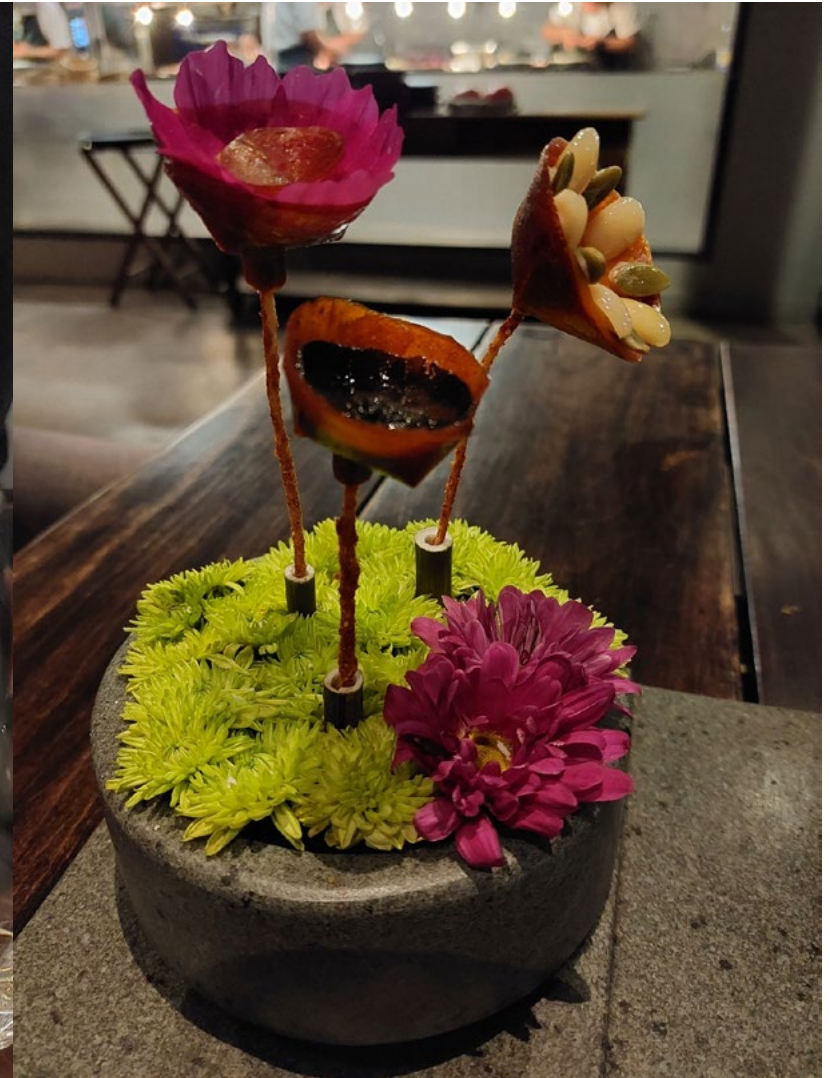
world and the fish. And not to forget, the importance of the originality. The result can be seen on his impressive plates. Guzmán loves to surprise by building up flavors, to be savored on a spoon in one bite, or by serving wild flowers and spicy green plants to be eaten with the fingers, also to give you a different approach to the food.

### The 'ENDEMICA' SUMMER MENU

The Endemica Summer menu is composed of native and autochthonous products, being particular to a region or coming from specific places. The appetizer, a Copihue, the red national flower of Chile, with a light and pleasant acidity, together with the peppery and bitter nasturtium, is eaten with the fingers. The haptic effect, the sense of touching the food with the fingers, influences and enhances our perception of the product and of the texture. With the 'mise en bouche', the sommelier serves a Rosa Espumante Cavas del Valle, a Moscatel Rosada Brut from Valle del Elqui, mineral on the nose and floral on the palate. The first dish, pink tomato poppies with rhubarbe, Chilean truffle and granado beans with jasmine, is highlighted like a flower on a spaghetti chopstick. With the sweetness of ripe and juicy tomatoes and the fruity acidity of rhubarbe, the creamy truffles, and the spicy granado beans, Guzman is combining the sour and the bitter and playing with the softness of textures. The Armida, De Martino 2011, a Carmenere from Maipo Valley, matches perfectly, with red berries and ripe fruits on the nose, with plums and citrus fruits on the palate and with a long finish. De Martino Viejas Tinajas 2018, a Muscat from Itata Valley, elevated in clay amphoras with one month on the lees, with brioche aromas and with a light bitterness of grapefruit, yellow stone fruits and bonbon anglais on the palate is well paired with the deliciously mineral Black



*Cavas del Valle Rosa Espumante*



*Borago bouquet of flavors*





*Black Edge Oyster from Chiloe Island*



*De Martino Muscat Itata 2018*



Edge oyster from Chiloe Island.

The cream of kefir and the exquisite caviar from the sturgeon, formerly wild, now farmed are served in an ice-cold bowl, with crispy green beans.

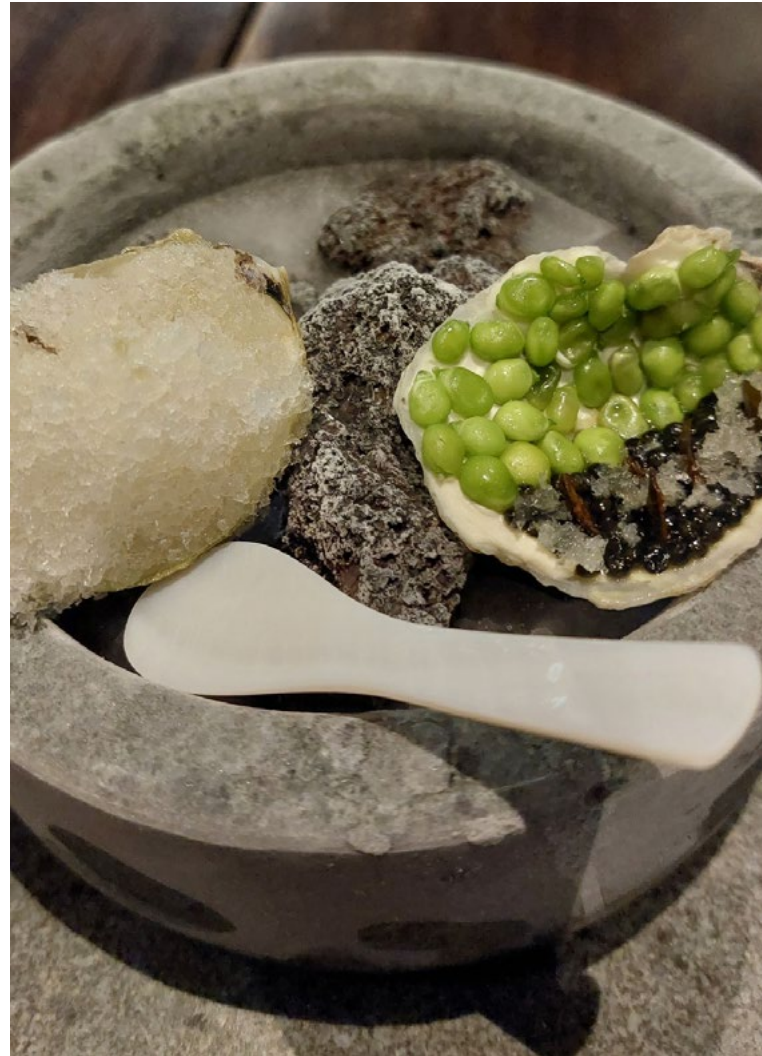
Followed then the Mariscal Ice Brûlée, a tasteful ceviche with clams, onions, coriander, celery, chilies, white strawberries and seaweed, a refreshing plate, with an amazing presentation.

The most astonishing plate of the evening is probably the seaweed plate, looking somehow extraterrestrial... For this dish the algae are cooked during 3 days at low temperature, with rock plants. The light broth, with a fine smoked mushroom taste comes with roasted tomatoes and salicornes from Maipo Valley and is decorated with flowers of Bougainvillea. The fruity De Cal, JP Martin, Garnacha Huasco 2021, with a nice acidity underlines the lightness of the broth.

After an entremets of Milcao, a potatoe bread, 'al rescoldo' with half raw and half cooked potatoes, pink tomatoes and 'pajarito', a kefir butter, Rodolfo serves the lobster from Juan Fernandez Island, prepared in a seaweed bladder. In a unique mise en scène the chef opens the vegetal bladder with scissors. The taste of the seaweed is delicate, comparable to artichokes and with the preparation in the seaweed, the lobster developed a sweet taste of smoked quinces.

The complexe 'Le Rosé', Massoc Frères, Cinsault 2017, with ripe fruits, strawberries and red currant on the palate is an excellent choice with the lobster.

For the Main course, the Patagonian lamb, cooked à l'inverse during 5 to 6 hours, the lamb is put up and turned, so that the fat can run downwards. This fat is then used again to grease the lamb. The 'fig tree' is filled with cooked apples and cinnamon and a fine cream, hidden under the 'leaves', all eatable. The VIK, Millahue 2015, a Cabernet Sauvignon, with a bouquet of dark cherries, black berries and dark chocolate, on the palate an explosion of fruits, tender bitternotes, well balanced tannins, with a good structure in a long finish. A fantastic combination with the tender lamb.



*Cream of kefir and caviar from sturgeon*



*Mariscal Ice brûlée*





*Seaweed broth*



*Action in the kitchen*



*Le Rosé Massoc Frères 2017*





The variety of desserts couldn't be more surprising in presentation and in taste, such as the sea strawberries, growing on rocks, appreciated already in the past by the ancients, who collected the fruits with a salty taste, but with poisonous leaves. Guzman presents the sea strawberries in yougourt with seaweed, in half a melon, ripened and fungus treated as a Camembert cheese. The Rica Rica, plant of the Atacama desert, icecream with algae is served in a big mallow flower, with flavors similar to pine syrup. The mini pine mushroom is filled with roasted seaweed, Maqui wild fruit and chocolate.

After dinner, the chef takes us to his lab, also a food research center for codifying new recipes, located on the first floor of the restaurant. We are overwhelmed by the aromas of pulverised mushrooms, carrots and algae, in a room full of jars, bottles and glasses, filled with gastronomic secrets. What a treasure.

For food enthusiastic journalists, this is probably the top of discovering, how talented chefs and artists like Guzman interpret the gastronomy, also in going back in time and in using recipes and the wisdom of the ancestors.



*Lobster cooked in seaweed*



*Guzman cutting the seaweed bladder*





*Patagonian lamb with fig tree*



*VIK, Cabernet Sauvignon 2015*

*Patagonian lamb cooked  
a l'inverse*





*Sea strawberries in a melon*



*Rica Rica and Algae*



*Semifreddo of Rose of the Year*





*...mini pine ice cream mushroom*

*Huge mushroom, shown as a pattern for...*

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# Renault Austral Iconic Esprit Alpine E-Tech: Ab in südliche Gefilde!

*von Sully Prud'homme*  
(alle Fotos: Sully Prud'homme)

Der Renault Kadjar hat seine Schuldigkeit getan und er kann gehen; das mäßig erfolgreiche Mittelklasse-SUV wird ersetzt von dem brandneuen Austral, den wir in seiner Topversion Iconic Esprit Alpine ausführlich probieren konnten und der sich perfekt dazu eignet, mit der Familie samt Gepäck einen Abstecher in südliche Gefilde zu unternehmen. Austral heisst im veralteten Sprachgebrauch nämlich soviel wie "südlich".

Das SUV-C-Segment, in das auch der Austral gehört, verzeichnet stetig steigende Umsatzzahlen, weil die automobilen Vertreter in dieser Klasse bezahlbar bleiben, viel Platz bieten aber trotzdem kompakte Außenmaße ihr eigen nennen. Im Gegensatz zum Vorgängermodell mit seinem eigenwillig kantigen Aussehen präsentiert sich der Austral deutlich formenberuhigter, aber dennoch aufregend und sportlich genug, um eine Alternative für stylische Familien darzustellen.

Unter der Haube arbeitet bei unserem Testmodell ein 200 PS starker Vollhybrid mit einem Drehmoment von 205 Nm, dementsprechend spritzig gestaltet sich auch die Fahrt.

Das Zusammenspiel eines 131 PS starken Dreizylinder-Turbobenziners mit zwei Elektromaschinen (zusammen 68 PS, wobei der schwächere Elektromotor als Startgenerator angelegt ist), ergibt insgesamt 147 kW, eine Beschleunigung von 0 auf 100 km/h in 8,4 Sekunden und eine Spitzengeschwindigkeit von 174 km/h. Eine Dieselvariante wird übrigens erst gar nicht mehr angeboten, dafür aber verschiedene Mild Hybrid-Versionen.

Beim Vollhybriden Austral Iconic Esprit Alpine E-Tech wird bei normaler Fahrt die Batterie immer wieder durch den Verbrenner und die Rekuperation beim





Bremsen aufgeladen. Renault gibt an, dass drei starke Bremsungen genügen, um die Batterie wieder zu 80% aufzuladen und der Austral so zu 80% mit Strom angetrieben wird. Rein elektrisch kann man allerdings nur rund 2 Kilometer unterwegs sein, dann hat sich das Potenzial der Batterie weitgehend erschöpft. Gibt der Hersteller auch einen Normverbrauch von lediglich 4,8 Litern an, so erreicht man diese Verbrauchswerte wohl lediglich mit einem übervorsichtigen Gasfuß, ansonsten dürfte sich der Verbrauch im Alltagsverkehr eher bei etwas mehr als 6 l einpendeln, zumindest wenn man den Spass am Zusammenspiel der beiden Antriebssysteme etwas genießen will.

Die Familienverbundenheit des Austral mit dem Elektro Mégane äussert sich sowohl bei der Gestaltung der Frontpartie als auch im Innenraum, der mit guter Verarbeitungsqualität punktet. Ein hochauflösendes TFT-Display dominiert ganz klar das Cockpit und ist die Schaltzentrale für die meisten Einstellungen. Die Bedienung ist funktional und intuitiv, lediglich der etwas klobig geratene Richtungsschalthebel an der Lenksäule verdeckt je nach Fahrersitzposition zum Teil die Batterieladeanzeige im Kombiinstrument, das auch als TFT-Bildschirm ausgelegt ist. Natürlich ist der Austral mit sämtlichen Sicherheits-Fahrassistenten und der heutzutage nicht verzichtbaren Multimedia-Konnektivität ausgerüstet.

Das von uns gefahrene Topmodell Renault Austral Iconic Esprit Alpine E-Tech kostet mit einigen aufpreispflichtigen Details 49.082 Euro TTC, es gibt jedoch bereits einen Austral Full Hybrid 200 ab 43.319 Euro (Mild Hybrid 130 ab 30.111 €), Preise in Luxemburg, Stand Juli 2023. Wir danken Renault Belgique-Luxembourg für die Bereitstellung des Testfahrzeugs.



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# Impressum

Based on an idea by Romain Batya



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