

**BERLIN
FOOD
AFFAIR**



Our exhibitors,
Chefs & Restaurants
at a glance





**HAVELLAND
EXPRESS**

Havelland Express

We trade in top quality - preferably from the region. We have followed this guiding principle since the company was founded:

High-quality food comes from intact landscapes from healthy animals.

For Havelland Express, regional is therefore not a fashionable label, but a question of attitude and part of our DNA. Healthy, aromatic and transparent: there are many good reasons why regional diversity of flavors still forms the core of our product range today.

Our daily fresh deliveries are based on a trusting network of long-standing companions and new delivery partners.



CONTENT

Premium Partners

Bon Pastaio
Carnimex
Castillo de Canena
Flavour Hunters
Happy Foie
Original Beans
True Wilderness
Trüffel Freunde

Sponsors

B(R)ETTER Berlin
Highsteelcraft
Trauth – Workwear
Laughing Hearts
Zwiesel Glas

Exhibitors

5DO – Cinq Degres Ouest
Alaska Seafood
Altes Gewürzamt
Avaá Verjus
Balmi
Bäckerei & Konditorei Phillips
Biomilchhof BERL

5

Blázquez
BRLO
Butter Boyz
Büffel Bill
CAPRICHOS DEL PALADAR
Chatka
Creme Eis
Destillerie Brezger
Florale Welten
Gut Hesterberg
Huîtres Hervé

14

Jordan Olivenöl
Kaffee Kooperative
Keltenhof
Markus Meier – Das Weingut aus Südfranken
Nihon Mono
Papa Mame
Paris Direkt – the world

20

of mushrooms
Patisserie Walter
Preussen Quelle
Ramenfaktor
Private Brewery at Rollberg
Saqua Seafood
Seafood Producers Cooperative
Spirits Lab – Bavaria

CONTENT

THEO Die Essigmeisterei
United Tables – by Zwiesel
Van Nahmen
Vanille Kiste
Vogelsberger Wagyu
Weingut Axel Bauer
Weingut – Felix Mayer
Weingut Poss
Winzerbruder

Chefs & Restaurants

62

Katerschmaus & Malte Baumbach
RIVE & Felix Dietz
Hygge & Thomas Nerlich
Orania.Berlin & Philipp Vogel
Schmelzwerk & Markus Herbicht
Bonvivant & Nikodemus Berger
Marco D'Andrea Pâtisserie & Marco D'Andrea
PATIO & Christopher Kümper
Funky Fisch - The Duc Ngo Group & Daniel Feldsmann
Speisenwerft & Jan Bröcker
Curry 36 & Lutz Stenschke
Handwerk & Thomas Wohlfeld
Anton Behnke
Kristof Mulack



**PREMIUM
PARTNERS**



Pasta aus Leidenschaft

Bon Pastaio

A passion for pasta - this determines our thoughts, our actions and our everyday life. Inspiring your guests and customers with consistently delicious, unique and healthy products - that is our goal. With over forty years of experience in the production of pasta, we are the second generation to carry on the gastronomic passion of company founder and star chef Fritz Brunsbach and ensure variety on every menu with new trends, especially in vegan/vegetarian cuisine.



CARNIMEX

Carnimex

We work with nature. The welfare of our animals leads to first-class beef. We are proud of this. The better the animals live, the better the meat and therefore the better our business. It's as simple as that!

Having been in the meat import business for over 50 years, we have great respect for tradition. We celebrate our heritage but are always looking for new, refreshing ways to stay relevant and grow our industry.





Castillo de Cañena

Castillo de Cañena is a traditional Spanish company that has been producing high-quality olive oils since 1780. In 2003, the brothers Rosa and Francisco Vañó took over the management of the family business. The eponymous estate is located in the Andalusian village of Cañena, not far from Jaén, surrounded by extensive family-owned olive groves. The multi-award-winning Reserva Familiar olive oil is the pride of the manufactory. All oils bottled as Reserva Familiar are single-variety, handcrafted top-quality oils: typical of the respective olive variety, an expression of the terroir and full of aromas.





Flavour Hunters

Flavour Hunters presents an exclusive range of high-quality products, including microgreens, baby lettuces, sorrel and edible flowers, which are used to enrich the taste of culinary creations in a unique way. Through controlled cultivation in their production hall, the Flavour Hunters are able to provide a continuous supply of fresh microgreens regardless of seasonal restrictions. The Flavour Hunters represent a connection between nature, technology and gastronomic innovation. They are not only committed to exceptional taste, but are actively shaping the future of sustainable agriculture and culinary creations.





Happy Foie

The aim of Happy Foie is to produce foie gras in an ethically responsible way. From the very beginning, founder and former chef at a Michelin-starred restaurant, Tobias Sudhoff, has focused on combining exclusive enjoyment and innovation while creating an alternative to conventional foie gras production methods. He coined the term “food revolution” to describe his philosophy very impressively.



ORIGINAL BEANS

TASTE THE RARE AND PRESERVE IT

Original Beans

Since its foundation in 2008, Original Beans has practiced the “bean to bar” philosophy, which means that they control the entire chocolate production process. From the cultivation of the cocoa beans to the production of the chocolate in their own production facilities, they place great emphasis on precision craftsmanship and quality. Each bean comes from unique origins that are known not only for their quality, but also for their biodiversity and ecological richness. Each type of chocolate tells the story of a particular growing region and helps to support its conservation.





True Wilderness

Dry Aged as you have never experienced it before. Everyone is talking about matured premium meat. True Wilderness was born out of a love of high-quality meat and traditional craftsmanship. To this day, CEO Rico Schlegel is the only German butcher to specialize exclusively in the refinement of German premium meat. With the self-created brands Nordish Beef, Nordish Veal, Nordish Heifer and Nordish Pork, he has added his own touch to the products he refines.





Trüffel Freunde

Truffles are known for their unique taste and their special relationship with certain trees. These mushrooms are the diamonds of the kitchen and can cost up to 15,000 euros per kilo. But not all truffles are that expensive - the black scorzone truffle, also known as the summer truffle, offers excellent value for money and is still an exquisite choice for gourmets.





SPONSORS

B (R) E T T E R

B(R)ETTER Berlin

Our story began in the lively streets of Berlin Kreuzberg, where we, Cosmo and Jakob, met for the first time at the age of six. However, it took until the third grade for this encounter to develop into a deep friendship that has lasted like a brotherly bond to this day. This special bond has led us through life together.

Each board is made by hand in our Kreuzberg factory

Take part!

One of these cutting-boards will also be part of our trivia contest.

TRIVIA
CONTEST





Highsteelcraft

At highsteelcraft, every knife is a masterpiece, carefully crafted by experienced knife smiths who have inherited and perfected the art of Japanese knife making over generations. These blacksmiths use traditional techniques that have been passed down for centuries. Our dedication to quality is reflected in the careful selection of materials. High quality steel, often sourced from renowned Japanese steel mills, is selected to ensure the longevity and sharpness of the blades.

Take part!

One of these traditionally forged knives from the Kumokage series by Hatsukokoro will also be included in our giveaway.

TRIVIA
CONTEST





Trauth – Workwear

With his final thesis straight into the starred kitchens of Europe: Gabriel Franz Trauth financed his fashion design studies with jobs in gastronomy – inspired by his passion for functional clothing and his direct contact with the Mannheim gastronomy scene, the Palatinate winemaker’s son and designer created a fashion collection in 2015 that was influenced by workwear.

Take part!

There will also be a voucher for a Trauth chef’s jacket in our trivia contest.

TRIVIA
CONTEST





Laughing Hearts

Laughing Hearts

Laughing Hearts is a family-run charity with a hands-on mentality. Since 2009, we have been committed to helping children and young people who grow up differently. You give us your trust and we give Laughing Hearts Kids quality of life!

Take Part!

If you want to keep your “Berlin Food Affair” glass by Zwiesel as a souvenir, you can do good at the same time - because the deposit amount will be donated to Laughing Hearts to support children in need.

CHARITY





ZWIESEL
GLAS

Zwiesel Glas

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CHARITY





EXHIBITORS



5DO – Cinq Degres Ouest

is a Breton company that helps chefs around the world to create innovative gastronomy around blue lobster, shellfish and crustaceans. The family tradition of oyster farming and shellfish trading since 1895 has enabled 5DO to benefit from products of exceptional quality. Since July 2018, 5DO has had a 2500 m² workshop in the port of Lorient, entirely dedicated to the production and development of innovative and increasingly high-quality products.





Alaska Seafood

The clear, icy sea off Alaska's rugged coast is one of the most fish-rich waters in the world. In the depths of the Bering Sea and North Pacific, countless fish thrive untouched by humans in their natural habitat. The most important species for fishing are the five native species of wild salmon, white fish such as cod, Alaska pollock, halibut and smaller flatfish as well as king or snow crabs and other crustaceans and mussels.





Altes Gewürzamt

At Altes Gewürzamt, every spice is considered a work of art. Their team of experienced spice blenders combine traditional craftsmanship with modern approaches to create spices of the highest quality. They rely on first-class raw materials and careful processing to ensure that each spice blend unfolds the full potential of the flavors.





Avaa Verjus

Verjus is a prime example when it comes to short transportation routes, environmentally friendly production and the highest quality standards. Together with Arnd Henning Heißen, a luminary of the German bar scene, we worked for over a year on the perfect recipe for natural verjus. In close consultation with our winegrowers, the Kaltenthaler family, we carefully selected the grape varieties and the time of harvest in order to achieve the most complex result in terms of taste and aroma.





Balmi

Balmi Albrot & Mirnik GmbH stands for first-class products and sustainable solutions. With many years of experience and a strong focus on innovation, they develop customized concepts for their customers. Their dedicated team combines tradition with state-of-the-art technology to ensure optimum results.

Whether individual advice, high-quality materials or reliable service - Balmi sets new standards in the industry.





Bäckerei & Konditorei Phillips

Since the Philipps family took over the traditional company in Waldmünchen just over ten years ago, they have been passionately producing baked goods that are now known far beyond the borders of Bavaria. Its wonderful creations and seasonal bread delicacies are made with predominantly fresh, high-quality ingredients from the region. Fully committed to the tradition of the venerable bakery trade, the Philipps family's top priority is to avoid using ready-made products.





Biomilchhof BERL

From May to October, our hay-milk cows are allowed to graze on the farm's own pastures, where they enjoy clear water, fresh air and a variety of herbs. The abundance of plants makes the feed particularly tasty for our cows.

You can also taste this in our milk!

Our cows eat fresh grasses and herbs in summer and sun-dried hay in winter. In addition, we do not feed our cows any fermented feed, which is what makes our hay milk so delicious.





Blázquez

It is with the greatest respect and deep “admiración” that we look back on the family legacy that Isidoro Blázquez and Teresa Martín began to forge in 1932 with the help of their son Jacinto. For some it is “the grandparents”, for the younger ones “the great-grandparents”, but for the whole Blázquez family it is the birth of a company that today produces and distributes the best hams and Iberian products all over the world.



BRLO

BRLO

As a Berlin brewery and catering company, we stand for modern beer diversity and distinctive experiences. Incidentally, BRLO is the old Slavic name for Berlin and can only be pronounced correctly after a few beers.

It all started in 2014 - a beer conversation and a crazy idea led to the founding of Berlin's most exciting craft brewery, which bridges the gap between classics and creativity.



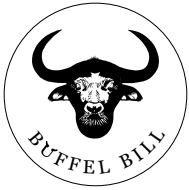


Butter Boyz

From traditional salted butter to innovative herb and spice varieties, Butter Boyz offer a wide range of flavors. Each variety is developed with care and expertise to offer an incomparable butter experience.

Particular emphasis is placed on sustainability and responsibility. The Butter Boyz work closely with their mostly regional suppliers to ensure that all ingredients come from sustainable sources.





Büffel Bill

Meat enjoyment with responsibility - for Buffalo Bill this is a matter close to his heart. Their 'Nose - to - Tail' principle stands for the greatest respect for the animal and for sustainability. When selecting suitable partners, particular emphasis is therefore placed on their quality, sustainability and ethical animal husbandry. The two founders are convinced that unique culinary experiences require the highest ethical standards.





CAPRICHOS DEL PALADAR

We are farmers and we know the landscape. That's why we can select the best products at their optimum harvest time. In our factory, the products are made by hand and undergo extensive quality control. Caprichos del Paladar is committed to the sustainability of our planet. That is why we are continuously developing measures to reduce our carbon footprint in order to fulfill our commitment to the world.





CHATKA

CHATKA is undoubtedly the brand par excellence for Red King Crab. More than 75 years dedicated to the exclusive production of this exquisite delicacy is our guarantee. Our CHATKA brand, originally from the KAMCHATKA peninsula, preserves its tradition, exclusivity, quality and original taste. A unique processing for an incomparable product.

CHATKA's hard-working fishermen work in the icy seas every time they go fishing to catch the real red king crab, a symbol of the most exclusive gastronomic quality, one of the most valued, sought-after and admired products by the world's most renowned chefs.



CREME EIS
- seit 2015 -

Creme Eis

The quality of the ingredients is always at the heart of the creation. But only the care and attention to detail of our producer's experienced ice cream makers can turn ideas into unique creations. From selecting the best ingredients to the final touch of packaging, every stage of the process reflects their quest for the highest quality.



Destillerie Brezger

In 2019, Maximilian Brezger made his dream come true: since then, he has been running the Brezger distillery in Hermaringen, where he produces a wide variety of fruit brandies and spirits with great care and pleasure. Each season, he distils around 1000 liters of ready-to-drink distillate, which is then bottled in 500ml and 50ml bottles.



FLORALE WELTEN

Florale Welten

Florale Welten transforms every event into an unforgettable experience. We design your event location with flowers and decorations to create a unique atmosphere. Either to match your corporate design or your event concept. Let us work together to make your event something special.





Gut Hesterberg

The farm butchery produces fresh meat, sausage and ham every day according to traditional recipes - refined with natural spices and genuine beech smoke. The farm manufactory has many years of experience and a dedicated team. Four generations of the Hesterberg family, together with around 90 employees, pursue the goal of Gut Hesterberg: the production of high-quality, original food.





Huîtres Hervé

Three generations of oyster farming – the Hervé family can look back on a long history. Driven by a love of new challenges, David Hervé decided to bring the traditional company, which has existed since 1939, up to date. Today, the farm combines traditional methods with sustainable innovations and environmentally friendly approaches. As a result, the oysters are grown at a lower breeding density than most other breeders.





Jordan Olivenöl

Lesvos, in the heart of the Aegean Sea, is not only known for its breathtaking beauty, but also for its rich olive groves. The Jordan family has found a home here and has been cultivating the art of olive oil production on this fertile land for generations. Every member of the family is involved in the olive harvesting and pressing process, living and breathing the passion for their high-quality oils.





Kaffee Kooperative

Who is behind the coffee cooperative? The coffee cooperative is a German-African social business founded by Allan Mubiru (Uganda) and Xaver Kitzinger (Germany). They have worked together for many years in development and climate protection projects in East Africa and have learned a lot in the process. Cooperation on an equal footing works best when all partners are equally involved and learn from each other.





KELTENHOF
SALATE

Keltenhof

From salad specialties, to wild and meadow herbs, to edible flowers: for Gerhard Daumüller, the quality of the produce on his Keltenhof farm is paramount. His father founded the vegetable farm in Filderstadt Bernhausen back in 1958. Gerhard Daumüller took over his parents' business in 1992. Since then, high-quality salads, vegetables and herbs have been grown in the fertile landscape of the Filder plain near Stuttgart under his careful guidance.



MARKUS MEIER

DAS WEINGUT AUS SÜDFRANKEN

Markus Meier – Das Weingut aus Südfranken

That is why we promote diversity in the landscape, for example by planting hedges or flower strips. In our fields, we take care to protect wild animals and create habitats for insects. And on our farms, we keep old livestock breeds and build nesting aids for birds and bats.



JAPAN IM GLAS &

**NIHON
MONO**

AUF DEM TELLER

Nihon Mono

Experience culinary Japan as it really is. The founder, Dagmar Maas, lived in the Far East herself for many years and has made it her mission to bring the culinary culture of Japan into the home country in glass and bottle. Nihon Mono offers exclusively handmade and hand-picked quality. You can smell, feel and taste the honest results.





Papa Mame

New, innovative and sexy – it's not just the logo of our producer of excellent soy sauces that gives you an idea of how creatively Tobias Bätz and Jörg Oßwald approached the idea of developing their own product. The result is currently six very unusual sauces that offer a completely new interpretation of traditional Japanese craftsmanship.





Paris Direkt – the world of mushrooms

We have been dealing with fruit and vegetables since the early 2000s. After our former boss gave us the chance to take over the stall while we were still at university, one of us decided to take the opportunity and set up our own business. Time and our studies passed, but the weekly market remained. Over 20 years later, we are still an integral part of Münster's weekly market and can look back on many years of trusting relationships with our customers.





Patisserie Walter

Fine ingredients, the highest quality raw materials, elaborate craftsmanship. These words aptly describe our producer of the finest delicacies. For 25 years on the market, the hard-working employees of our premium partner in patisserie have been creating exquisite desserts with passion and visual sophistication, which we are delighted to share with our customers.



rheinsberger

PREUSSEN QUELLE

Preussen Quelle

Rheinsberger Preussen Quelle stands for pure, original mineral water from the pristine depths of the Mark Brandenburg countryside. For centuries, the protected spring has preserved the crystal-clear water, which is enriched with valuable minerals. With every sip, you can taste the purity and freshness that comes straight from the depths of the ice age.





Ramenfaktor

Ramenfaktor is Germany's first manufactory for handmade, fresh ramen noodles. They are produced in Nuremberg using wheat flour from the traditional Drax mill and Japanese noodle machines.

This is how we bring an all-round high-quality ramen experience to German restaurants and the kitchens of all ramen lovers. Simply good ramen. Amen.





Private Brewery at Rollberg

For the Rollberg Rot, Rollberg Hell and various seasonal beers, the brewers source ten different types of malt from the certified organic Bavarian family business Weyermann, as well as exclusively organic aroma hops.

In order to preserve the full taste of the beer and its raw materials, we neither pasteurize nor filter, and therefore do not artificially preserve the beer. Just as the master brewer tastes it at the tank, it comes out of our tap into your glasses and now also into many other Berlin restaurants.



S A Q U A

SAQUA SEAFOOD

Our products are appreciated by the most renowned chefs in Europe and stocked by the continent's leading retailers. You'll find our products on plates and in chiller cabinets from Reykjavik to Rimini - and in thousands of retail outlets and restaurants.





SEAFOOD PRODUCERS COOPERATIVE

Seafood Producers Cooperative (SPC) is owned by fishermen who fish the waters of the North Pacific. Each member is a small boat hook and line fisherman and owner of the cooperative, and therefore receives the benefits of ownership. SPC has been sustained by quality for over 80 years.

What makes SPC stand out is the fishermen/owner's relentless commitment to quality and integrity, which starts on the boat and continues all the way to delivering fish to customers.



Spirits Lab

Bavaria



Spirits Lab – Bavaria

The Spirits Lab Bavaria sees itself as a creative workshop in which we not only produce our well-known portfolio, but also aim to constantly develop ourselves and the world of spirits. From amaro and gin to mezcal (“Mexcal”), ouzo (“Duzo”), rum (“Ruam”) and vermouth, Spirits Lab Bavaria offers an extensive range of handcrafted spirits from Bavaria.



THEO[®]

DIE ESSIGMEISTEREI

THEO Die Essigmeisterei

Theo, the vinegar brewer, is a family business with a long tradition in the vinegar trade. For generations, our partner has been brewing vinegar with a love of detail and an eye for quality. His vinegars are produced according to old recipes and using modern techniques to offer a taste experience that is second to none. With his passion and dedication to the art of vinegar brewing, Theo invites you to discover the variety and finesse of his handmade vinegars.



United Tables – by Zwiesel

United Tables opens up the quickest and most uncomplicated access to modern table concepts based on a finely composed complete range of glassware, porcelain and cutlery, because we do not view the individual players at the table in isolation, but rather realize the laid table as an overall concept. The advantage: this means that the new food and beverage trends can be implemented in one go without the need for time-consuming searches for suitable articles.





Van Nahmen

The rare fruit varieties of the Lower Rhine and other gourmet regions have been pressed into single-variety juices since 2007. Each juice has its own unmistakable aroma. This special aroma is also the hallmark of innovative products from our traditional company, such as the non-alcoholic fruit secco, which is the successful alternative to sparkling wine and champagne. In 2017, we toasted the 100th anniversary of our family business with the fruit secco. In the future, we will remain true to the principle of the tradition of the ancestral cider craft to produce new, aromatic products. Enjoy the pure taste of nature with us.





Vanille Kiste

Around 80% of the world's vanilla production comes from northern Madagascar. Unfortunately, most of these producers are still not paid a fair wage, which is why our partners only buy directly from the places where their products are grown and manufactured. In this way, they can not only ensure that everyone involved is paid fairly, but also offer the highest standards. In addition, with every order, they finance the planting of a tree in the mangrove forests in the northwest of Madagascar in order to preserve the beautiful nature of the island state in the long term.





VOGELSBERGER WAGYU

Vogelsberger Wagyu

The Vogelsberg, an area characterized by contiguous grassland, is home to us and our own animals. It is known nationwide for its lush green vegetation. Its meadows and pastures thrive thanks to a high rainfall rate, which provides the necessary moisture. By raising our animals in this special region, we maintain a regional identity that is second to none. Try it for yourself!





AXEL BAUER®

Weingut Axel Bauer

That is why we promote diversity in the landscape, for example by planting hedges or flower strips. In our fields, we take care to protect wild animals and create habitats for insects. And on our farms, we keep old livestock breeds and build nesting aids for birds and bats.





Weingut – Felix Mayer

Our work focuses mainly on the vineyard. Here we try to create the perfect conditions for our wines by consistently reducing yields and using a lot of manual labor.

In contrast, we work minimally invasively in the cellar and give our wines a lot of time, rest and attention. We try to keep interventions to a minimum.

As winegrowers, we believe that the perfect wine experience is not only about enjoyment, but also about the will to make this enjoyment possible for future generations by treating nature with respect.



Poss

Weingut Poss

The Poss winery is located in Windesheim, nestled in the picturesque landscape of the Nahe wine-growing region. The Poss family has been passionately dedicated to viticulture for generations, specializing in Burgundy wines in particular

The winery's "Pinoteca" vinotheque offers visitors the opportunity to taste regional wines in a modern setting. The Poss winery combines tradition with innovation and always remains true to its regional identity.



Winzerbruder

When it comes to wine, we attach great importance to balance - no matter which style is preferred. If the sip from the glass is too acidic, too tannic, overly woody, too thin or simply unbalanced, the bottle has no place in our warehouse. Only a well-balanced wine that is at peace with itself will pop and make you want more.





**CHEFS &
RESTAURANTS**



Katerschmaus

Katerschmaus in Berlin serves creative, internationally inspired dishes made with regional ingredients in a unique setting by the Spree River. As part of the Holzmarkt project, the restaurant's design is reminiscent of the belly of a ship.

Malte Baumbach

References:

Head Chef at Katerschmaus

Menu:

Tangos | Buffalo | Avocado | Coriander





RIVE

The vibrant city of Hamburg is home to the urban seafood restaurant Rive Fish & Faible. This gourmet restaurant is located directly between the Elbe and the Altona fish market.

Felix Dietz

References:

JRE Koch seit 2017

Menu:

Lobster | Yuzu | Ponzu | Blood sorrel



HYGGE

BRASSERIE & BAR

Hygge

In the former Polo stables, chef Thomas Nerlich and his team serve seasonal dishes to suit every taste. Also in family style: everything for everyone.

Thomas Nerlich

References:

Top50 Chefs 2019

Menu:

Echt Havelländer Apfelschwein | Vadouvan |
Koriander



Orania.Berlin

hotel. restaurant. bar. concerts.

Orania.Berlin

In the urban setting of the Orania.restaurant – the heart of our luxury hotel in Kreuzberg – live concerts take place five days a week. This is where families meet business travelers, creatives meet frequent travelers and lots of locals. The Orania. bar presents sophisticated signature cocktails, selected wines and popular bar classics.

Philipp Vogel

References:

Michelin-Star: 2015

Menu:

Legendary Duck-Sandwich



SCHMELZWERK

Sarotti-Höfe

Schmelzwerk

Where the Sarotti chocolate factory produced its famous cocoa specialties more than 150 years ago is now home to our Schmelzwerk: a modern event location for up to 199 people with a historical background and stylish interior.

Markus Herbicht

References:

Grimod de La Reyniere Fellowship Award 2008

Menu:

Kreuzberg dim sum (wild shrimp) |
exotic ratatouille | yellow curry scent | spring leek





Bonvivant

Bonvivant

We live bistronomy for gourmets and invite you on a journey - through the vegetarian-vegan variety - for every taste. Well-known processes are rethought in innovative ways, popular classics are reinterpreted and a balance of expertise and experimentation creates an incomparable experience - because that's all that matters to us

Nikodemus Berger

References:

Michelin-Star: 2023

Menu:

Cheese spaetzle | herbs | olive oil





marco d'andrea
PÂTISSERIE

Marco D'Andrea Pâtisserie

Influenced by his time at the “Vendôme” restaurant, his creations are characterized by the highest level of sophistication and attention to detail. These are the qualities that he combines in his creations, both visually and in terms of taste. His signature style: points, different textures and always focusing on taste!

Marco D'Andrea

References:

Pâtissier of the year 2020

Menu:

Passionfruit Macaron | 100% Cusco





PATIO

Short break flair directly on the Spree in the middle of the metropolis. PATIO offers its guests a place to slow down, paired with balanced, seasonal and regional fine dining cuisine.

Christopher Kümper

References:

Berlin rising star of the year 2017

Menu:

Vogelsberger Wagyu | Artichoke





FUNKY FISCH

Funky Fisch - The Duc Ngo Group

Modern interior meets creative and high-quality dishes. The Funky Fisch is no exception. When implementing the design, it was important to emphasize the architectural aspects of the premises, the quintessence of fish and the lightness of being.

Daniel Feldsmann

References:

Kitchen manager at 893 Ryōtei

Menu:

Miso marinated SPC Alaska Black Cod



SPEISEN WERFT

BEI TIM MÄLZER

SPEISENWERFT

We realize around 400 events per year. Our chefs, pâtissiers, event specialists and project managers take care of the planning, logistics and implementation of unique catering events every day. The scope ranges from exclusive wedding celebrations in a private setting to large events with 5,000 guests.

Jan Bröcker

References:

Rolling Pin Award 2017 „Caterer OTY“

Menu:

Karaage | Beef cheek | Celery | Truffle





Curry 36

At CURRY 36, we have been frying up Berlin's most popular currywurst since 1981. We have a lot of 36 and the excellent taste of our guests to thank for numerous recommendations as the first snack bar address in the German capital.

Lutz Stenschke

Menu:

Currywurst from Havelland apple pigs



handwerk

Handwerk

Experience flavors in a new way. Informal enjoyment, focused on the essentials. Innovative ideas, sustainable ingredients. An open kitchen - fine dining for all the senses.

Thomas Wohlfeld

References:

Michelin-Star

Menu:

Salmon Loch Duart | Buttermilk sauce | Almonds





**HAVELLAND
EXPRESS**

Anton Behnke

References:

Ex kitchen manager „Stadt, Land, Fluss“

Menu:

Mushroom tartare | Mountain cheese | Friséé |
Tagetes





HAVELLAND
EXPRESS

Kristof Mulack

References:

„The Taste“-Winner

Menu:

Mushroom tartare | Mountain cheese | Friséé |
Tagetes

