

Berlin is Germany's culinary capital

- Berlin shines in the "50 Best" ranking with two restaurants and the title of the best patissier in the world
- Exciting new openings enrich the gourmet metropolis



ASA Selection

Food Selection Tim Raue

Berlin, September 28, 2022 Berlin's gastro scene scored twice in the past week, cementing the metropolis' reputation as Germany's culinary capital. Two placements in the internationally renowned ranking of "The World's 50 Best Restaurants" and the title of the best patissier in the world go to Berlin. The many good news from the gastro scene also make the city even more attractive as a travel destination. A meal at a restaurant

ranks second among the most popular activities during a stay in the capital, behind sightseeing. The city's gastronomic offerings are among the top 10 reasons German vacationers choose to visit Berlin*. The city's many food events are also a weighty reason to travel to Berlin, most notably Berlin Food Week (berlinfoodweek.de) from October 10-16 and eat!berlin (eat-berlin.de) from October 27-November 6, 2022.

World-class gastronomy twice at Checkpoint Charlie

Two of "The World's 50 Best Restaurants" can be found in Berlin, and in close proximity, too. Top chef Tim Raue's restaurant of the **same name** rose from 31st place last year to 26th in the prestigious British ranking, while Micha Schäfer's **Nobelhart&Schmutzig** is literally just around the corner from him. As the steepest climber of the year, he also received the "Villa Massa Highest Climber Award" for his march from 45th place last year to 17th place this year. In the extended list of best places, **Ernst** in Wedding made it to 62nd place, which is also a special feature on Berlin's culinary map, if only because it only has eight seats.



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White Kitchen Berlin

Coda Dessert Bar

Sweets get extra honors

An exceptional address in Neukölln received another special award this year: René Frank from **Coda** already had two Michelin stars to his name. Now he has been named "Best Pâtissier in the World" by "50 Best". His dessert restaurant exclusively serves desserts composed of sometimes extravagant ingredients such as dried sauerkraut or licorice salt. Frank puts these together into multi-course menus and complements them with specially created drinks.

Berlin is Germany's star record holder

Already at the beginning of the year, another gastronomic authority, the Michelin Guide, bestowed lavish laurels on the capital. 31 Michelin stars are now gathered in Berlin - more than in any other German city. Five Berlin restaurants have already received a Green Star for their special focus on sustainability. Numerous aspects are taken into account here, from the avoidance of long transport routes to energy conservation and special training for employees. This year, **Frea** and **Cordo**, both in Mitte, were added to the list.

New locations in historic buildings

In addition to the numerous awards, Berlin is once again experiencing a wealth of interesting and promising new openings this year. For example, chef Sophia Rudolph is creating Contemporary German Cuisine at **Lovis** in Charlottenburg. The restaurant is surrounded by courtyard gardens and part of the Hotel Wilmina in the rooms of a former women's prison on Kantstrasse.

Frederick's welcomes guests at the Sony Center on Potsdamer Platz. The ambience of the former Kaisersaal of the Grand Hotel Esplanade provides the setting for local and international cuisine in the restaurant and deli. And the two bars offer cocktail culture amid the opulent Belle Epoque-style interior.

Old acquaintances return

Victoria Elíasdóttir's seafood restaurant **Dóttir** returns to its old location after several years off for renovations. And it's now part of **Chateau Royal**, a new boutique hotel that Stefan Landwehr and Moritz Estermann and their team from the venerable Grill Royal will soon open.

In Charlottenburg, Arne Anker (formerly chef at Pauly Saal) serves daily changing menus with inspirations from around the world at his new restaurant **Brikz**. The menu is written only a few hours before opening. Following the low-waste principle, Anker creates his dishes individually according to season and availability of ingredients.

Young cuisine fresh and uncomplicated

At the restaurant of the same name in Neukölln, **Jonas Merold** shows that haute cuisine doesn't have to be outlandish, and that cooking begins long before the kitchen. In his own Urban Garden at Alexanderplatz, he already thinks about the dishes that will be created from the ingredients he grows. Merold learned from Tim Raue (26th in the current ranking of "The World's 50 Best Restaurants") and René Frank (best patissier in the world in the same ranking). He sees his restaurant not as an exclusive gourmet temple, but as a neighborhood eatery where he can share his passion with people in his neighborhood and far beyond.

Inspirations from Asia

Oukan on Ackerstraße follows the tradition of Japanese Buddhist temple food, which emphasizes health and sustainability. Giving the body exactly what it needs is the maxim in the composition of the dishes. The menu is completely vegan and offers a special selection of Asian teas. The interior is deliberately minimalist and creates an atmosphere of calm and mindfulness.

New addresses for wine lovers

The **Weinlobbyist** on Kolonnenstraße is a bistro and wine bar with a special focus on drinks. Host Serhat Aktas sees his food as an accompaniment to wine and specializes in wines from Germany and Austria on his 600-item beverage list. There are 70 sparkling wines among them alone, which is why Der Weinlobbyist won an award this year for Germany's best sparkling wine list. In the "Berlin Master Chefs" competition, Aktas is nominated this year in the "Host of the Year" and "Berlin Bar Culture" categories.

*Source: Quality Monitor Germany Tourism 2022/2023

Rela



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Culinary Highlights

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