

Program for the 2020 eat! berlin gourmet festival

Finest epicurean culture. Grand Cru wines. Magnificent venues.

Berlin, December 2019 – The eat! berlin festival is busily setting the tables and preparing the kitchens for its ninth edition. It will run from **February 20** to **March 1, 2020**, treating the capital city to eleven days of culinary fireworks: **72 events** in almost as many venues, and well over **100 chefs** boasting over **700 points** in **Gault&Millau** and **55 Michelin stars**. Our 'eat! berlin im Kiez' events will now be held in **nine of Berlin's districts**. The roster of wines is more than a match for the cuisine, with over **50 winegrowers** (30 of them from Germany's elite **VDP** association of wine estates) offering to pull the finest bottles from their cellars.

Outstanding chefs from the **capital city, Germany** and **abroad** will once again be on hand, including three star chefs Christian Bau, **Heinz Beck** (I) and **Dani Garcia** (S), two-star chefs Sebastian Frank, Alexander Herrmann, **Reto Lampart** (CH), **Andreas Mayer** (A), Marco Müller, Hendrik Otto, **Paco Pérez** (E), Tim Raue, Boris Rommel and many, many other outstanding culinary artists. Our **Austrian** neighbors will be sharing **Vitus Winkler** with us, **Cornelius Speinle** will be coming from **Switzerland**, while France will dispatch **David Rathgeber**, **Julien Diaz** and **Nicolas Gautier**. For the first time, eat! berlin will also welcome **Montenegro** to the party in the form of Chef **Zeljko Knezovic**, as well as a surprise guest from **Sweden**.

“The North Remembers” – both in the fictitious world of "Game of Thrones" and in real life: **Björn Swanson** (ancestors from **Sweden**), known from "Golvat", will be a guest in the kitchen of one star chef **Sauli Kempainen** (originally from **Finland**), executive chef at the *SAVU*. (page 62)

Six stars in **Cinco by Paco Pérez**: *** are what **Dani Garcia**, the famous chef of **Spain's** magnificent *Marbella* restaurant, brings to *Cinco in Hotel Das Stue*, the venue for this star-studded evening. The hotel is also home to **Andreas Rehberger**, a chief proponent of Pérez'ean cuisine in Berlin's capital city. (page 31)

Foradori meets **Mazzarella** at *Rocco Forte Hotel de Rome* in Berlin: **Elisabetta Foradori** is a living legend and the queen of Teroldego. Her son Emilio Foradori will travel to Berlin with many exquisite wines from the estate of the outstanding winemaker family. Guests can then also enjoy the fine gastronomic artistry of La Banca chef **Davide Mazzarella**. He works closely with star chef **Fulvio Pierangelini**, setting out Italian delicacies with a distinct regional flair. (page 20)

Transcending politics and prejudice: At least one pair of like-minded talents have done something the politicians seem to find impossible: a friendship across national borders, free of prejudices. Person to person, heart to heart. **Malakeh Jazmati** and **Gal Ben Moshe** are bound by their passion for excellent food, and the duo now intend to spend two eat! berlin evenings together, **presenting the joys of Syrian and Israeli cuisine**. **Jazmati** and her restaurant **Malakeh** serves as a virtual ambassador for **Syrian cuisine in Berlin**, while **Gal Ben Moshe's** highly praised **Prism** is the foundry for six courses that will enrich the menu with modern interpretations of Israeli classics. (page 46/47)

Yet the longest journeys by far will come from **Roberto Cortez** (U.S.A.), **Abdullah Sobah** (MV) and **Jeong Kwan** (ROK). Cortez gained fame through the remarkably intricate visual presentations of his meals (page 14). Another far traveler to Berlin: Abdullah Sobah, crowned the Best Chef of the Maldives. Jeong Kwan will be coming from South Korea. The temple food maestra gained fame for her own episode of the Netflix series "Chef's Table" (page 59).

The magic at eat! berlin doesn't stop at the door to the restaurant kitchen. We'll welcome guests to a dizzy array of exclusive and unusual locations such as the **Rotes Rathaus**, **Wrangelschlösschen**, **Schlossparktheater**, a **porcelain production plant**, the **Swiss embassy**, the former **main hall of a bank**, a **theater tent**, the **espionage museum**, high above the roofs, on and along the Spree and the lovely **Astor Film Lounge**. Four fully **vegetarian evenings** (pages 13, 17, 59, 71) await you, as do three events **in Potsdam** (Potsdam Special, pages 17, 35, 63).

Selected highlights

Finest epicurean culture

- *Crime & Dine vegetarian with Elisabeth Herrmann, Marion Kracht and Arne Anker (page 13)
- *Benefit dinner at KochZimmer to benefit the Potsdam Tafel (page 17)
- *A D-A-CH umbrella at Cordo with two star chef Reto Lampart (page 27)
- *Abdullah Sobah at Tim Raue (page 29)
- *Hendrik Otto and Philipp Vogel serve a fine dining breakfast (page 34)
- *Harlekin 2020 - Marco Müller with Heinz Beck at the Sheraton Grand Hotel Esplanade (page 41)
- *Christian Bau hosted by Philipp Vogel in Hotel Orania (page 43)
- *Tagesspiegel Genuss-Blind Date with chefs and winemakers at Volt (page 57)
- *Alexanders the Great – Dressel, Herrmann, Huber, Stodden (page 63)

Grand Crus

- * Julien Guillon (CH) at Nobelhart&Schmutzig (page 33)
- *Gault&Millau wine menu with Mathieu Kauffmann, Weingut Corvers.Kauter and the FIO project (page 65)
- *Round-year vintage rarities from Domänenweingut Schloss Schönborn at Restaurant CELL (page 78)

Magnificent venues

- *Theater dinner with the Frühsamers at the Schlossparktheater (page 21)
- *Ballroom at the Hotel de Rome with JRE chefs Iris Bettinger and Valentin Rottner and Parmigiano Reggiano (page 37)
- *Schloss Prielau visits the Wrangelschlösschen, with Andreas Mayer at Gutshaus Steglitz (page 39)
- *Tagesspiegel Checkpoint Live and the Adlon cooking team at TIPI in the Kanzleramt (page 45)
- *Feast at Rotes Rathaus commemorating 100 years of Greater Berlin with Franz Berlin and Markus Semmler (page 51)

eat! berlin first launched in 2011 as a humble set of events involving Berlin's star gastronomes, drawing 400 visitors in all. In 2019 we counted almost 8,500 attendees.

The festival under the leadership of Bernhard Moser has become an institution among the Berlin gourmet and cultural communities, and even beyond the limits of the capital city. It has been called "One of the world's ten best gourmet food festivals" by **Traveller's World Luxus- und Reisemagazin**, was named "the most easy-going and innovative of Europe's gastro-festivals" by the **Neue Zürcher Zeitung** and earned articles in Australia's largest travel magazine **International Traveller** and **Yahoo Japan**.

The **entire festival program** with many more highlights **can be found on our website** at www.eat-berlin.de.

We have set up a press zone at www.eat-berlin.de/pressebereich/. For further information and images get in contact please with m.hutzler@eat-berlin.de +49 30 2345 6845

The magazine for online perusing: www.issuu.com/mattheis-werbeagentur/docs/eat-berlin-magazin-2020-ansichts-pdf