horváth



emancipated vegetable cuisine

@sebastian_frank_horvath

@restauranthorvathberlin

For further questions:
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fine dining restaurant in berlin

2 Stars - Guide Michelin
5 Toques - Gault & Millau
9 Pans - Gusto
4 F - Der Feinschmecker
2 Knives - The Best Chef Awards



@reneriis

Our restaurant is defined by the warm wood of the historic wall panels, combined with clean, modern design and a colorful mural by artist Jim Avignon.

The heart of the restaurant, which was completely renovated in 2021, is the floor-to-ceiling glass kitchen.

In the summer, the cozy garden invites guests to enjoy dinner under grapevines.

For nearly 100 years, the restaurant has been located in the vibrant creative quarter on Paul-Lincke-Ufer. The address became famous thanks to Austrian philosopher and writer Oswald Wiener. In 1973, he founded the “Exil” together with Michel Würthle - a hotspot for creatives at the time. In the kitchen was his wife, artist Ingrid Wiener.

Renowned names like David Bowie, Iggy Pop, Helmut Newton, and Jack Nicholson were frequent guests at Exil, which was a legendary blend of Austrian restaurant and Berlin pub.

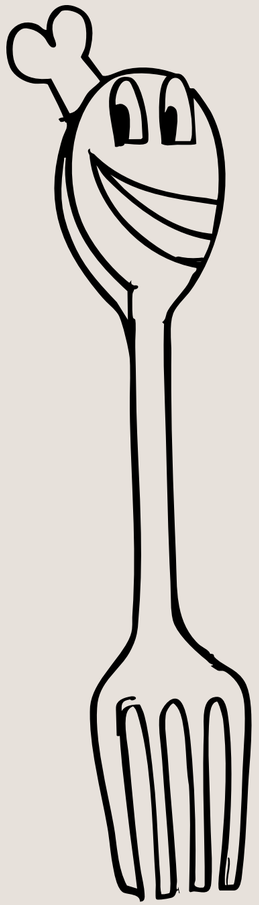
The understated elegance of the unconventional fine dining restaurant creates a friendly, relaxed, yet sophisticated atmosphere. The new Horváth also reflects our philosophy today:

We value our roots, draw from tradition - and we embrace creativity and innovation.

Sebastian Frank’s concept of “emancipated vegetable cuisine” harnesses the power and aroma of vegetables and fruits. Currently the menu at Horváth is completely vegetarian - humble ingredients are given a value through craftmanship, creativity & personality.

Exotic luxury products are banished from the kitchen at Horváth; skill should not be measured by access to rarities, but by the ability to craft emotion, bewilderment, and elation on the plate.

In an era where Michelin-starred menus are increasingly interchangeable, „Fuck Caviar“ is our acknowledgment and commitment to individuality. And the philosophy has proven successful: with all its accolades, Horváth is currently among the 12 best and most exciting culinary destinations in Germany.



sebastian frank

Sebastian Frank grew up in Lower Austria, right on the border with Burgenland. After completing his training and formative experiences at renowned places such as the famous Steirereck under Heinz Reitbauer in Vienna, he moved to Berlin in 2010 to develop his own style at Horváth. Just one year later, he was awarded his first Michelin star.



Sebastian Frank and his wife Jeannine took over the restaurant in 2014, and since 2015 it has been continuously awarded two Michelin stars. A trained hotel manager, Jeannine has been running the business ever since.

Together with their young, dedicated team, the Franks create an unconventional, laid-back fine dining experience at Horváth - one that celebrates the seasons with fresh culinary ideas and heartfelt hospitality.

the franks



emancipated vegetable cuisine

“Every individual is unique in their socialization. I continuously engage with the products of my culinary origins. And through this ongoing reflection on my culinary roots and on myself, I am able to create dishes that evoke emotion in people. This self-imposed censorship allows me to gain a deep understanding. Limitation is focus, and vegetables are currently my strongest form of expression.” - Sebastian Frank



@florencestoiber



@steffensinzinger

articles & references



5 unvergessliche Gerichte in 2023

Jedes einzelne Gericht wird von unseren Inspektoren analysiert und akribisch dokumentiert. Einige wenige Gerichte berühren so sehr, dass sie sich nachhaltig – ...

MICHELIN Guide



Restaurantguide 2024: »Horváth« für beste alkoholfreie Getränkebegleitung ausgezeichnet

Sebastian Frank, der Pionier der alkoholfreien Fine Dining-Begleitung, hat eine Revolution in der Gastronomie eingeleitet. Durch seine einzigartige...

falstaff / Dec 7, 2023



Das „Horváth": Österreichische Spitzenküche mitten in Berlin-Kreuzberg

Das Österreich der Habsburger ist die kulinarische Heimat von Sebastian Frank, und das im tiefsten Berlin-Kreuzberg. Doch was er im „Horváth" auf den Tisch bringt, hat mit Nostalgie nichts zu tun.

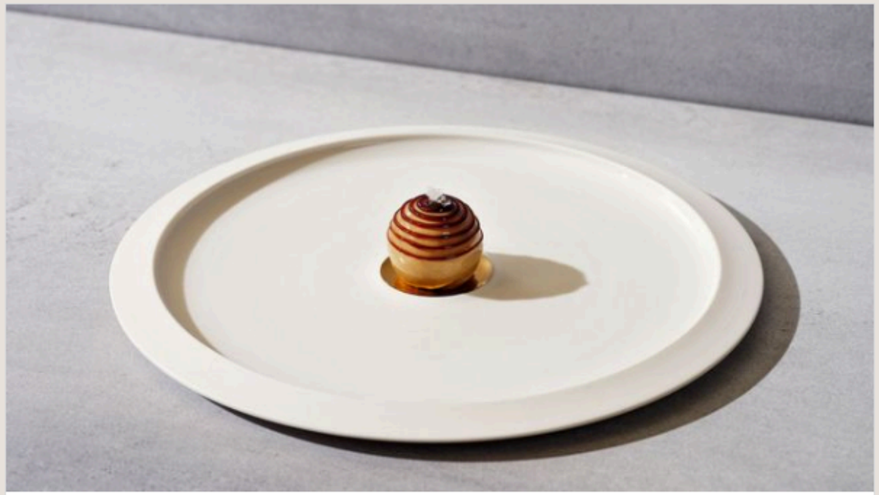
FAZ.NET / Jun 27, 2024



Horváth - Berlin - ein Guide MICHELIN Restaurant

Horváth - ein Zwei Sterne: eine Spitzenküche Restaurant im 2026 Guide MICHELIN Deutschland. Standpunkt der…

MICHELIN Guide



Horváth — Restaurant Review

Find Horváth, Berlin, Germany, ratings, photos, prices, expert advice, traveler reviews and tips, and more information from Condé Nast Traveler.

Condé Nast Traveler



Horváth, Berlin

Ähnlich wie das ›Restaurant Tim Raue‹ gehört das Horváth in der reichern Berliner Gastroszene für mehrere Sternefresser zu den favorisierten Adressen. Nur einer von uns war noch nie dort, und zwar ich. Gemeinsam mit Chris und Christian soll…

sternefresser.de / Dec 11, 2023



5 unvergessliche Gerichte in 2023

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MICHELIN Guide



Horváth, Berlin (Kreuzberg) I GUSTO - Der kulinarische Reiseführer

Und – wie war's? Geht man als Foodie zu Sebastian Frank ins Horvath, kommen verlässlich mehr Fragen von Gleichgesinnten als nach Besuchen anderen Restaurants der Oberklasse. Denn: Der gebürtige österreicher gehört zu den…

gusto-online.de



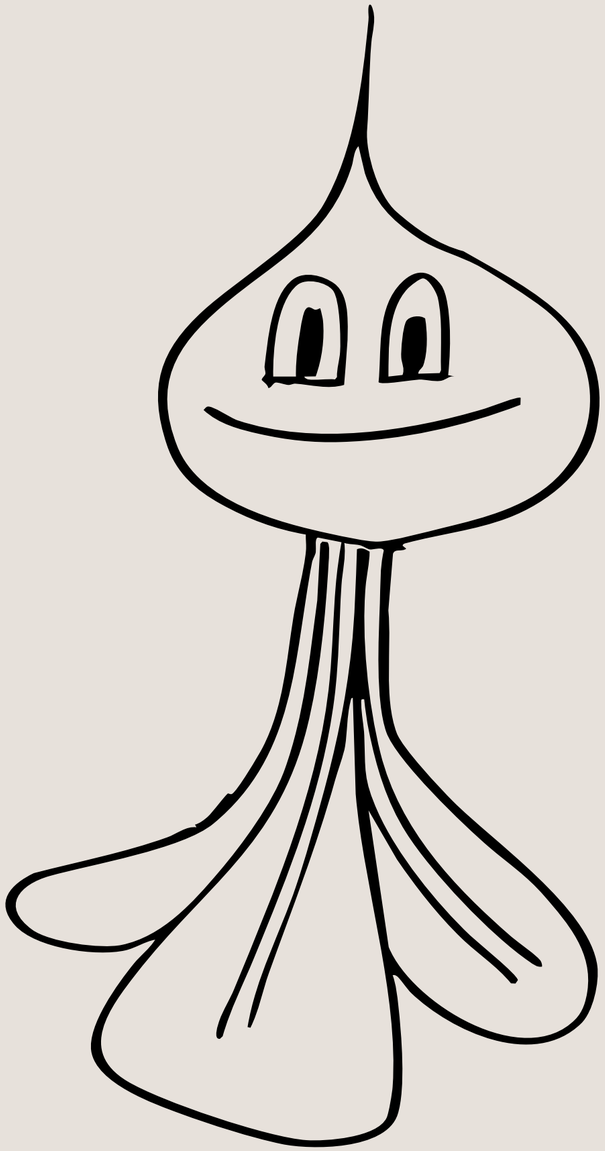
Horváth in Berlin

95 Falstaff-Punkte für das Restaurant Horváth in Berlin. Sebastian Frank verbindet im Horváth in Kreuzberg seine österreichische Heimat mit einer Portion Kreativität.

falstaff

video content

[DE]	Videos ARD am Pass	**Sebastian Frank**
[EN]	Restaurant Horváth	**Sellerie Reif & Jung**
[DE]	Sebastian Frank	**Inspiration & Antrieb**
[DE & EN]	Restaurant Horváth	**Plating Dinner**
[DE & EN]	<FO>RVÁTH Dinner	**NOUA**
[DE]	Benjamin Osberghaus	**Gerichte mit Geschichte (1)**
[DE]	Benjamin Osberghaus	**Gerichte mit Geschichte (2)**



general picture material

Sebastian Frank (1) Sebastian Frank (2) Sebastian Frank (3)

Sebastian & Jeannine Frank (1) Sebastian & Jeannine Frank (2)

Jeannine Frank (1) Jeannine Frank (2) Jeannine Frank (3)

Team Horváth (1) Team Horváth (2)

Miko Klages - Restaurant Manager

Horváth Restaurant Interieur & Mood Shots

Horváth Terrasse

Horváth Küche

Horváth Logos (JPG)

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dish photography

1. Mushroom Liver

2. Celeriac Ripe & Young (1) Aged Celeriac(2) Action Shot (3)

3. First Dip

4. ‘Fuck Caviar’ (1) ‘Fuck Caviar’ (2)

5. ‘Walk through my garden’

6. Oxidized Salad with Caper-Crumble, Camelina Oil Vinaigrette

7. Smoked Celeriac with Roasted Yeast, Porcini Cream, Celeriac Reduction

8. Steamed Mushroomstem, Gulaschextract, Lard&Onion Emulsion

9. Marzipanaromas: Pumpkincreme, Apricotseed Ice Cream, Roasted Flour

10. Marianne: Parsley-root creme, Cherryblossom-vinegar (1) Marianne (2)

11. Salsify with Salsify Reduction, & Roasted Salsify Sediment

12. Juice Pairing (1) Juice Pairing (2)

13. Rhubarb-Pea Drink (Juice Pairing)

14. Celeriac Sparkling Wine (Juice Pairing)



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