

R e s t a u r a n t

HORVÁTH



Press release

HORVÁTH
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Opening hours:
Wednesday to Sunday from 18:30 to 22:00

Sebastian Frank – head chef at HORVÁTH in Kreuzberg, Berlin

Berlin, September 2018 – The take on traditional Austrian cuisine at HORVÁTH comes as a surprise. The Michelin-starred chef Sebastian Frank associates cooking with his childhood memories and offers his unique reinterpretation of regional cuisine. "I want to provide a stage for Austrian cuisine that the culinary world will take heed of," he says.

Frank considers all products equal. Vegetables, meat and fish are all actors on an equal footing that can take on various roles depending on whether they are used to spice up a dish, lend consistency or play the lead. He describes his approach to cooking as "emancipatory". He breaks traditional conventions associated with certain products and "frees" them. With meat, fish and vegetables all equal the distinction between simple and luxury products is blurred.

Quality and being conscious of how products are grown, prepared and cooked are crucial. The chef focuses on products from his home region in Austria, but also cultivates herbs and other plants on his roof terrace for use in the restaurant kitchen, enhancing his unique take on vegetables. Pineapple, chili and Argentinean beef are nowhere to be found on the menu. Frank prefers to work with blackberries, celeriac or Brandenburg venison. Guests will seek olive oil in vain too – instead they will find food has been cooked in lard or oils native to Austria.

"The greatest challenge for me is to take celeriac for the 100th time and transform it into another new creation," says Frank. The restaurant team has consciously made the decision to distance itself from food associated with luxury and exoticism and instead create quality and modern down-to-earth food which gives pleasure a new dimension and reflects Frank's passion for the art of cooking. The chef has developed a very individual style of cuisine, combining and contrasting flavors in an unconventional manner and earning himself a name for bold and innovative cuisine in Berlin.

HORVÁTH can seat 50 people and opens from Wednesday to Sunday between 18.30 and 22.00. Please reserve by telephone at +49 (0)30 61289992 or e-mail at mail@restaurant-horvath.de.

About Sebastian Frank

Born in Austria, Frank has enjoyed cooking since his early childhood. He already knew cooking was his vocation at 13 – he was the only boy among 15 girls in his school's home economics class. Later, he trained at the four-star Wende hotel in Neusiedl am See before going on to work at the Steirereck in Vienna, arguably the best restaurant in Austria. A few years later, he had already become sous-chef at the renowned Interlpen Hotel Tyrol. Aged 29, he moved to Berlin with his companion Jeannine Kessler to become head

chef at the legendary HORVÁTH restaurant in 2010. He had earned his first Michelin star within a year. The second star came in 2015, just a year after he and Kessler had taken over the restaurant as owners. The restaurant also has 17 Gault Millau points and 4 Feinschmecker F's out of 5. In 2017 the jury of the Berlin Master Chefs awarded the title „Berlin Master Chef 2017" to him. At the beginning of 2018 he received the title "Best Chef of Europe 2018" at the international food fair 'madridfusion'.

About HORVÁTH

The Michelin-starred restaurant HORVÁTH offers Austrian regional cuisine with creative twists. The Austrian hospitality and the design of the restaurant with wood paneling and candlelight provide a warm and cozy atmosphere. Chef Sebastian Frank is the youngest Michelin-starred cook in Berlin. For him vegetables, meat and fish are equal actors that can take on various roles. Frank and his team also offer non-alcoholic pairings with a series of drinks that are perfectly suited to the respective menu.

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