

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

Pleasure in a bottle: HORVÁTH's non-alcoholic pairings

Berlin, October 2018 – HORVÁTH's Austrian head chef Sebastian Frank is renowned for breaking with tradition on the plate: He considers all products equal – vegetables, meat and fish. The same is true for the restaurant's menu of creative non-alcoholic drinks.

Frank has created a non-alcoholic drinks list that is perfectly in tune with his bold cooking style. Guests who do not want to drink alcohol are offered a real top-quality alternative to the more traditional wine pairings.

"More and more guests are actively opting not to drink alcohol," explains managing director Jeannine Kessler. "This might be because of health concerns, work the next day, a car parked in front of the restaurant or even religion. We want to offer all our guests an unforgettable experience with an explosion of flavors. This includes those who choose not to drink alcohol for whatever reason."

It takes just as much effort to invent the liquid creations as to develop the food menu. "Most of the pairings are based on a juice made of two kinds of apples, parsley root, carrots and celery. Once the juice has been extracted, it is heated at a temperature of 75 to 80 degrees - the cloudy elements, chlorophyll and cellulose rise to the surface, like a 'cake'. When this is removed, a clear vegetable juice that tastes freshly pressed when cooled is left behind. It is not too filling, which is important because otherwise the guests wouldn't manage more than two courses."

Once the basic vegetable juice is ready, aromas are added or another liquid is mixed in. The list of homemade non-alcoholic drinks at the 2-starred restaurant shows that there are no limits on flavors and the imagination. The menu might feature a creation based on whey, horseradish and camelina oil and a combination of yellow beetroot and pumpkin seed oil. On top of these exciting creations come tea extracts, spice extracts or root beers.

The qualified sommelier, Jakob Petritsch, explains why the non-alcoholic pairings are so unusual: "Our drinks are tailored to the menu – not the other way around. Some dishes need to be complemented by a certain flavor, an acidic touch for instance, which acts as a counterweight. Other drinks might reflect a dish's flavor or neutralize the palate. Each drink has a very special task. They can all be drunk separately but the greatest experience really arises from the unique harmony between what's on the plate and what's in the glass."

Of course, those who want to enjoy the pleasures of non-alcoholic pairings at home can try their hand at making the healthy drinks. "All you need is a juicer, a pot and a sieve as well as potent powers of the imagination:"

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 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.

HORVÁTH's history

HORVÁTH has an exciting past. The premises on Paul-Lincke Ufer 44a have housed restaurants since 1918. People have feasted and laughed, philosophized and drunk through the night...As you sit there today within the wood-paneled walls, it's not difficult to imagine and nothing stops you from doing the same! The location became particularly famous when the Austrian philosopher and writer Oswald Wiener opened "Exil" in 1973. It soon became a hub for all kinds of artists and creatives. The menu featured Austrian *Sauerbraten* and wine from the Burgenland region; the regulars included Joseph Beuys, Andy Warhol, Rainer Werner Fassbinder, Otto Sander and David Bowie. The restaurant was decorated with wallpaper designed by Dieter Roth and a ceiling painting by Martin Kippenberger - who knows who else left their mark on the walls of this legendary space. There were countless loud parties in this Austrian restaurant-Berlin bar crossover Oswald Wiener left Berlin. His successor turned the legendary Exil into an Italian restaurant called Cena. It found its way back to its Austrian roots in 2005 when the restaurateurs Edith Berlinger and Dietmar Schweitzer re-opened the restaurant and named it after the poet Ödon von Horváth. Sebastian Frank became head chef in 2010 and his creative mastery in the kitchen earned the restaurant a Michelin star within a year. He and his companion Jeannine Kessler did not hesitate when the owners turned their minds to a different project in 2014. They bought up the restaurant and have since transformed it into one of the leading dining establishments in Berlin. 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'.

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