

## PRESS TEXT

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### **CODA Dessert Dining & Bar**

**One of the world's most unusual fine-dining restaurants**  
**A cuisine based on pastry techniques**  
**A new way of dining**

Germany's first and only desserts restaurant, located in Berlin's trendy Neukölln neighborhood, offers a modern culinary adventure unlike anything you've ever experienced: a dessert menu across seven courses with perfectly coordinated pairing drinks.

In 2019, CODA received a Michelin star, making history as the first desserts-only restaurant to be honored in over 100 years of the guide.

#### **A one-of-a-kind concept**

At CODA, each course is created with pastry technique, handcraft, and imagination, completely redefining taste and complexity.

The team led by pastry chef René Frank relies on fresh, seasonal products of the highest quality. Artificial flavors, colors, and additives are obvious taboos. No refined sugar is used. Instead, the natural sweetness of vegetables and fruits play off a full spectrum of flavors, such as the saltiness of ingredients such as cheese, anchovies, bitterness from plants and herbs, acidity from citrus fruits or tamarinds, and umami from protein-containing foods such as legumes.

Each dessert course finds its partner in a drink complementing its flavors. Absolutely everything is made by hand, including infusions, lactic acid drinks such as kombucha and kefir, and pralines made directly from cocoa beans, finishing off an experimental yet deeply harmonious and immersive journey. Dishes are not high in calories and are easy to digest, creating an overall feel-good experience.

"Diners are taken through an odyssey of flavors, from the very first to the very last course. We don't offer the classic sweet desserts such as chocolate tart or crème brûlée, but rather a series of surprising dishes inspired by pastry technique from around the world. Each course is a composition that consciously breaks and overcomes boundaries," says chef and co-owner René Frank.

The tasting menu, available at 7.00 pm, includes seven courses plus pairing drinks and snacks, priced at 128.- euros. Smaller menus can be ordered from 10.00 pm.

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### Expertise and artistry

CODA was opened in 2016 by award-winning pastry chef René Frank and his business partner Oliver Bischoff, managing director of the agency “ett la benn” in Berlin.

With his unique concept, René Frank has become the first pastry chef to garner his own Michelin star. From 2010 to 2016, he was Head Pastry Chef at La Vie (3\* Michelin) in Osnabrück, playing an instrumental role in the restaurant going from two to three Michelin stars in 2012. In 2013, he was named German Pastry Chef of the Year by Gault Millau and in 2016, Pastry Chef of the Year from the German restaurant guide Busche Verlag. CODA's dishes are largely inspired by René's highly international career working in prestigious kitchens from Japan to Spain, France, and Switzerland.

Oliver Bischoff, a graduate designer, is the founder and managing director of the agency “ett la benn” in Berlin, which specializes in conception and design in the restaurant industry. Bischoff studied product and process design at the UdK Berlin.

### **CODA**

Friedelstr. 47  
12047 Berlin

Tuesday, Thursday, Friday, Saturday – from 7.00 pm, reservations are required

Tel. +49 30 91496396

- dinner from 7.00 pm: 7-course tasting menu, plus snacks and pairing drinks, 128.- Euro
- late night from 10:00 pm: 3-4 courses, Cocktails

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