

THE LOWDOWN

CODA Dessert Dining

One of the world's most unusual fine-dining restaurants

A cuisine based on pastry techniques

A new way of dining

6.30 pm • dinner

tasting menu: 7 courses, 7 pairing-drinks, including snacks from 138.-€

from 10pm • late night

4 courses incl. pairing-drinks and snacks from 83.- €, craft cocktails
last order 10.45pm

Opened in August 2016

Opening hours Tuesday, Wednesday from 7.30pm excluding Late Night

Thursday, Friday, Saturday from 6.30pm including Late Night

Card payment YES (Giro, MasterCard, Visa)

Reservations requested via the website and possible by telephone, credit card request

Restaurant category casual fine dining, progressive desserts, craft cocktails, wine list

Restaurant size 50sqm, 8 seats at the bar, 20 table seats, open kitchen

Awards

2020

2* Michelin Guide

2019

1* Michelin Guide

Gault Millau 16 Points

Aral Schlemmer Atlas 3 "Bestecke"

2018

Gault Millau 15 Points

Aral Schlemmer Atlas 3 "Bestecke"

2017

Gault Millau 15 Points

2016

Rolling Pin Culinary concept of the year

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Restaurant Contacts

CODA
Friedelstr. 47
12047 Berlin

Mail

table@coda-berlin.com (bookings, menu, service)
info@coda-berlin.com (cooperationen, culinary info)
press@coda-berlin.com (press)
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Web

www.coda-berlin.com
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Team

Head Chef René Frank
Sous Chef Julia Anna Leitner
CEO Oliver Bischoff & René Frank

Further Contacts

René Frank
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