

RENÉ FRANK

About René

Born in 1994 in Wangen in the Allgäu region, René Frank completed his training as a chef in 2004 and for 6 years he was most recently engaged as Head Pastry Chef in one of the best restaurants in Europe, „la vie” in Osnabrück, which has been awarded with three Michelin stars since 2012. He has been repeatedly decorated as Pastry Chef of the Year, including in Gault Millau 2103 and Busche Verlag 2016. As a co-founder, together with Oliver Bischoff, René Frank now runs CODA in Berlin, Germany’s first dessert restaurant. Shortly after the opening, CODA was honoured with the award as “Best Gastronomic Concept of the Year 2016” as part of the Rolling Pin awards

In Helsinki in 2015, René Frank won the World Skills Professional World Championship and picked up the gold medal. In 2007, he went out into the world. So, after his first station as a Junior Head Pastry Chef in the Zirbelstube in Stuttgart, he went to Spain to the „Oriol Balaguer“ chocolaterie in Barcelona and then directly to the three Michelin star restaurant, Akelarre, in San Sebastian. Other positions in Switzerland (Restaurant Lampart’s, 2* Michelin Guide) and in France (Restaurant Georges Blanc, 3* Michelin Guide) followed before he went to Japan for six months (including Nihon Ryori RyuGin, Tokyo, 3* Michelin Guide). Visits to the Alain Ducasse Formation in Paris and courses at the Culinary Institute of America in New York and Napa Valley rounded off his skills. He is: “like his dishes, professional, but always with a twinkle in his eye” (Rolling Pin, 2013).

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