

## PRESS TEXT

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### CODA Dessert Dining

**One of the world's most unique 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: Seven courses, including starters and mains, inspired by modern dessert – without artificial ingredients or added sugars.

Moderne dessert cuisine at the highest level. Each course is paired with a pairing drink to complete the course.

In 2019, CODA was awarded a Michelin star for the first time, followed by a second one in 2020 – a milestone in gourmet dining for a desserts-only restaurant.

### **A unique concept - gourmet pastry without white sugar**

The techniques of pastry, artisanship, know-how, and fantasy intertwine in the CODA kitchen. Taste is redefined with sophisticated complexity: Top pastry chef René Frank and his team works with fresh, seasonal products of the highest quality. Refined sugars, artificial flavors, colors, and additives are taboo. The focus is on products in their natural and often most concentrated form.

### **“Bean to Plate”**

Chocolate is made fresh by hand every day: The “Bean to Bar” concept is currently experiencing a huge boom internationally in pastry and chocolate-making. At CODA, the in-house pralines and chocolate creations are produced entirely by hand – directly from the cocoa bean to the dessert – since 2018.

### **A precise interplay between flavors**

Time and again, the CODA kitchen wows guests precision and flavor: The natural sweetness of vegetables and fruits, the tart notes of herbs and olives, the saltiness of cheeses, the acidity of citrus fruits, homemade vinegar or tamarind. And not to forget: The natural umami of high-protein legumes, tomatoes, mushrooms or fermented rice.

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### Pairing: Dessert & Drink

Each course finds its perfect accompaniment in a meticulously matched pairing drink that complements the dishes' flavors and aromas: self-made infusions, lactic-acid drinks such as kefir and kombucha, and carefully selected and handcrafted spirits create a drink that completes each course.

### Inspirations from around the world

"We take our inspiration from pastry techniques from all over the world," says head chef René Frank who draws his valuable experience from his time working in Michelin-starred kitchens in Japan, France, Spain and Switzerland. "Each course is a composition that deliberately breaks down and overcomes boundaries."

The degustation menu is available from 18:30 and includes seven courses as well as drinks and snacks. Smaller menus can be ordered from 22:00.

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

René Frank was the head pastry chef at the gourmet restaurant "La Vie" in Osnabrück from 2010 to 2016 and played an instrumental role in the restaurant receiving its third Michelin star in 2012. In 2013 he was named "Pastry Chef of the Year" by Gault-Millau and in 2016 "Pastry Chef of the Year" by the German publisher Busche Verlag.

### CODA • Friedelstr. 47 • 12047 Berlin

Opening hours: Tuesday, Wednesday from 7.30pm excluding Late Night  
Thursday, Friday, Saturday from 6.30pm including Late Night

Dinner from 6.30pm and 7.30pm - tasting 7-course-menu plus snacks und pairing-drinks.

Pricing: Tuesday, Wednesday, Thursday 138.- Euro; Friday, Saturday 148.- Euro. Before and holidays 148.-

Late Night from 10pm - 4-course-menu plus snacks und pairing-drinks.

Pricing: Thursday 83.- Euro; Friday, Saturday 93.- Euro. Before and holidays 148.-

Reservations through our website  
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