



## PRESS-INFO 2023

### Michelin-2-star chef René Frank

René Frank is one of the world's most renowned pastry chefs. He has received the coveted title of "Pâtissier of the Year" four times (2013, 2016, 2019, 2020) from Gault & Millau and Rolling Pin, among others. He currently holds the highly regarded title of "World's Best Pastry Chef 2022" from the World's 50 Best Restaurants and his culinary skills and vision have repeatedly earned CODA 2 Michelin stars.

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### René's Career:

#### 1984

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Born in Wangen im Allgäu

#### 2005

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Gold Medal Winner of "World-Skills-Berufsweltmeisterschaft", Helsinki

#### 2006-2007

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Junior pastry chef in Zirbelstube, Stuttgart

#### 2007-2010

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International Postings:

Chocolaterie „Oriol Balaguer“  
Barcelona

Restaurant „Akelarre“  
(3\* Michelin) San Sebastian

Restaurant „Lampart's“  
(2\* Michelin) Switzerland

Restaurant „Georges Blanc“  
(3\* Michelin) France

Restaurant „Nihon Ryori RyuGin“  
(3\* Michelin) Tokyo

Restaurant „Kikunoi“  
(3\* Michelin) Kyoto

Visitor at the „Centre de Formation“  
von Alain Ducasse, Paris

Visitor at the „Culinary Institute of  
America“ New York / Napa Valley

#### 2010-2016

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Head pastry chef at „la vie“  
(3\* Michelin) Osnabrück

#### 2012

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the restaurant earned its third Michelin  
star for the first time

#### 2016

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Opening of CODA  
(2\* Michelin) Berlin



## René's Awards and Accolades:

### 2023

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2 stars in the Guide Michelin  
(CODA Dessert Dining)

### 2022

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"World's Best Pastry Chef 2022"  
(The World's 50 Best Restaurants)

2 stars in the Guide Michelin  
(CODA Dessert Dining)

Patissier of the Year 2022  
(Der Feinschmecker, Jahresezeitenverlag)

### 2021

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2 stars in the Guide Michelin  
(CODA Dessert Dining)

### 2020

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2 stars in the Guide Michelin  
(CODA Dessert Dining)

Patissier of the Year 2020  
(Rolling Pin Awards)

### 2019

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1 star in the Guide Michelin  
(CODA Dessert Dining)

Patissier of the Year 2019  
(Der Feinschmecker, Jahresezeitenverlag)

### 2016

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Innovative Gastronomical Concept of the Year  
2016 (Rolling Pin Awards)

### 2015

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Patissier of the Year 2016  
(Aral Schlemmer Atlas, Busche Verlag)

### 2012

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Patissier of the Year 2013  
(Gault&Millau)

René Frank draws his culinary inspiration from all over the world. He tests the limits of what is possible and constantly strives to break new ground. He thinks progressively, experiments boldly, and creates desserts unlike anything seen before. His experiences abroad, as well as his time as head pastry chef at the Michelin-3-star restaurant "la vie," have had a powerful influence on him. In 2016, he opened CODA, realizing his dream to open his own fine dining restaurant dedicated solely to desserts. On his side are Julia A. Leitner, as head cook, and Oliver Bischoff, his business partner and cofounder of CODA.

To understand René's personality, it helps to take a look at his culinary creations. He is "like his dishes: professional, but always with a wink" (Rolling Pin, 2013).



## Quotes by René Frank:

- Taking a sustainable and holistic approach to everything is one of my top priorities. This means using the highest quality products, as well as encouraging respectful cooperation within our team and maintaining a fair working environment.
- I believe in a holistic culinary philosophy: A perfect menu is greater than the sum of the individual courses on the plate. Rather, it represents a symbiosis of cuisine, pairing drinks, and personalized wine recommendations.
- For me, avoiding industrially processed products is an obvious choice at this level of gastronomy. I am interested in pure, natural ingredients that have their own distinctive flavor profiles. Within the world of patisserie, partially refined products limit our craftsmanship.
- We draw inspiration from patisserie techniques from around the world. Every course is carefully composed to deliberately challenge conventions and break boundaries.
- I do not believe that the future of patisserie necessarily rests in sugarless preparations. However, as desserts grow less overtly sweet and rely less on fat, they will naturally have fewer calories.

„René Frank is an absolutely exceptional talent in the world of patisserie. With his inventive dessert creations, he has set a new culinary standard in sweets.”

– Thomas Bühner  
(patron/chef at Restaurant la vie\*\*\*)

## Contakt

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