



PRESS-INFO 2022

CODA ✨ ✨ Michelin Star Restaurant: Innovative Dessert Dining in Berlin

- The Michelin-2-starred restaurant CODA offers an exceptional dessert fine dining experience. Guests can expect cooking grounded in traditional patisserie techniques—without the use of refined sugar or artificial ingredients.
- The multi-award-winning Michelin-starred chef René Frank has reimagined dessert in a boldly progressive new light: as innovative craftsmanship and modern, deconstructed kitchen classics.
- The restaurant’s unique concept is inclusive of bespoke drink pairings, which are an integral part of the menu and complete each course.

CODA is Germany’s first and only fine dining dessert restaurant. Under the guidance of Michelin-2-starred chef René Frank, the kitchen aims to surprise and delight. The restaurant’s culinary philosophy centers on inventive desserts, which bear little resemblance to classic confections such as chocolate soufflés and vanilla ice cream.

The high level of excellence extends to the drinks program. Each custom drink pairing rounds out its accompanying course and is an essential component of the overall culinary composition. The wine menu includes a carefully curated selection of aged German Rieslings, sparkling wines from Champagne, and Japanese sakes.

Fine pastry without refined sugars

At CODA, pastry is reenvisioned. In this modern interpretation of dessert, we rely entirely on the natural sweetness of our raw ingredients. René Frank eschews refined sugar—artificial colors, aromas, and ingredients are taboo in his kitchen. Seasonal, sustainably sourced ingredients of the highest quality are at the core everything we do here.

Sweet meets umami, salty, acid, and bitter

CODA’s artful desserts are the result of precise craftsmanship and an intuitive instinct for creative combinations. The natural sweetness of vegetables and fruits is balanced by savory notes from herbs, while the saltiness of cheese, the acidity of citrus, and the umami of legumes, mushrooms, and fermented rice.





A harmonious triffecta of dessert, wine, and expertly paired drinks

Every dish at CODA comes accompanied by a meticulously crafted drink pairing. House-made infusions and thoughtfully selected artisanal spirits complete and enhance each course. With the addition of an individual wine pairing, dining at CODA becomes a holistic, utterly unforgettable experience.

„Bean to Plate“

..... All of the chocolate in CODA is produced here by hand. We adhere to the concept of “Bean to Bar,” which places an emphasis on both ethical sourcing and the highest level of craftsmanship. René Frank is proud to offer our house-made pralines and chocolate creations.

CODA’s Key Facts

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- On August 10, 2016, award-winning chef René Frank and his business partner Oliver Bischoff, Managing Director of the Berlin agency “ett la benn,” opened CODA.
 - The menu consists of a 7-course tasting menu beginning at 6 pm and a 5-course tasting menu beginning at 10 pm, inclusive of snacks and drink pairings. The second seating can serve as either the perfect finale to an exceptional evening or the beginning of one of Berlin’s famously late nights.
 - CODA resides in Neukölln, a vibrant, diverse community in the heart of Berlin.
 - Before opening CODA, René Frank worked from 2010 to 2016 at the Michelin-3-star restaurant “la vie” in Osnabrück as head pastry chef. In his career so far he has been awarded “Pâtissier of the Year” four times and currently holds the international title “World’s Best Pastry Chef 2022” from the World’s 50 Best Restaurants. Additional information about his career can be found in our press kit under “René Frank.”
 - High-resolution photos are available for download under “Photos” and “Brand.”



Awards & Achievements

2022

2* Michelin Guide
Gault Millau 3 "rote Hauben"

2021

2* Michelin Guide

2020

2* Michelin Guide

2019

1* Michelin Guide
Gault Millau 16 Points
Aral Schlemmer Atlas 3 "Forks"

2018

Gault Millau 15 Punkte
Aral Schlemmer Atlas 3 "Forks"

2017

Gault Millau 15 Points

2016

Rolling Pin Gastronomic Concept of the Year

Opening hours

Wednesday to Saturday from 6 pm
Closed Sunday to Tuesday

Restaurant Category

- Casual fine dining
- Progressive desserts
- Craft cocktails
- Exceptional wine selection

Media Inquiries

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Other Contacts

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(Bookings, Menus, Service)

Reservations

Are available on our website codaberlin.com

Dining room layout

- 50sqm
- 8 seats on the bar
- 20 seats at tables
- open kitchen

Digital Presence

codaberlin.com

facebook.com/codaberlin

instagram.com/codaberlin

rene-frank.de



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