

R e s t a u r a n t

# HORVÁTH



## Press release

HORVÁTH  
Paul-Lincke-Ufer 44A  
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Opening hours:  
Wednesday to Sunday from 18:30 to 22:00

### **HORVÁTH in Kreuzberg, Berlin – 2 Michelin stars in an unpretentious atmosphere**

Berlin, September 2018 - Sebastian Frank was surprised when he first arrived at the HORVÁTH. He was leaving behind a five-star establishment in Austria and expecting a gourmet restaurant. Instead he found himself in an unpretentious setting, which exuded Austrian hospitality. He immediately fell in love with the space's special individuality and charm, which can arise only if everything is not quite perfect. The kitchen was not equipped as he was used to, but he began to improvise. "We did a lot out of little," he says looking back.

The simple elegance of the restaurant on Paul-Lincke Ufer in the middle of the trendy district of Kreuzberg is beguiling. Wood paneling and candlelight provide a warm atmosphere. It's easy to forget the hectic nature of the city on premises that have housed restaurants for almost 100 years. "We want to give our guests an unforgettable evening, they should let themselves go and trust Sebastian's creations completely," says manager director Jeannine Kessler.

Her young dynamic team is addicted to the spirit of the restaurant and the bold cuisine. The guests are as unconventional as HORVÁTH itself. It is probably the only Michelin-starred restaurant where dogs are not only welcome but actually get their own place setting.

Restaurant manager and sommelier Jakob Petritsch says Austrian hospitality defines the restaurant: "Everyone is welcomed with a smile." The owner and head chef Sebastian Frank serves extremely high-quality cuisine that he describes as "emancipator," creating an individual experience that explodes with flavors. Thanks to him and his team, the restaurant has been awarded two stars by the Guide Michelin and 17 Gault-Millau points.

Frank is glad to be the first Austrian chef in the kitchen: "The pot has finally found the right lid."

HORVÁTH can seat 50 people and opens from Wednesday to Sunday between 18.30 and 22.00. Please reserve by telephone at +49 (0)30 61289992 or e-mail at mail@restaurant-horvath.de.

### **About HORVÁTH**

The Michelin-starred restaurant HORVÁTH offers Austrian regional cuisine with creative twists. The Austrian hospitality and the design of the restaurant with wood paneling and candlelight provide a warm and cozy atmosphere. Chef Sebastian Frank is the youngest Michelin-starred cook in Berlin. For him vegetables, meat and fish are equal actors that can take on various roles. Frank and his team also offer non-alcoholic pairings with a series of drinks that are perfectly suited to the respective menu.

### **HORVÁTH's history**

HORVÁTH has an exciting past. The premises on Paul-Lincke Ufer 44a have housed restaurants since 1918. People have feasted and laughed, philosophized and drunk through the night...As you sit there today within

the wood-paneled walls, it's not difficult to imagine and nothing stops you from doing the same! The location became particularly famous when the Austrian philosopher and writer Oswald Wiener opened "Exil" in 1973. It soon became a hub for all kinds of artists and creatives. The menu featured Austrian *Sauerbraten* and wine from the Burgenland region; the regulars included Joseph Beuys, Andy Warhol, Rainer Werner Fassbinder, Otto Sander and David Bowie. The restaurant was decorated with wallpaper designed by Dieter Roth and a ceiling painting by Martin Kippenberger - who knows who else left their mark on the walls of this legendary space. There were countless loud parties in this Austrian restaurant-Berlin bar crossover Oswald Wiener left Berlin. His successor turned the legendary Exil into an Italian restaurant called Cena. It found its way back to its Austrian roots in 2005 when the restaurateurs Edith Berlinger and Dietmar Schweitzer re-opened the restaurant and named it after the poet Ödon von Horváth. Sebastian Frank became head chef in 2010 and his creative mastery in the kitchen earned the restaurant a Michelin star within a year. He and his companion Jeannine Kessler did not hesitate when the owners turned their minds to a different project in 2014. They bought up the restaurant and have since transformed it into one of the leading dining establishments in Berlin. The second star came in 2015, just a year after he and Kessler had taken over the restaurant as owners. The restaurant also has 17 Gault Millau points and 4 Feinschmecker F's out of 5. In 2017 the jury of the Berlin Master Chefs awarded the title „Berlin Master Chef 2017" to him. At the beginning of 2018 he received the title " "Best Chef of Europe 2018" at the international food fair 'madridfusion'.

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