Press Release

Vienna Meets Berlin

Pop-Up cooking at “Die Küche Wien” starts a new season

Vienna, 28 July 2015. From one metropolis to another: on 21 September 2015, two-Michelin-starred chef Hendrik Otto will open a new series of pop-up cooking events at “Die Küche Wien”. Usually, he calls the stove of Lorenz Adlon Esszimmer his home, which is the best restaurant in Berlin, according to “Gerolsteiner Bestenliste”. On top of that, he is said to be a good bet as the first to receive a third Michelin star in the German capital.

The kitchen party at “Die Küche Wien” is dedicated to culinary trends and international cuisine. Both both executive chef Anton Pozeg and guest chef Hendrik Otto prepared the menu. Hendrik Otto’s dishes include a venison Bolognese, his signature dish, as well as a carabinero-carpaccio and red mullet. Anton Pozeg and his team will prepare Parmesan-fagottini, scallops and burrata.

The whole menu will be served as a flying buffet accompanied by a DJ with lounge music for the perfect atmosphere. The open concept of the restaurant will be used too, as the chefs prepare some of the dishes right in front of guests’ eyes in direct interaction with them.

With this top-class cast, the pop-up cooking not only kicks off a new season, but will also extend into a series of events in the consecutive year. After the events with Sra Bua by Tim Raue and Sra Bua by Juan Amador, there is a new motto for the first time: inspired by sense impressions, old recipes and his family’s and friends’ specialities two-Michelin-starred chef Hendrik Otto, newly interprets famous kitchen classics. An important similarity with “Die Küche Wien” is the focus on regional origins and the best quality of the products used.
Pop-up cooking will take place on 21 September starting at 6.30pm at „Die Küche Wien“. The price is EUR 86 per person and includes the flying buffet as well as beverages. Reservations can be made via mail to diekueche.vienna@kempinski.com and via phone to 0043 1 236 1000 8080.

Palais Hansen Kempinski Vienna:
Housed in a heritage-listed Palais on Schottenring Street, Palais Hansen Kempinski Vienna forms part of the famously glamorous Ringstrasse boulevard. Sights like the Burgtheater, St. Stephen's Cathedral, the Parliament building or the Rathausplatz square are only a few minutes' walk away. The Renaissance Revival architecture combined with innovative touches like iPad check-in and an iPad version of the traditional hotel information covering everything from room service to outdoor activities create a symbiosis of Viennese tradition and present-day zeitgeist. The charming palais accommodates 152 rooms and suites, two restaurants, one bar, a cigar lounge, six function rooms, a ballroom, a florist, a souvenirs shop, a fitness and spa area, also open to day spa guests, as well as 17 private residential penthouse apartments on a total of seven stories. www.kempinski.com/vienna

About Kempinski:
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