

Regent

BERLIN

THE NEW RESTAURANT AT THE REGENT BERLIN

Guests have to choose and decide on the new name

BERLIN (April 2018) – The renovation works took three whole months but now it is done – the former Fischers Fritz at the 5-star superior hotel Regent Berlin reopens its doors. Elegance and modernity greet the guests and with its new direct entrance from the Französische Straße, business people and passing trade are encouraged to discover Berlin's new culinary gem.

Guests have their say: A new name has to be found – and the guests of the restaurant are encouraged to pick or put forward their own ideas. 14 days for deliberation. Everyone who comes for dinner or lunch before the 30th of April will receive a voting card with a few suggestions but they will also have the opportunity to add new ones.

The Interior:

The precious architectural elements of the former Fischers Fritz, mainly classicist forms of design, have been preserved. A contemporary refresher creates a stylish ambience, which resembles, with its familiar yet sophisticated atmosphere, the salon culture of Berlin in the 19th century. This ambitious feat was achieved through a pleasing colour scheme with warm shades of grey and silver that adorn the walls and ceilings, a clever mix of furniture and carpets as well as metallic patterned wallpaper which takes its inspiration from old salons of the Belle Époque of the last century.

The interior design was based on ideas from Contura Planung & Design based in Königstein. Managing Director Barbara Meyer-Kosfeld explains: "The existing layout resembles Berlin's famous salons. Furthermore, with the location set right in the historic centre of the old metropolis at the Gendarmenmarkt, we came up with the idea of combining our design concept with the cultural heritage of the destination. With a new colour-material-lighting concept as well as the direct access from the Französische Straße, we have coined a timeless, refined club ambience. This also speaks to a younger audience who enjoys the symbiosis of modern grandeur and contemporary amenities such as free Wi-Fi."

The Concept:

Chef de Cuisine Jörg Lawerenz, who has been heading up the kitchen team of 25 passionate chefs since mid-January, has thought of a new culinary concept for the restaurant. The style of the new menu is a combination of regional cuisine specialties, influenced by the kitchen culture of other countries and provinces but focussing on fine meats. During trips through Brandenburg, the 42-year-old met with regional suppliers. As a result, Landhof Rahlf from

Mehrow will provide all cold cuts for the hotel's breakfast offering, Lobetal, an organic dairy farm, will deliver fresh dairy products every day and Fritz Blomeyer, who impressed the seasoned chef, will offer his selection of unpasteurised cheeses.

At lunch, the restaurant will not only offer a la carte creations but a weekly changing business lunch menu as well. The dinner menu varies with its main courses and offers classic dishes such as ox cutlet for two, carved at the table, regional specialties such as breast of chicken from Brandenburg, fresh fish from the region, and vegetarian as well as vegan options.

The opening times are as follows:

Tuesdays to Saturdays:

Lunch from 12 midday to 2 p.m.

Dinner from 6 to 10.30 p.m.

The Centrepiece:

The heart of the restaurant will be the Centrepiece Table, which is currently still being built. As it is such a unique focal point in the centre of the restaurant, it has been designed in cooperation with Veuve Clicquot – as a place to get together, to be together and to spend time together – for special occasions and for no occasion at all. At this table exclusively, a special 4-course champagne menu will be served.

The History:

In 1812, the famous wine shop “Lutter & Wegner” opened its doors at the Gendarmenmarkt, where the Regent Hotel proudly stands today. More a wine house than a shop with a restaurant and wine cellar, “Lutter & Wegner” became a magnet for Berlin's society; even the poets E.T.A. Hoffmann and Heinrich Heine were seen there regularly. It was made infamous as a backdrop in the opera “The Tales of Hoffmann” by Jacques Offenbach. The venue encouraged communication but also intimacy, like a true Berlin Salon, and is the inspiration for our new restaurant.

Regent Berlin is located on the Gendarmenmarkt square with a beautiful view of the French Cathedral and the Concert Hall. The boulevard Unter den Linden, the Brandenburg Gate and Friedrichstrasse with their exclusive boutiques are just a few steps away. The very personal service and luxurious furnishings of the 195 rooms and suites make the 5-star superior hotel a popular address for celebrities, and travelers on both pleasure and business. With highly modern conference and meeting rooms Regent Berlin is the ideal setting for any event. www.regenthotels.com/regent-berlin

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