

Date
31 October 2019

Press release

Berlin Cuisine has been nominated for caterer of the year 2019 in the category “Green Catering”

On 5 November 2019 it is time again. The editors of the leading industry magazine award *Cooking + Catering inside* will announce the Caterers of the Year 2019. Berlin Cuisine is nominated in the category “Green Catering” for its concept “sustainable pleasure”.

The idea behind this: Each meal is made exclusively from local ingredients and presented in its own skin or peel. This saves tons of dishes, water, time and money. Berlin Cuisine is thereby setting new standards for sustainable action in the catering industry. And not just for itself but for everyone: “Sustainable pleasure” is to be understood as an “open source” concept. Every catering company can copy the idea, develop it further and make full use of it.

Berlin Cuisine demonstrated that the idea can be successfully realised on 12 August 2019 at Kraftwerk Berlin. The Berlin catering company presented its concept to 190 selected guests at the art installation *Deep Web*. Among other things, the cooks served grilled sunflower root with sunflower seed hummus in the blossom of a sunflower. They also filled eggshells with baked cauliflower, crunchy nut butter, and egg yolk sauce hollandaise. Another highlight was kohlrabi spaghetti with “hand cheese” foam, herbal pesto and roasted hazelnuts – of course served in a kohlrabi peel.

“The feedback from our guests was outstanding,” Max Jensen, CEO of Berlin Cuisine, enthused after the live première of “sustainable pleasure”. “We have not simply implemented a concept, but a highly relevant topic.”

Berlin Cuisine also convinced the jury in 2017. In that year the company won the prestigious industry award “Caterer of the Year” in the category “Concepts”. The award ceremony 2019 will take place in the Munich Congress Hall.

Berlin Cuisine Jensen GmbH
Beusselstraße 44 N-Q Haus 25 / 10553 Berlin

T +49 30 60 98 97 86 0 / F +49 30 60 98 97 86 9
info@berlin-cuisine.com / www.berlin-cuisine.com

Max Jensen
Founder / CEO

M +49 176 22 65 88 70
max.jensen@berlin-cuisine.com

Niklas Babel
Public Relations

M +49 170 661 22 22
niklas.babel@berlin-cuisine.com

About Berlin Cuisine:

Taste is always contemporary. Standard was yesterday. Founded in 2013, Berlin Cuisine is a fast growing catering company that reinvents taste every day. Berlin Cuisine works closely with clients to ensure their absolute satisfaction, demanding uncompromising quality and efficiency. Contemporary taste and contemporary service mean perfect service – before, at and after the event. With “MyMenu - the Digital Menu”, Berlin Cuisine is a pioneer of digitization in the catering industry. The web app allows clients to individually customize the food at every event for the preferences and intolerances of the guests.

Berlin Cuisine – Contemporary Taste.

Max Jensen (Founder / CEO)

Niklas Babel (Head of Digital + Public Relations) media@berlin-cuisine.com

media@berlin-cuisine.com

Berlin Cuisine Jensen GmbH

Beusselstraße 44 N-Q Haus [25 / 10553](#) Berlin

T [+49 30 60 98 97 86 0](tel:+4930609897860) / F [+49 30 60 98 97 86 9](tel:+4930609897869)

info@berlin-cuisine.com / www.berlin-cuisine.com