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## Hoflieferanten Berlin Are Shaping the Culinary Future – as Operator of the “Restaurant at Futurium” and In-house Events Caterer

When Futurium opens on 5 September 2019, visitors can look forward to gaining insights into the world of tomorrow and to tasting the culinary delights of the future: at the “Restaurant at Futurium”, they will find innovative dishes on the menu alongside regional classics. The gastronomic concept will lie in the hands of Hoflieferanten Berlin, part of the Sarah Wiener Gruppe.

Futurium has selected Hoflieferanten Berlin as operator of the “Restaurant at Futurium” and caterer for in-house events. The restaurant will open together with Futurium on 5 September 2019.

Here, visitors can taste chef André Göldner’s culinary ideas of the future, try out new dishes or enjoy regional classics. Hoflieferanten Berlin, and their manager Jan Rickers, stand for sustainability and the highest quality. Guests will be able to enjoy meals prepared with ingredients produced by the Sarah Wiener Gruppe itself. Members of the latter include the organic farm Gut Kerkow, which cultivates regional vegetables, breeds animals, and produces sausages and meat, as well as the internationally certified organic bakery Wiener Brot.

“I’m delighted that, from the day of its opening, Futurium will have a restaurant where visitors can dine both innovatively and sustainably. Doubtless to say, this will also contribute to the further upgrading of the area around Humboldthafen.” (Dr Stefan Brandt, Director of Futurium)

As restaurateur, Hoflieferanten Berlin will not only be running the restaurant, but will also be offering a creative and innovative range of catering for Futurium’s events.

“Being Germany’s most sustainable federal building with futuristic architecture and future-shaping content, Futurium places high demands on its gastronomic offerings. Hoflieferanten, with their approach marked by regionality, sustainability and the eagerness to experiment, ideally suit our values of sustainability and innovation.” (Nicole Schneider, Commercial Managing Director of Futurium)

Image material for download:

[http://bit.ly/FUTURIUM\\_NEWSROOM](http://bit.ly/FUTURIUM_NEWSROOM)

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**About Futurium**

Futurium is a house of futures. It unites under the same roof an exhibition of the future with vivid scenarios, a laboratory of the future in which visitors can make their own explorations and a forum of the future for dialogue between players from different spheres. Foreseeable, imaginable and desirable drafts of possible futures are presented and discussed at Futurium. Getting to know what's new, questioning the familiar, and picking up on stimuli that lead to action – Futurium allows its visitors a glimpse into the world of tomorrow. The major question "How do we want to live?" always remains at the core of the issues under consideration. Futurium brings together experts and players from the spheres of science, politics, culture, business and civil society – in the exhibition and in experiments, in discussions and in performances, in workshops and in debates. More than 5,000 square metres on three floors are available for this purpose.