

Press Release

Restaurant Ursprung at Dussmann: the setting for a seismic shift in eating habits

- Europe's first PLANET!BASED restaurant, Ursprung, brings fine dining and planet-friendly eating to a broad audience and opens dialogue with Berlin

Berlin, September 21, 2022 – Starting October 1, Europe's first PLANET!BASED restaurant, right in the heart of Berlin, invites everyone to see, experience, and most of all, enjoy the food of the future. Restaurant Ursprung, located in the Dussmann building (Friedrichstr. 90, in Berlin's Mitte district), and its team are a driving force behind the seismic shift taking place in people's eating habits, opening up a dialogue with Berlin.

The PLANET!BASED Restaurant Ursprung takes a fine dining approach, focusing on fantastic flavor while also furthering climate action and human health. The menu spotlights forward-looking trends in dining, in keeping with the rules of the Planetary Health Diet and with a wealth of plant-based alternatives. And Ursprung is only the start. The same principles are set to be rolled out to the corporate catering field in stages.

"In our role as a large family company in Berlin, we view sustainability as a core value. That's why, when we set out to open Ursprung, we wanted to craft a menu that fits with our vertical garden and exists in harmony with nature," says Catherine von Fürstenberg-Dussmann, Chairwoman of the Board of Trustees of the Dussmann Group. Christian Hamerle, Head of Food Service Innovation at Dussmann, explains: "We're experiencing a seismic shift in people's eating habits right now, as all of us realize that resources are limited. You just can't leave the planet out of the equation anymore. Everything we serve up at Ursprung is good for both people and the planet," Hamerle says. "Future food tech, the Planetary Health Diet, and fresh takes on traditional methods like fermentation are all prompting us to completely rethink our value chains these days, especially with more focus on sustainability than ever before," adds Olga Graf, Head of Sustainability at the Food Service Innovation Lab.

"We serve up our vision of planet-friendly dining with treats and main courses of the future, letting our diners choose: normal, or like before?" Graf continues. Whichever version

sells better will be on the menu the next month. “We think it’s important to get our diners involved, since after all, food is vital to everyone,” she notes. “Any other kind of dining culture might be simply inconceivable ten years down the line,” Hamerle adds.

The grand opening of Ursprung is planned for October 1, 2022. It will be one of four restaurants to serve a menu during Berlin Food Night on October 10. This year will be the first time that Berlin Food Night, part of Berlin Food Week, focuses entirely on foods of the future.

Excerpt from Ursprung’s October menu:

Treats of the future

Arabian Nights Waffles (Perfeggt, spelt, hollandaise sauce, ras el hanout, eggplant, chickpea)

Future Hot Dog (Rebel Meat sausage, lecsó, fried onions, spirulina bun, sprouts, herbs)

Normal or like before

Normal: Fricassee 2.0

Like before: Prignitzer Landhof Chicken Fricassee
with carrots, parsley root, spring onions, mushrooms, mixed rice

Dish of the week “Fresh from the Farm” (dishes crafted economically and for the common good, low price, meat free)

Future Borscht with seaweed, beets, and herbs

Farm Goulash with dumplings, carrot, celery, and bell pepper

Sweets

Catherine’s Cakes according to recipes from Catherine von Fürstenberg-Dussmann

Kaiserinschmarrn

Contact:

Michaela Mehls, Press Spokesperson, Dussmann Group

Tel. +49 30 20252525

michaela.mehls@dussmann.de

About the Food Service Innovation Lab by Dussmann

Dussmann and food service futurist Christian Hamerle launched their startup, the Food Service Innovation Lab, in Berlin in February 2021. Together, their aim is to rethink and redesign the future of catering. The Food Service Innovation Lab serves as a showcase for systems that will be used in day-to-day business operations.

About Dussmann

Dussmann provides solutions born of its passion for integrated facility management, food services, and technical plant and systems engineering. In our role as part of the international Dussmann Group, a family company, we combine entrepreneurial thinking and high-quality, innovative, reliable solutions while embracing our responsibility for customers, employees, the environment, and society at large. We take care of people and the places where they live and work – to make their lives richer and easier. Dussmann Food Services offers diverse and sustainable dining concepts for children, employees, patients, and seniors, all with warm hospitality.

Team fact sheet

The people behind Ursprung and the Food Services Innovation Lab by Dussmann and their bios:

Christian Hamerle, Food Service Futurist

Christian Hamerle is originally from Vienna. He has worked in food service for more than 25 years now, including for Sarah Wiener and Markthalle Neun in Berlin. While there, he was in charge of the DATA KITCHEN, a digital bistronomy concept that he was instrumental in developing. It was named Germany's most innovative dining concept in 2017. Hamerle has held the position of Head of Food Service Innovation at Dussmann since 2020.

Olga Graf, Head of Sustainability

Olga Graf has a background in product and service design and in innovation and transformation management with a focus on sustainability. She has been working in the food industry for nearly ten years now and is known as a serial entrepreneur from Butcher's Manifesto, Food Kompanions, and KornLabor. Graf started out in food service in 2018 with the Dining Hall 2.0 study and the development of the Kantine Zukunft (Future Cafeteria), which ultimately brought her to the Food Service Innovation Lab in 2021. In the role of Head of Sustainability, she focuses on topics having to do with all aspects of sustainable innovation and strategy.

Tino Speer, Culinary Mastermind

Tino Speer has over 25 years of professional experience, nearly 20 years of it spent in the role of chef de cuisine/kitchen director and as product developer for Sarah Wiener. He helped with the agricultural development of the Kerkow organic farm, which Wiener also owns, and has collaborated with her on various cookbooks as a co-author and creative sparring partner. Speer has held the role of Culinary Mastermind at the Food Service Innovation Lab of Dussmann Service Germany since April 2022.

Martin Lisson, Operations Director, Food Service

Lisson has more than 20 years of professional experience in the food segment as a cook. He has worked at hotels all over the world for Four Seasons. After more than ten years, he moved to Ritz-Carlton, where he was responsible for international hotel openings. His last stint included the roles of Food & Beverage Director and Executive Chef at the Ritz-Carlton, Berlin. Lisson joined the Food Service Innovation Lab in the role of Operations Director, Food Services, in 2022.

Stefan Grill, Head of Hospitality

The newest member of the team, starting in November 2022, is restaurant manager Stefan Grill. His prior career has included a stint at Restaurant Margaux under Michael Hoffmann, a pioneer in vegetarian and vegan cuisine in the fine dining segment. Grill was nominated for the title of “Host of the Year” in the Berliner Meisterköche competition in 2017, at that time in his role as Restaurant and Bar Manager at the Sra Bua by Tim Raue. After that, he also served as restaurant manager at Crackers and Brasserie Colette Tim Raue. His most recent role was as Sales & Marketing Manager for sales of premium sake at Ueno Gourmet.

Inka Storm, Service Manager