

THE CROSBY PRESS

SUPERCOMPRESSOR

JACKTHREADS

SIGN UP NOW

HOW TO NAVIGATE BERLIN'S AWESOME UNDERGROUND SUPPER CLUBS

PUBLISHED ON 10/16/2013

BY [KATHERINE SACKS](#)

f SHARE

TWEET

g+ SHARE

REDDIT

Like 264

[LIST](#)

Berlin is now home to a thriving and awesome underground supper-club scene, wherein ordinary Berliners (who happen to be able to cook crazy-well) invite a bunch of peeps to a covert location (frequently their home), and lay out a feast for them in exchange for just a little cash (as low as 25€). Wine flows liberally & most hosts come out to the table after dinner w/ a bottle for shots, and to share their insider tips on Berlin.

So how do you get in? Well, you gotta be in the know: sign up for the newsletters, then wait/pray for an invite. In order to make sure you score a seat at the best ones, here's a comprehensive list of the city's finest home cooking.



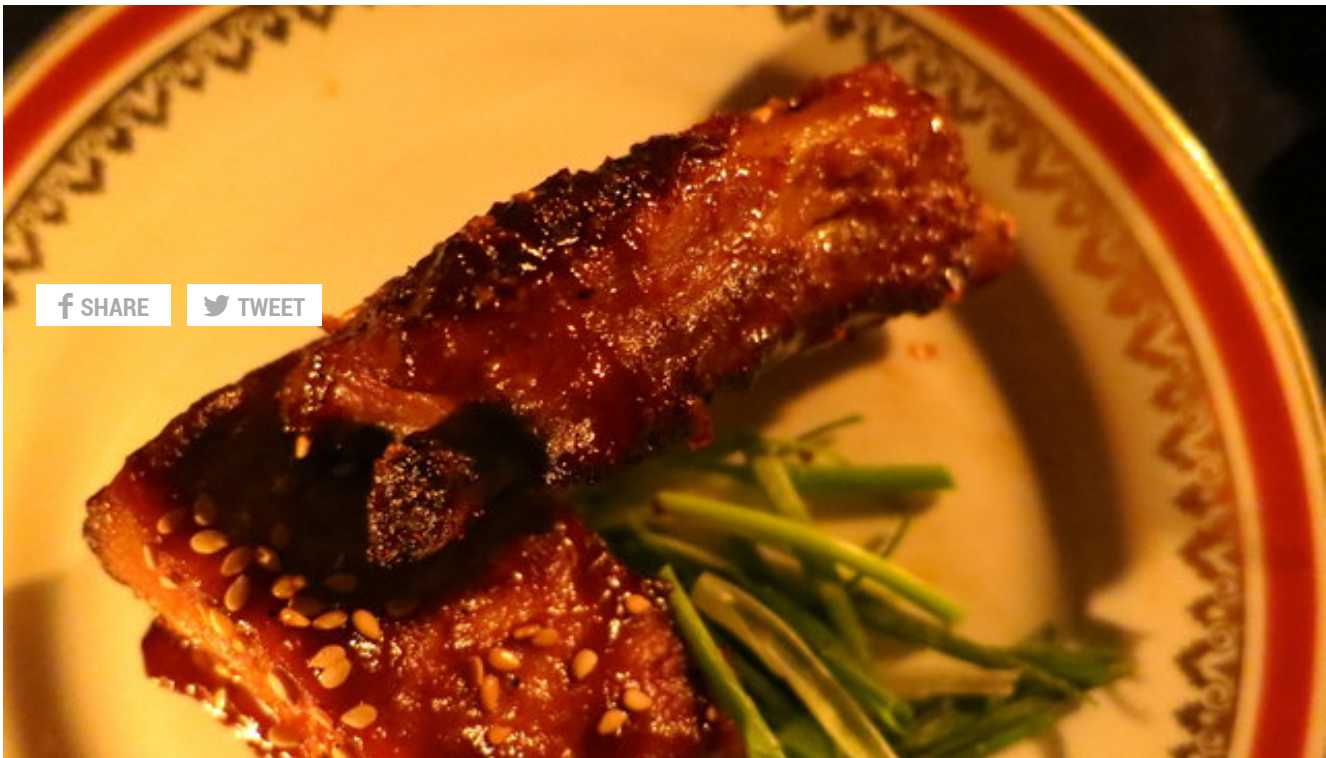
MUSE

Easing Your Way In

Most supper clubs offer only 10-20 highly sought after seats once a month. These options have a permanent space, which means you just may have a shot at nabbing one.

Muse Berlin

The dual success of [Thyme Supper Club](#) and [Zuhause](#) led to this cool new Prenzlauer Berg space. It's one part lunchtime restaurant w/ gut-busting sandwiches (like the Berliner Boa w/ maple-glazed pork belly), and also acts as a weekend supper club locale for regular nights, hosted by the German-Brit couple Thyme, Canadian-Irish hosts Zuhause, and a slew of guest chefs.

[LIST](#)

Brotzeit

Head to the homey Neuköln restaurant/café/bar [List](#) for a modern take on the Southern German tradition of Brotzeit, a feast of organic sourdough bread, sausages, spreads, cheese, fruits, and cold cuts. The grub is served on unique handmade platters to a communal table of 16 at this monthly feast.



KATHERINE SACKS

Mulax

Inside a hidden courtyard off a side street in Kruezberg, this dark, art-covered space looks at first glance like a nightclub. But the avant-garde dishes -- like smoked potato & beet barley or cucumber sorbet w/ pickled gherkins -- by self-taught Chef Kristof Mulack, shout restaurant. Two long communal tables encourage conversation, and the permanent space allows for more regularity in events, making booking a bit easier.



f SHARE

TWEET



f SHARE

TWEET

KATHERINE SACKS

Daniel's Eatery

Former marketing executive Daniel Grothues started his supper club two years ago as a way to try out new recipes and cook for others. Inside his very cool Prenzlauer Berg apartment, his meals cover everything from nostalgic inspirations, like a Lego-themed cake, to top chef recipes, to plays on flavors he tries on travels abroad, such as his take

on the Cronut.



ROLLINRESTAURANT

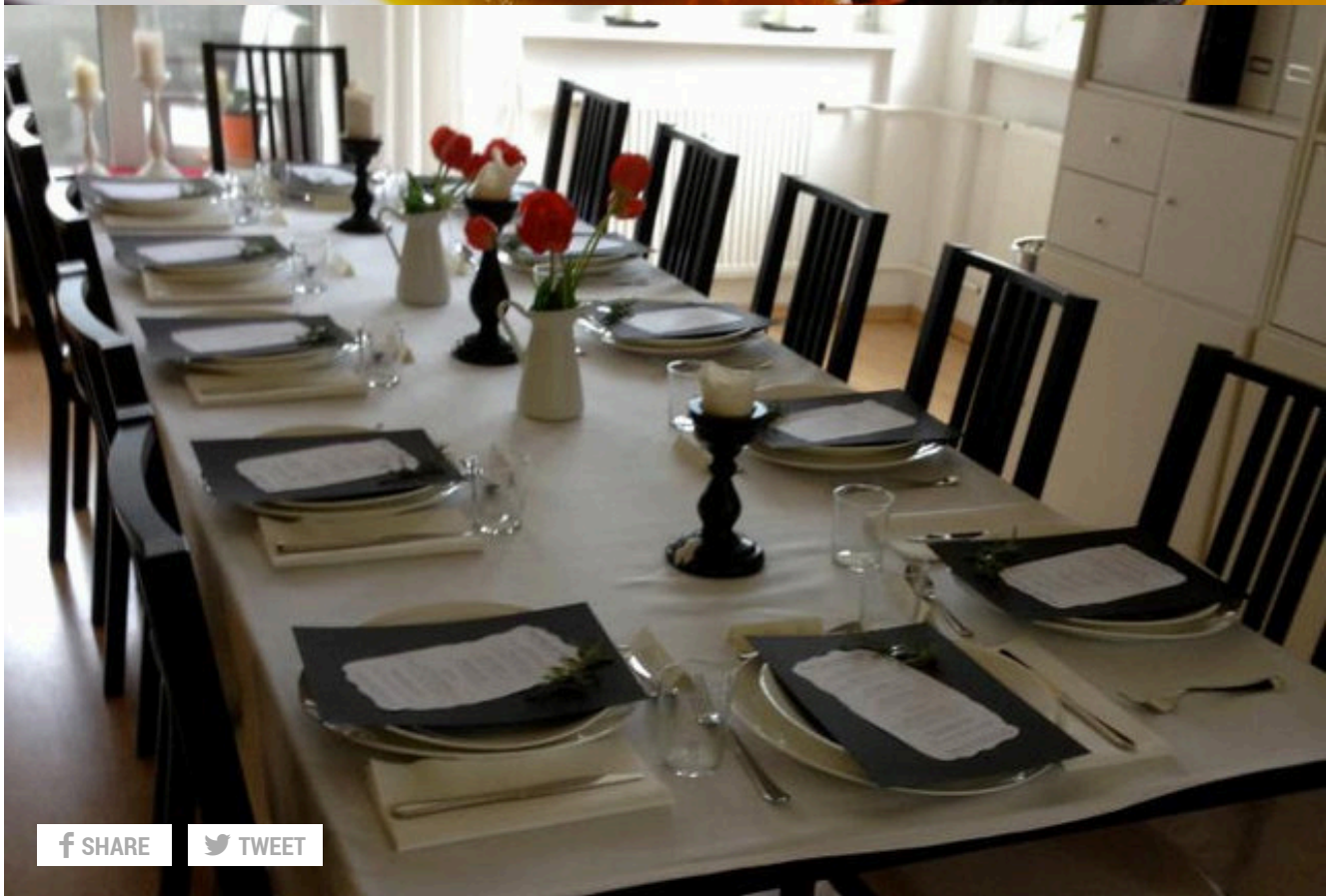
Norden Berlin

Fresh off the heels of their final dinner, the bow tied hosts of RollinRestaurant bring this one-month event. Because Nordic food is so-hot-right-now, go get a taste when this pop-up takes over [Mulax](#) every weekend in November w/ their menu of all things smoked, pickled & cured. And these adventurous dudes are likely to cook up another exciting project after the Mulax dinners wrap, too, so if you can't make it this Autumn, get on their list & stay tuned.



f SHARE

TWEET



f SHARE

TWEET

FESTIN

Festin

New Yorker Deborah Tomassini-Buechner started this event last summer in homage to the flavors she was missing from back home, w/ dishes like seared cod with hazelnut sauce, black truffle custard, and chipotle guacamole. She hosts up to 12 in her

Schöneberg home, but really specializes in romantic dinners for two, so if you want to go all out, this is the place to do it. Get on the mailing list stat to book for her upcoming baller truffle dinner.



Voi

One of the newest supper clubs to hit the Berlin scene, this dinner launched in late September after being inspired by friends Thyme Supper Club and Fisk & Gröönsaken. Their name is taken from the Finnish word for butter, and you'll find plenty of it in dishes like Oxtail Celeriac Lasagna and the Finnish Mämmi muffins with vanilla creme, along with wines from Languedoc (FYI, that's in France). Semi-monthly dinners of five courses are planned for up to 10 diners in their Wedding apartment.

Fisk & Gröönsaken

Husband-wife Jan and Melanie grew up together in a tiny Northwest German town, where they both developed a love for food. This is a real passion project for the couple, who work as a biologist (Jan) and librarian (Melanie) in their "day" jobs. They share their foodie love through semi-monthly five-course dinners, often spiked with ingredients made from their family's garden, like preserved black walnuts.



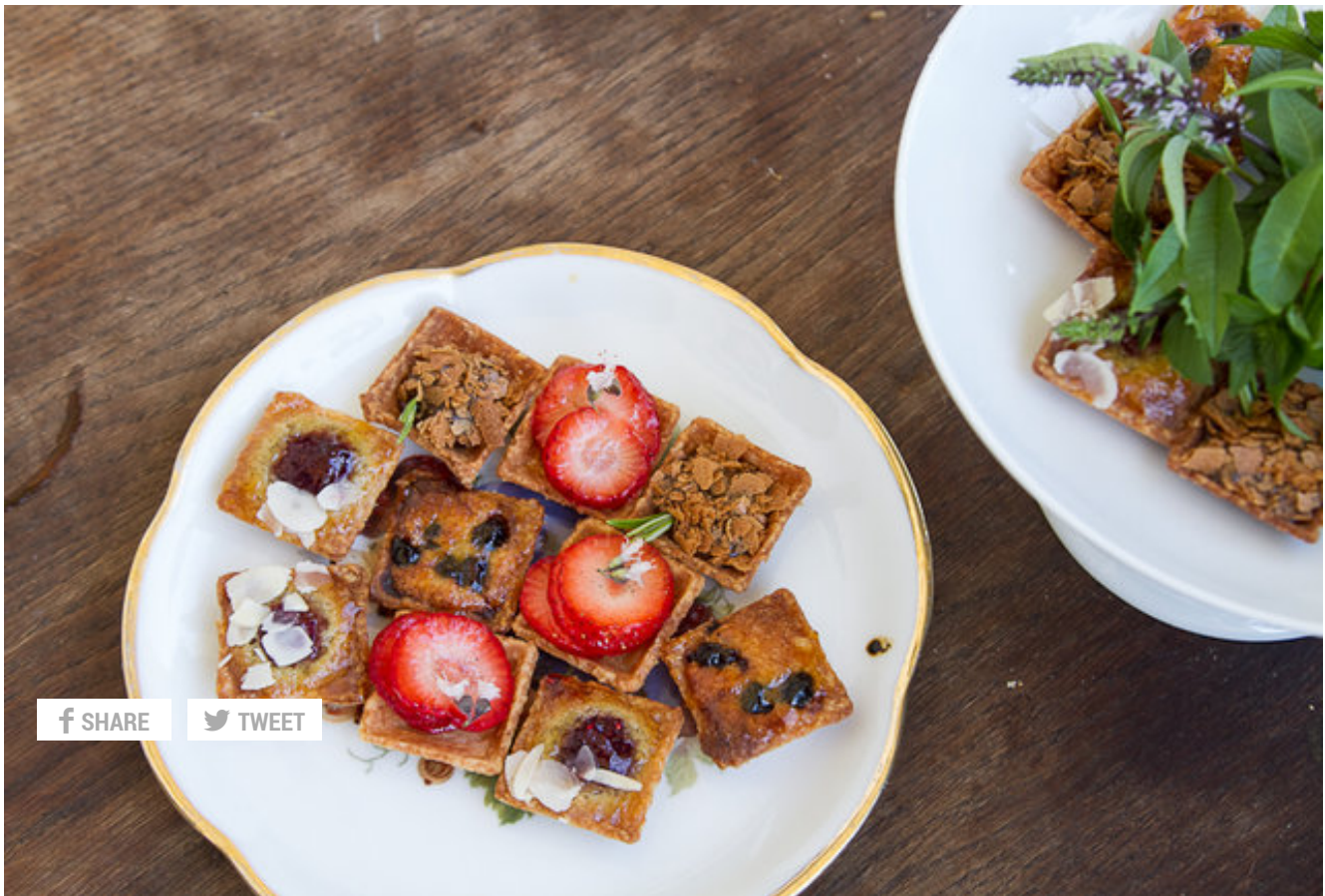
Garfield, they've put on a variety of fun cross-cultural menus in the past – old-school American w/ bagels, lox & pastrami, and a *One Thousand and One Nights*-inspired feast w/ slow-cooked duck. Keep your eye on their site to catch news of an upcoming fall dinner.

CHI FÀN

Chi Fàn

Host Ashlee has already built up a reputation in Berlin as the “Dumpling Diva”, so we know she knows a thing or two when it comes to Chinese eats. Her new supper club, which means “to eat a meal” in her native Chinese, offers a monthly 12-course menu of the flavors of her childhood – braised pork belly, Chinese dumplings – for up to 20 peeps.

CITIES ▾**FOOD & DRINK****TRAVEL****SHOP**

[f SHARE](#)[TWEET](#)

supper club structure into even more awesomeness.

Sophiencafé

This new-ish club focuses on high-end tea parties. It sounds rather pinky up, but former pastry chef-turned lawyer Astrid Sophie Fleisch is an insanely skilled sweets maker, giving more than enough reason to get your butt to her parties. Pull out your bow tie and think *Great Gatsby*-type affairs, with fine china and fancy cakes, often hosted in parks, her Wedding apartment, or an upcoming art exhibition.



OH.SOPHIA

Going Veggie

We love a rare steak like the next guy, but Berlin's got a great veggie scene going on, and

a supper club is a damn fine way to get a taste. Just... just trust us.

Daily Happa

Former DJ Sophia spun her successful blog [Oh Sophia](#) into this supper club in 2012, serving up to 40 people her vegetarian/vegan cuisine. The meals also work around playful themes like monochrome colors (red bread w/ dried tomatoes), Herbalized (rosemary crème brulee w/ sweet pesto) & Fake It Easy! (pineapple “fries” w/ raspberry “ketchup”). This Munich transplant regularly spends time back at home and in Vienna, hosting dinners in these cities as well, so keep your eye on her site if you like to supper club while traveling.



[B.ALIVE!](#)

[b.alive!](#)

There is veggie and then there is raw, and this Kreuzberg supper club is raw. Native German Boris is a US-trained raw chef & he knows how to perfectly not cook a meal. But this isn't hippie-fueling bean sprouts, no, instead it's innovative dishes like sushi, where parsnip & celery root create a rice-like texture.

[f](#) SHARE ON FACEBOOK

[t](#) SHARE ON TWITTER

OTHER STORIES YOU WILL LIKE

Fat Kid Fridays, December 20th Edition: The week's most ridiculous eats, ranked by calorie content

10 new Paris restaurants that'll rock 2014

7 Big Easy restaurants that'll rock 2014



Add a comment...

Comment

Facebook social plugin

HOT RIGHT NOW



13 companies with the best, most insane food perks you definitely don't get



The ultimate American-style pizza guide and rank



From Hooters to Naked-Air, 6 defunct airlines that were doomed from the start



Exactly what to tip (or better, not tip) around the world



A garment bag that transforms into a messenger

MORE BERLIN



17 days of drinking in Berlin for Oktoberfest



Berlin's best crash pads for work, pleasure, and play



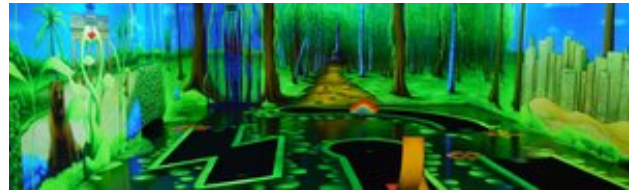
Berlin's finest ex-pat burgers



Berlin's finest booze (that isn't beer)



Berlin's seven greatest schnitzels



Take a game crawl through Berlin

MORE EAT



Booze slushies, and mac 'n cheese served in a Parmesan bowl



Huge steaks and the most Italian way to mix a cocktail ever



Plano goes Korean, infrared



Ranking the country's 15 best fast food desserts



Sick of cronuts? Here are the 10 new breakthrough pastry-hybrids.



Fried dogs stuffed in pizza bread

RECOMMENDED FOR YOU

LOAD MORE

[Advertise](#) / [About](#) / [Careers](#) / [Contact](#) / [Editorial Policy](#) / [Get Featured](#) / [FAQ](#) / [Mobile](#) / [Press](#) / [Subscribe](#)
/ [Returns](#) / [Privacy](#) / [T's & C's](#) / [Unsubscribe](#)

© 2014 Thrillist, All Rights Reserved. Made in NYC.