

NO limits | NO boundaries | NOname





### **NO limits | NO boundaries | NOname**

The "the**NO**name" on Oranienburger Straße is a casual fine dining restaurant where the complexity of Berlin becomes visible. The combination of upscale cuisine with a deliberately relaxed ambience and "a touch of kink" comes off through selected and ever changing street art.

The "the**NO**name" is considered a speak-easy-location.

Tolerant and cosmopolitan people stand behind this courageous and extraordinary concept out of the ordinary. A visit should make you want more, provide interesting topics of conversation along with a holistic and easy-going culinary experience.

Guests who are looking for upscale cuisine and a little adventure will find just that and can enjoy the evening experimenting, open-minded, and pleasure-oriented. Here, every visit becomes an unforgettable moment of enjoyment.

Highest demands and top level? Definitely. Stiff etiquette? No need.

At the "the**NO**name" international and stimulating cuisine meets Berlin tolerance plus kinkiness. Especially tolerant, creative and open guests, including urban hedonists, are very welcome to indulge in pleasure in this casual atmosphere. With all the senses.

Guests who think outside the box are invited to ask about the stories behind it all.

### **Casual fine dining in the bubbling creative heart of Berlin**

The "the**NO**name" is located directly in the vivid heart of the capital Berlin - more precisely, at the entrance to the „Heckmann Höfe“ on the spicy Oranienburger Straße in the district of Berlin Mitte.

A multi-layered neighborhood with an eventful past. Surrounded by numerous international galleries, theaters, museums, fashion labels and manufactories, the courtyards represent an exciting meeting place for cosmopolitans and creatives. Furthermore, the famously listed facade of Künstlerhaus Tacheles is located diagonally opposite. Plus the telecommunications office and the Postal Office are well-known neighbors. The New Synagogue is right next door to and the well-known Museum Island with Monbijoupark is also just a stone's throw away.







### The culinary concept

The "the**NO**name" offers an exciting yet harmonious cuisine that cannot fit any ordinary scheme. In multi-course tasting menus, guests are sent on a culinary journey – the destination of which being highest pleasure. Ingredients of the highest quality build a solid base for the journey - not only regional but radically excellent.

Regional producers and farmers will be given special attention here. Same with rare products that cannot be found on every menu.

In addition to the 6- and 8-course tasting menus, both also available as vegetarian versions, a 4-course early bird dinner was recently introduced.

This pre-theater dinner is offered at the earlier evening hours.

Perfect for theatre guests and people who want to get to know

"the**NO**name" step by step or

for those who have to leave on time to conquer Berlin stages in Mitte.



### Hostship as a passion

Our host is Mathias Raue who perfectly embodies "the**NO**name" with his presence and character. He never fails to integrate today's spirit of time and its values into our concept.

Thereby making use of his charming unconventionality to make the evening an undoubtedly special experience for his guests – inspiring them to broaden their horizons.

His strengths also continue in handling the team professionally yet personal and on an equal footing.





### Chef Tim Tanneberger

In October 2021, Tim Tanneberger, who was just 28 years old at the time, took over leadership of the kitchen team of "the**NO**name", after 6 years in

Eins44, a social project and a guest cooking roll in the Spindler to the Berlin city menu. With his product-focused cuisine, he now brings unusual and sensual experience to the plate. His passion for plant-based cuisine is also being further expanded.

In Eins44 he already cooked 15 Gault Millau points, in 2022 "Zwei Hauben" in "the**NO**name". Berlin master chefs even nominated him for the little "Aufsteiger des Jahres" at the time.

Tim Tanneberger is open to new impressions, puts ideas into practice, leading the way and setting an example. More food events will be implemented in the future and new formats are definitely to come.

Broad contacts with other restaurateurs as well as with regional producers and farmers once again strengthened the regional focus in the restaurant and Tim's exchange with other chefs in past and present times.

He says about himself: "For me, vegetarian and vegan cuisine is more than just a trend. As chefs, we have the responsibility to make plant-based cuisine more popular and attractive. We achieve this by giving vegetables the leading role when developing the dishes, instead of feeding it off with the second cast. Through a rich offer, the right quality and the conscious use of preparation methods, we can now prepare vegetable-based cuisine that can absolutely keep up with the omnivorous one. Thus, meat and fish are not given the exclusive leading role on a plate but can also be fantastic companions."







## Natural wines - tradition meets modernity

Young talent Sarah Buchbinder is responsible for the wine selection at the "the**NO**name". She took over the assortment of the wine list after Steve Hartzsch. Sarah's passion for wine began in her hometown of Leipzig in the 5\* Steigenberger Grandhotel. Then she moved to the Baltic Sea to show her strengths at the 1\* star restaurant Ostseelounge, where her love for natural wines was born. Since the opening of the "the**NO**name" she has been an integral part of the team and now maintains the wine list with around 200 positions while she surprises the guests with a varied wine accompaniment.

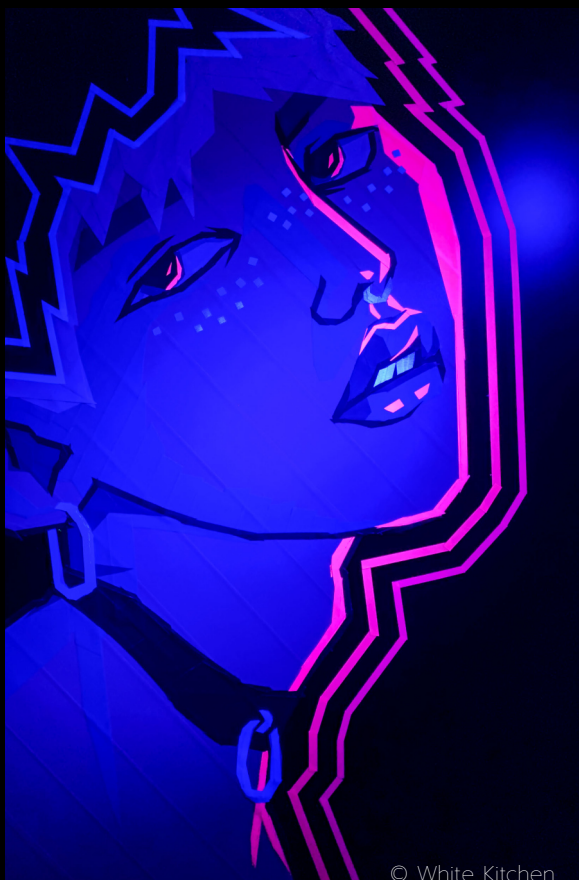
The wines come from the old world and from mostly small wineries that work in harmony with nature and reflect the terroir of the respective region.

Tradition meets modernity and thus reflects the diversity of the fascinating world of wine. In addition to natural and orange wines, there are also classically cultivated wines on the menu. For the particularly wine-savvy, there are also rarities to discover.

The wine list complements selected beers from breweries with a cult character as well as a large selection of handcrafted spirits from over 30 different, partly awarded and small, unknown distilleries.

But it doesn't always have to be alcohol! For non-alcoholic alternatives Sarah with the whole team in loving and complex manual work essences, kefire, kombuchas and juices that can absolutely compete with the wine accompaniment.





### Interior and art that stimulates all senses

The "theNOname" is located in a building from the year of 1905 and in the former Café Orange whose historical architecture has been preserved, following the value of preserving the old. The opulent stucco and the spacious 5-meter-high ceilings in combination with original and modern elements provide a visually stimulating mixture. Parts of the walls are covered by floor-length white and gray translucent curtains.

The columns in the room carry a special design by a manufacture in the neighborhood.

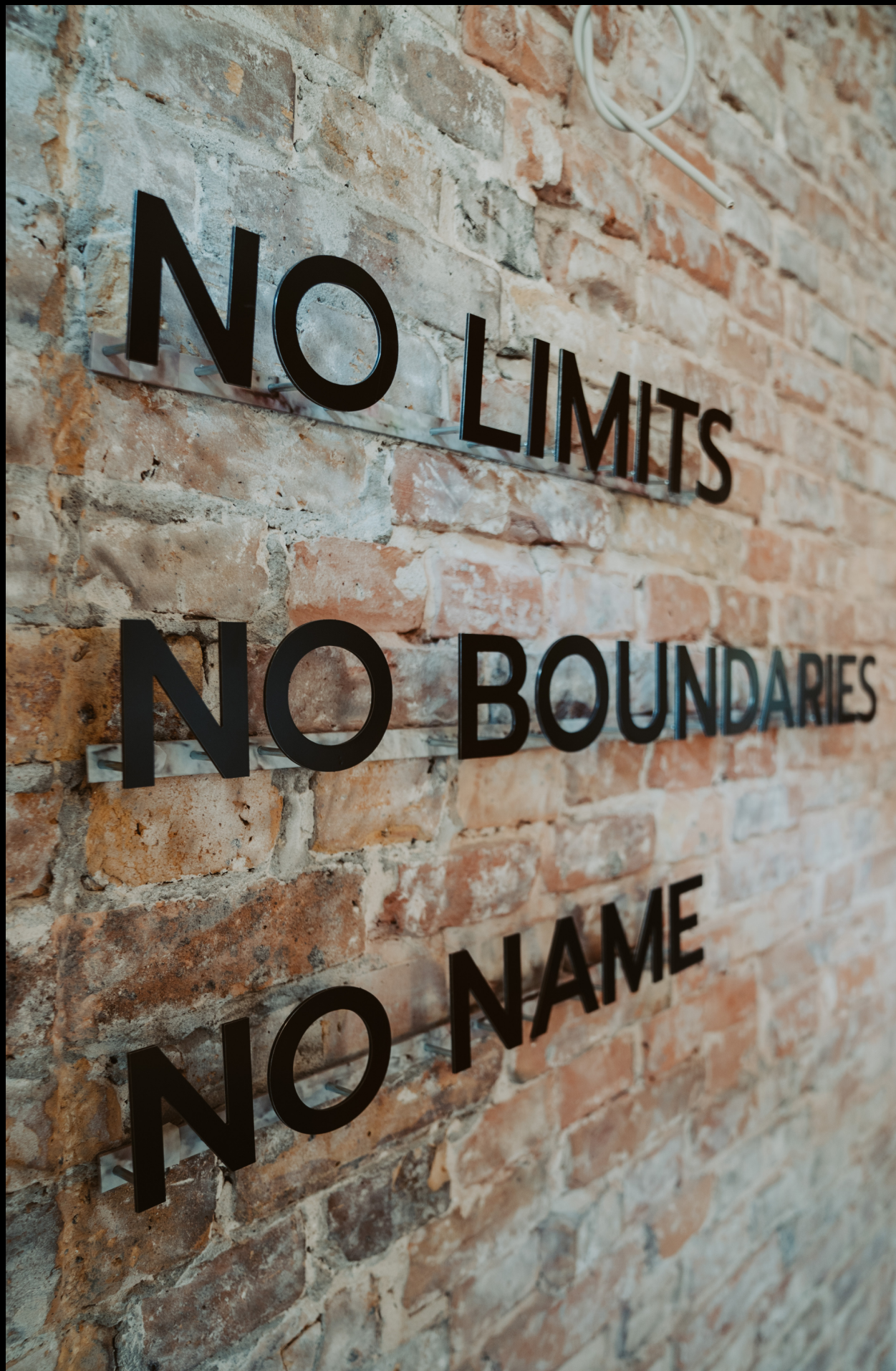
The restaurant itself is captivating and points to the liberal and experimental thinking of the creators. The street art mural of the Berlin artist collective Murales, reminiscent of the well-known Japanese bondage art Shibari, shows the larger-than-life picture of Miss Fuchs, a friend of the house. The responsible rope artist is Chandler Barnes. Artist Anne Bengard who put this motif on the wall, describes Miss Fuchs as her muse. With the stylish and aesthetic staging of erotic rope and knot art, the reference to the history of Oranienburger Straße is made and the bridge to the Künstlerhaus Tacheles with its street art artists and graffiti is built. Fittingly, the service staff wears a harness, now a recognized accessory of the fashion world.

The Secret Table, an exclusively designed private room directly above the kitchen, guarantees a special experience.

Indeed, it has already been mentioned in design and architecture magazines. It is often rented exclusively as a function room for up to 10 people, whether for private celebrations or round table and business meetings.

In addition, a stylish terrace awaits under the open sky as the ideal location for mild Berlin summer nights.





## **NO borders | NO limits | NOname - theNOname**

The owners and management of "the**NO**name" contribute their lived values and set themselves up with "the**NO**name". All of this is not about striking art, but about the liberal attitude to life and individuality, strongly anchored in Berlin in every form.

"The Berlin of days gone by has always been cosmopolitan, controversial, lascivious, loud, spontaneous, unadapted... and may still be (again) now."

The slogan "NO limits, NO boundaries" invites you to rethink social conventions and overcome your own boundaries, always subtle, stylish and culturally rich. Because this often leads to wonderful experiences.

## **Contact & opening hours:**

the**NO**name  
 Heckmann-Höfe  
 Oranienburger Str. 32 in 10117 Berlin  
 Tel.: +49 30 27 90 990-27  
 Mail: [info@the-noname.de](mailto:info@the-noname.de)  
 Web: [www.the-noname.de](http://www.the-noname.de)  
 Pre-Theater Dinner  
 Tuesday to Saturday.  
 5.30 p.m. | 6 p.m.  
 Multi-course tasting menu, also vegetarian  
 6 p.m. | Last order 9.30 p.m.  
 Exclusive events on request  
[facebook.com/TheNoNameBerlin](https://facebook.com/TheNoNameBerlin)  
[instagram.com/thenoname\\_berlin](https://instagram.com/thenoname_berlin)

## **Contact for press inquiries**

Kerstin Riedel,  
 Riedel PR  
 Tel: +49 (0) 176 98 35 34 25  
 Email: [kerstin.riedel@riedelpr.de](mailto:kerstin.riedel@riedelpr.de)  
 Web: [www.riedelpr.de](http://www.riedelpr.de)

## **Press kit Design & Photography**

Photos: Florian Kroll; [info@thedudeforfood.de](mailto:info@thedudeforfood.de).  
 Printing set: Matthias Priester





The "the**NO**name", Berlin is the first of two companies under the operating company "The Knast" GmbH Co. KG", founded in 2019. The company belongs to the Berlin entrepreneur Dr. Joachim Köhrich, who has brought old buildings back to life with vision and passion for years now.

[www.koehrich.de](http://www.koehrich.de)

The management of the "the**NO**name" lies with Janina Atmadi, true to her motto "My adventurous life begins where my comfort zone ends".

Always seeking and daring new things and people to create unique, unforgettable experiences.

[www.atmadi.com](http://www.atmadi.com)

Next project: "The KNAST" Boutique Hotel, Dining, Art & Culture in Berlin-Lichterfelde in the former women's prison.

[www.theknast.de](http://www.theknast.de)