

PLEASURE PRINCIPLES

Photography by Lucas Christiansen
Styling by David Diniz

Star pâtissier René Frank is serious about euphoria. So much so that the executive chef of Berlin cocktails and dessert-only restaurant CODA designed a menu for Ferrari's latest object of lust, the GTC4 Lusso T

SLEEK likes Ferrari



Master sweet-maker René Frank has passion, drive, delicacy and no small quantity of guts. His experimental pairings of contrasting flavours, textures and sensations have elevated the humble sweet to star attraction. One of the most progressive dessert chefs in Germany, if not the world, Frank spent most of his working life in the dessert section of Michelin star establishments from Barcelona to Tokyo – and has twice been awarded pâtissier of the year. This background led him to dedicate an entire restaurant to the sweet stuff: CODA in Berlin-Kreuzberg, a restaurant serving only culinary (guilty) pleasures. The menu is only cocktails and desserts, elevated to the haute of haute cuisine.

Before he was even a trainee chef, he was a fan of Ferrari sports cars – which made him the go-to guy to test-drive the Italian Stallions' new GTC4 Lusso T. The car combines the sort of razor-sharp responsiveness and heart-stopping acceleration of the V8 turbo engine with a grand-tourer frame. It's the first four-seater of its engine class, meaning you can take more than one person to dinner.



Here, Frank describes the links between his practice and Signore Enzo Ferrari's marque, and concocts a new food and drink pairing inspired by the automobile company's iconic tone of red.

With both sports cars and fine dining, the final result is not about the destination but the journey. At CODA, we take guests on an odyssey of flavours throughout six courses. Our experimental drinking and dining experience has a lot of different components, but much like a car, everything must work in harmonious unity.

It all comes down to time and technique. Here, everything from the ginger beer, to infusions, to lactic acid drinks such as kefir and kombucha are made by hand and are very labour-intensive. Making excellent cars takes the same care and attention.

This dessert and cocktail pairing is inspired by the sleek design of the Ferrari GTC4 Lusso T. It consists of chocolate cream made out of Trinitario cacao imported from Tanzania, Piedmont hazelnut mousse, rice cracker with cacao, emulsion of purple carrot reduction and hazelnut, and marinated red chicory, which provides a deep rich colour inspired by this particular model.



For the passenger's drink, the cocktail starts with a Champagne-like rosé Lambrusco "Grosso" from Alberto Paltrinieri. The grapes are grown in Sorbara, not far from Maranello, the hometown of Ferrari. The flavour is rounded out with a homemade cherry liqueur from regional Brandenburg cherries for a distinctly German touch, as well as a smoked Chinese black tea also known as lapsang souchong. The driver can make a virgin version by mixing the fizzy alcohol-free wine Traubensecco and the lapsang.

When put together, these flavours provide a powerful yet elegant experience much like the Ferrari GTC4 Lusso T. Dining at Coda, like driving a Ferrari, is something undeniably special. Sitting in the car, you feel that all the elements have been tailored to perfection and nothing has been left to chance. Our food and drinks are crafted with the same high standards of quality and integrity in mind.

Our style of patisserie and that of Ferrari is innovation by way of tradition. Technique and skill are of the utmost importance – but so is being progressive and thinking outside the box.

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