



Titolo Viaggio: **Viaggio Territoriale in Berlino**
Study Trip full name:

Viaggio ID: NFT2324EU
15/06/2024 - 22/06/2024

Tutor: Relli

SATURDAY, 15 JUNE 2024

5:00

Departure from Bra Movicentro

10:00

Ryanair Flight FR3312

Milan Bergamo BGY - Berlin Brandenburg (BER)

11:40

Arrival to Berlin Brandenburg Airport

11:40

Transfer from Airport to Hotel by public transportation

14:00

Check-in at Meiniger Hotel (<https://www.meininger-hotels.com/> Schönhauser Allee 19, 10435 Berlin).

Free lunch

19:00

Dinner at Azzam (Sonnenallee 54 Neukölln, 12045 Berlin)

Azzam is a beloved institution in the Neukölln neighborhood due to its longstanding presence (1991) and reputation for serving authentic Turkish food. The restaurant has become a go-to destination for locals and visitors alike, attracting a diverse clientele from all walks of life and cultural backgrounds. Its welcoming atmosphere and commitment to authenticity have helped it to become a fixture of the local community, making it a cultural institution in its own right.

End of didactic activities.

SUNDAY, 16 JUNE 2024

Breakfast at LAP COFFEE (Kastanienallee 47, 10119 Berlin)

LAP COFFEE is an innovative coffee chain focusing on local marketing

Every Student gets a daily voucher for breakfast here.

10:30

Leaving from the hotel

11:00

Visit and Brunch at FREA Bakery (<https://freabakery.de/> Gartenstraße 9, 10115 Berlin)

FREA is the first of its kind in Berlin: a fully plant-based and zero-waste restaurant. No waste is produced - all food scraps are turned into a soil substitute in their composting machine within 24 hours

13:00

Visit Mauerpark Fleamarket (Bernauer Straße 63-64)

Mauerpark Flea Market in Berlin is a vibrant and eclectic marketplace, bustling with stalls selling a wide variety of vintage clothes, handmade crafts, and unique antiques. Every Sunday, the park transforms into a lively social hub, where visitors can enjoy live music, street food, and the famous Bearpit Karaoke.

17:30

Foraging Workshop and cooking dinner together with Food Designer Ines Lauber. (<https://www.ineslauber.com/> - at Studio Nagelneu - Hermannstraße 103, 12051 Berlin=

Ines Lauber is a food designer working on the creation of holistic gastronomic concepts, events as well as food workshops and stylings.

End of didactic activities.



MONDAY, 17 JUNE 2024

Breakfast at LAP COFFEE (Kastanienallee 47, 10119 Berlin)

09:45

Leaving from hotel

11:00

Visit and Workshop at Mimi Ferments (www.mimiferments.com - Oudenarder Str. 16/Haus C7, 13347 Berlin)

Mimi Ferments is an artisanal fermentation producer specializing in traditional fermented foods and drinks. The philosophy is centered around supporting local, sustainable agriculture while working closely with local farmers and chefs to source and produce the freshest, highest-quality produce. The company's commitment to organic, locally-sourced ingredients reflects its dedication to creating a more just and equitable food system while celebrating the rich cultural heritage of fermentation.

14:00

Visit and Lunch at Kebap with Attitude (www.kebapyourlife.de)

Kebap with Attitude in Berlin offers a unique twist on traditional döner kebabs, combining contemporary flavors with high-quality, locally sourced ingredients. Located in the vibrant Mitte district, the restaurant features a diverse menu that includes innovative dishes

17:00

Visit and Dinner at Dong Xuan Center (Herzbergstraße 128-139, 10365 Berlin)

Dong Xuan Center is a Vietnamese market located in the Lichtenberg district of Berlin, Germany. Its history dates back to the early 1990s when Vietnamese immigrants began to settle in the area and established a small marketplace to sell goods and produce from their homeland. Over time, the market grew in size and popularity and has become a hub for the Vietnamese community in Berlin.

End of didactic activities.

TUESDAY, 18 JUNE 2024

9:30

Breakfast and Visit at LAP COFFEE (Kastanienallee 47, 10119 Berlin)

LAP COFFEE is an innovative coffee chain focusing on local marketing

11:00

Visit and Tasting at KoRo (<https://www.korodrogerie.de/> - Hauptstraße 26, 10827 Berlin)

13:00

Lunch at Konopke Imbiss (<https://www.konopke-imbiss.de/de> Schönhauser Allee 44b, 10435 Berlin)

Konopke Imbiss is considered the first place in East Berlin where currywurst was introduced in 1960. The Currywurst, a grilled sausage topped with a blend of ketchup and curry powder, quickly became a beloved snack food in Berlin, and Konopke's Imbiss soon became a local institution. Over the years, the stand has been passed down through the Konopke family and has undergone several renovations, but the philosophy of serving simple, delicious fast food has remained the same.

14:00

Activity on own: visiting Brandenburger Tor and Jewish Memorial

17:00

Tour Boros Bunker (<https://www.sammlung-boros.de/> - Albrechtstraße, 10117 Berlin)

The former Cold War-era bunker, which was initially built to store bananas, was used for various purposes, including a fetish club in Berlin. Boros Bunker is one of celebrating and promoting contemporary art, while also creating a unique and memorable space for dialogue and exchange. The collection reflects the owners' passion for contemporary art and their commitment to creating a vibrant cultural community in Berlin. The fact that the bunker was initially built to store bananas adds a unique layer of history to the space, highlighting the ways in which architecture and design can be repurposed and transformed over time.



19:30

Dinner at Knödelwirtschaft NORD (<https://www.knoedelwirtschaft.de/nord> Stargarder Str. 3, 10437 Berlin)
At Knödelwirtschaft NORD traditional German dumplings (Knödel) are the star of the menu. The history of German Knödel dates back to medieval times when they were a staple food in rural households. Originally made from bread or potatoes, these dumplings were a practical way to use up leftover ingredients and provided a hearty, filling meal. Over the centuries, Knödel evolved into a beloved dish with regional variations, including the addition of meats, cheeses, and herbs, reflecting the diverse culinary traditions of Germany.

End of didactic activities.

WEDNESDAY, 19 JUNE 2024

Breakfast at LAP Coffee

10:00

Visit Markthalle Neun with Ursula Heinzelmänn meeting point at Kaffe 9 (Eisenbahnstraße 43, 10997 Berlin)

Markthalle Neun (www.markthalleneun.de) is a food market centered around promoting and supporting local, sustainable, and ethically sourced food. The market features many vendors selling fresh produce, meats, cheeses, baked goods, and more. Various events, including workshops, cooking classes, and food festivals showcasing the diversity and quality of local food, are held here.

Ursula Heinzelmänn (www.heinzelcheese.de) is a food and wine writer, historian, and educator. She is an expert in the history and culture of food and wine, focusing on German cuisine and being involved in various food-related initiatives in Germany, including Slow Food Germany.

11:30

Tour of Markthalle Neun with UNISG alumni (Catarina Reckers, Frederic Erdl) working at the market

12:30

Free lunch at Markthalle Neun food stands

19:30

Dinner at Zum Schusterjunge (www.zumschusterjungen.com - Danziger Str. 9, 10435 Berlin)

Zum Schusterjunge is one of the few "original" pubs in Prenzlauer Berg. It has been open for over ninety years and has undergone a number of transformations: from the wild corner pub to supply the workers from the night shift to the "Bierstube" with schnitzel, and later to a restaurant known for its traditional East German cuisine.

End of didactic activities.

THURSDAY, 20 JUNE 2024

Breakfast at LAP COFFEE (Kastanienallee 47, 10119 Berlin).

Be aware that we will probably not come back to the hotel before catching the train to Neustrelitz. So take your small 1-night-bag with you

11:00

Visit and tasting at Pars Pralinen (<https://parspralinen.com/> - Grolmanstraße 53-54, 10623 Berlin)

Pars chocolates are handmade, individual pieces of art. They are painted on the inside of self-designed molds by hand and sprayed with pure vegetable colors. Pars works with the best, most fairly produced, and traded cocoa beans from different regions of the world. Depending on the conditions under which the beans grow, unique flavors emerge, just like wine.

12:30

Lunch at Good Friends (Kantstraße 30, 10623 Berlin)

There are only a few Chinese restaurants in Berlin actually offer original Cantonese cuisine, like at Goodfriends in Charlottenburg which has been open since 1993.

15:47

Train from Berlin Hbf, to Neustrelitz Hbf



16:59

Arrival in Neustrelitz

17:00

Overnight visit at Forsthaus Strelitz (www.forsthaus-strelitz.de - Berliner Ch 1, 17235 Neustrelitz)

Forsthaus Strelitz is the place Berliners go to when they crave nature, a beautiful place, and delicious local food. It is a family affair, with each family member contributing their unique talents and experiences to create a memorable dining experience for guests. The restaurant's focus on locally-sourced ingredients and traditional cooking techniques reflects the family's deep respect for the region's culinary heritage.

FRIDAY, 21 JUNE 2024

9:30 Breakfast at Forsthaus Strelitz

11:00 Departure to Train Station

12:00 Train from Neustrelitz Hbf to Berlin Hbf

13:12 Arrival in Berlin

End of didactic activities

Free lunch and free dinner

You can check-in again at Meininger Hotel

SATURDAY, 22 JUNE 2024

Breakfast at LAP Coffee

10:00

Departure from hotel with luggage

13:20 - 15:00

Ryanair Flight FR3390

Berlin Brandenburg (BER) - Milan Bergamo (BGY)

19:00

Approximate time of arrival in Bra