



Study Trip Berlino

Data / Dates:

07/06/2026 - 13/06/2026

A.A / A.Y:

2025/2026

Tutor:

Relli Maddalena

Berlin: A Food Identity In The Making

Sunday June 7th 2026

03:30

Departure from Bra Movicentro

08:00 - 09:40

Linate - Berlin

Easyjet EJU5426

Transfer by public transport to the hotel Meininger Hotel Central Station [here](#)

Leaving the luggage at the lockroom of the hotel

12:00

Meeting with [Mr Vuong](#), founder of one of Berlin's first Vietnamese restaurants:

<https://www.monsieurvuong.de/>

Vietnamese represent one of the most important immigrant communities of Berlin. Mr Vuong will take the time to tell the story of his restaurant, when, how and why did it open. Was it difficult? Did the menu have to adjust to local taste? And if it did, how?

After lunch will be over, you will have some free time to discover on your own or go to the Hotel for check-in.

I suggest that you go for a visit on your own to the Fotografiska Contemporary Museum of Photography, Art and Culture where we will have our next meeting

16:46

Meeting Alessandro De Vellis Operation MAnager of Bar Clara <https://barclara.fotografiska.com/en> .

Mixology and creativity: how does a Bar, can represent through its drinks, the very special place in which it is set. Is it about the drinks? About the image? About the organisation?

18:00

Following the chat...a toast to our first day!

20:00

Dinner at <https://www.kebapyourlife.de/> the people that took kebab, and turned it into a contemporary dish....

Monday June 8th 2026

Breakfast at the hotel

09:30

Leaving from hotel

10:00

Meeting with Micha Schäfer <https://www.schaefer-micha.com/>

Mostly known for his role as executive chef of the Michelin starred restaurant

<https://nobelhartundschmutzig.com/en/> , Micha is also a consultant, a creative director and one of the founders of Die Gemeinschaft, an association of restaurateurs, producers and chefs.

He will tell us about the creation of Nobelhart & Schmutzig but also about the development of the food landscape of Berlin in recent years.

Following the meeting, curry wurts lunch at <https://wittys.de/en/> , because even something as symbolic and traditional as currywurst...can change, for the better

14:30

Meeting at <https://futurium.de/en/fields-of-the-future> with Katharina Bohme founder of <http://www.parzelle-x.de/>

The Futurium museum hosts the exhibition Fields of Future, focusing on the future of food. The studio Parzelle, together with artist Benjamin Frick, are responsible for the installation Superland.

We will talk with Katharina about the creation process of the installation but also about her vision on how natural and urban environments can coexist which might bring us to the question: is food production possible in the city?

Following the meeting visit of the exhibition

19:00

Street food tour with UNISG Alumnis Juppe and Andreas in the lively and multicultural neighborhood of Neukölin. Since meeting each other in UNISG years ago, Juppe and Andreas have been organizing food events ...their way...

Tuesday, June 9th 2026

Breakfast at the hotel

09:00

Leaving the hotel. We will be out of Berlin for the whole day in the countryside. I suggest you bring with you a small backpack with water and whatever else you might find useful.

We will spend the day in a privileged intimate time with Vadim, chef of the restaurant <https://www.otto-berlin.net/> ,and Simon, in charge of the foraging and contact with local producers.

Otto is at the moment one of the most in vogue restaurants of Berlin that aims on high quality, local products and foraged ingredients. Find here an interesting article:

<https://www.designhotels.com/directions/culture/vadim-otto-ursus-berlin-s-wild-food-creator/>

09:22 - 10:02

Regional train Berlin Central Station - Eberswalde RE3(3306)Stralsund Hbf

Pick up by taxi to reach our meeting with Simon. In his company we will have a foraging session and a visit to Micha's dairy farm, one of the local producers Otto works with.

The walk will be followed by lunch at Vadim's countryside hut, or..his brainstorming cuisine...

15:10

Taxi pick up to head back to the station

15:53 - 16:31

RE3(3311)Lutherstadt Wittenberg Hbf - Berlin Central Station

Free time and free dinner

Wednesday, June 10th 2026

Breakfast at the hotel

09:30

Departure from the hotel

The following program is TBC

10:00 - 12:00

A day in Wedding neighborhood, among others, one of the most populated by the Turkish community. <https://mitvergnuegen.com/tipps/genter-weekly-market/Markey>

Far from the touristic routes, we will try to have a full immersion and understanding of the local communities in one of the places where social interactions are the most frequent: the weekly market. TBC Lucia Rizzo, italo-german UNISG Alumni, and actual resident of the neighborhood, will be our guide for the day.

12:00

Lunch at <https://theke.berlin/> where we will meet the Operation Manager, Giorgio Pirrone. Lunch will be followed by a short visit of the distillery [/www.mxpsm.com/en](http://www.mxpsm.com/en)

Theke is part of a larger group directed by Alan Micks which includes establishments such as restaurant Ora, the Michelberger hotel (<https://www.michelbergerhotel.com/en/>), and the latest project <https://michelberger.farm/en>

15:00

Meeting with Markus, creator of www.mimiferments.com. Former artist, Markus found in Berlin a new way to “do art”, through its ferments, of Japanese origin but interpreted through the lenses of his new adopted residency.

TBC <https://supercoop.de/en/home-page/>

18:30

Meeting with Tobias Beck <https://www.beck-tobias.com/> head chef of Luna d’Oro restaurant in the historical Dance Hall <https://claerchensball.haus/en/restaurant/>

Tobias is a strong believer that yes! traditional German cuisine does exist, and he’ll explain us how it looks like to him...

Following dinner at the restaurant

Thursday, June 11th 2026

08:30

Leaving from hotel

09:00

Breakfast at www.sironi.de bakery inside <https://markthalleneun.de/>

During breakfast we will have the opportunity to chat with @Fabio_targhetta, nomad baker and his 9 month tour during which he worked at 26 different bakeries. This journey was inspired by the association <https://www.back-dir-deine-zukunft.de/news-und-rezepte/walz>

As often, we are today looking back at ancient uses and tradition such as the concept of apprenticeship... even better if on the road

10:30 - 11:30

Meeting with Ursula Heinzelmann, food and wine writer

https://en.wikipedia.org/wiki/Ursula_Heinzelmann <https://www.heinzelsee.de/>

Ursula will give us an overview on Berlin’s history and its food scene

11:30 - 12:30

Tour of Markethalle Neun with Olivier Witzkewitz

12:30

Free lunch at the market

Free afternoon and dinner

Friday, June 12th 2026

Breakfast at the hotel

09:30

Departure from the hotel. Please bring a small backpack with you and, if you have one, a folding knife.

Today we will spend the day at <https://www.wilmarsgaerten.com/>, described by its founder, Maria Gemenez, as “a holistically designed agricultural landscape 40 km south of Berlin.”

10:03 – 10:34

Take the RE4 train southbound (towards Jüterbog) from Berlin Hauptbahnhof to Thyrow station.

Upon arrival in Thyrow, we will be welcomed by Maria, the founder of the project. From the station, we will embark on an approximately two-hour walk to the farm, exploring part of this 350-hectare property managed according to agroforestry and organic farming principles.

Perhaps influenced by her background as an artist, Maria has created a landscape where aesthetics are as important as agricultural productivity. The farm is designed not only as a place of food production but also as a living work of environmental and artistic expression.

Lunch will be enjoyed as a self managed picnic in the heart of the farm, picking fresh veggies from the garden that we will prepare together while tasting local products.

Train time TBC 15:30 - 15:55

RE4 line South Direction Berlin

20:00

Closing dinner at <https://juliusernstberlin.de/> restaurant, where local ingredients meet japanese and fusion techniques

Saturday, June 13th 2026

07:00

breakfast

07:45 leaving hotel

10:00 - 11:40

Flight EJU5425

Berlino - Linate

15:00

Approx. arrival in Bra