

CULINARY STOPS

The German restaurant trailblazers to book in 2020

BY KATE LEWIN, JOURNALIST
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An already impressive wine program will also soon feature some serious gems from Jordan, Lebanon and Israel as well, all imported directly by the restaurant.

Prism
Fritschestraße 48, 10627 Berlin
[Website](#)

MUN (Munich)

mun_restaurant
1,652 Abonnenten

Profil ansehen

Mehr auf Instagram ansehen Photo: David Koplin - www.9dk.de

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Gefällt 102 Mal
mun_restaurant

Chef Mun has put together a taste symphony - from traditional Korean dishes, into which each ingredient has a meaning. The result? Tuesday, January 22, 2019 with one click: <https://munrestaurant.de/#reservation> - or send us an e-mail with your reservation request to mail@munrestaurant.de #MUN #Munrestaurant #MUNmunich #MUNmünchen #ChefMun #KoreanCuisine #KoreanFood #wine #sushi #Dessert #GaultMillau #instafood #foodlovers #foodpic #foodblogger #dinner #foodporn #foodie #foodstagram #ausgeheninmuenchen #igersmuc #esseninmuenchen #mucfood #restaurantmunich # restaurant munich #munichrestaurants #munichfood #ig_munich

alle Kommentare ansehen

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The core of *MUN's* menu is Korean-Japanese fusion cuisine, a concept delivered by Korean-born head chef, **Mun Kim**, who, as well as being a trained sushi master himself, also brought three young Korean chefs with him to the restaurant to ensure guests were greeted with some of the best kitchen talent available. These are evident in exhilarating dishes such as **Truffle Bibimbap** and **Miso Duck & Kimchi**.

With Korean cuisine still relatively unknown in Bavaria, Kim is setting new standards for it throughout not just Munich but also Germany as a whole. Asked on his plans for 2020, **Kim will continue experimenting and infusing with Asian flavours, particularly those from his Korean homeland**. "I will also be introducing authentic Korean BBQ into my menus" he told us, "with my Mom's delicious *kimchi* recipes, of course!"

MUN
Innere Wiener Straße 18, 81667 Munich
[Website](#)

Bianc (Hamburg)

In the heart of Hamburg's hip new Hafencity development you'll find many new gourmet concepts including **Bianc - a place where modern Mediterranean cooking is delivered using the plentiful supply of seafood coming directly into Hamburg's harbours and ports, as well as other regional products**.

In charge of the kitchen is Italian-born Matteo Ferrantino who you might previously recognise as the long-time head chef of the double Michelin starred *Vila Joya* in Portugal. At his new home in a slightly chillier northern Germany, he's bringing all-year southern sun into Hamburg's former industrial heart, all with sensational views of the city's Elbphilharmonie concert hall and more.

Bianc
Am Sandtorkai 50, 20457 Hamburg
[Website](#)

Essigbratlein (Nuremberg)

