

LA CUCINA





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Take a seat at an 11-meter long table made from the floorboards of an officer's former 1848 Kreuzberg apartment. Cooking is done on cooking islands made from restored workbenches. Naturally, we also have traditional copper pots and a legendary Berkel hand-cranked slicing machine. But now, let's talk about the centerpiece of the loft: The impressive cooking station from the company Lacanche, which has been handcrafting custom cooking equipment since 1796, will captivate you and stimulate all your senses.

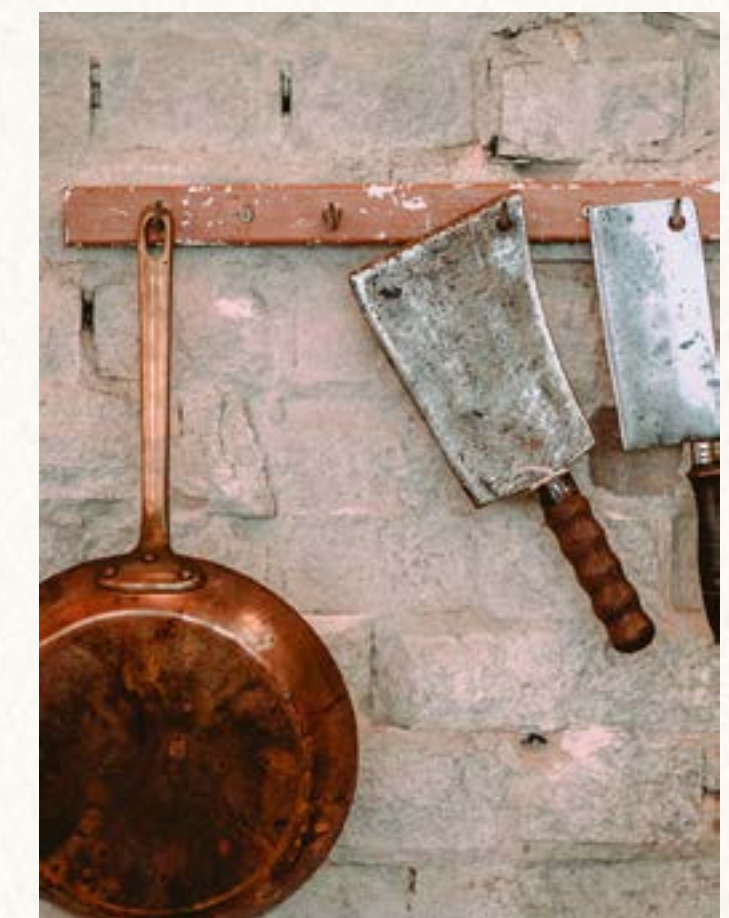
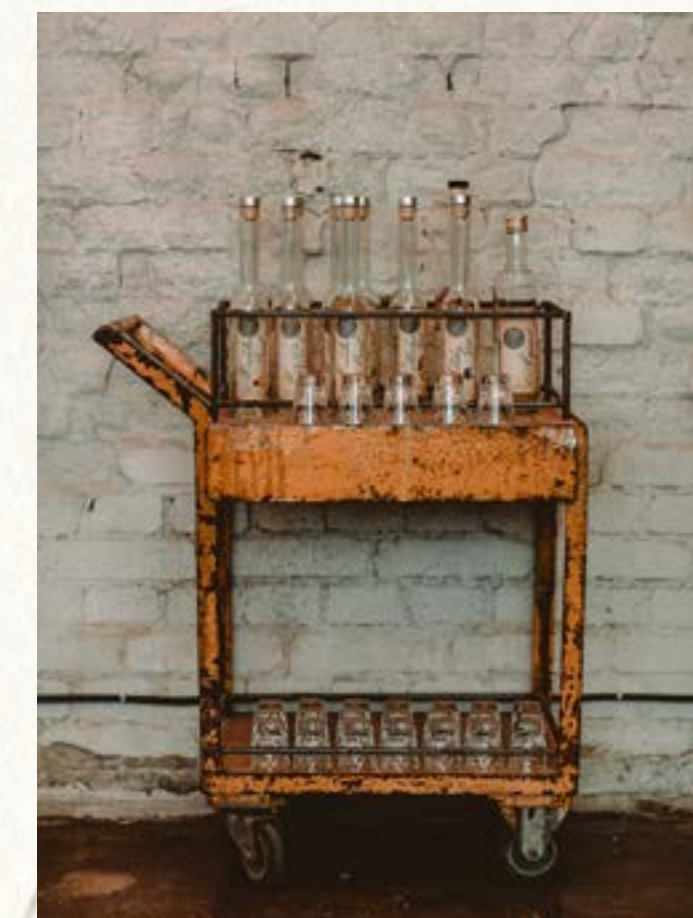
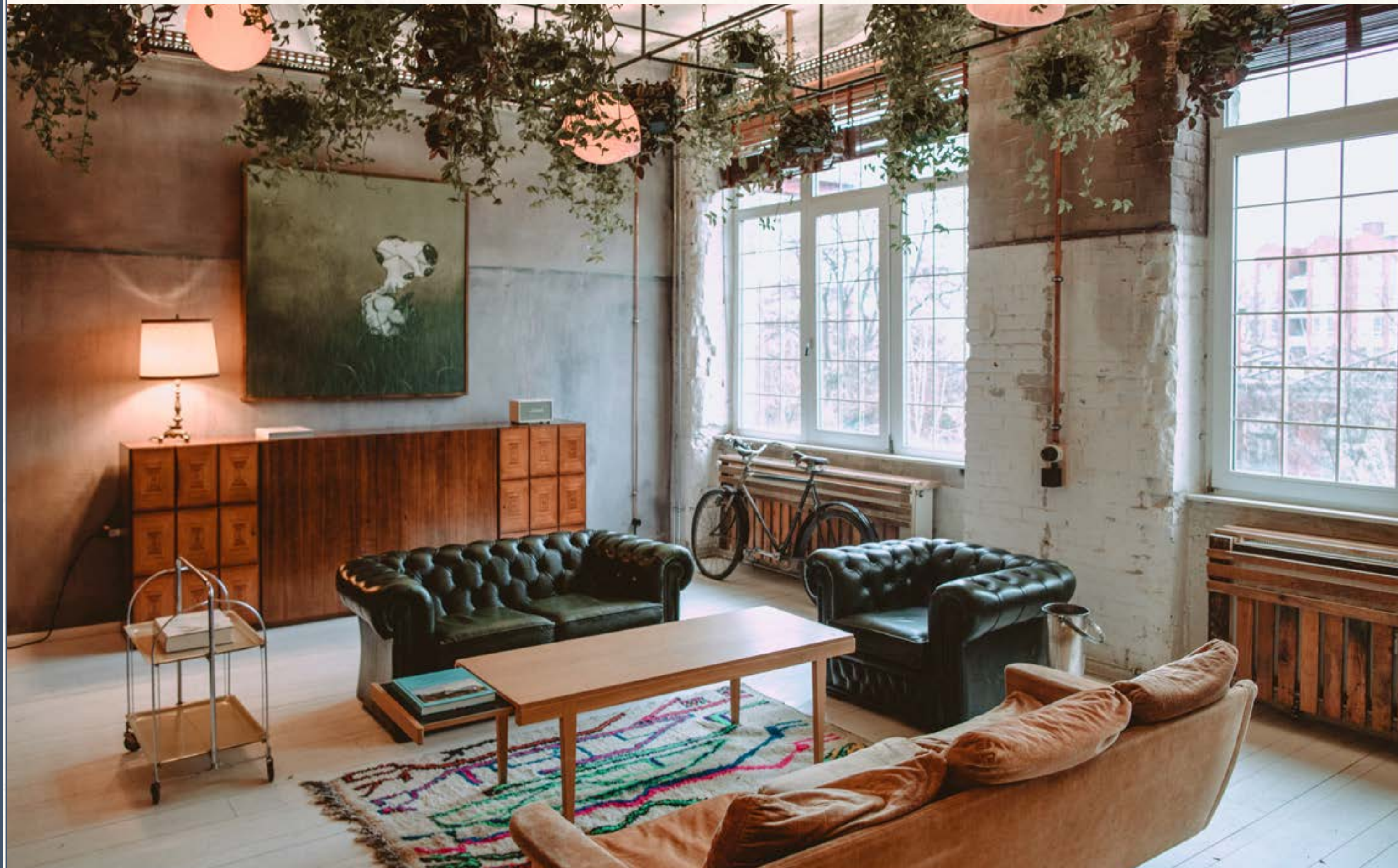
Inspired by Italy, translated into Berlin's contemporary language and style.

158

m²

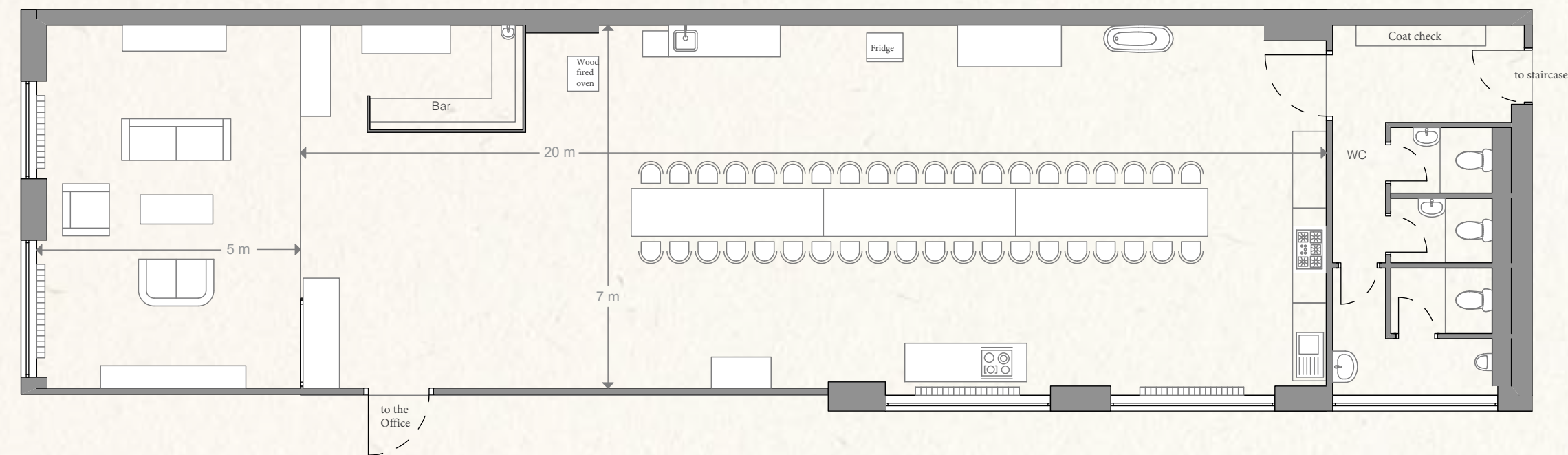
80

people max.



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HOF 4 | AUFANGANG 3 | 2. OG



FACTS

Floor space	158 m2
Ceiling height	4 m
Room layout	Entrance area with WC Main room with Bar

SEATING

Row	⋮⋮⋮⋮	up to 50 people
Dining table	▬	up to 36 people
Standing		up to 80 people

We are a full-service location and generally offer events including catering, drinks, audio-visual equipment, and staff.