

AlpiNN Food Space at the Lumen Museum in Kronplatz wins the culture Oscar for the best museum restaurant in the world.

On the evening of Wednesday 4 March, Leading Culture Destination Berlin proclaimed AlpiNN *Best Restaurant of the Year*. Among the LCD Awards, given out to the best tourist destinations for culture in the world, the only Italian in the race wins the award for the 2020 best restaurant inside a museum.

Bruneck, 4 March 2020 – In the suggestive setting of the St. Matthew Church in **Berlin** – a Romanesque church located within the cultural complex **Kulturforum** just off the central Potsdamer Platz – the **18 winners of the LCD Awards**, the event that is often described as “the Oscars of culture” now in its sixth edition, were announced on the evening of **Wednesday 4 March**.

Crushing the competition from “Flutes”, the restaurant of the Singapore National Museum, and from the “Baba” at the Gropius Bau in Berlin, **AlpiNN – Food Space & Restaurant** wins the award for ***Best Restaurant of the Year***.

The restaurant **owned** by three-times Michelin-starred chef **Norbert Niederkofler** and **Paolo Ferretti**, already business partners with the start-up food consultancy and the event management agency **MoFood**, is **located inside the LUMEN**, the museum of mountain photography that was inaugurated in December 2018 on top of Kronplatz. Overall, the LUMEN and AlpiNN represent a new concept of mountain culture, a perfect interplay of tradition and innovation. At AlpiNN it is possible to admire how the concepts of **sustainability** and **regionality of *Cook the Mountain***, the cooking philosophy of chef Niederkofler which has found its home here, are also

expressed by other elements such as the **interior furnishings** that was designed entirely by **Martino Gamper**.

“The award we received” says Paolo Ferretti “represents the recognition of a concept that Norbert and I have been practising for over ten years now: taking inspiration from ethical and sustainable cuisine to the point that it embraces everyday elements such as design and architecture, while always highlighting the concept of ‘local’.”

A restaurant inside a museum that becomes a culture destination itself by taking the concept of cuisine to another level. *“That was the biggest challenge, a challenge we can now say we have won”* commented Norbert Niederkofler.

In a renewed edition moving from London to Berlin, this year’s **LCD Awards** was organised by **Leading Culture Destinations** with the partnership of **visitBerlin**. The **jury** was diverse and represented well the international cultural world, comprising the French architect of Senegalese-Indian origins **Meryanne Loum-Martin**, the European culture editor of the New York Times **Matthew Anderson**, the art and artist legal counsel **Martin Heller**, the director and curator at the Large Hermitage and member of the council of the Hermitage Foundation **Thierry Morel**, the deputy director at the Delfina Foundation **Salma Tuqan**, the editor-in-chief at AD Architectural Digest Germany **Oliver Jahn**, the travel industry and place-making expert **Helena Egan** and Turkish artist **Ahmet Ögüt**.

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