

STUDIO OLAFUR ELIASSON KITCHEN TASTING MENU

Olafur Eliasson has changed what it means to be an artist. His work straddles architecture, ecology, food, education, sustainability, climate change, perception and collective activity. This may sound very serious, but there is a sense of wonder that runs through his work which helps explain why it speaks to so many different people all around the world. Eliasson has a long relationship with Tate Modern. His glowing sun, *The Weather Project*, drew more than two million people to the Turbine Hall in 2003. More recently *Ice Watch 2018* brought chunks of ice from Greenland to London. This exhibition, *In Real Life* will provide another unforgettable experience for visitors of all ages.

In 1995, Olafur Eliasson founded Studio Olafur Eliasson in Berlin, which today comprises more than one hundred team members. The SOE Kitchen was established in 2005 and prepares organic, vegetarian meals that are shared by the full studio team four days a week, as well as visiting guests and collaborators, using seasonal produce from an organic farm just outside of Berlin. The kitchen provides sustenance, a healthy diet, downtime, and social glue, and engages in research and experimentation into topics like fermentation and sensory perception. The SOE Kitchen has grown in scale and ambition, driven by the interests of the cooks, who have backgrounds in dance, theatre, film, and art, as well as gastronomy.

As part of the exhibition, the kitchen team at the Studio Olafur Eliasson Kitchen have collaborated with Tate Eats and created a special menu for Tate Modern's Restaurant.

TASTING MENU

£33

HOUSE FERMENTS

Sourdough with labneh and English extra virgin rapeseed oil
(205 CO₂eq - 56% less CO₂ than average)

STARTER

BAKED BEETROOTS, GOATS' CHEESE, BLACKBERRIES, APPLES & WALNUTS

(281g CO₂eq - 52% less CO₂ than average)

MAIN

SMOKED POLENTA, OYSTER MUSHROOMS,, TOMATO SAUCE & STRACCIATELLA

(600g CO₂eq - 46% less CO₂ than average)

DESSERT

CARROT & PUMPKIN CAKE, SEA BUCKTHORN GEL, SOUR CREAM

(273g CO₂eq - 55% less CO₂ than average)

PETIT FOUR

BLACKCURRANT JELLY, SALTED CURD CHEESE, ORANGE & ANIS POWDER

(6g CO₂eq - 77% less CO₂ than average)

CO₂-values are calculated per person with Eaternity App,
using scientific accredited CO₂ equivalents (CO₂e)