

# STUDIO OLAFUR ELIASSON KITCHEN BAR MENU

Studio Olafur Eliasson Kitchen has collaborated with Tate Eats to create a special menu for Tate Modern's Terrace Bar. The food is vegetarian, sustainably sourced and predominantly organic, making it a climate friendly menu. The dining experience mirrors the communal and collaborative environment of the studio; the space itself has been transformed by sculptures, lights and furniture by the artist. There is also a public programme on subjects such as sustainability and community, and practical workshops on fermentation, baking and preservation. This collaboration forms an integral part of the exhibition *Olafur Eliasson: In real life*.

In 1995, Olafur Eliasson founded Studio Olafur Eliasson in Berlin, which today comprises craftsmen, architects, archivists, researchers, administrators, programmers, art historians, and specialised technicians. 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 this project, the SOE Kitchen will host series of events including practical workshops and panel discussions on a range of topics.

## STUDIO OLAFUR ELIASSON LUNCH MENU

Vegetarian ingredients, per person, without drinks

---

39% CO<sub>2</sub>e better / 394 g less than average

## AVERAGE HOME-COOKED MEAL

Ingredients including meat, per person, without drinks

---

100% CO<sub>2</sub>e / 1,011 g average

Climate Score Award

Recipes with at least 40% less CO<sub>2</sub>e than average receive the Climate Score Award.

CO<sub>2</sub>e emissions calculations refer to an average of 1,583 grams of CO<sub>2</sub>e emissions per meal based on over 76,000 dishes, collected and analyzed by Eaternity AG. [www.eaternity.org](http://www.eaternity.org)

## HOUSE FERMENT

### RYE SOURDOUGH, WHITE SOURDOUGH FOCACCIA, CIABATTA

Labneh with English extra virgin rapeseed oil

Mushroom, walnut and thyme paté

Pumpkin, chestnut and rosemary spread

## BEETROOT SOUP

Almond and parsley crunch

## CELERIAC SALAD

Ginger dressing and hazelnuts

## SHREDDED RED CABBAGE SALAD

Walnuts, pomegranate and balsamic dressing

## BEETROOT AND CHOCOLATE CAKE

Soured cherries

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE ASK A MEMBER OF STAFF FOR FURTHER DETAILS.