

The Porsche Museum



Restaurant

Patron Saint of Gourmands

"Christophorus," the restaurant in the new Porsche Museum, literally meets high standards in all respects. Situated high above Porscheplatz, it attracts guests with its superb cuisine and unique setting.

By
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The very first reservation query reached Klaus Gunsilius, the director of Porsche's food services, a good year ago. Although no visitors could know back then what would await them at the exclusive restaurant in the new Porsche Museum, the caller was sure that he wanted to dine there. Gunsilius's team had already given concrete form to their ideas for a restaurant "with a special character." The standard was "top quality," and to say it was met with a "love of detail" would be an understatement. The restaurant follows the highest Porsche principles down to the seams on the menus and the wood trim on the steak knives. The name for this culinary center was also a matter of character—already so closely associated with Porsche,

"Christophorus" is a superb choice for its restaurant as well. The patron saint of travelers and car drivers can also take gourmands on board—after all, what would a journey be without adequate rest and relaxation, especially one through the exciting moments of Porsche's history?

Star chef Thomas Heilemann masters a truly new challenge at Christophorus. The attraction on the menu is the U.S. prime beef—the best steak from the United States. And the quality of the product is enhanced by the treatment it receives at the hands of the restaurant's professionals. Original grills with gas and charcoal, each individually designed for Christophorus, and a precision-regulated

aging chamber ensure that the aim of perfection is attained. Gunsilius, who has devoted himself intensively to this art for years now, promises unparalleled steak pleasure: "The aim is always to perfect the details," he notes. Originality is important in everything. The rustic wood floors from 1912, for example, present a deliberate contrast to the fully modern interior of the museum and provide an immediate and inviting sense of warmth.

Up to 80 guests at a time can dine every day from 11:30 a.m. until midnight, except for Mondays and Sunday evenings. In addition to its focus on steaks, the menu offers superb regional and Mediterranean specialties. The wine collection also underwent years of lavish preparation, and currently offers around 600 different varieties, with one whole page of the menu dedicated to magnum bottles. The same applies to the coveted contents of the humidor in the smokers' lounge. "We have our own unique approach, but it's very well-defined," says Gunsilius. "Christophorus will take you into a different world." One thing is especially important to him: "We offer something very special," he says, "but we are here for everyone."

For reservations:
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