



Eat The Streets

Frankfurt, 2016



Leading to Better

Eat the Streets!

Frankfurt

At Kerry, our aim is to delight and nourish consumers around the world, by helping our customers make food and beverages that people enjoy and feel better about eating.

So while you are at HIE, why not immerse yourself in the out-of-home landscape in the city; **touch, taste** and **see** what's on offer to consumers and uncover some of Frankfurt's latest innovations and trends.

The locations we have selected are local favourites, and their specialties and delicacies reflect some of the macro trends influencing consumers' purchasing decisions today.



Local Favourites



Cocktails



Logenhaus

Enjoy a tasty gin in an authentic 1920s atmosphere! Besides the lush green garden bar, you will also find a night salon full of nostalgic ornaments and crystal glass decorations that will transport you back to the 1920s! Apart from a large gin and cocktail menu, the Logenhaus also has a great food menu.

<https://logenhaus-bar.com/>



Must Try

Create your own
Gin Cocktail

Apple Wine / Traditional Food



Apfelwein Wagner

Apfelwein Wagner is Frankfurt's most famous apple wine tavern. This well-known restaurant showcases the traditional atmosphere of Frankfurt's apple wine culture.

Have a glass of "Schoppen" (apple wine) or try some hearty German dishes and other specialities, which are typical of Frankfurt. Apple wine is served in large quantities in the bustling, crowded dining room. Warning: it doesn't serve beer!

<http://www.apfelwein-wagner.com/en.html>



Must Try

Apfelwein Wagner's
Apple Wine

Craft Beer



naïv

No stereotypes, no compromises: naïv is a nightcap bar and probably the first place to offer craft beer tasting in Frankfurt. You can choose between 100 different kinds of beer. The funky concept of naïv is also mirrored in its design. The bar is made out of seamless concrete and the liquor shelf is built using 6,500 hand laid wooden blocks.

http://www.naiv-frankfurt.de/NAIV/WER,_WIE,_WAS.html



Must Try
Weekly Draught
Beer Special

Pastrami



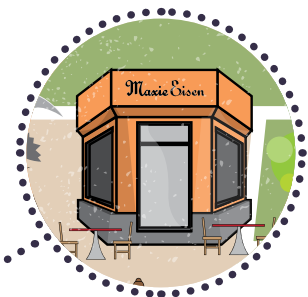
Maxie Eisen

Maxie Eisen is named after a Jewish Mafioso at the time of the prohibition in Chicago. It is the first pastrami-bar in Germany, with a sister bar located in Berlin.

During the day, Maxie Eisen serves pastrami, a Jewish speciality of thinly sliced, seasoned pieces of meat, served with fresh bread.

In the evening the cosy bar next door, opens its doors creating a whole new experience. The bar with its simple, but creative design, serves rare cocktails from the 20s and 30s.

<http://maxieeisen.com/>



Must Try

Maxie Eisens's
Pastrami Sandwich

Japanese & French Pâtisserie



Iimori

The Iimori pâtisserie is a must for those with a sweet tooth!

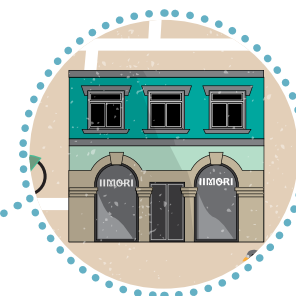
The glass display exhibits the finest range of cakes and tartes in Frankfurt, they're almost too good to be true!

The special mix of French and Japanese pâtisserie, using only natural ingredients, can only be found here at Iimori. Far Eastern flavours like Green Tea Tartes or the Chiffon Cake with Green Tea, Raspberry and Banana are a real hit! But don't worry, you can also get classic cakes, tartes and desserts like Crème Brûlée. Besides desserts, this enchanting pâtisserie is also a restaurant, a sushi-bar and a deli.

Their motto is "Are you hungry, come to me!"

<http://www.iimori.de/altstadt>

Must Try
Green Tea Cake



Bread, Bread Rolls, German Sandwiches



Zeit für Brot

“Zeit für Brot” wanted to revive the baking craft by combining traditional bakery and modern bakery to meet changing consumer needs.

As a result “Zeit für Brot” provides a place where bread gets what it deserves: the best ingredients, rest and care. At the bakery you can watch expert bakers at work while you get the opportunity to relax and take time to enjoy the finer things in life.

<http://www.zeitfuerbrot.com/unsere-produkte/>

Must Try
Stulle



Oriental Takeaway (Falafel)



Aroma

“The Best Falafel Place in Town”. Formerly a little snack restaurant, Aroma is now a hot destination for vegan goodies, such as Falafel or Shawarma.

Although there are only a few seats inside, customers regularly take a seat on the little wall across the road and watch the world go by.

<http://www.aromaffm.de/index.html>



Must Try
Falafel Hummus

Sushi



Moriki

Selected by the New York Times as one of the “top 25 must try restaurants” worldwide, this Japanese-Asian fusion restaurant uses regional products combined with Asian and international delights in a very creative way. The restaurant differs quite a bit from the typical Japanese restaurant.

The chef offers his interpretation of traditional Japanese food in a modern way, where traditional dishes are combined with Vietnamese or Peruvian influences. They have a huge menu which has hundreds of delicious options. To complete your experience why not choose one of their amazing desserts such as the Chocolate Fondant or Redcurrant Ice-cream. It doesn't matter how full you are, make sure you try it before leaving!

<http://www.moriki-frankfurt.de/>



Must Try

Mr. Duc's My Best
Friend Roll

Indian Food



eatDOORI

Enjoy the typical, colourful Indian hustle and bustle of eatDOORI. Picture yourself standing on the streets of Mumbai and imagine your senses immersed in the magical aromas of hot chai, aromatic curries and freshly baked naan. Take some time to watch the chefs preparing delicious meals through an open window straight into the busy kitchen. With its combination of modern elements and urban industrial design, eatDOORI attracts an eclectic mix of young and old.

<http://eatdoori.com/>

Must Try
Chicken Tikka



Special Feature: Frankfurt Christmas Market



Frankfurt Christmas Market

Dating back to 1393, the Frankfurt Christmas Market is one of the oldest in Germany. Immerse yourself in the fresh aromas of pine needles, freshly baked cookies, chestnuts and all the nostalgic experiences that Christmas offers. Be captivated by the classical German Christmas music creating a cheerful atmosphere that will prepare you for the holiday season.

Come and enjoy hot Apple wine, Glühwein and Bethmännchen Almond Candies under Germany's tallest Christmas tree!

<http://www.christmasmarkets.com/individual-christmas-market/frankfurt-christmas-market/>

Must Try
Glühwein

