

# Berlin Report

April 2026

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## 1. Café C/O Berlin x Bark Berlin x Christoph Niemann

### Project Overview

Berlin, a city of art, brims with diverse expression that transcends genre boundaries. At the café inside the photography exhibition space “C/O Berlin,” the “Artistic Intervention” series regularly features artists who intentionally use non-photographic techniques in interior design. For its 25th anniversary, renowned illustrator Christoph Niemann makes a highly anticipated appearance. His work is known for a light, witty monochrome style. Even if you don’t know his name, you may have seen his covers for The New Yorker and The New York Times Magazine, or his work for Paul Smith. In recent years, he has become known for combining photos of landscapes and everyday objects with drawings. This exhibition, however, presents tapestry works with Niemann’s signature twist.

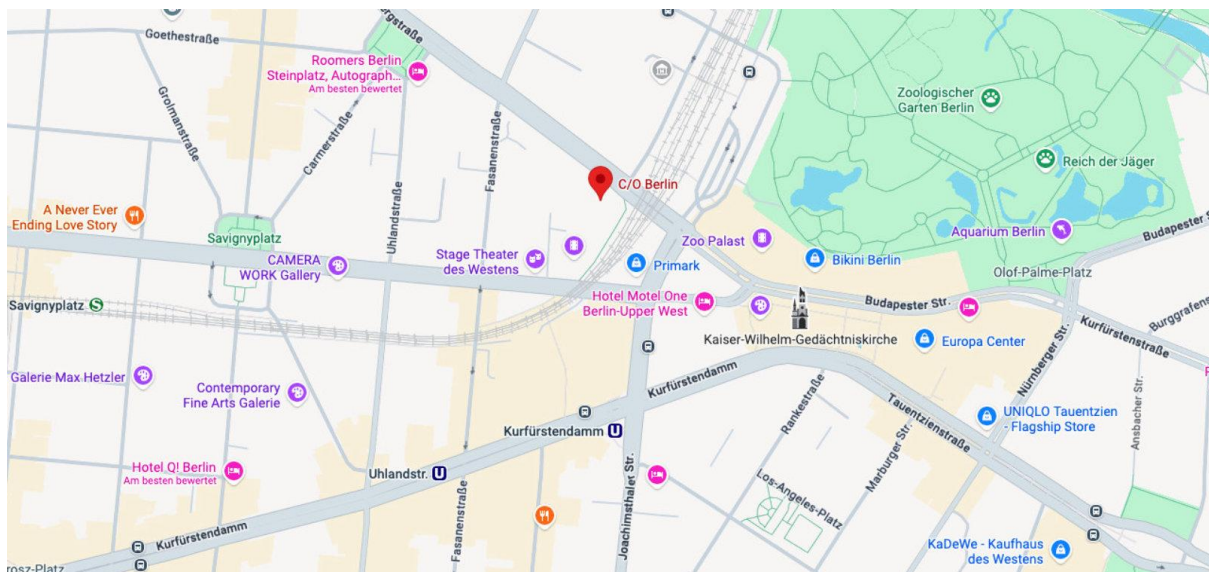
The project draws inspiration from one of the oldest surviving photographs, taken in 1827, depicting a dining table. Abstract forms evoke the food and drinks served at “Bark Berlin.” The rhythm of black dots echoes the space’s geometric elements—exposed ceiling beams, wooden planks, pendant lamps, and the C/O logo. Rather than simply hanging tapestries on the walls, Niemann created a layered space by installing four canvases above them. It is neither purely exhibition nor interior design, offering one answer to the relationship between art and space.

### Project Details

1. Brand: C/O Berlin Foundation
2. Type of Business: Café, Art space
3. Open Date: 26/09/2025 until fall 2026
4. Location: Amerika Haus, Hardenbergstrasse 22-24, 10623 Berlin
5. Size: 50 seats
6. Architect : Bruno Grimmek (1957), Petra und paul Kahlfeld Architekten Studio, Artist:Christoph Niemann
7. Website: <https://co-berlin.org/en/visit/co-berlin-barkinkitchen>

Photos:Gianni Plescia

### Location MAP





Above: A 16-meter-long, 2-meter-high tapestry spans the wall. Below: A large mirror extending from ceiling to floor enhances the sense of spaciousness.





A slightly three-dimensional canvas sits atop a flat tapestry, creating an optical illusion effect.



Above: A work by Christian Jankowski featured in the 2019 “Artistic Intervention.” Below right: A checkout counter with a large, distinctive logo prominently displayed behind it. The design is sleek and sharp. Below left: Located inside the “American House,” established in 1957 in West Berlin as a library and cultural venue promoting American culture.



## 2. A BEEF CLUB FIRE & SALT

### Project Overview

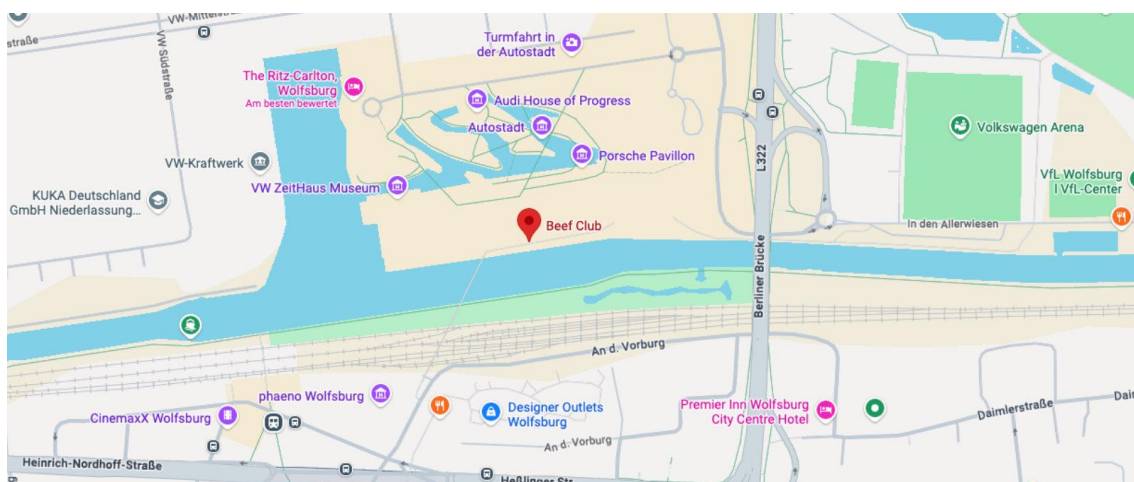
Less than an hour by train from Berlin Central Station, Autostadt—a theme park within the Volkswagen headquarters complex—is home to numerous luxury venues. The BEEF CLUB “FIRE & SALT,” a grill restaurant that reopened after renovations in 2022, is one of them. This year, the popular Levantine restaurant “NENI” launched a pop-up in one corner of the space. FIRE & SALT was designed by Berlin-based architect Ester Bruzkus. To emphasize its focus on grilled cuisine, she made “fire”—the restaurant’s energy source—the centerpiece of the interior. An open brick fireplace sits on a slightly elevated platform visible from every seat, with stacks of local beechwood lining the walls. To evoke fire’s primal essence, a massive block of salt sits in front of the firewood. The roughly hewn rock salt resembles a sculpture, serving as both an interior accent and a countertop. The restaurant stocks salts from around the world, and a salt sommelier recommends pairings for the simple charcoal-grilled dishes. Massive metal lamps illuminate the dining area, contrasting with the matte, unglazed brick counter. Beneath them are LLOT LLOV tables crafted from wood treated with a unique salt-based process. A darker-toned corner, contrasting with FIRE & SALT’s warm ambiance, is used for breakfast and lunch. Starting February 19, the popular Viennese restaurant NENI is serving meals here for a limited six-month period. Colorful beet hummus, creams, and bowls stand out against the black backdrop. Located in the entrance area facing the Autostadt Pavilion, the restaurant also offers a wide selection of takeaway options.

### Project Details

1. Brand: Autostadt, Volkswagen AG
2. Type of Business: Restaurant
3. Open Date: 27/09/2022, NENI Pop-up 19/02/2026
4. Location: Stadtbrücke, 38440 Wolfsburg
5. Size: 170 seats
6. Interior design: Bruzkus Greenberg
7. Website: <https://www.autostadt.de/>

Photos: © Autostadt

### Location MAP





Above: A countertop made of unglazed tiles with a matte finish. Below: The design emphasizes the use of warm materials.





NENI is hosting a pop-up at "LAGUNE," located in the large entrance area of the Autostadt Pavilion.

