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PRESS RELEASE

Sphere Tim Raue on the Berlin TV tower has opened



The time has finally come: from today, the Sphere Tim Raue is offering all-day fine dining at a height of 207 meters. Since May 19, tables can be booked and tickets purchased at www.tv-turm.de. Thousands of requests were received in the first few hours, almost bringing the server to its knees. From today, the new Berlin-Brandenburg cuisine, interpreted and created by Berlin's most famous top chef Tim Raue, can be enjoyed - in the completely renovated revolving restaurant on the Berlin TV tower.

The interior of the Sphere Tim Raue combines the charm of the 70s with the pulse of today: warm colors, iconic lines and a touch of Pan-Am lounge flair meet urban design and modern nonchalance. In close coordination with the monument protection a stylish Re-interpretation that makes the past tangible - and creates new memories.

"We are very happy with the result of the renovation. The result is a restaurant where you feel comfortable and welcome and where, thanks to the well thought-out lighting concept, you also have an incomparable view over our city in the evening hours," enthuses Anja Nitsch, Managing Director of Berliner Fernsehturm. "From morning to night, you'll be enchanted by Tim Raue's culinary creativity and attention to detail - every plate is a small Berlin work of art!"





The Sphere Tim Raue is open daily from 9:00 am to 11:00 pm, in the winter months from 10:00 am. From breakfast to lunch and all-day dining to a four-course menu in the evening, everything is on offer here to keep visitors happy and, above all, full.

In an interview, Tim Raue defines the Sphere as follows: a view that you really never forget once you've stood there. You experience Berlin and Brandenburg in one unique moment - paired with the culinary concept that gives you the opportunity to eat and drink what you see from there. The most vibrant city in Germany with all its traditions - and on the plate in the most contemporary form."



The entire interview is available to download as a radio kit [here](#). All further information, menus and prices are available online at www.tv-turm.de.

Background television tower:

At 368 meters, the Berlin TV Tower is the tallest building in Germany and the second tallest publicly accessible building in Europe. With over 1.2 million visitors a year, the TV tower on Alexanderplatz is one of Berlin's most popular attractions. A unique feature is the rotating restaurant "Sphere Tim Raue", which rotates a full 360 degrees once or twice an hour at a height of 207 meters. The "Sphere Bar" below can also be reached via two high-speed elevators (6 meters per second). The TV tower is open 363 days a year from 09:00 to 23:00.

Thanks to augmented reality, the free Magnicity app helps you find your way around Berlin and learn more about the city's most important buildings, places and sights via info points and 3D filters.

Background Magnicity:

Magnicity is the global market leader for urban leisure activities at lofty heights and one of the few companies worldwide that specializes in the management of observation decks. The company operates the Paris Montparnasse Observation Deck (Tour Montparnasse) in Paris, France, the Berlin TV Tower in Berlin, Germany, the 360 Chicago Observation Deck in the former John Hancock Center in Chicago, Illinois, the Euromast and the Zalmhaven Tower with the new Celest restaurant in Rotterdam. The Varso Tower in Warsaw will also open in 2025. Since 2023, Magnicity has been developing the Spiral Tower attraction, which is part of Magnicity's CSR strategy for responsible urban tourism that respects the environment and local communities. Magnicity is more than just a spectacular view of the city. Magnicity is an experiential journey where local and international visitors get to know the city in all its dimensions (its history, culture, way of life, etc.). Magnicity's attractions combine educational offerings with new technologies and thrilling rides, as well as unique exhibitions and events, to create truly unforgettable experiences. By 2024, Magnicity, which employs 350 people, will have welcomed 3 million visitors.

Background Tim Raue:

Born in Berlin in 1974, entrepreneur and top chef Tim Raue began his training as a chef at the age of 17 and gained experience in various Berlin restaurants after successfully completing his training. At the age of just 23, he took on the position of head chef for the first time. His first international role followed in 2003: as Executive Chef and Global Culinary Advisor at the Swissôtel Berlin, he was responsible for the kitchen of Restaurant 44 and supported the hotel group's culinary teams worldwide with his expertise. In 2008, Raue then took over the position of Culinary Director and Corporate Executive Chef at Adlon Holding GmbH. Just five months after opening the Ma Tim Raue restaurant, he was awarded a Michelin star. In September 2010, he opened his first own restaurant together with his business partner Marie-Anne Wild: Restaurant Tim Raue. This was awarded two Michelin stars in 2011. In 2012, the restaurant appeared on "The World's 50 Best Restaurants" list for the first time. It is now ranked 30th, making it the best and one of only two German restaurants in the top 50. As patron, he is also responsible for the Brasserie Colette Tim Raue in Munich, Constance and Berlin as well as the Hanami-By Tim Raue restaurants and the FUGU with Tim Raue restaurant on ships in the TUI Mein Schiff fleet. Raue is also a brand ambassador for METRO. In addition to publishing a total of four books - including the autobiography

"Ich weiß, was Hunger ist" and the cookbook "My Way" - Tim Raue is also successful on screen. To date, he is the only German chef to have his own episode of the successful NETFLIX series "Chef's Table". He is also a regular guest and challenger on the popular TV format "Kitchen Impossible" with Tim Mälzer and is on the jury of the successful SAT1 format "The Taste". In search of new aromas, authentic flavors and emotional culinary moments, Raue has been traveling the world with MagentaTV since 2021 under the title "Herr Raue reist!".

Press contact: CandyStorm PR GmbH
Ernst-Thälmann-Str. 77
14532 Kleinmachnow
Tel.: 030 120898800
info@candystormpr.de