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PRESS RELEASE

In completely different spheres: Berlin's highest construction site is home to top-class gastronomy

Berlin's highest construction site is located 207 meters above the rooftops of the capital. A very special construction project on the city's most famous landmark, the Berlin TV Tower. The Sphere revolving restaurant is currently being completely rebuilt - during ongoing operations and with thousands of visitors every day on the viewing floor just four meters below. An unparalleled feat of planning and logistics, of which the architects carrying out the work are rightly proud. This is where the new Sphere by Tim Raue is being created, a top-class culinary experience.

Construction sites where several trades are active at the same time quickly descend into chaos and dirt. A situation that the Berlin TV Tower could not afford under any circumstances, which was clear to everyone involved from the outset. It was also clear that this construction site would be a real challenge, so choosing the right architectural firm was essential.

"We DIA Dittel Architekten for this project. Their vision, their designs, their way of working convinced us completely," says Anja Nitsch, Managing Director of the Berlin TV Tower. "They have exactly the right feel for the history, colors and materials and have managed to organically incorporate the many listed elements into the new 'look and feel' of the restaurant!"

Tasks that make you grow

Project manager Gesche Falkenberg and Frank Dittel, Managing Director at DIA Dittel Architekten, were of the special nature of this project. They were also aware that very special challenges awaited them and the tradesmen involved.



"The construction site is 207 meters high and there are exactly two elevators. During the day, however, these are needed for public traffic to take the many visitors to the viewing floor and the Sphere Bar and back to the foyer," says project manager Gesche Falkenberg. "So we a lot of thought to the logistics in advance: how do we get all the material up and what we've torn down back down again? We introduced a table booking tool for this, so that the individual companies could book in for their up and down times. That worked very well!"

And this mainly happened at night, as the elevators for the construction site were not available during the opening hours of the observation deck. Another challenge is the issue of cleanliness on construction sites. Dust and dirt are taboo on the TV tower, at least during visitor times, even though 50 to 70 tradespeople work here every day: *"You have to make sure that everyone working on the project really pulls their weight, especially the tradespeople. They have to take their things with them every day and can't leave anything lying around. Thanks to Gesche's work on site and thanks to the site management, everyone is pulling together and everyone is aware of what a special building site this is - everyone is really up for it!"* explains Frank Dittel.

The shape is also unique; there is no other round building site of these dimensions in the world. Another reason why the architects who designed the building and the craftsmen who built it had to work particularly well together.

Historic preservation is another important topic, but it is creatively integrated into the new look of the revolving restaurant Sphere. The old lamps, for example, with their many small hanging crystals, are being cleaned piece by piece in the dishwasher and made fit for modern LED light with a specially designed and 3D-printed lamp socket. The chairs - around 350 them - are currently being reupholstered and the 180 tables are being fitted with new table tops.

Make new with old

"At the start of the project, we first did a lot of in-depth research, looked at all the pictures on the internet, records, plans and documents to understand what was really original," says Frank Dittel, describing how the concept came about. "We looked at how buildings were generally built in the 1960s. What were the trends, the tonalities, what haptics were there, what colors. We then translated the combination of all this research into the present day so that it doesn't look old-fashioned or like a copy from the past."

You can already get a good feel for the colors and materials of the new Sphere by Tim Raue in the Sphere Bar located directly below on the viewing floor at a height of 203 meters.



Project manager Gesche Falkenberg describes the look and feel of the new restaurant as follows: *"I would say it has become much more harmonious. A lot has been rebuilt over the past few decades, which we have now*

We have taken back some of the elements and then built on them. The new restaurant is bright and open - especially in the façade and window areas. The service areas are darkened, everything has an extremely high-quality and classic feel, without being obdurate or stiff. It remains an excursion restaurant, but in the evening it is transformed into probably the most beautiful fine dining location in the city, not least thanks to a sophisticated lighting concept. Now, even when it's dark outside, you can enjoy the unique view without disturbing reflections in the windows!"

Full steam ahead towards upscale gastronomy

At Berlin's highest construction site, work is full swing to ensure that the team under the culinary direction of Berlin's most famous chef Tim Raue will soon be able to start work in a completely renovated and enlarged kitchen, the highest kitchen in Berlin.

At the Sphere Bar, you can not only get an impression of the look of the new restaurant, you can also already enjoy Tim Raue's signature here. He has taken two Berlin classics and given them his personal touch:



"Dickes B! Boulette & Bier" by Tim Raue includes a juicy boulette made in cooperation Brandenburg farmer Thorsten Rahlf from minced pork with parsley, white pepper and mustard, served with a cream of sweet and spicy Bautzen mustard and the popular sweet and sour cornichons.

"Tim Raue" from Schudeisky and a handmade wheat rib served will be served. A cool BRLO beer is served with it.

"P'n'P! Prickelndes & Pikantes Berlin" by Tim Raue is a pork sausage with an incomparably melting taste, also produced in cooperation with farmer Thorsten Rahlf. Raue has created a special sauce to go with it

created with Jaipur curry powder from Ingo Holland, chili, apple cider vinegar and tomatoes. The currywurst is also served with a crispy on the outside and soft and fluffy on the inside wheat roll and a glass of sparkling wine.

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", 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 world leader in urban aerial leisure activities and one of the few companies in the world specializes in the management of observation decks. The company operates the Paris Montparnasse Observatory (Tour Montparnasse) in Paris, France, the Berlin TV Tower in Berlin, Germany, the 360 Chicago Observation Deck at the former John Hancock Center in Chicago, Illinois, and the Euromast in Rotterdam and will 2 new venues in Rotterdam, Celest at Zalmhaven Tower (2024) and in Warsaw, Varso Tower (2025). Since 2023, Magnicity has been developing the Spiral Tower attraction, which is part of Magnicity's CSR strategy for responsible city 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 memorable experiences. By 2023, Magnicity, which employs 300 people, will have welcomed 3 million visitors.

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