

PEOPLE . PLACES

THE WORLD À LA CARTE

6 x 30', 3 x 90' (GER)

The World à la Carte visits the best restaurants, chefs and hotels all over the globe with a close and personal view on their staff.

In our series The World à la Carte we visit the best restaurants, chefs and hotels all over the globe. This culinary documentary takes us to the city of love and the world capital of taste: Paris, where on the weekly markets langoustines dither next to bulging oyster baskets. We travel to the sun-filled city of Mallorca and along the romantic channels of Vienna and take a glimpse into the kitchen of legendary Hotel Sacher.

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1. Paris

Paris has been and still is the world capital of taste. Nowhere else is the culinary feast of life celebrated so intensely. At noon, restaurants, bistros and brasseries are already crowded. And an opening of a new restaurant is for real Parisians at least as interesting as a current exhibition in one of the many museums of the city. This culinary documentary presents the two German taste-experts, Frank Marrenbach, Chef of the Oetker Collection, and Werner Küchler, the soul of the glamorous restaurant Relais Plaza, at their noble workstations.

2. Mallorca

Mallorca is for Germans the most popular island, also from a culinary point of view. This episode presents the most beautiful restaurants and the best hotels of the sunny island because never before variety and taste were as important as today. Whereas 15 years ago German, Austrian and British cooks dominated the kitchens fifteen, nowadays the local cooks of Mallorca have come into their own. A Madrilenian just brought his restaurant to the second Michelin-Star, a young cook from Mallorca with best references is on his way to outperform him, and a modest female cook proves in her parents' house that it is possible to be booked out for months even without a menu.

3. Vienna

Enjoyment is guaranteed on a city trip to Vienna in every season of the year. Restaurants of international standing exist next to quaint pubs. Traditional Café's next to trendy eateries. And original Vienna marketers prevail against innovative taste companies. Two of the best addresses of the city are run by Germans. Reiner Heilman is managing the legendary Hotel Sacher and the top chef Silvio Nickol already earned two Michelin stars for the gourmet restaurant Palais Coburg. This travel documentary follows both on their glamorous jobs and we join them on a tour through the most exclusive eateries of the city. Furthermore we get to know Helen, a young trainee at the Sacher and Daniel, a waiter at the Palais Coburg. We join them to experience a young and fresh perspective on Vienna with a lower budget.