



**HIGHEST EVENT**

**ELEVATE YOUR EVENT EXPERIENCE**

**2026**

VALID FROM 01.03.2026 - 28.02.2027

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# BERLINER FERNSEHTURM

## TOWER ORIENTATION

368m

Germany's  
Highest  
Building



Tickets can be picked up at the cashier's desk in the entrance hall.



Please drop off your coats and jackets free of charge in the entrance hall.



Bags are only permitted in the tower up to a size of 45 x 35 x 20 cm.



Please note that the TV tower is not barrier-free due to the structural conditions.



203m

120 People  
Visitor Capacity

Observation Deck  
Sphere Bar

40 Seconds  
Ride Up  
to 203m

207m

200 People  
Visitor Capacity

Restaurant  
Sphere  
Tim Raue



### Opening Hours

March - October:  
09.00 a.m. - 11.00 p.m.

November - February:  
10.00 a.m. - 11:00 p.m.



Reception

200 People  
Visitor Capacity

6m

Entrance Hall

0m



BERLIN'S  
ODYSSEY

VR Experience

50 People  
Visitor Capacity

0m





# ABOUT TIM RAUE

Tim Raue, born in Berlin in 1974, began his career as a chef at the age of 17 and quickly made a name for himself in the culinary scene. At 23, he became chef de cuisine and later executive chef at the Swissôtel Berlin, where he also worked as a global consultant.

His first own restaurant, Restaurant MÂ Tim Raue, received a MICHELIN star and 18 points in Gault&Millau shortly after opening in 2008.

In 2010, he opened Restaurant Tim Raue, which was awarded two MICHELIN stars in 2011 and reached 40th place on "The World's 50 Best Restaurants" list. Raue also runs the Brasserie Colette Tim Raue in several cities and the Hanami by Tim Raue restaurants on the TUI Cruises fleet.



# BERLINER FERNSEHTURM

## RESTAURANT

THE OFFERS ARE DESIGNED  
FOR 9 TO 200 PEOPLE.

1-8 People

**PLEASE  
BOOK ONLINE**



Prices per person, including VAT and excluding admission for 2026.  
Offer and price may be subject to change.

# MENUS

## SPHERE TIM RAUE

Please choose one dish per course for the group and, if desired, a vegan alternative, up to 2 weeks before your visit.

### STARTERS

**Prawn cocktail KaDeWe**

**Sphere salad**  
with Brandenburger marinated &  
pickled vegetables

VEGAN

**Blini with cured salmon,**  
cucumber relish, char roe,  
and horseradish cream

**Cream of pumpkin soup**  
with bell pepper, ginger &  
coriander

### MAIN COURSE

**Berlin Schnitzel,**  
Cucumber salad & tossed salad,  
mashed potatoes & cranberries

OR VEGAN

**Planted schnitzel**

**Medaillon of beef fillet,**  
Truffle cream & mushrooms,  
celery puree, sweet and sour onions

**Pike-perch fillet,**  
Braised cucumbers &  
tarragon puree,  
dill oil

### DESSERT

**Banana split**

**Aunt Kathi's cheesecake mousse**  
with apricot compote

**Seasonal sorbet**  
with marinated fruit, crunchy  
oats & oat milk mousse

VEGAN

### 2 COURSE

12.00 – 2.00 p.m.

57,00 EUR

### 3 COURSE

12.00 – 11.00 p.m.

67,00 EUR

### 4 COURSE

12.00 – 11.00 p.m.

77,00 EUR

### 5 COURSE

12.00 – 11.00 p.m.

87,00 EUR



# MENUS

## RESTAURANT TIM RAUE

The menu from the 2-star restaurant "Tim Raue" will be served exclusively for you in the TV tower.



restaurant  
**TIM RAUE**

**Imperial caviar,**  
Sprats & cucumber

**Sangohachi pike-perch,**  
green Japanese radish & elderflower

**Wasabi Norway lobster**  
& Nuoc Mam sauce

**Chicken fricasee,**  
Black truffle & Jerusalem artichoke

**Wagyu beef**  
& allium

**Yuzu cheesecake,**  
salted caramel  
and lemon

**Tim Raue**  
himself can be  
booked to moderate  
and accompany the  
evening and is also  
available for selfies.

**His fee is added to  
the menu price.**

**4 COURSE    5 COURSE    6 COURSE**

180,00 EUR    230,00 EUR    280,00 EUR

Please send us your detailed request in good time if you are interested.



**BECOME  
PART OF  
BERLIN'S**

**HIGH  
SOCIETY**

# COFFEE

## WITH BREAKFAST OR CAKE

### TV TOWER BREAKFAST

Brandenburger cheese selection, boiled ham, salami, liverwurst, home-cured salmon with horseradish dip and cucumber salad, jam, butter, homemade berry smoothie, fruit salad, selection of bread rolls and coffee

9.00 / 10.00 – 11.00 a.m.  
35,00 EUR

### VEGAN BREAKFAST

Tomato sauce, avocado sandwich, chickpea spread, marinated vegetables, jam, fruit salad, homemade berry smoothie, selection of bread rolls and coffee

9.00 / 10.00 – 11.00 a.m.  
35,00 EUR

### DELUXE CAKE SELECTION

One tartlet, four pralines and coffee for your moment of indulgence.

02.00 – 04.00 p.m.  
29,00 EUR

### CLASSIC CAKE SELECTION

A slice of fruit cake, perfectly matched to the season, and coffee.

02.00 – 04.00 p.m.  
16,00 EUR



# FINGERFOOD

Minimum of 3 servings per dish,  
8,50 EUR per serving.

Bar tables, 15,00 EUR each.

## GOLD

**Liverwurst sandwich,**  
mustard & gherkins

**Pickled egg,**  
sour potatoes & parsley and char caviar

**Cured salmon**  
with cucumber salad & horseradish cream

**Prawn cocktail KaDeWe**

**Soused herring tatar**  
with a traditional sauce, apple & dill

**Beetroot salad,**  
truffle mayonnaise & chervil

**Brandenburger buffalo mozzarella**  
with preserved tomatoes

## WARM

**German meatball,**  
mashed potatoes and beetroot

**Chicken fricassee,**  
cream of peas & pickled Jerusalem artichoke

**Pike-perch,**  
braised cucumbers and tarragon

**Planted Chicken,**  
sweet potato and carrot salad

VEGAN

**Cream of pumpkin soup**  
with bell pepper, ginger &  
coriander

VEGAN

**Berlin currywurst,**  
also available in

VEGAN

## SWEET

**Chocolate pudding**

**Marinated pear**  
with chocolate, oat milk  
mousse & crisp

VEGAN

**Hedgehog slice**

**9 – 30 PEOPLE**

Aperitif  
Sphere Bar  
at 203m

**9 – 120 PEOPLE**

Standing Reception  
Observation Deck  
at 203m

**9 – 200 PEOPLE**

Aperitif  
Reception  
at 6m



# DRINKS

## APERITIF

### BASIC

Bernard Massard Tradition  
sparkling wine &  
BRLO beer  
Incl. nonalcoholic alternatives

9 - 30 people  
at the Sphere Bar 203m

9 - 200 people  
in the reception area 6m

15,50 EUR\*

### STANDARD

Up-Air-01 &  
BRLO Berlin wheat beer  
Incl. nonalcoholic alternatives

9 - 30 people  
at the Sphere Bar 203m

9 - 200 people  
in the reception area 6m

19,50 EUR\*

### ADD ON

**BERLIN'S ODYSSEY**  
Virtual Reality Experience

#### Watch Trailer

9 - 50 people  
in the entrance hall 0m

8,50 EUR

### PREMIUM

Select two drinks  
from Basic or Standard &  
spicy seasoned Berlin Currywurst  
by Tim Raue

9 - 30 people  
at the Sphere Bar 203m

9 - 200 people  
in the reception area 6m

26,50 EUR\*

\*plus bar tables, 15,00 EUR each

# DRINK PACAGES

## BASIC

What do we serve?

Fine house wine  
in white and red

The entire BRLO beer selection,  
soft drinks, hot drinks

2 hours

46,00 EUR

## STANDARD

What do we serve?

Fine house wine  
in white and red

The entire BRLO beer selection,  
soft drinks, hot drinks

3 hours

52,00 EUR

## ADD ON 1

for every  
started hour  
of extension

+ 16,00 EUR

## ADD ON 2

1 glass  
Bernard Massard  
Tradition sparkling wine  
as a welcoming drink  
at the Sphere Tim Raue  
restaurant

+ 9,00 EUR

## PREMIUM

What do we serve?

Fine house wine  
in white and red

The entire BRLO beer selection,  
soft drinks, hot drinks

5 hours

62,00 EUR

Klopse

WITH A  
VIEW

# TICKET PRICES

## RESTAURANT TICKETS

### 1 – 8 PEOPLE

You can sit together at a table for up to eight people and find the best price and great packages online for a breathtaking experience.

**PLEASE BOOK  
ONLINE**

### 20 – 200 PEOPLE

For groups of 20 or more, you will receive special group rates for admission.

17,00 EUR pp.  
for adults

13,00 EUR pp.  
for children  
aged 4 - 14

### 9 – 19 PEOPLE

If you are a group of nine or more people, you will be seated at several tables. We will ensure that you are seated close together.

28,50 EUR pp.  
for adults

18,50 EUR pp.  
for children  
aged 4 - 14

# BOOKING TERMS

## MENUS SPHERE TIM RAUE

### DEPOSIT

4 weeks prior to the event, 80% of the total amount is payable.

### CANCELLATION TERMS

**Up to 4 weeks before the event:**  
cancellation free of charge.

**Up to 3 weeks beforehand:**  
30 % of the contractually agreed services will be charged.

**Up to 2 weeks beforehand:**  
75 % of the services will be charged.

**Less than two weeks beforehand:**  
100 % of the agreed services are liable to pay.



**MENUS RESTAURANT**  
**TIM RAUE**

Cancellation or rebooking is not possible once the contract has been concluded.

SCHNITZEL

WITH  
ATTITUDE

# BUFFET

## BERLIN-BRANDENBURG

REQUIREMENTS: Exclusive rental of the restaurant and a required total turnover for food and beverages, depending on the season.

Price per person in 2026, incl. VAT, plus ticket price.

70,00 EUR

### MAIN COURSE

**Meat loaf,**  
wild mushroom cream sauce,  
mashed potatoes, peas & carrots  
with parsley oil

**Corn-fed broiler,**  
carrot salad & sweet potatoes  
also available in  
VEGAN with **Planted Chicken**

**North Sea salmon,**  
preserved tomatoes  
with star anise &  
tarragon puree

### SOUP

**Solyanka**  
with lemon cream  
and dill oil

### STARTERS

**Cold roast veal,**  
Smoked trout sauce, Jerusalem  
artichokes, capers & parsley oil

**Brandenburger buffalo mozzarella**  
& preserved tomatoes

**Soused herring fillet**  
with a traditional sauce and  
potato cream

**Salad of turnips & beets**  
with lemon, chervil dressing &  
roasted seeds

VEGAN

### DESSERT

**Red fruit jelly**  
with pink pepper meringue &  
sweet whipped cream

**Hedgehog slice,**  
Chocolate mousse,  
salty butter crumbs and  
macadamia cream

**Marinated seasonal fruit**  
with crunchy oats &  
oat milk mousse

VEGAN



Offer and price may be subject to change.

# BUFFET

## BERLIN IS COLORFUL

**REQUIREMENTS:** Exclusive rental of the restaurant and a required total turnover for food and beverages, depending on the season.

Price per person in 2026,  
incl. VAT, plus ticket price.

70,00 EUR

### MAIN COURSE

**Kreuzberg X Turkish:**

Beef kofta, tomato stock & butter,  
green chillies & Turkish yogurt

**Spandau X Greek:**

gilthead seabream fillet, artichoke  
ragout, olives & red bell pepper,  
thyme & olive oil

**Wedding X Levante:**

Couscous with saffron,  
raisins & smoked almonds  
and braised eggplant

### SOUP

**Lichtenberg X Vietnam:**

Phô soup with planted  
chicken nuggets,  
coriander & beansprouts  
and green vegetables

VEGAN

### STARTERS

**Mitte X Hipster:**

green salad, lemon & parsley

VEGAN

**Reinickendorf X Francophile:**

duck salad with hazelnut, red onions  
and apple

**Charlottenburg X Eastern Europe:**

smoked salmon, smetana &  
salty cucumber and dill oil

**Prenzlauer Berg X Reich der Mitte:**

Cold roast pork "Sichuan"  
with chili & cashew

### DESSERT

**Prenzlauer Berg X Oma:**

Apple compote with raisins & almonds,  
vanilla cream & crunchy caramel

**Schöneberg X colorful:**

Red fruit mousse, jello &  
mint sauce

**Marinated blueberries**

with lime & avocado mousse  
and crunchy oats

VEGAN

# ADVENT BUFFET

Offered from 11.11. – 26.12.2026.

**REQUIREMENTS:** Exclusive rental of the restaurant and a required total turnover for food and beverages, depending on the season.

Price per person in 2026,  
incl. VAT, plus ticket price.

70,00 EUR

## MAIN COURSE

### Duck leg

with a Christmassy sauce,  
chestnut puree, red cabbage with  
apple & cranberries and dumplings  
with melted brown butter

### Planted Chicken

with a Christmassy sauce, chestnut puree,  
red cabbage with apple & cranberries  
and dumplings with hazelnut glaze

VEGAN

### Pike-perch fillet,

Braised cucumber & tarragon  
puree and dill oil

## SOUP

### Cream of pumpkin soup

with bell pepper,  
ginger & coriander

VEGAN

## STARTERS

**Venison ham,**  
endive & cranberries  
and wild garlic oil

### Prawn cocktail KaDeWe

**Cured salmon**  
with cucumber & horseradish sauce

**Jerusalem artichoke salad,**  
Truffle dressing & lamb's lettuce  
and red grapes

VEGAN

## DESSERT

**Roast apple strudel**  
with vanilla foam

**Hazelnut & milk chocolate mousse**  
with blood orange compote

**Marinated pear**  
with chocolate sauce &  
oat milk mousse

VEGAN

Offer and price may be subject to change.

# ADVENT MENUS

## SPHERE TIM RAUE

Offered from 11.11. – 26.12.2026.

Please choose one dish per course for the group and, if desired, a vegan alternative, up to 2 weeks before the visit.

### MAIN COURSE

**Duck leg**  
with a Christmassy sauce,  
chestnut puree, red cabbage with  
apple & cranberries and dumplings  
with melted brown butter

also available in  
VEGAN with **Planted Chicken**

**Venison schnitzel,**  
Wild mushroom cream with cranberries  
and marjoram

**Pike-perch**  
with brussels sprouts cream,  
orange & miso butter

### STARTERS

**Beetroot & endive**  
with hazelnut and  
truffle mayonnaise

**Smoked trout,**  
Jerusalem artichoke, lime &  
lamb's lettuce

**Cream of pumpkin soup**  
with bell pepper,  
ginger & coriander  
VEGAN

### DESSERT

**Roast apple strudel,**  
vanilla foam & ice cream

**Chocolate pudding,**  
sweet whipped cream &  
chocolate crunch

**Marinated pear**  
with chocolate sauce &  
oat milk mousse  
VEGAN

### 2 COURSE

12.00 – 2.00 p.m.  
57,00 EUR

### 3 COURSE

12.00 – 11.00 p.m.  
67,00 EUR

### 4 COURSE

12.00 – 11.00 p.m.  
77,00 EUR

### 5 COURSE

12.00 – 11.00 p.m.  
87,00 EUR





# BERLINER FERNSEHTURM

## CONTACT

### EVENT SALES TEAM

CONTACT US

Eventsales@tv-turm.de

TV-Turm Alexanderplatz  
Gastronomiegesellschaft mbH

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10178 Berlin

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