

SOE KITCHEN AT TATE MODERN JULY 2019 – JANUARY 2020



Image credit: Installation view of Tate Modern's Terrace Bar featuring artworks and lamps by Olafur Eliasson. Photo: Anders Sune Berg

As part of *Olafur Eliasson: In real life*, opening at Tate Modern on 11 July 2019, Tate Eats is delighted to announce a collaboration with the kitchen team of Studio Olafur Eliasson (SOE Kitchen).

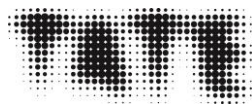
For the duration of this major exhibition, the Terrace Bar in Tate Modern's Blavatnik Building has been transformed to reflect the atmosphere of the artist's well-known kitchen in Berlin, offering a menu that changes each season and echoes the lunch served at Studio Olafur Eliasson. Surrounded by artworks and lamps designed by Eliasson, visitors can eat family style at tables similar to those at the studio. A series of the artist's compass works, *Shore compasses* (2018), made from magnets and materials washed onto beaches in Iceland, are suspended from the ceiling, as are a number of OE Quasi lights, designed by Eliasson in 2019 for Louis Poulsen.

The teams at SOE Kitchen and Tate Eats have worked together to develop a series of vegetarian dishes made from local, seasonal, mostly organic ingredients. Tate's Head Chef Jon Atashroo spent a week in Berlin exchanging ideas and approaches with the SOE Kitchen team, cooking the seasonal menus that will be on offer throughout the exhibition.

"The act of cooking, of welcoming people to the table, is a gesture of hospitality. The kitchen team and I are incredibly excited to be bringing the spirit of the SOE Kitchen to the Tate", stated Olafur Eliasson. "It's a privilege to be able to transform a space of the museum that is most often peripheral to the exhibition into a site for art."

Hamish Anderson, CEO Tate Eats added, *"SOE Kitchen is a natural partner to Tate Eats – passionate people serving food that is delicious while also encouraging debate and reflection on how we experience the simple act of eating a wonderful meal with friends and colleagues."*

As an extension of *Olafur Eliasson: In real life*, the Terrace Bar will also host a public programme developed in close dialogue with the studio, expanding on the subjects of sustainability and community. This includes practical workshops about topics such as fermentation, baking and preservation processes. More information is available at tate.org.uk.



TERRACE BAR LUNCH MENU
(£16.95)

House ferments: baby turnip, baby radish, golden beetroot
Rye sourdough, white sourdough, focaccia
Labneh with borage, pimperl and chives
Whipped butter and black pepper
Roasted red pepper hummus, oregano

Courgette salad, pink grapefruit, mint and almonds
Spring green salad, hazelnuts, honey roasted seeds, lemon and cobnut dressing

Spiced carrot soup with toasted grains and preserved lemon

Courgette cake, double cream

LEVEL 9 MENU
(£46 including ticket to the show)

House ferments: baby turnip, baby radish, golden beetroot
Sourdough with labneh and rapeseed oil

Starter

Caramelised fennel salad, ricotta, fennel pollen, mint and roasted almonds

Main

Spelt risotto, roasted radishes, green pesto and vintage Cornish gouda

Dessert

Courgette cake, blackcurrant gel, fresh berries and whipped cream
Redcurrant pâte de fruit with bitter orange powder, smoky dried fruit and fresh curds

For more information on *Olafur Eliasson: In real life* please visit:
<https://www.tate.org.uk/press/press-releases/olafur-eliasson-real-life>

For press images of the SOE Kitchen and Tate Eats menu please contact Sarah Street:
sarah@streetand.co / 07973 316 818

NOTES TO EDITORS

Olafur Eliasson: In real life

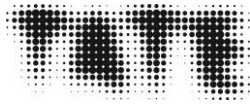
Tate Modern, 11 July 2019 – 5 January 2020

Open daily 10.00 – 18.00 and until 22.00 on Friday and Saturday

For public information call +44(0)20 7887 8888, visit tate.org.uk or follow @Tate #OlafurEliasson

Tickets: £18 (£17 concession). Under 12s go free; Family child 12-18 years £5

ABOUT SOE KITCHEN



In 1995, Olafur Eliasson founded Studio Olafur Eliasson in Berlin, which today includes craftsmen, architects, archivists, researchers, administrators, programmers, art historians, and specialized technicians.

The SOE Kitchen team prepares organic, vegetarian meals that are shared by the full studio team four days a week, as well as visiting guests and collaborators, using seasonal produce from an organic farm just outside of Berlin. The kitchen provides sustenance, a healthy diet, downtime, and social glue, and engages in research and experimentation into topics like fermentation and sensory perception. It was established in 2005 and is run today by Lauren Maurer, Christine Bopp, Montse Torredà Martí, and Nora Wulff. The SOE Kitchen has grown in scale and ambition, driven by the interests of the cooks, who have backgrounds in dance, theatre, film, and art, as well as gastronomy.

In 2018, the SOE Kitchen together with Olafur Eliasson and his sister, chef Victoria Elíasdóttir, who periodically collaborates with the kitchen team, created a pop-up restaurant at the Marshall House in Reykjavik, called SOE Kitchen 101. In 2016, Phaidon published *Studio Olafur Eliasson: The Kitchen*, a cookbook that documents how SOE kitchen developed over more than a decade, featuring numerous collaborations with Eliasson's art school Institut für Raumexperimente as well as with visiting chefs.

ABOUT OLAFUR ELIASSON

Olafur Eliasson (b. 1967) grew up in Iceland and Denmark. Since the mid-1990s he has realised numerous major exhibitions and projects around the world. In 2003 *The weather project*, installed in the Turbine Hall of Tate Modern, was seen by more than two million people. Eliasson's projects in public space include *Serpentine Gallery Pavilion 2007*, designed with Kjetil Thorsen for London's Kensington Gardens; *The New York City Waterfalls*, 2008; and *Ice Watch*, for which Eliasson and geologist Minik Rosing transported massive blocks of glacial ice from Greenland to Copenhagen (2014), Paris (2015), and London (2018) to raise awareness of climate change. In 2012 Eliasson founded the social business Little Sun, and in 2014 he and architect Sebastian Behmann founded Studio Other Spaces, an office for art and architecture.

Visit olafureliasson.net; studiootherspaces.net; or littlesun.com or follow @olafureliasson on Twitter; @studioolafureliasson and @soe_kitchen on Instagram; and @studioolafureliasson on Facebook.

Throughout the exhibition period, visitors are invited to send questions to the studio via Twitter by using the hashtag #askSOE. Questions will be presented alongside the studio's responses at olafureliasson.net/askoe and screened in The Expanded Studio space in the exhibition.