

# Cœur D'Artichaut – Press Materials (English)

## 1. Full Press Release (International)

Cœur D'Artichaut in Münster Unveils Redesigned Kitchen Area with Chef's Table – Rethinking Fine Dining

Münster, January 22, 2026 – Restaurant Cœur D'Artichaut in Münster is opening a new chapter: With the comprehensive redesign of its bar area, the restaurant not only creates more space, but also opens up new possibilities – for both guests and the team.

Since opening in 2019, a defining element of the Cœur D'Artichaut concept has been that chefs personally present their dishes to guests. The kitchen was intentionally designed as an open space, allowing craftsmanship, precision, dialogue, and proximity to be experienced firsthand. With the recent renovation, the final barrier between kitchen and dining room has been removed: everything is now even more open, more direct, and consequently more engaging for guests.

This new level of openness allows the service team to fully focus on their role as hosts. Processes are clearer, distances shorter, and the atmosphere more communicative than ever. What is currently being rediscovered across the industry as a new form of hospitality is something Elisabeth and Frédéric Morel experienced more than ten years ago in Scandinavia.

The newly designed bar area is conceived as a vibrant meeting point within the restaurant. Guests can now dine directly at the kitchen counter, experiencing fine dining from a new, more immediate perspective.

Another key element of the redesign is a dedicated pâtisserie area, giving pastry a visible stage as an essential part of the overall concept.

With this step, Cœur D'Artichaut reaffirms its stance: Fine dining is not dead – it is more alive than ever.

## 2. Short Version (Guides & Industry Listings)

Cœur D'Artichaut in Münster has unveiled a newly redesigned kitchen and bar area, further strengthening its open fine-dining concept. Since its opening in 2019, the restaurant has been known for direct guest interaction, with chefs personally presenting their dishes.

The redesign removes the final physical barriers between kitchen, bar, and dining room, offering guests an even closer and more immersive experience. A new chef's table, an open pâtisserie area, and optimized service workflows underline the restaurant's commitment to transparency, craftsmanship, and contemporary hospitality.

Cœur D'Artichaut positions itself as part of a modern fine-dining movement: open, dynamic, and rooted in artisanal excellence.

## 3. PR / Storytelling Version (UK & US Media)

At Cœur D'Artichaut in Münster, fine dining has never been about distance or formality. With its latest redesign, the restaurant takes this philosophy one step further.

The newly opened kitchen and bar area dissolves the final boundary between chefs and guests. Cooking, plating, and service unfold in full view, turning the dining experience into a shared moment rather than a staged performance. Guests can now dine directly at the counter, observing the rhythm of the kitchen from an elevated perspective.

Inspired by the openness of Scandinavian fine dining long before it became a global trend, Elisabeth and Frédéric Morel have consistently pursued a vision of hospitality rooted in dialogue, craftsmanship, and warmth. The addition of a visible pâtisserie area and a fully rethought service setup reinforces this approach.

Cœur D'Artichaut's message is clear: fine dining is evolving – becoming more open, more human, and more alive than ever.

## About Cœur D'Artichaut

Since October 2019, Cœur D'Artichaut in Münster has stood for a modern, open approach to fine dining. The restaurant combines artisanal precision with direct guest interaction, an open kitchen concept, and a clear commitment to contemporary haute cuisine. At its core are a strong focus on produce, transparency, and a deeply lived sense of hospitality.

## Restaurant Facts

Opening: October 23, 2019

Location: Münster, Germany

Concept: Open kitchen, chefs in direct contact with guests, bar and chef's table experience, first-generation family-run business

Distinctive Features: Newly redesigned bar and kitchen area, Breton influences combined with Westphalian ingredients and Creole spices, and – notably – no dress code has ever been enforced 😊

## Press Contact

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