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Charlie P's Newsletter January 2015

Peter Zinter joins The Culinary Love Band

As of the 8th of January we are delighted to welcome 3 Hauben chef Peter Zinter (formerly of Vincent, [Motto am Fluss](#)) to [The Culinary Love Band](#), the team behind Charlie P's Pub & Dining. Peter will be working his magic in our development kitchen in Charlie P's researching and testing out ideas for his new menu in Charlie P's Dining Room, which will launch on the 1st of February, Slow Tacos (May 2015), our next pop-up project, and The Brickmakers Ale & Cider House with [Big Smoke BBQ](#) (March 2015). His focus? Food and beer pairings, the first of its kind in Vienna.

We would also like to take this opportunity to thank our previous head chef Petr Matusny for the incredible contribution he has made in bringing the Dining Room to where it is today. During his time with us Petr successfully led the kitchen of two of Brian Patton's pop-up concepts (It's All About the Meat Baby and Big Smoke) and won The Dining Room a Gault Millau Haube two years in a row. His signature pickled and smoked dishes have left a lasting impression on our menus. We wish him all the best in his new position as head chef at Skopik & Lohn.

The CULINARY LOVE Band

Californian & Mexican Adventure

An Irish restaurateur and an Austrian chef go to Mexico... Sounds like the start of a bad joke right? But it's true, Brian Patton and Peter Zinter are currently finishing up a trip in California and Mexico where they have been researching the Mexican street food movement with a focus on tacos and craft beer. Similar to Brian's trip to Texas last year to research Texas style BBQ ([Watch the 13 minute movie here](#)), this year's trip will be caught on camera and directed this time by Sebastian Mayr. Based on their experience they will form the taqueria concept, Slow Tacos, to be launched in May 2015 on the Donaukanal, replacing Big Smoke. For more info follow the team's exploits on culinaryloveband.com.



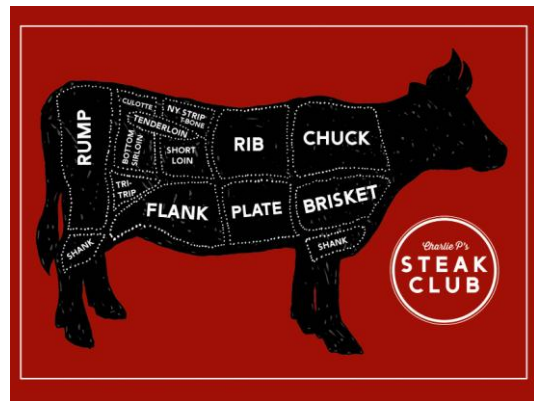
Craft Beer Revelation

In the past year something has happened which has made a radical impact on the Charlie P's team. While we have always been beer enthusiasts and pride ourselves on our beer selection, the craft beer movement has really taken us by storm and turned us from enthusiasts to fanatics! Since the introduction of our craft beer menu, which was painstakingly selected by a number of our team members in September, Brian and Will (assistant bar manager) have become qualified beer sommeliers with Peter Zinter and Darren (F&B manager) to join their ranks in February 2015. This is just part of our commitment to continuous beer training which also included a 2 day beer education in the [Ottakringer](#) brewery for all of our staff. Read the blog posts here: culinaryloveband.com



The Brickmakers Ale & Cider House

The craft beer world is so vast and so exciting to us that we have decided to dedicate a whole new project to it. The Brickmakers Ale & Cider House is the purest expression of our love for the world's best beers and ciders. The design is a culmination of multiple research trips to Ireland and London where we visited some of our favourite bars and restaurants and gathered inspiration from the most innovative and beautiful establishments existing today. Another development that we are very excited about is that Big Smoke Bar & BBQ will be popping up inside The Brickmakers indefinitely to serve up that succulently smokey BBQ that made it last years most talked about summer location. More news to come in February. The Brickmakers will open in March 2015. Check out Big Smoke on [facebook](#) and [twitter](#).



Meat Your Makers...

We truly love knowing as much about the origin of our ingredients as possible. For this reason Brian, Peter and Darren have planned a trip to Ireland in January to meet a number of The country's most celebrated food producers and chefs and to gain some new inspirations for the next menu. Among them are Kelly's oyster farm, black pudding producer, Sir Jack McCarthy, and one very close to our hearts, F.X. Buckleys. They have been supplying us with amazing 28 day dry aged Hereford steak for Steak Club Mondays, our signature Rib-Eye and Sunday Roast Beef for the past few years and last year they supplied the much loved Big Smoke brisket. You can sample their award winning beef at Steak Club every Monday in the Dining Room. Reserve at charlieps.at/reserve

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