

Intro Kitchen from Taipei x Baldon from Berlin

When trendy British-style gastropub meets continental art dining, initiating the first post-pandemic pop-up dining events at the end of 2023.



↑ Caecilia Balaszus, the chef of Baldon, Berlin(Left) Intro Kitchen(Right)

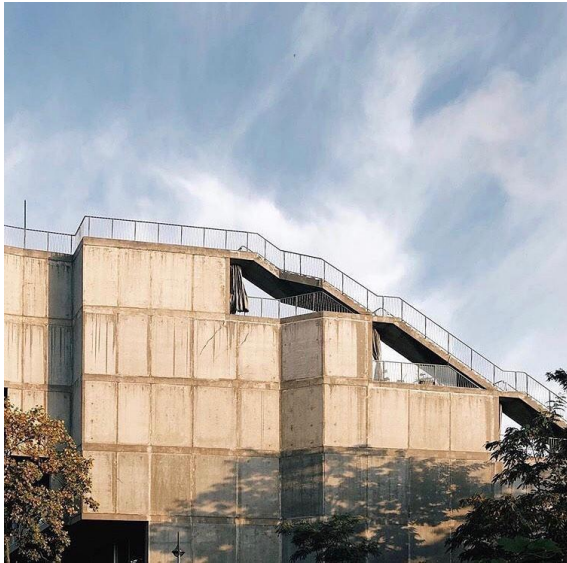
Located in Shilin, Taipei and opened in 2022. Intro Kitchen has become the preferred choice for local residents to spend their evenings and weekends by its relaxed jazz-inspired space and cuisine.



↑ (1)Caecilia visited Intro Kitchen for an on-site inspection. (Left)
(2)Caecilia(Right) and Tien, the founder of Intro Kitchen(Left)

After some post-pandemic trips, Tien gained inspiration from the encounter of cross-culture and cross-disciplinary art. By chance, Tien made a connection with Caecilia, the founder of Baldon, which is known as an art dining restaurant in Berlin. Although they had never met before, the two instantly clicked when discussing their ideal restaurant. They discovered a shared belief that the culinary and musical creations can lead to a chemical transformation which makes everything more intriguing. This common ground led them to decide on a very first guest event which will take place at Intro Kitchen at the end of 2023.

The unbridled brutalist spirit of the Berlin art dining canteen.



↑ The exterior of Baldon, Berlin.

Baldon is a restaurant concealed within a massive concrete structure named Lobe Block. The building holds significant acclaim as it was crafted by the renowned German Brutalist, Arno Brandhuber. Driven by the fondness for the limitless possibilities that concrete can have and the raw, primal visual tension it exudes, Brandhuber and his team transformed the existing concrete structure into a masterpiece. Just like a pyramid constructed of exposed concrete, it prominently rises above its surroundings, offering exceptional panoramic views of the distant landscape.



↑ Baldon, Berlin.

Lobe Block functions as a creative hub where Baldon, serving as both a restaurant and a bar, is just one facet within this concrete structure. In addition to Baldon, the building houses a yoga studio, an art academy, photographer studios, exhibition spaces for graphic and visual arts, and a creative center for wild plant studies. The surrounding area is also adorned with substantial designer furniture, lighting fixtures,

and art collections. For artists, it serves as an excellent space where work and life perfectly integrate. For visitors, having a fine dinner after participating in workshops, enjoying live music, taking sketching classes, or attending exhibitions is a common but enjoyable itinerary.



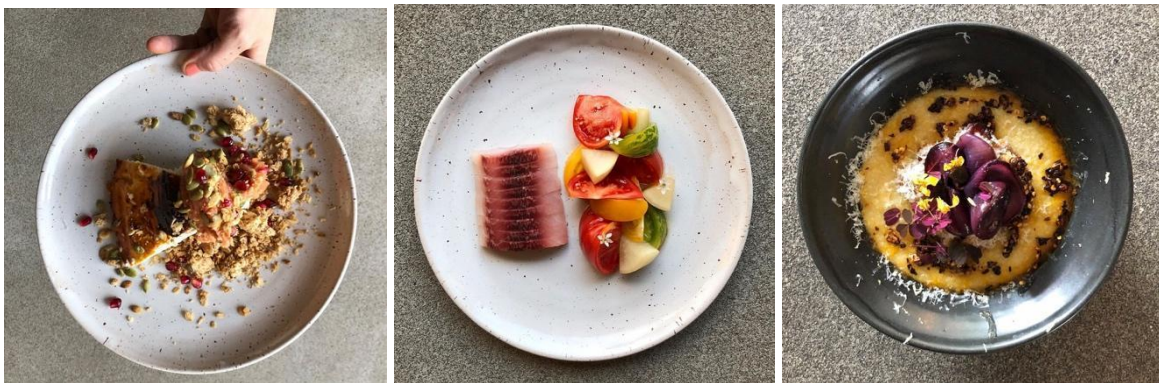
↑ Two founders of Baldon, Berlin : Caecilia Baldszus(Left) & Jessica-Joyce Sidon(Right)

Baldon, founded by Caecilia and Jessica, used to be an important restaurant in Lobe Block. Leveraging Jessica's background in branding, she excels in external affairs, coordinating and hosting a series of events featuring designers and artists. Collaborative brands include Geckeler & Michels, Pour Noir, Reh, Yellow Nose Studio, rlon, Kim Bartelt and more. Each dining event is meticulously planned. For instance, Baldon has collaborated with an art collective from Copenhagen. In the event, guests got to create and paint freely in the surrounding of beautiful flowers and sculptures. In addition, the restaurant has even invited directors from around the world to showcase their films at Baldon.

Though Baldon is currently not available now, there's still more exciting plans await in the future.



↑ Chef Caecilia Balaszus in Baldon's kitchen.(Left) Dining area of Baldon.(Right) The kitchen serves as a stage for Caecilia, the chef of this guest event. The diverse sensory experiences at Lobe Block fuel her creativity. Within Baldon's open kitchen, dining, and spaces constructed with exposed concrete walls, Caecilia utilizes seasonal ingredients such as vegetables, meats, and dairy products almost entirely from local farmers. Through the combination and design of ingredients, she improvises to create a menu that varies every day. This approach not only aligns with her commitment to minimizing waste but also embodies the ethos of sustainable utilization of food resources. It ensures that even those customers who frequent the restaurant daily can be consistently surprised and delighted.



↑ Dishes created by Caecilia.

Sometimes it's carrot pancake with sheep's cheese, and sometimes it's beetroot hummus crispbread with salad, paired with melon ice cream, yogurt, and sesame biscuits. These improvisational creations, echoing the architectural style and the soul within the space, never fail to astonish.



↑ Caecilia Baldszus

Unfortunately, Baldon had to be shut down due to lease issues with Lobe Block. After the pandemic lockdown, Caecilia resumed her travels around the world. She has explored Mexico, Peru, Ethiopia, and so on. Therefore, her creative, modern, and seasonal cuisine is beloved by global diners. For Caecilia, the diverse culinary styles and ingredient cultures from different regions and seasons provide her with rich sources of inspiration.

Baldon, Berlin encounters Intro Kitchen, Taipei



↑ Caecilia visited Taiwan for the first time and learned about the local produce.

Intro Kitchen and Baldon both offer brunch and serve as a restaurant and bar. They both are creative spaces welcoming any form of improvisation. The collaboration with Chef Caecilia is the starting point for Intro Kitchen's pop-up diner series, with more events planned featuring collaborations with chefs of different styles in the future. Stay tuned for more exciting projects.



↑ Caecilia visited Taiwan for the first time and learned about the local produce.

On her first visit to Taiwan, Caecilia took the liberty to explore the island, immersing herself in the beauty of the land through her own feet and personally experiencing local, seasonal produce with her own eyes and taste buds. From November 3rd to November 5th at Intro kitchen, Caecilia will present a chef-designed set menu comprising appetizers, main courses, and desserts. The inspiration for this menu comes from her journey around Taiwan. It combines her expertise in European culinary techniques with fondness for acidity and spices.



↑ Caecilia Baldszus, the founder and chef of Baldon, Berlin.(Left) & Intro Kitchen(Right)

Brief introduction to the menu:

Inspired by Mexican Tacos and infused with a popular Taiwanese street snack. While all the ingredients used can be found in Mexico. Caecilia replaces the taco with a

dumpling wrapper. The filling is made from hibiscus and onions, and after deep-frying, the dumpling is topped with avocado cream.

Fish crudo is a kind of ceviche with local ingredients in different countries. Ceviche from Peru works somehow everywhere where you can get fresh fish and good products like tropical fruits, something spicy, crunchy nuts, and acidity by sweet limes. Caecilia's secret is the yogurt beneath. She mentioned that yogurt has the ability to perfectly blend all flavors. This time, Caecilia will reinterpret a new version of Fish Crudo using Taiwanese ingredients.

Chou Farci is a typical French dish, but at the end you will find this dish everywhere in the world. It's more common in Germany where Caecilia comes from. Caecilia plans to fill it with shiitake mushroom sautéed in pork fat and some leek before rizzling some mushroom juice on top to make it more juicy. It's simple, but it has a lot of umami.

The main course will be Pork Ribs which is quite popular in Asia. She will combine it with a sweet and spicy salsa, lots of autumn flavors like pumpkin, persimmon, and to freshen it up with some greens on the side. All to make it sour, spicy and sweet at the same time.

About dessert, Caecilia is bringing dragon fruit granita which is originally from Sicily in Italy. It's kind of like Taiwanese mixed fruit ice. It will be drizzled with some sweet hibiscus syrup on top that is the leftover from the hibiscus filling in the dumpling as her commitment is to use everything from a product. Combining coconut yogurt and dragon fruit creates a refreshing and wonderful profile and makes a perfect ending. In the harmonious fusion of Berlin's avant-garde culinary spirit and Taipei's vibrant gastronomic scene, Intro Kitchen and Baldon unite to create a culinary masterpiece. The upcoming pop-up event promises not only a symphony of flavors but a celebration of cultural diversity and culinary innovation. As the curtains rise on this extraordinary collaboration, we invite you to join us at Intro Kitchen and embark on a journey that transcends borders, tantalizes the taste buds, and leaves an indelible mark on the intersection of global cuisine. Stay tuned for more exciting projects and savor the magic that unfolds when two culinary worlds converge.

Intro x Caecilia Baldszus Pop-Up guest event

Date: 11/3(Fri.), 11/4(Sat.), 11/5(Sun.)

Time: Dinner Session. Entry times at 18:00 & 19:30

Location: Intro Kitchen (No.21, LN. 300, Jihe Rd., Shilin Dist., Taipei, Taiwan)

Fee: NT\$2,200 + 10% per person

Note: Please contact 02-2834-2438 for more information and reservation.

About Intro Kitchen

Address: No.21, LN. 300, Jihe Rd., Shilin Dist., Taipei, Taiwan

Tel: 02 2834 2438

Official website: <https://www.introandmore.com/menu>

Open hours : Mon.-Thu. 10:00-17:30, Fri.-Sun. 10:00-22:00

Facebook / Instagram : [@intro_kitchen](#)

About Baldon

Address: Currently not available, and more exciting plans await in the future.

Instagram: [@baldon.berlin](#) [@caeciliabaldszus](#)