

WHO

The contemporary coffee scene rides diligently along its “third wave” and no end to modern coffee trends and experiments seem to be in sight. Amid these trends, passenger has been doing its thing in Berlin for the last 14 years.

Our focus and expertise lies in espresso blends and those who wish to work with them. Our roasts are dark, with nutty notes and hints of chocolate.

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In a tech-driven world, where coffee makers are increasingly dependent on digital scales, thermometers and timers, we prefer to rely, first and foremost, on training the skills and senses of the barista.

Coffee is after all an organic product, and taste, smell, sight and hearing are intrinsic to understanding this wonderful substance.

This idea is the essence of passenger business and the combination of this knowledge and a consistent fresh and carefully produced product enables our customers and baristas to produce an amazing cup of coffee, every time.



Our goal is to deliver a consistently high quality product that our clients and their baristas can depend upon.

WHAT

café culture

WHY

Cafés are social places, spaces where different types of people and diverse biographies come together. The comings and goings, the time spent lingering in discussion over a coffee, the entanglement of private and public realities.



These are some of the reasons passenger believes cafés and café culture are at the heart of a thriving community.

HISTORY

Passenger espresso was first founded by two friends, Jan Schieffer and Garth Gregory, in Berlin in 2004. It began as a mobile coffee shop, specialising in making coffee in a New Zealand style.

With a multinational team of experienced baristas, passenger espresso still provides a mobile service today, serving coffee at events in and around Berlin.



In 2008, passenger's mobile business became even more popular when a Piaggio Ape was transformed into a coffee stand on wheels.

To this day, come rain or shine, you can still find passenger and the Ape serving coffee Saturdays, at the weekly Boxhagener Platz farmer's market in Berlin's Friedrichshain neighbourhood.



In 2010, the mobile business evolved into a small, and stationery, coffee shop in Kreuzberg. In a relatively short time, the storefront in the colourful and multi-cultural block around Wrangelstraße had become a neighbourhood fixture, and particularly important to a growing and loyal clientele.

passenger espresso bar



Early in 2014, passenger espresso opened another sales point in part of the artist village development known as Holzmarkt.

WHERE

roasting

ROASTERY

In January 2015, the existing passenger team expanded and founded passenger coffee GmbH. passenger coffee began producing and distributing roasted coffee to other cafes within Berlin's blooming hospitality scene.



Our production at passenger coffee begins with the meticulous selection of green coffee beans. That means regular contact with importers and traders, many cuppings, test roasts and espresso tastings before we are satisfied that we have a bean that can work in a passenger blend.

We are constantly looking for the new coffee beans, blends and roasting profiles that excite us.



We use a Loring hot air roaster that utilises the principles of convectional heat, providing more control over the temperatures inside the drum, far exceeding the capacities of a traditional drum roaster. The Loring is a state-of-the-art roasting system which creates an exceptionally clean product, is highly energy efficient and is designed to produce less emissions than a traditional roaster.

BEANS

PASSENGER BLEND

A smooth, round, dark, full bodied espresso blend
Origin : South / Central America and Asia

BLEND 2

Three varieties of bean roasted in the classic
Passenger style. Light on the palate with sweet
notes of chocolate and orange.

CUBANO

Silky dark chocolate, complemented by hints of
nut and dried tobacco

DECAF

Colombian caramel.

and more.

PASSENGER LOCATIONS

permanent & temporary

passenger espresso

espresso bar

since 2010

Oppelner Straße 44, 10997 Berlin

Coffee, cake, coffee beans, sandwiches, beer and wine.
Occasional events

passenger coffee

Coffee Rosters and Café

since 2015

Elsenstraße 38, 12435 Berlin

passenger headquarters center for the creation, produc-
tion, distribution and education of passenger products
All quantities of coffee beans can be ordered or bought
here, from small bags for private use to larger quantities
for commercial use.

This is also the place to come for more information on the
roasting process and business.

Farmers market at Boxhagener Platz

Since 2008

Boxhagener Platz 10245 Berlin
Krossener Str. / middle

Saturdays 8:30 - 15:30

A much loved market selling all kinds of groceries and
foods, as well as handicrafts and, of course, coffee. All
year, all weathers.





MEDIA

[Bicultural Urbanite Brianna FLAT WHITE IS THE NEW BLACK](#)
Brianna Summers : Goethe-Institut Australien
April 2018

[passenger Coffee - Satt und Froh](#)
[passenger espresso - Satt und Froh](#)

[The 10 Best Things to See and Do in Alt-Treptow, Berlin](#)
[cremeguides.com](#)

WEBSITE

<http://www.passenger-coffee.de/>
<https://passenger-espresso.de/>

SOCIAL MEDIA

<https://www.facebook.com/PassengerEspresso/>
<https://www.facebook.com/passengercoffeeberlin/>