

NEWS

A Recipe for a Counter Where No One Has to Wait

A dish you can make in just a few steps, with a shelf life of several years.

21 September 2026, Tobias Engl



Good hospitality isn't rocket science. It takes just a few ingredients, a little care, and a tool that does the work for you. Here's our house recipe.

Ingredients

1 Screen above the counter

1 small device behind it

1 Daily Special, Freshly Prepared

etc. Prices and Allergens, Always Up to Date

3 Languages, added as needed

1 pinch Restraint, Against the Flashes

Preparation

1. Hang up the screen, connect the device and you're all set.
2. Integrate with the point-of-sale system. That way, sold-out items will disappear automatically.
3. Organize the menu by time of day: breakfast in the morning, hot meals at lunchtime, and cake in the afternoon.
4. Let it simmer on low heat overnight in other words, turn it down. Everything will be ready in the morning.

To Serve

Computed locally, hosted in Europe, without guest data ever leaving the premises. The result is a performance that's always on point. It inspires trust and keeps our regular customers coming back for more.