Dining in Berlin

A delicious menu of what's new in Berlin's culinary scene – plus a few timeless classics

Berlin, March 2017 Over the past few years, Berlin has increasingly become a tasty hot spot where trends are not only followed but forged. The German capital is where creative kitchen magicians from around the world meet culinary free spirits, all driven by their sense for experimentation, cosmopolitan outlook and passion for quality. The city wows both with the largest number of Michelin restaurants in Germany and a fabulous range of international taste adventures. An overview:

New Stars in Michelin Heaven

The 2017 edition of Guide Michelin has confirmed Berlin's status as Germany's culinary capital. With 18 decorated food temples, it boasts more than any other city in the country, including 11 with one and seven with two stars.

An exciting newcomer to the culinary Hall of Fame is Einsunternull, which pole vaulted into gastro heaven under Chef Andreas Rieger just one year after opening in November 2015. Presiding over the stylishly modern restaurant from a glassed-in kitchen, Rieger has garnered rave reviews for his idiosyncratic next-gen cooking style. With respect and passion, he coaxes maximum aroma out of first-rate ingredients, which are preferably sourced locavore-style. The artfully presented dishes demand to be savored slowly and consciously. Owner Ivo Ebert, a trained sommelier, personally ensures the right wine pairing. www.einsunternull.de

Wine also plays a key role at the first-floor Restaurant Rutz. The selection encompasses more than 800 handpicked bottles, which was probably a major factor in chef-owner Marco Müller being awarded his second Michelin star this year. Müller's cuisine is defined by clarity, creativity and contrasts while being punctuated by exciting aromas. Those who like it more casual and regional, should grab a table at the affiliated Weinbar Rutz on the ground floor. www.rutz-restaurant.de

Billy Wagner, the creative brain behind Nobelhart & Schmutzig, goes even one step further. 'Brutally local' is the philosophy of the star sommelier who learned his craft under Müller, among others. This means that all ingredients hail – without exception – from producers in and around Berlin and the nearby Baltic Sea. Hence, neither pepper nor lemons. The intellectually ambitious food is fresh and seasonal or naturally preserved by using such traditional methods as pickling, brining and fermenting. This approach, which is considered among the most innovative in Germany, was granted its own Michelin star in 2016. www.nobelhartundschmutzig.com

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Research Text

Berlin's Michelin-starred restaurants 2017

2 stars (7 restaurants)

Facil: www.facil.de
Fischers Fritz: www.fischersfritzberlin.com
Horváth: www.restaurant-horvath.de
Lorenz Adlon Esszimmer: www.lorenzadlon-esszimmer.de
Reinstoff: www.reinstoff.eu
Tim Raue: www.tim-raue.com
Weinbar Rutz: www.weinbar-rutz.de

1 star (11 restaurants)

5 – Cinco by Paco Pérez: www.5-cinco.com
Bandol sur Mer: www.bandolsurmer.de
Bieberbau: www.bieberbau-berlin.de
Einsunternull: www.einsunternull.de
Frühsammers: fruehsammers-restaurant.jimdo.com
Hugos: www.hugos-restaurant.de
Nobelhart & Schmutzig: www.nobelhartundschmutzig.com
Pauly Saal: paulysaal.com
Richard: www.restaurant-richard.de
Semmler: www.kochkunst-ereignisse.de
Skykitchen: www.skykitchen.berlin

Another honor for the capital's best culinary wizards is the annually awarded title of Berlin Master Chef. The latest winner is Markus Semmler, who has been a mainstay in the city's food scene for over 17 years. Since 2011 he's presided over his own restaurant called Semmler – Das Restaurant while also running a catering service. His ammo are product-focused and classically interpreted dishes. There's only one fixed multi-course menu served up to four evenings per week – reservations are essential. The airy dining room derives warm living-room flair from such personal touches as a pimped-up kitchen cabinet that used to belong to Semmler's grandma. www.kochkunst-ereignisse.de

The Berlin Master Chef initiative is sponsored by Berlin Partner, which also bestows five other awards: Master Chef Brandenburg, Newcomer of the Year, Berlin Host, Hotspot Restaurant Berlin, and Gastronomic Innovator. For the latest winners, please go to www.berlin-partner.de/hauptstadt-marketing/berlin-partner-veranstaltungen/berliner-meisterkoeche

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Culinary Laboratory: New Trends from Berlin

Even when it comes to gustatory pleasures, Berlin stays true to its reputation as a city that never rests on its laurels. Again and again it is a leading force in creating or implementing new culinary trends.

Former club impresario Heinz „Cookie" Gindullis is among those famous for reinventing themselves. In recent years, he has shifted his focus to introducing the capital to edgy restaurant concepts like the vegetarian temple Cookies Cream or the cosmopolitan fine-dining lair Crackers. With his newest baby, the Data Kitchen near Hackescher Markt, Gindullis has become a trailblazer in the digitalization of the hospitality industry in Berlin. In collaboration with SAP and inspired by the San Francisco-based Eatsa chain, the futuristic gastro concept has patrons order and pay via an app and then pick up the freshly prepared, healthy food from digitized compartments at a 'Food Wall' that can be opened by clicking on a link in the confirmation email. No waiters, no waiting. The seasonal-regional dishes can then be enjoyed at leisure in the minimalist-hip café. www.datakitchen.berlin

Who needs main courses, when it's just as delicious to appease growling tummies with a tantalizing rainbow of appetizers? Since late January, Fabian Fischer of the Bricole Bar in Prenzlauer Berg shows curious palates how it's done with a regional-seasonal menu of French bistro-style small plates. This is complemented by an extensive wine menu with bottles sold at cost plus 16 Euro corkage fee. www.bricole.de

A delicious reason to skip both appetizer and main course is the Coda Dessert Bar in Neukölln. Rene Frank, ex-pastry chef at the triple Michelin starred La Vie restaurant in Osnabrück, has promoted desserts from encore to main event. With bottomless creativity, expertise and a penchant for experimentation he treats palates to such compositions as dark chocolate with plum, hazelnut and chicory. A perfectly curated cocktail menu complements the sweet selections. www.coda-berlin.com

It may feel a bit odd to go to a restaurant to do your own cooking, but several new local entries prove that this can indeed be a most convivial and tasty way to spend an evening. At Stock & Stein in Friedrichshain, for instance, meat, fish and vegetables are seasoned to taste before being cooked on a table-top natural stone heated to 350 degrees. Not to be outdone, Fes Turkish Barbecue, an innovative restaurant in Kreuzberg, decorates tables with electric grills for guests to cook their kebabs and pair them with mezze and shots of potent raki. The same principle is applied to Korean cuisine at nearby Ssam Korean Barbecue where waferthin meat slices and fresh veggies are cooked on sunken tabletop gas grills. www.facebook.com/stst12345, www.facebook.com/festurkishbbq, www.ssam-bbq.de

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Elevating Thai food to fine dining is Nithan Thai, the Berlin branch of the famed Tel Aviv restaurant helmed by Michelin decorated chef Shahaf Shabtay. Since February 2017, it presents his particularly style of contemporary Siamese cuisine inspired by his travels around the globe. Drenched in shades of gold and brown, the dining room is richly decorated with whimsical lamps, elegant Buddha statues and lots of shiny wood. Other distinctive features include bread made in the onsite bakery, an extensive wine menu and cooking classes. www.nithanthai.de

Neighborhood Restaurants for Gourmets

For Berliners, much of daily life revolves around the neighborhood they live in. Since that maxim extends to going out for coffee, lunch or dinner, the quality of local restaurants is often exceptionally high. Case in point: the following trio of gourmet-level eateries that recently opened in Kreuzberg.

With its jungle-y wallpaper and meat-focused menu, cozy Tulus Lotrek in Fichtestrasse comes across as idiosyncratic as Henri de Toulouse-Lautrec, the French painter who inspired its name. The food too, prepared by Kitchen guru Maximilian Strohe, borrows heavily from French fare and doesn't shy away from rich sauces or an extra dollop of butter. Charming host Ilona Scholl make even visitors feel like a neighbor. www.tuluslotrek.de

Gaststätte am Ufer, right on the Landwehrkanal, is another such feel-good place. The rustically furnished restaurant is the first solo venture of Tilo Roth who made a name for himself as kitchen boss of celebrity haunt The Grand. Here the ambience is deliberately casual, which does nothing to detract from the quality of the modern European cuisine. Extra kudos for the value-priced lunch menu, the attached craft beer and cocktail bar and the leafy summer terrace. www.gaststaetteamufer.de

Another delicious newcomer is Lode & Stijn in Lausitzer Strasse. It's named for its Dutch chefs Lode van Zuylen and Stijn Remi who have garnered a huge fan base with their no-nonsense but high-quality product-based flair for cooking. The restaurant serves four- and six-course menus while the bar offers a selection of small plates perfect for sharing. Warning: the homemade sour dough breads can be habit-forming! www.lode-stijn.de

New Hot Spots in Western Berlin

Hip districts like Mitte, Prenzlauer Berg and Kreuzberg have long hogged the culinary spotlight, but now a new crop of exciting openings in Charlottenburg and other points west suggests that the momentum may be shifting. Even famous chefs have started to jump on the bandwagon and are opening outposts in western Berlin.

893 Ryōtei, for instance, is the newest venture of Duc Ngo, famous for feeding Berliners sushi and ramen soup at such restaurants as Kuchi and Cocolo. A graffiti-slathered façade gives way to a dimly lit and stylishly hip backdrop that's perfect for showcasing Ngo's take on Nikkei cuisine. Gaining global popularity, Nikkei was created by Japanese

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immigrants to Peru and thus blends Asian and South American influences. At Ryōtei, typical dishes include sashimi tacos and samba wagyu steak. Those in the mood for a simple, soul-sustaining bowl of fragrant pho should venture across the street to Madame Ngo, another member of Duc's growing empire. www.893ryotei.de, www.madame-ngo.de

Another new opening in Charlottenburg is Kame, Berlin's first Japanese bakery-café. Instead of buns and cheesecake, its offerings feature homemade 'pan' (steamed buns), onigirazu (filled rice ball) and matcha cookies. The selection of exotic delicacies is vast while the coffee hails from local manufactory Andraschko. www.kame.berlin

Forget about brunch. 'Brinner', a fusion of brunch and dinner´, is the new 'it' meal. At least at Benedict in the Wilmersdorf district, this serves international breakfast specialties around the clock in homey digs with wooden furniture and floral wallpaper. No matter if you fancy eggs benedict at 9am, shakshuka in the afternoon or a bowl of muesli before bedtime, the extensive menu invites your stomach to think outside the box. The unusual concept hails from Tel Avis where two Benedict branches have long enjoyed cult status. www.benedict-breakfast.de

Art-filled Le Petit Royal, the smaller sister restaurant of Mitte's celebrity haunt Grill Royal, attracts everyone from trend seekers to food nerds with elevated French bistro cuisine. The focus is on fresh fish and excellent wines stored in a walk-in cabinet that nicely complements the chairs upholstered in Venetian fabric and the peacock wall paper behind the wood-paneled bar. www.lepetitroyal.de

Germany's most famous chef Tim Raue, who is featured on this season's Netflix series Chef's Table, has also ventured west with his Brasserie Colette. The menu teems with classic brasserie dishes often interpreted in unconventional ways as is typical for the two-Michelin-star decorated chef. This translates into such inspired bites as Croque Madame with truffle, sea bass with bacon foam, or lobster with melon. It's all served in a sleekly cozy dining room dominated by a wall of vintage apothecary cabinets. www.brasseriecolette.de

More news:

The Butcher – gourmet burgers and melt-in-your mouth spareribs in hip surroundings. www.the-butcher.com

W - Der Imbiss – The original Indo-Mexi-Cal-Ital outpost in Mitte has spawned a branch in Schöneberg. Specialty: the naan pizza www.w-derimbiss.de

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Potsdamer Strasse: Grunge strip turns culinary hotspot

Things are also changing along Potsdamer Strasse just south of Potsdamer Platz. The main thoroughfare of Berlin's traditional red-light district has been drawing art galleries and designers for years. Although far from glamorous, well-established local restaurateurs are now following suit.

Among the first to make the jump was Ludwig Cramer-Klett of Mitte's hip Katz Orange restaurant. Open since 2016, his Panama eatery serves modern German cuisine with global touches on two floors in a repurposed factory building set back from the busy thoroughfare. The interior is a study in contrasts: while the upper floor is dominated by high ceilings, panoramic windows and slender columns, the ground beckons with a low-key lounge atmosphere. In summer, the courtyard tables are the most coveted. Also popular: the adjacent Tiger Bar with its cocktails and craft beers. www.oh-panama.com

Around the same time, the daytime café Oliv Eat began attracting creative customers with strong java drinks and trendy dishes like avocado toast, pulled pork and red beet salad. The décor is invitingly minimalist with a high ceiling, a brass bar, concrete walls and steel furniture. The floor-to-ceiling window front and the sidewalk terrace make for excellent people-watching. www.facebook.com/OLIV-EAT-1655991824719520

Potsdamer Strasse's momentum continued in January 2017 when the first German branch of Danish cult chain Sticks'n'Sushi opened within a former publishing compound. In the open kitchen, Song Lea from Seoul and his team infuse Japanese classics like sushi and yakitori with Scandinavian touches. The dining room sports cathedral dimensions but gets cosmopolitan coziness thanks to giant chandeliers, a sculptural spiral staircase and other eye-catching elements. www.sticksnsushi.berlin

Kin Dee began as a two-week pop-up but now takes diners on a culinary excursion to Thailand in its stylish restaurant on Lützowstrasse. The newest venture bankrolled by the creative behind celebrity haunt Grill Royal has Dalad Kahmbhu interpret traditional Thai recipes for the 21st century. She's especially proud of her homemade spice blends that form the basis of most dishes. Art by Rirkrit Tiravanija provides visual accents in the dining room bathed in natural shades.

Finding culinary happiness in 'leftovers'

In the fight against food waste, a clutch of innovative concepts have successfully taken root in Berlin. The nonprofit organization 'Restlos Glücklich', for instance, rescues food that is perfectly edible but not sellable in the stores. Crooked carrots, overly ripe strawberries or dented tomato cans find a new destiny in delicious dishes served in the organization's own restaurant in Neukölln. www.restlos-gluecklich.berlin

Too Good to Go is another local initiative dedicated to cutting down on wastefulness. To this end they have set up an app and a homepage where, shortly before closing,

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participating restaurants, cafes and bakeries can advertise unsold foods at a discount for pickup rather than throwing them into the garbage. www.toogoodtogo.de

Packaging waster is another big issue. In comes Original Unverpackt, Germany's first package-free supermarket. Noodles, muesli, rice but also soaps and shampoo are transferred from large storage bins into portable and reusable smaller containers available at the store or brought from home. It's proven so successful that other supermarkets of this type have opened up around Germany. www.original-unverpackt.de

Culinary city tours: Discovering Berlin's tastiest side

Good food may not yet have eclipsed the lure of traditional sights like the Brandenburg Gate or the TV Tower, but for many global nomads it has become an important component of a successful city trip. How handy that a growing crop of culinary tours has made it their mission to provide quick and easy introductions to the local gastro scene.

As the name suggests, the company German Food Tour specializes in introducing its guests to the great variety of traditional German and Berlin cuisine. Tours stop at four restaurants to sample snacks and matching beer or wine from different German regions. Another option is the Berlin Food Tour, which has a local focus with stops including a historic market hall, an old-timey tavern and a cake shop. www.thegermanfoodtour.de

Sam Reidie's Bite Berlin runs three-hour-long afternoon walking tours that kick off at Hackescher Markt and end in Prenzlauer Berg. En route guests are treated to six delicious tidbits typical for Berlin or international dishes that have influenced German eating habits. www.biteberlin.com

On his Original Berlin Food Tour Bastian Schwithal takes his guests to unusual and often hidden restaurants, cafes, delis and bars off the beaten tourist track. From currywurst to craft beer, market halls to bakeries – the entire culinary spectrum is covered. Between stops Schwithal provides interesting insights into the city, explains what makes Berliners tick and shares tips for further explorations. www.berlinfoodtour.de

Seven tastes in three hours is the name of the game at Eat the World – enough to get sated while working up an appetite for more. The company offers seven food-focused walks around different neighborhoods, from sedate Friedenau to pulsating Neukölln. Founded in 2008 in Berlin, the concept has since expanded to numerous other German cities. www.eat-the-world.com

Those with a hankering for exclusivity and getting to know the city from its most unusual sides, should book a GastroRallye with Berlinagenten. Owner Henrik Tidefjaerd and his dynamic team take small private groups to the best and trendiest restaurants, peel back the curtain on hidden highlights and reveal coveted insider tips and secrets. The all-

evening tours stop at three or four prime locations for one course and drink pairing each. www.berlinagenten.com

Europe's Vegan Capital

A meal featuring meat is so last millennium, if the number of articles about the ethics of eating animal products is any indication. So it's only natural that there's been an explosion of vegan and vegetarian restaurants worldwide, and especially in Berlin, which even grabbed the nod for vegan capital of Europe. It helped that Veganz, the world's first vegan supermarket chain, opened here in 2011; it now operates 10 branches in German cities as well as Vienna and Prague and is on the verge of selling its products in US supermarkets. www.veganz.de

'Make Hummus, Not Walls' is the motto of Hummus & Friends, a vegan and kosher bistro next to the New Synagogue in Mitte. The eponymous chickpea dip, whipped up with beans from Galilee, is naturally the menu star, along with the Friends Salad, a healthy blend of herbs, nuts, vegetables and cranberries dressed in orange-vinaigrette. The setting is urban-rustic with an open kitchen and a cobblestone courtyard. www.hummus-and-friends.com

Another feel-good concept has taken shape at Kanaan in Prenzlauer Berg, a joint venture of Israeli biz whiz Oz Ben David and Palestinian chef Jalil Dabit. They've combined their considerable expertise and energy to bring a progressive blend of Middle Eastern fare to Berlin. Top menu picks are hummus, shakshuka and sabich served in a rakishly ramshackle hut with a funky summer garden. Upcoming plans include cooking classes and a concept store that sells imported Israeli products like tahini or date syrup. www.facebook.com/KanaanRestaurantBerlin

A vegan mainstay in Prenzlauer Berg is Josita Hartanto's restaurant Lucky Leek, which even snagged an entry in the Guide Michelin. Her considerable talent shines through nicely in such flavor compositions as apricot walnut kofta, pumpkin ravioli and lemongrass crème brûlée. www.lucky-leek.de

Daluma in Mitte is a Berlin pioneer of the detox superfoods trend. Amid purist décor, the café-shop-combo serves up power smoothies made from red beet, cucumber, spinach, lime, coconut water, spirulina and other detoxifying ingredients as well as wholesome breakfasts and mains. The latter combine a low-carb base of lentils, quinoa, pasta or rice with a choice of four different toppings, including a tangy almond-lime blend. www.daluma.de

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Berlin Kitchen Classics

Although the German capital is in the catbird seat when it comes to new culinary trends, traditional Berlin cuisine – earthy, hearty, and honest – is in no danger of disappearing. Eisbein with mashed peas, 'Berlin-style' veal liver, and aspic with fried potatoes or meat patties with mustard – they all are classic dishes that have ruled over local stoves for centuries. Case in point: the hearth of Zur Letzten Instanz, Berlin's oldest restaurant. In business since 1621, it has welcomed many famous guests, including Napoleon and Goethe. www.zurletzteninstanz.com

Also enjoying cult status is Wirtshaus Henne, at home in Kreuzberg since 1908. Unfortunately, John F Kennedy had to turn down the owners' invite to try their famous roast chicken during his 1963 state visit. Alas, the White House did send a personal apology. Older still (since 1902) is the nearby Wirtshaus Max & Moritz whose delicious granny food goes perfectly with a glass of home-brewed pilsner called Kreuzberger Molle. www.henne-berlin.de, www.maxundmoritzberlin.de

In Charlottenburg, Diener Tattersall is another place that prizes tradition over novelty. After being taken over by German heavyweight champion Franz Diener in the 1950s, it became one of West Berlin's preeminent artist pubs. Billy Wilder to Harry Belafonte, they all came for beer and *Bulette* (meat patty) and left behind signed black-and-white photographs that grace Diener's walls to this day. www.diener-berlin.de

Snack Culture, Berlin-style

Berliners' favorite fast food is the beloved Currywurst (curry-sprinkled sausage) which was, after all, invented in the city. It was Herta Heuwer who's credited with coming up, in 1949, with the idea of slivering a sausage, drenching it in tomato sauce and adding a dusting of curry powder. Her original snack parlor at Kantstrasse 101 is gone, but a memoriedal plaque honors the 'grande dame of the Currywurst', who died in 1999.

Some snack stalls have garnered cult status over time. Among them is Konnopke's Imbiss, located in a kiosk below the elevated U-Bahn tracks in Prenzlauer Berg. Max Konnopke and his wife Charlotte opened their stand in 1930; in 1960, they became the first outfit in East Berlin to serve Currywurst. It's family-owned to this day. www.konnopke-imbiss.de

A new insider tip is Curry Wolf in Charlottenburg where the sausages can be enjoyed with a view of the landmark Kaiser Wilhelm Memorial Church. The signature sauce is homemade, of course; those who like it hot should order the extra-spicy 'opium' version. The sausage is also available in a glass, which makes for a fun souvenir and has also become a popular snack at catered events. Nearby: a branch of Curry 36, the famous sausage kitchen from Kreuzberg. www.curry-wolf.de, www.curry36.de

For more information, see visitBerlin.de.

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