

**TRAVELLING WITH TARGET:**  
**A BAD PLACE AND A GOOD PLACE**  
**TO TUCK INTO TUCKER IN MUNICH**

An employee of Mandarin Oriental, Munich, recommended that **TARGET** (泰達財經) might like to dine at the one-star, Michelin restaurant, Schuhbecks, located within a five-minute walk from the hotel.

And so, on Thursday, December 10, 2015, at precisely 6:00 p.m., off went this medium's trio of reviewers to sample the food of a Mr Alfons Schuhbeck, the beneficial owner of this popular, Munich restaurant.

Schuhbecks in den Südtiroler Stuben is the restaurant that was founded by Mr Alfons Schuhbeck who is somewhat of a television chef, his restaurant, at one time, having been able to achieve some acclaim when it was awarded a one-Michelin star.

It appears that that the one-Michelin star became lodged prominently in the cerebral cortex of Mr Alfons Schuhbeck's brain, this part of the brain, being responsible and playing an important role in respect of consciousness.

It is a bit of a shame, actually, that this should have transpired because this restaurant, obviously, had all of the makings of a fine-dining establishment, at one time.

Today, Schuhbecks is not deserving of any star in the opinion of **TARGET**.

The restaurant seats about 160 people at 46 tables and one is told to book some time ahead if one is desirous of sampling the food.

(This suggestion with regard to booking a table long before one is desirous of dining in Schuhbecks is just sheer nonsense as **TARGET** discovered.)

While the restaurant appears to have all of the trappings of a fine-dining establishment, that is as far as it goes: The trappings, only.

On the night of this medium's visit, dishes from the set menu were selected for three people at €254, plus a bottle of Cabernet Riserva (from Italy) at €47.

The reason for sampling the dishes from the set menu was because, friends and neighbours, that is all that one is offered: Take it or leave it!

To start off the meal, one glass of Gosset Grand Rosé was ordered at €16.50 – in order to ascertain whether or not the Champagne was fresh or that what one is served are some dregs that had been left over from the night before.

The Champagne was, as it turned out, fresh and it went down very well.

The Champagne was one of the very few items, sampled on that evening that can well be remembered for its superb quality.

The same could be said, at least to some extent, of the Cabernet Riserva.

## The Food

The first course, the linguine with mussels, was excellent and could not have been improved.

But the duck breast, the roast venison and the dried-up, fried perch courses, were, in a word, outrageous.

On a blind-tasting test, one would not have been able to define the flavour of one dish from the flavour of another dish, other, that is, than noting that the fish meat was much softer than the meat of the other two main courses.

For dessert, **TARGET** ordered the Kaiserschmarrn (two portions) and a sorbet.

The sorbet was cold while the Kaiserschmarrn was not quite as cold as the sorbet.

The cost of the entire meal, including the 19 percent tax, was €332.30.

## The Contrast

In contrast to Schuhbecks, this medium ate two luncheons at the Spatenhaus, a Bavarian restaurant in the heart of the Central District of the City of Munich.

The dishes that were sampled at this fine restaurant included:

Maronensuppe;  
Sauerbraten vom Bayerischen Weiderind;  
Kuffler Wiener Schnitzel;  
Halbe Ausgeloste Bayerische Bauernente (not frozen);  
Kalbsleber Berliner Art; and,  
Fischplatte.

On both occasions, **TARGET** ordered the splendid Kaiserschmarrn of this unpretentious but very popular, Bavarian restaurant.

On both occasions, the cost of the three-course meal for three people, which, normally, would have been sufficient for five or six (not German) adults – was less than €100, including a 10-percent gratuity.

A cursory observation of many of the young ladies and gentlemen of Munich indicated that they were all very well fed.

Spatenhaus, while being a 10-minute walk from Mandarin Oriental, Munich, and could hardly be considered as a fine-dining eatery, but, nevertheless, it is a restaurant that this medium would highly recommend.

However, as already strongly suggested, one must be wary of the fact that the food portions are more than little generous: One could easily become obese, eating at Spatenhaus too often.

Then, again, what is life without good food and good wine?

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