

WELCOME TO EAST BERLIN AND HOTEL ADLON KEMPINSKI!

Hotel Adlon Kempinski stands like a comely woman, beckoning a lover to her bed.

It is the epitome of luxury and good taste.

It is rated by many as being one of the best hotels in Europe.

TARGET (泰達財經) is not willing to challenge that claim – because it is, without question, a wonderful hotel, overlooking the iconic Brandenburg Gate.

Hotel Adlon is *'the'* place to stay in Berlin, the Capital City of Germany.

It would be difficult to deny this claim because the hotel is in the very heart of what used to be known as East Germany; and, the view from the hotel of the Brandenburger Tor (the German spelling), be it night or day, is spectacular.



A View from Quarré of the Iconic Brandenburger Tor

The food at the hotel is superb; the service is second to none; the accommodation is excellent; and, the hotel is affordable to most income brackets (modern, back-packing gypsies, excluded, of course).

Prices for accommodation range from €450 for an Executive Room to €10,000 for the Presidential Suite.

TARGET stayed at a Junior Suite at €790 per night.

The staff of Hotel Adlon could not be more attentive to all guests, and the female serving staff members seem to have smiles that start under their cute little noses and stretches right across their faces, from ear to ear.

The hotel has a total of 382 rooms and sports 2 amazing restaurants: Quarré (pronounced as 'currée') and Lorenz Adlon.

Quarré is, in fact, what Hongkongers would claim as being the coffee shop of the hotel, but, in fact, it is much, much more than that.

One has to be very careful when eating at either of these 2 great food outlets of Hotel Adlon because top chefs tempt one to eat much too much.

Due, among other things, to the very rich array of wonderfully fresh and first-quality food products, attentive and very inventive chefs are given carte blanche when it comes to making determinations as to the menu of the day – within financial constraints, of course.

Not all food outlets in hotels are, in truth, commercially viable – if costed, properly – but in the case of Lorenz Adlon and Quarré, there is little question as to their financial viability – because they are terribly busy from the times of their openings and their closings, which is, sometimes, midnight and beyond.

Quarré's kitchen is under the tender, loving care of the 33 year-old, Chef de Cuisine Dominik Ambros, who has been working at Hotel Adlon since August of 2006.

He is multi-lingual – English, German and French – being languages in which he is fluent.

He has earned a one Michelin Star – which is outrageous, in this medium's opinion: It should be at least 2 stars.

On the day of **TARGET**'s arrival, it was asked of Chef Dominik Ambros:

'Can you please prepare a 5-course luncheon, ending up with topfenpalatschinken?'

Chef Dominik Ambros looked at **TARGET**'s duo, smiled wryly, and made his way to his kitchen as though to state, by his gait: *'This is going to be fun!'*

This was his menu:

*Patagonian Pétoncle,
with Tamarillo Jelly and Papaya*

*Norwegian King Crab with Pataya Mango,
Lime and Shiso Cress*

*Fried Bratwurst of Atlantic Lobster and Lemon Myrtle
with Pea Coulis and Potato Crispy*

*Wagyu Beef Entrecote,
seared Crep Mushrooms and Cauliflower
Topfenpalatschinken*

With the above, the recommended wines were:

Dom Pérignon	Vintage 2000
Merdinger Bühl, Spatburgunder Q. b. A, Dr Heger, Baden	Vintage 2006
Adlon Oblige, Curvée Lemberger and	

Cabernet Sauvignon,
Philipp Kuhn, Pfalz

Vintage 2007

The cost of this wonderful luncheon: €336.

The following evening, **TARGET**'s team visited the fine-dining outlet of Hotel Adlon, known as Lorenz Adlon, where the cuisine is definitely, French.

The Chef de Cuisine of this luxurious outlet is the 34, year-old Thomas Neeser.

As with Chef Dominik Ambros, **TARGET** asked Chef Thomas Neeser to organise a 6-course meal, complete with wines to match each course.

This was the dinner, which lasted the best part of 5 hours and which caused this scribe to become more than a little inebriated by the time it was to hit the pillow:

*Composite of Beal
with Potatoes and Cress*
Accompanying wine: Dom Perignon 1990

*Seared Frog's Leg and Sesame glazed Sot-L'y-Laisse
with White Onion Puree, Cacao and Chili
Gruner Veltliner, Reserve Leopold*
Accompanying wine: Winery Buchegger, Kremstal, Austria 2006

*European Lobster Confit
Poached in Salted Butter, Curry and Verbena Infused
with Chanterelles and Apricots*
Accompanying wine: Pinot Blanc Pinot Gris, Martin Schwarz, Saxony 2006

*Atlantic Turbot
with Caviar Butter Sauce
and Slightly caramelized Ercolini Pear*
Accompanying wine: Bienvenues, Batard-Montrachet, Paul Pernot 1998

*Saddle of Venison Wrapped in Pancetta
on Juniper Berry and Gin Sabayon
With Potate-Cèpes Canelloni*
Accompanying wine: Chateau Guaraud Larose, St. Julien, Bordeaux 1983

*Curd Soufflé
With Poached Prunes
And Sour cream Orange Ice Cream*
**Accompanying wine: Trockenbeerenauslese No. 4, Scheurebe,
Winery Kracher, Austria 2004**

As for the cost of this meal: €1,000.

TARGET would be hard-pressed to state which of the above meals was the better, but suffice it to state that one should not make a habit of eating in these 2 restaurants unless one is willing to increase one's weight, considerably – and very quickly.

If stars were to be awarded to these food outlets, they would both rank very, very highly.

On a final word about Lorenz Adlon, with each course, in marched 3 young serving ladies, each carrying one plate, their smiles, always, ear to ear, and their cadence in perfect rhythm, with their left arms, held in the small

of their little backs.

TARGET, also, visited other restaurants in Berlin, but not all of them are worthy, in this medium's opinion.

The following restaurants, other than those of Hotel Adlon, are worthy of high praise:

**Gasthaus Mutter Hoppe
Number 25, Rathausstrasse**

Comment: This is authentic, German home-cooking in a restaurant. Nothing fancy, just plain good food, something similar to any neighbourhood restaurant in Hongkong, Good value for money.

**Zum Fliegenden Holländer
Number 5, Benkertstrasse,
Potsdam.**

Comment: This is another, typical German restaurant in the old style of East Berlin. The food is good, but the service leaves a lot to be desired. The middle-aged lady, serving **TARGET** was not at all friendly. But, nevertheless, the food was extremely well-presented and tasted as German food tastes: Heavy. It is an inexpensive restaurant.

**Restaurant Margaux
Number 78, Unter Den Linden
Berlin.**

Comment: Excellent food. Excellent service. Expensive. This restaurant is honest, in terms of the policy toward cooking, with no additional spices which detract from the natural flavours of the vegetables, meats, or poultry. The chef, Mr Michael Hoffmann, believes in using natural herbs, grown organically. It is highly recommended.

The following restaurants should be avoided:

**Fischers Fritz
The Regent, Berlin,
Number 49, Charlottenstrasse.**

Comment: This is a pretentious eatery in a lovely hotel. The service is difficult to believe for a so-called, top-notch Berlin eatery. The food is nothing, although the presentation is excellent. The cost for a meal is outrageous, all things considered. The serving staff seems to be more interested in talking among themselves than in serving guests. The first priority of the serving staff appears to be to put customers in chairs which suit their convenience, only. Lastly, the kitchen staff is noisy and is best suited for a hot dog stand.

**MÄ Restaurants,
Number 72, Behrenstrasse,
Berlin.**

Comment: It claims to serve Chinese food. What a joke! It is expensive and not worthy of a one-street walk. The décor is extremely good, but the food is extremely poor.

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