

**Insider  
Berlin**

Twenty years on from the fall of the Wall, and the heart of the German capital is firmly in the East, specifically in the Mitte district, where you will find all the shiniest new restaurants and bars.

● Stars attending the Berlin Film Festival this month will love **Grill Royal**, a French-style bistro tucked under the Friedrichstrasse bridge. This is Berlin's version of New York's Pastis: a classic food destination with just the right mix of pretentious service, a fashionable crowd and over-priced (for Berlin) but decent steak. *Friedrichstrasse 105b (00 49 30 2887 9288; [www.grillroyal.com](http://www.grillroyal.com))*

● Nondescript on the outside, **Bar Tausend** has a dark, rectangular interior with an enormous 3-D metallic eye on one wall, emitting a golden light that gives even the palest Berliner a healthy glow. *Schiffbauerdamm 11 (00 49 30 4171 5469; [www.tausendberlin.com](http://www.tausendberlin.com))*

● Local nightlife impresario Cookie has launched **Cookies Cream**, a vegetarian restaurant in a raw, concrete space that was once a cinema. Even old-school Berliners love the affordable €28 chef's menus, underground vibe and surprisingly good service. *Behrenstrasse 55 (00 49 30 2749 2940; [www.cookiescream.com](http://www.cookiescream.com))*

● Recently awarded a Michelin star, **MA Tim Raue**, a black jewel box of a dining room attached to the Hotel Adlon Kempinski (see Where to stay, page 59), is where the smart crowd head for innovative Chinese cuisine and specialties such as the €140 Japanese melon. *Behrenstrasse 72 (00 49 30 3011 17333; [www.ma-restaurants.de](http://www.ma-restaurants.de))*

**Get an eyeful of this**

For style with sustenance, Berlin's new restaurants and bars look as good as the cuisine they serve



● A spin-off from Berlin's famous power-lunch destination Borchardt (also in Mitte), **San Nicci** competes for the city's well-heeled diners with a sweeping, all-white space and an Italian menu divided into 'classics', such as osso buco and spaghetti arrabbiata, and 'modern', such as lobster and veal cannelloni with tarragon foam. *Friedrichstrasse 101 (00 49 30 3064 54980; [www.san-nicci.de](http://www.san-nicci.de))*

GISELA WILLIAMS

*Main picture, the metallic eye at Bar Tausend. Left: San Nicci restaurant; MA Tim Raue; Grill Royal*



# Where to stay

Reviews of the month Five Berlin hotels Cotswolds Madrid **Plus** Suite talk



Germany Hotel Adlon Kempinski, Berlin

## Revival of the fittest

This glamorous grande dame has had some hard knocks, but she still turns heads, says William Cook

THIS YEAR, BERLIN CELEBRATES THE 20TH ANNIVERSARY of the fall of the Berlin Wall, and no building sums up the city's renaissance better than the Adlon hotel. During the past century it has mirrored Berlin's dramatic ups and downs, from the pomp of the Prussian Empire to the reunited capital you see today. Right beside the Brandenburg Gate, it's one of Berlin's most famous landmarks, with a sense of history that seems to seep out of every wall. Yet

remarkably the current building is only 12 years old, a careful reconstruction of the grand hotel that stood here before World War II.

From the day the original Adlon opened in 1907, it was *the* glamorous hotel in town. Its first guest was the Kaiser, and between the wars it attracted a flood of film stars: Charlie Chaplin nearly lost his trousers in a scrum of fans in the foyer; Greta Garbo came here when she wanted to be alone. During the ➤

Above, the stately lobby of the Hotel Adlon Kempinski