

BERLIN FOR FOODIES



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Berlin för foodisar

Sara Berg
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“When I first began to visit Berlin the city had just started out on its transformation from a city for ravers and clubbing to a serious restaurant town. A bit like Malmö a few years earlier. The difference is that in Berlin the clubbing culture has not ended but has continued to operate at all hours and exists alongside natural wine bars, ambitious cafe bars and an impressive array of Asian restaurants.

A good example is the modern Thai restaurant Khwan, which is squeezed in among semi-dilapidated, graffiti-covered nightclub premises in Friedrichshain. Here they serve potent cocktails, fragrant herbs and produce which has been smoked for a day. And it's cash only, which is also symptomatic of Berlin where anything that smacks of registration and surveillance is shunned.

Another interesting place is the Neu German Tisk, run by two chefs who grew up on opposite sides of the Berlin wall. Or Wagner, which together with Jaja and Shishi is the closest one can get to the type of modern European cuisine currently trending in Scandinavia.

In Neukölln the natural wine bars are widespread, on the western side there are numerous Chinese restaurants. There are coffee roasteries specialising in lightly roasted beans and it's easy to find advanced breakfast options, which are in many places available all day.

And for every aesthetically furnished hipster restaurant there is also a lively kebab joint, a kitschy Vietnamese restaurant and a currywurst local, along with some rowdy Italian pasta restaurants where the chefs make the pasta to order. Often with techno playing in the background.”

In *Berlin for foodies* you will find the city's tastiest ice cream, a tiny Korean restaurant with its walls covered in Bible quotations, and also a good deal of appealing DDR architecture and interesting art.



About the author

Sara Berg is a freelance journalist and barista. She writes about food and culture for among others *Sydsvenskan*, *Expressen*, *White Paper* and *Restaurangvärlden*. She has recently published *Pasta på italienska* – a handbook on how to make and enjoy pasta like an Italian.



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