



The German capital's culinary scene is booming — and a new wave of restaurants means diners can eat their way around the world, from Mexico to Vietnam. Words: David Farley

1

GOOD BANK

CHOCOLATE
CHICKEN
SALAD

Most of the greens at this veg-centric Mitte spot are grown on site. The walls are bedecked with lettuces encased in vertical greenhouses. The chocolate chicken salad, named after the chocolate oak lettuce it contains, also features almonds and roast chicken. good-bank.de

2

BRAMMIBAL'S DONUTS

TAHINI
CUSTARD
DOUGHNUT

When US President John F Kennedy announced in West Berlin in 1963, "Ich bin ein Berliner," he was actually calling himself a doughnut — ein Berliner being a jam-filled treat. So it's fitting the city is salivating over the organic and vegan doughnuts at this Kreuzberg bakery. Keep an eye out for a culturally appropriate special: the sesame-topped tahini custard doughnut, inspired by Berlin's large Turkish population. brammibalsdonuts.com

3

GEIST IM GLAS

PANCAKES

Berliners go bananas for brunch. Case in point: Geist im Glas, a bar in hip Neukölln that recently reopened after a year-long hiatus. It's packed every weekend with crowds who come for the thick, fluffy, American-style pancakes. These are stuffed with bananas and topped with seasonal fruit and dulce de leche. facebook.com/geistimglas

4

LA LUCHA

TIMBAL DE
LENGUA

Mexican fare in Berlin has tended to consist of little more than takeaway tacos and burritos. That is until new opening La Lucha (pictured above) came on board, creating modern Mexican meals, including some unusual dishes, such as battered and fried chrysanthemums. But it's the timbal de lengua that's drawing hungry Berliners here: slow-cooked cow tongue served like a patty of beef tartare, only it's cooked in an almond-mole sauce that adds subtly sweet and nutty notes. laluchaberlin.com

5

MAISON HAN

BIG BEAR
BREAKFAST

Vietnamese cuisine is taking off in Berlin, and newcomer Maison Han takes it up a notch by focusing on breakfast. The highlight is the Big Bear. It's like a deconstructed banh mi sandwich, with date-infused cha lua sausage, chicken liver pate, lap xuong salami, pickled carrots, coriander, eggs and a baguette. maisonhan.de