

Travel tips



Visitors are drawn to the shopping streets around Potsdamer Platz. A boat trip links the present with the past.

The history of the Berlin Wall...

is documented at the Checkpoint Charlie Museum. The exhibition has existed, at various locations, ever since 1963.

➔ www.mauermuseum.de

A different perspective altogether...

is offered from the internal waterways that line Berlin's city center. Several companies, among them Reederei Riedel, offer tours of varying distance and duration.

➔ www.reederei-riedel.de

Berlin from below...

is a view offered by the "Berlin Underworlds" association at its museum and on guided tours: Visitors can see air raid shelters, underground rail tunnels, and secret escape passages dug beneath the wall.

➔ www.berliner-unterwelten.de

Route

Berlin central station – Tempelhof – Dreilinden – Glienicke bridge – Potsdamer Platz – Brandenburg Gate

BERLIN



Discover Berlin

Berlin, as one of Europe's most important capital cities, acts as a magnet to visitors all year round. Its geographical position also makes the continent's most populous city an important link between central and eastern Europe. The many green areas, parks, forests, and lakes within the Berlin area add further to its special quality of life and flair. Berlin is connected to Europe's long-distance transport network by highways and rail routes; the two Berlin airports of Schönefeld and Tegel offer direct flights to destinations all over the world. The overall effect means that the city's tourist authorities speak of more than 11 million visitors to the German capital every year. Particularly popular with tourists are historical locations, museums, exhibitions, shopping, and Berlin's multifaceted night life, along with major cultural and sporting events. The inner-city area is served by a tightly criss-crossing network of subway, bus, and tram lines; the outer districts are reached via the suburban trains of the Berlin S-Bahn, running on more than 300 kilometers of track. More than ten percent of the population of Berlin are migrants, a statistic reflected in the culinary variety to be found there.

➔ www.visitberlin.de ➔ www.berlin.de

Hotels & Berlin specialties



Hilton Hotel Berlin

The hotel stands in Mohrenstrasse, directly opposite the German Cathedral, which can be seen from some of its rooms. The Gendarmenmarkt and Friedrichstrasse, with their wide range of culinary and cultural attractions and shopping opportunities, are just around the corner. The heart of the city can easily be explored from here on foot. Rooms from around 140 euros.

➔ www.hiltonhotels.de/deutschland/hilton-berlin/



Hotel Waldorf Astoria

The sophisticated Waldorf Astoria was the first hotel in this chain – originally established in New York – in Germany. The hotel, which opened in 2013, is located on Hardenbergstrasse at the heart of the old West Berlin, within easy distance of the Kurfürstendamm, the Kaiser Wilhelm Memorial Church, and the Berlin Zoo. Rooms from around 210 euros.

➔ www.waldorfastoriaberlin.com



Würzfleisch

Ingredients for four: 500 g lean pork escalope, 500 ml broth, 1 small onion pierced with 1 bay leaf and 2 cloves, 2 dsp butter, 3–4 dsp flour, 100 ml white wine, 150 g grated cheese, 4 slices toast, lemon juice, Worcestershire sauce, salt, pepper.

"Würzfleisch" is a simplified version of ragout fin that was commonly eaten in East Germany. As veal was scarce, the ragout is prepared using pork. Simmer the meat in the broth with the onion and herbs until tender, remove, and cut into small chunks. Melt the butter in the pan, add the flour and cook briefly, stirring all the time. As soon as the color changes, add the hot broth and whisk into a smooth sauce. Add white wine, lemon juice, Worcestershire sauce, salt, and pepper to taste and add the meat. Divide between four ovenproof dishes, sprinkle with cheese, and bake briefly in the oven to melt the cheese. Serve with toast.



Berlin rissoles

Ingredients for four: 500 g minced meat (beef produces the best flavor), 1 stale bread roll, 1 shallot, 1 dsp butter, 1 egg, 1 tsp mustard, chopped parsley, salt, pepper, cayenne pepper.

The rissole, or "Bulette," is an old Berlin institution with a name that harks back to the Prussian era when folk gave themselves airs by trying to speak French. These rissoles can be eaten either warm or cold, using the fingers, or served with potato salad or boiled potatoes and mixed vegetables. Soften the dry roll in lukewarm water. Finely chop the shallot and parsley, sweat briefly in the butter. Squeeze the roll thoroughly to remove the moisture and knead to a smooth dough with the minced meat, shallot, egg, and mustard. Season with salt, pepper, and cayenne pepper. Use wet hands to shape 8 to 12 flattish rissoles and shallow-fry in a non-stick frypan.