

# FOOD, DRINK & NIGHTLIFE



Above Zenkichi  
Right Billy  
Wagner and  
Micha Schäffer  
of Nobelhart &  
Schmutzig



## RESTAURANT BOOM

When it comes to the global food movement, Berlin has come late to the party, but is now making up for lost time with upmarket street food, high-end coffee bars and ambitious kitchens. This year seems to be the year of the restaurant opening. There's Crackers, a buzzy new bistro in a former nightclub conceived by 'Cookie' (Heinz Gindullis), one of the city's most respected old school nightlife entrepreneurs. Meanwhile, down the road, an Israeli/Japanese couple from Williamsburg, NY have opened the glamorous Japanese restaurant Zenkichi, an outpost from their successful eponymous Brooklyn

restaurant. The dapper sommelier of the Michelin-starred Weinbar Rutz has launched Nobelhart & Schmutzig, a stylish small eatery in Mitte with seats surrounding an open kitchen that serves up an ambitious eight-course chef's menu for around \$85. And finally, even the glamorous Mitte crowd is heading to the gritty, up-and-coming neighborhood of Neukölln to check out the new Industry Standard, a buzzy upscale bistro that does excellent beef tartare. [crackersberlin.com](http://crackersberlin.com)  
[zenkichi.de](http://zenkichi.de)  
[nobelhartundschmutzig.com](http://nobelhartundschmutzig.com)  
[industry-standard.de](http://industry-standard.de)

*"My quality measure is to compromise as little as possible. That's my approach. It's about what I think you, as the guest, wants"*

Billy Wagner (Left)  
Sommelier and Restaurateur



## CHEF FOCUS VICTORIA ELIASDOTTIR



Berlin's most noteworthy chefs are less concerned about earning stars and more interested in experimenting. New to Berlin's restaurant scene is the 27-year-old



Victoria Eliasdottir of the just-opened Dottir in Mitte. Originally from Iceland (she is the sister of world-renowned artist Olafur Eliasson), she trained under innovative

chefs such as Ólafur Ágústsson and Johannes Johannesson, and then did a stint with Alice Waters. After just a few months working in her brother's Berlin studio, famous for its excellent canteen (they published a cookbook in 2013), the owners of Berlin's trendiest restaurants, the Grill Royal and Pauly Saal, asked her to take over their newest restaurant project. At the stylish, but relaxed,

Dottir, an intimate two-roomed space, Eliasdottir cooks up a sophisticated three-course menu inspired by her take on Nordic cuisine using regional products. Expect homemade bread served with melted browned butter and a beautifully plated dish of pork belly, beet mousse and earthy Icelandic barley. **three-course tasting menu \$44**  
[dottirberlin.com](http://dottirberlin.com)