

NEW IN TOWN



Hartmanns: Innovative German Hailed as *neue deutsche Küche*, this elegant nook that opened last February serves up a mouth-watering fusion of European flavours laced with a German sensibility. Local staples such as boiled cauliflower or *Mohnkuchen* have been reinvented into creations like nutty and satisfying smoked-cauliflower purée, accompanying several meat mains, or light, creamy poppyseed mousse with mint gelée for dessert. Chef Stefan Hartmann's exquisite combinations are just irresistible. Crisp white walls miraculously make the cellar feel airy and spacious, while outdoor seating on a leafy patio alongside the well-dressed clientele will delight on warmer nights./AP

Fichtestr. 31, U-Bhf Südstern, Tel 6120 1003, www.hartmanns-restaurant.de
Mon-Sat 18:00-24:00, three six-course menus 37-58 euros, à la carte main courses 24 euros, credit cards accepted