

Created by: Debra C. Argen

BistroRestaurant



The BistroRestaurant at the fabled Kempinski Hotel Vier Jahreszeiten Munich!



The **BistroRestaurant** features traditional, international and Bavarian cuisine, and is in the grande dame hotel the [Kempinski Hotel Vier Jahreszeiten Munich](#) located on the prestigious Maximilianstrasse. I stayed at the hotel in March 2005 with Edward F. Nesta, and we enjoyed many sumptuous breakfasts at this charming restaurant, as well as a fabulous lunch.

The restaurant features the original ornate paneling in one of the dining rooms, the tablecloths were draped with beautiful linens, service was attentive without being intrusive, and there were beautiful fresh floral arrangements of red amaryllis and curly willow arrangements throughout the restaurant.



The BistroRestaurant tempts guests at Breakfast with their lavish buffet set up in two rooms of the restaurant with their displays of fresh fruit in silver bowls, large selection of fresh juices including the more exotic kiwi, guava, and plum to the ultra-healthy multivitamin juices, hot sausages, eggs, perfectly grilled tomatoes, crispy rösti potatoes, mushrooms and quiches beckon, as well as freshly baked rolls, breads, and since you are in the heart of Bavaria – delicious pretzels, salmon, herring, mackerel rolls, a large selection of cheeses, yogurt, hot and cold cereals, and tempting pastries were just a few of the many selections. For a decadent way to start the day, there were bottles of sparkling wine set on ice in a silver bowl. Although I am not usually much of a breakfast eater, I did indulge at the BistroRestaurant and enjoyed the grilled tomatoes, mushrooms and rösti potatoes, and of course, I had to have a pretzel or two!

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One afternoon during our stay, Edward F. Nesta and I had lunch at the restaurant with Ms. Corinna Optekamp, who handles Public Relations for the hotel. It was snowing outside, but spring and Easter was making its debut in the restaurant in the form of a cheerful and pretty pussy willow, pink carnation and ostrich egg floral arrangement set along one wall. Ms. Optekamp and Edward began with the Kräftige Rindsupp'n mit Kräterschöberl und Mark, (Consommé with berbage fritters and paste), and I selected the Terrine vom frischen Topfen und Kernöl (Terrine of white cheese and pumpkin with lamb's lettuce and pumpkin seed oil). The rich consommé was served steaming hot, perfect for the cold March weather, and the Terrine was artfully arranged with alternate layers of white cheese and orange pumpkin, accompanied by the slightly bitter lamb's lettuce, and was the perfect light lunch starter for me. For their main course, Corinna and Edward selected the Geschmorte Kalbsbacken mit Kartoffelpüree und gebackenem Blumenkohl (Braised veal cheeks with mashed potatoes and tempura fried cauliflower), delicious and hearty fare with fork tender veal, creamy mashed potatoes and crispy cauliflower, and I had the Sauté von Riesengarnelen und Lachs mit Zitronengras und Gemüsetagliatelle (Sauté of king prawns and salmon with lemongrass and vegetable tagliatelle), which was a delightful combination of flavors and textures. Although there were wonderful desserts on the menu including Warm apple strudel with vanilla ice cream, Apricot dumpling with crumbles and buttermilk ice cream, a Chocolate mousse with three different sauces, and a Chocolate pudding with chocolate sauce and cream, we decided to behave ourselves and stayed with a 2-course lunch.



Executive Chef Michael Rieg presides over the restaurant, and graciously shares his recipes for a delicious four-course Bavarian dinner of Carpaccio of veal filet with artichokes and raw marinated cep, Seawolf (wolf fish) baked in salt crust with fennel, tomatoes, and olives, Pumpkin risotto with salciccia and glazed pearl onions and Filled chocolate sesame sheets with mango ginger sauce in **Chefs' Recipes**.

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