

Created by: Debra C. Argen  
**Kurhaus Restaurant**



The **Kurhaus Restaurant** at the [Grand Hotel Heiligendamm](#) in [Germany](#) is an elegant restaurant built in 1816 with soaring ceilings and sparkling crystal chandeliers and an incomparable view of the Baltic Sea.



Entering the Kurhaus Restaurant is like taking a step back in time; the dimensions of the rectangular main dining room is enormous, intricate crown moldings meet the soaring ceiling, low music plays in the background, and the room is softly lit by ornate crystal chandeliers casting a warm glow on the parquet floors. Picture frame moldings grace the walls, long windows framed with lavish treatments overlook the Baltic Sea, floral print settees with decorative pillows are interspersed along one wall, banquettes line the opposite wall, and a tall vase held an exotic display of yellow birds of paradise framed with mixed greens on a round table.

Edward F. Nesta and I sat a table dressed with double layers of pristine white linens, white napkins and accessorized with a silver candlestick and tall white taper, and a yellow rose with a subtle red edge in a white porcelain vase.

We began the evening with a glass of champagne to accompany the Greetings from the chef which were delightful scallop edged sliced blanched carrots with tiny dollops of curry cream, and two crispy miniature spring rolls. Appetites stimulated, we happily sampled the basket of German breads with a selection of butter, tomato butter, and garlic and olive butter while we perused the menu.



The menu at the Kurhaus Restaurant is an inviting gastronomy tour using regional products, and with this in mind, Edward selected a first course of Salad of fresh figs and fresh goat cheese from Mecklenburg served with sea-salt cured beef and acacia honey lemon oil dressing (Salat von frischen Feigen und regionalem Ziegenfrischkäse mit feinem Meersalz-Rinderschinken Akazienhonig-Zitrusdressing). The presentation was lovely and a perfect combination of flavors that complemented the creamy goat cheese.

Created by: Debra C. Argen



As we had dinner at the restaurant in early March 2008, they had yet to change the winter menu to the spring menu, so I took this opportunity to enjoy the last of the chestnut season by selecting the Seasonal salad in walnut oil dressing with roasted mushrooms and glazed chestnuts (Herbstliche Blattsalate in Walnußöldressing mit gebratenen Pilzen und glasierten Maronen). I loved the mélange of flavors of this course especially combined with the savory roasted mushrooms and the sweetness of the glazed chestnuts.



Edward continued with Pan-fried pork chop from black-footed pig with creamed kohlrabi, mashed potatoes and truffle glaze (Gebratenes Kotelett von Schwarzfußschwein mit Kohlrabigemüse und Kartoffelpüree in Sommertrüffeljus), which was artfully arranged pork on a pool of rich sauce in the center of the plate with two baby carrots resting against the mounds of mashed potatoes, and creamed kohlrabi balancing the plate. Edward really enjoyed this course and found a new vegetable favorite in the creamed kohlrabi.



There was a lovely selection of fish and seafood on the menu and I selected the Roasted king prawns served with tomato compote, crustacean sauce, glazed snow peas, and wild rice (Gebratene Riesengarnelen mit Tomatenkompott, feiner Krustentiersauce, glasierten Zuckerschoten und Wildreis). This course was artfully presented on a rectangular plate and was another winner with succulent prawns in a flavorful crustacean sauce. Paired with champagne this course was a lovely decadence.



As a grand finale to the winter season, we decided to share a Mousse of chestnut in tree cake with cranberry compote and vanilla ice cream (Maronenmousse im Baumkuchenmantel mit Preiselbeerkompott und Vanilleeis), a rich and creamy chestnut mousse confection, of which the delectable memory will linger with us until the next chestnut season.

Created by: Debra C. Argen

Read other articles on the in **Grand Hotel Heiligendamm** the **Destinations, Hotels and Resorts, Spas, Restaurants, Chefs' Recipes,** and **Adventures** sections.



**Kurhaus Restaurant**  
**Grand Hotel Heiligendamm**  
**18209 Heiligendamm, Germany**  
**Telephone: +49 38203 740 0**  
**Fax: +49 38203 740 7474**  
**Email: [reservations@grandhotel-heiligendamm.de](mailto:reservations@grandhotel-heiligendamm.de)**  
**[www.GrandHotel-Heiligendamm.de](http://www.GrandHotel-Heiligendamm.de)**

Read other articles on **Germany** in the [Destinations](#), [Hotels and Resorts](#), [Spas](#), [Restaurants](#), [Chefs' Recipes](#), and [Performances](#) sections.

For information on **Heiligendamm and Bad Doberan**, please visit the website, [www.Bad-Doberan-Heiligendamm.de](http://www.Bad-Doberan-Heiligendamm.de).

© May 2008. Luxury Experience. [www.LuxuryExperience.com](http://www.LuxuryExperience.com) All rights reserved.