

Created by: Debra C. Argen

InterContinental Berlin

The luxurious 534-room and 50-suites [InterContinental Berlin](#) in Germany celebrates its 50th anniversary in 2008. The hotel was built in 1958 as a Hilton Hotel and later became the InterContinental Berlin in 1978.



The hotel has a special history, as it was the first American built hotel in what was once the western part of Berlin. Luxury Experience helped start the celebrations of its 50th Anniversary early in March 2008.

The hotel was renovated in 2003 and has a very contemporary feel to it. Edward F. Nesta and I began each day at the hotel by having a healthy breakfast from the bountiful breakfast buffet in the L.A. Café, where the chefs cooked omelets and eggs to order for the restaurant guests.



L.A. Café

We experienced a gastronomic evening at the stunning [HUGOS Restaurant](#) where the panoramic vistas were an excellent complement to Chef Thomas Kammeier's cuisine. Located on the 14th floor of the hotel, HUGOS Bar and HUGOS Restaurant is a sophisticated oasis in the middle of the city center.

Created by: Debra C. Argen



HUGOS Restaurant



A few of our dining selections included Iranian caviar on sliced hot potato rounds with chive cream; lobster carpaccio on a rectangle of herb jelly, crowned with herb salad, and enhanced with coriander pistou, curry coconut foam, and succulent lobster claw meat on a bed of mango with a line of coriander pistou; and a trio of delicious blood orange desserts: a round semolina dumpling dusted with confectionary sugar and arranged with fanned blood orange fillets, blood orange syrup with nougat foam garnished with a mint leaf, and a quenelle of vanilla ice cream with a chocolate Florentine garnish.



The Marlene Bar, named after the illustrious German actress, Marlene Dietrich, was hopping during our stay, and we danced the night away to the music of Mr. Craig Lees and his band. There is live music nightly, with the exception of Sunday, from 9:30 pm until 1:30 am.

Our spacious guestroom featured a tiered ceiling, a full-length mirror in the foyer, king bed with a nightstand on one side and a table on the other. Large windows framed with floor to ceiling beige striped moiré treatments overlooked the city's buildings. There was a partner desk placed beside the large windows, with a desk lamp and two leather and wood chairs. In-room Internet is available via a cable for a fee, and there is WIFI access in the lobby.

Created by: Debra C. Argen



The comfortable sitting area located opposite the bed, consisted of a blue print love seat and club chair in matching fabric flanking a rectangular glass and metal table where an inviting plate of fresh fruit beckoned, and there was a Philips television discretely placed in a cabinet along with a mini-bar.

The bathroom featured Elemis amenities on a burl wood vanity with sink, black and white marble floor, and white marble walls. There was a scale, hairdryer, walk-in shower, and a soaking tub.

The special dressing area featured a ladies burl wood vanity with large hand held mirror and hairdryer. The closets held robes, slippers, and a safe. Other amenities included a trouser press, and coffeemaker.



Although time did not allow for us to visit the Health & Fitness Center during our stay, the hotel has a swimming pool, as well as Spa facilities. The hotel is located a short stroll away from Berlin's famous landmarks including the Berlin Zoo which gained international recognition with the birth of the polar bear, Knute; Kaiser Wilhelm Memorial Church; and of course, world class shopping on Kurfurstendamm.

Luxury Experience would like to congratulate the InterContinental Berlin on its 50th anniversary!

Read other articles on the **InterContinental Berlin** in the **Destinations**, **Restaurants**, **Chefs' Recipes** (**English** and **Germany**), and **Luxury Products** sections.



InterContinental Berlin
Budapesterstrasse, 2
10787 Berlin, Germany
Telephone: +49 30 26020
Fax: +49 30 26022600
Email: belin@ihg.com
www.Berlin.Intercontinental.com

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

Created by: Debra C. Argen

For information on **Berlin** and **Germany**, please visit the websites, www.Berlin-Tourist-Information.com and www.ComeToGermany.com.

© June 2008. Luxury Experience. www.LuxuryExperience.com All rights reserved.