

**„Der Feinschmecker“ (Seite 208)**

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**Engelbecken:**

**Alpine kitchen at the Lietzensee**

At the Lietzensee in Charlottenburg the “Engelbecken” has opened, which was resident earlier in Kreuzberg. It is a popular corner restaurant with big windows and alpenländischer kitchen. One drinks Austrian and Italian wines or Bavarian beer (Unertl wheat beer, Tegernseer Hofbräu). The kitchen uses fresh ingredients from ecological cultivation and bio-meat. The pepper cream goulash of pork with finger noodles and cucumber salad wakes up childish taste recollections, the brook char full with herbs tastes as well as the land duck with bun dumplings and the Grießflammerie to the dessert. In winter one sits inside at shining wooden tables and in summer outdoors in the Green near the lake.

*Inge Ahrens*

„Engelbecken“,

Witzlebenstr. 31, 14057 Berlin-Charlottenburg, Tel: 030-615 28 10, Mo-Sa open from 16 Uhr,  
So from 12 Uhr; [www.engelbecken.de](http://www.engelbecken.de), meals 7-17 € EC+VISA+MASTERCARD