



Café Restaurant Manzini

Traditional values and classic food with a twist

A favourite amongst Berlin's high society, Café Restaurant Manzini has been a staple since 1995, serving classic European food and international specialities with a twist. Traditional values, employees who contribute to the menu selection and a relaxed atmosphere make Manzini a haven for locals and VIPs alike.

TEXT: JULIKA HÜTHER | PHOTOS: CAFÉ RESTAURANT MANZINI

"We put an emphasis on not being starchy, yet cultured," says Hüsnü Erdogdu, who, together with his brother, a former waiter at Manzini, bought the restaurant in 2004, and now runs it on his own. "The atmosphere is very familiar, as we have a lot of regulars, many of whom know each other. Our waiters, some of whom have been working here longer than I have, wear traditional black and white livery and whenever possible they greet guests at the door and take care of their wardrobe." Whenever celebrities come to eat at the restaurant, they are treated with as much reserve as any other guest. "Our main goal is our guests' happiness. It is important to us that they feel comfortable and receive the best possible service," says Erdogdu. "I once served a guest a dish he hadn't ordered, so

I offered him the dish I had brought and to cancel his bill. He accepted and was delighted with the food. The next time he laughed and said to me, 'I hope I'll get the wrong dish, again'," Erdogdu recalls.

The Manzini's menu is based on Alpine classics, but the chefs are free to use their experiences and skills to create new variations and twists. The main menu lists traditional dishes such as Viennese Schnitzel, saffron risotto, their ever popular Club Sandwich and fish soup. But the weekly menu is "where our chefs can 'live it up'". After many years of cooking professionally, they still come up with new dishes or combine different cuisines in a new way," Erdogdu says.

And thus, playful creations such as Königsberger Klopse, traditional German meatballs, with risotto and Asian ingredients, come to life. "My only guideline is that the guests should enjoy the chefs' creations," says Erdogdu. And the guests clearly appreciate the choice and quality of the food as much as the outstanding service at Manzini.

www.manzini.de

