

Summer at Restaurant Le Faubourg

Europeans definitely have a seasonal approach to eating and this is fully embraced at Restaurant Le Faubourg with a new menu created every 3 months to reflect seasonal changes. The **new summer menu**, as always, caters to the full range of tastes and preferences. There are 4 primary ingredients offered in traditional or nouveau style. The traditional approach uses classic ingredients, following the original french style preparation and recipes. The nouveau approach combines ingredients in new and interesting ways to give a contemporary spin to the same style of dish.



The beautifully refreshed Restaurant Le Faubourg © Paul Sullivan

Despite the warm weather, soup is still for many the greatest beginning to a meal and the seafood based wild herb soup and lobster bisque are the perfect light offering. Restaurant Le Faubourg encourages an appreciation for fine food but with a focus on remembering the joy of eating as well and sharing the love of food with another! Communal food is a highlight with the 'Starters to Share' menu, which has a great selection of seafood – prawns, crabs, scallops and tuna. Detailed attention is also paid to delicacies such as duck liver, pork cheek and of course goat cheese. Vive le fromage!



Ceviche of beef with parsley creme, mushrooms, parsley root chips and rolled fennel



Prawns with lettuce, peach, chanterelle mushrooms and dried pancetta chips

This summer the main courses menu features leg or shoulder and rack of lamb, fillet steak or 24 hour braised beef, sole in two different styles, and sautéed or confined char as you like. Vegetarians are not forgotten with a truffled polenta dish and a herbed risotto showcasing the best vegetables of the season. Preparation is detailed and elaborate and presentation is everything. Plates arrive to the table as if they were pulled directly out of the pages of a gourmet French cookbook.



Leg of Lamb with bean cassoulet, confit potatoes and merguez

The menu is enhanced by a carefully selected digestif menu, from the talented mind of our very own **Mathias Brandweiner** – Germany's youngest sommelier! Mathias has a vast selection of wines to offer you and is undoubtedly the expert in advising you what best to drink with your meal choice.

If you still have room for **dessert** then enjoy the works of art that will be delivered to your plate! The light and delicate flavours of apricot and lemon thyme sorbet perhaps? Or maybe indulge your greatest chocolate desires with the crispy praline – a chocolate ganache with Blue Mountain coffee and raspberry confit.

If dessert is too much you can always finish with the eternally elegant choice – a selection of cheeses and a glass of wine.

You can [read the full menu](#) online and start to dream about your wonderful evening at Le Faubourg. Reservations [can be made here](#) and you can also book through reception or call 030 800 999 7700.

[Follow us on Facebook](#) for updates on our next **MeinWein by Mathias** event. Held every second month, the next is in mid October. It's a wonderful evening with our sommelier Mathias, great European wines and conversations with the winemakers themselves.



This post was written by Melinda Barlow

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