



It's the only authentic German eatery on the Abu Dhabi map, so it has a lot of representing to do. The interior does its bit, channelling an old mittel-Europe feel with wall to wall dark wood panelling, casual yet cosy pub style seating, and reeds, brass horns and taxidermy hanging on the walls. There's also ample picnic bench seating in the airy trellised garden outside.

Traditional German fare strives to be as wholesome and filling as possible. The menu (in German and English) is indeed peppered with potatoes, veal, a large sausage selection, soups and bready things; carbs and meat it is (although a couple of items do cater well enough to vegetarians as well).

The two complimentary warm buns (one cumin, the other turkey ham with various exquisitely flavoured butters) that we're given to nibble on while we decide what to nibble on next are so delightful we're a little too excited to order. In the event we start with the famous homemade goulash soup and the pretzel dumpling with a fine ragout of fresh mushrooms, both hearty and delicious as promised.

At this stage, we're already nearly full and slightly worried about round two. We slowly and carefully eat our way through a perfectly cooked pan-fried salmon steak served with green asparagus and the creamiest mashed potatoes we've ever tasted; the pepper-crust beef tenderloin with, you guessed it, potatoes and veg, was equally yummy – though we're not quite sure why it carries a premium price (AED 105).

After a breather, we decide to share apple strudel swimming in vanilla sauce and accompanied by a scoop of cinnamon ice cream. Epic, even if we never finished it.

On completion we're ready to pass out on the floor with a smile on our faces. Brauhaus is a welcoming, cosy place with massive portions of no-nonsense food; we'd be happy to dine here again. Except next time we'll skip the starter.

What? Brauhaus

Where? Beach Rotana

Cost: Average AED 470 for three courses, including a drink plus service and tourism charges.

Why: Best when you're on a mission to fill your stomach, and for its relaxed atmosphere.

Why not: The only reason we'd say give it a miss is if you're on the Atkins diet. Carbs are key here.

We say: Heart hunger hammer

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