



Der Biergarten

his recently opened restaurant serves traditional German culture and fare. Housed in 7,000 square feet of space in the downtown Marietta Luckie District, Der Biergarten brings eats like brats, wursts, strudels and pretzels to the table, but its real draw is what's being sipped in those steins.

Biergartens in Germany, specifically in Munich (origin of the 16-day festival) are open drinking halls. At its core are healthy pours of mostly Belgium, Czech Republic and Bavarian pilsners and lagers - 12 on draft. Weihenstephan, Warsteiner and Spaten are popular choices, and all beer is served in half or one-liter glass steins, blowing the pint out of the water and making way for slow moving mornings, post-night out.

Tradition reins supreme in Der Biergarten's menu with German accompaniments like warm potato salad, briny sauerkraut and grainy mustards, all which are lovely additions. However, the best dish is the Wiener Schnitzel, a lemon-herb breaded pork version that is authentic and delicious. German sausages (brats and wursts) are also winning orders; its portability is perfect to roam the spacious patio, dance a little jig or to soak up all the revelry.

Der Biergarten's co-owner Wolfgang Hartert stayed true to his German roots in the overall dining concept, dreaming up a place that would fill a Bavarian niche in the Atlanta community.

To round out his vision, live music and European sports watched on multiple flat-screens easily entertain. Additionally, most of Der Biergarten's wait staff is bilingual, so guests truly do feel as if they're transported a bit, despite the western view of the Atlanta skyline. To further aid in the non-passport trip vibe, an enormous hand-painted mural capturing a German countryside completes the picture. The overall scene is seeped in liveliness and tradition, making it a welcome (and festive) addition to the district.

300 Marietta Street NW, Atlanta, 404.521.2728 | derbiergarten.com