
Kontakt:

Gabriele Ingold

Tel: +49 (0)421-165 00 72

E-Mail: gabriele.ingold@brune-company.deWeb: www.brune-company.de

History meets modernity meets breathtaking views: the Marienhöhe Norderney restaurant and café

Norderney in July 2023. Arriving to stay. On Norderney's Marienhöhe, the awnings sway in the wind. A fresh breeze blows through the French windows of the octagon. Inside, the sun and sea cast silver dots on shell-white and lacquer-black wood and stone-grey upholstery. The storm clouds on the delicate Fornasetti wallpaper seem to have been blown in from outside. The Marienhöhe is the most exposed and enchanting place on the entire island. Here, you can enjoy a 180-degree panoramic view of the sun setting over the sea and be treated to culinary delights from noon until evening.

A place steeped in history. Marienhöhe was built in the mid-19th century as a wooden pavilion by the royal house of Hanover so that Queen Marie could hold her picnics and literary coffee hours there. The pavilion subsequently developed into a kind of cult site for the poet Heinrich Heine, whom the queen deeply admired. Heine, the last poet of the Romantic era, spent a dreamy summer on Norderney in 1827. 'The sea was my only companion, and I never had a better one,' he wrote. Then, during the First World War, the beautiful island life came to an end. The military took advantage of the good view and stationed its sentries on the Marienhöhe. In 1920, master confectioner Ernst Radtke leased the Marienhöhe to run a café on the Hohe Düne. But the ravages of time and the salty air had taken their toll on the beautiful wooden pavilion. Radtke demolished the ill-fated building and erected a more solid version in the same place. In July 1923, exactly one hundred years ago, the stone pavilion was completed, which still houses the Marienhöhe restaurant and café today.

Yesterday and today. Over the following decades, the Marienhöhe established itself as a valued part of social and gastronomic life on the island. It became a landmark of Norderney for islanders and guests alike, and a place full of tradition and memories. In 2015, brothers Marc and Jens Brune took over the listed gem, carefully restored it and polished it to a high shine. This can be seen from afar when the copper-coloured roof of the pavilion glistens in the sun and points the way to the stylishly handcrafted interior. Homemade cakes and tarts still tempt visitors at coffee time. In the evenings, classics of North German cuisine and selected wines complement the menu. Readings take place in autumn. In keeping with

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Marie's spirit, the Marienhöhe combines enjoyment and culture, yesterday and today, to create a new chapter of the very best hospitality.

The Marienhöhe is located at Damenpfad 42a and is open in summer from Wednesday to Sunday from 12 noon to 10 p.m. and in winter until 9 p.m. Hot meals are served until 8.30 p.m. Reservations can be made by telephone on 04932 935 015 3 or by email at info@marienhoehe-norderney.de. Further information can be found at marienhoehe-norderney.de.

Brune & Company

Marienhöhe is an independently run restaurant owned by brothers Marc and Jens Brune. Together, the trained architect and qualified hotelier manage Brune & Company, based in Bremen. On the island of Norderney, the Brune family also runs the Relais & Châteaux Hotel Seesteg (www.seesteg-norderney.de), the Hotel Haus am Meer (www.hotel-haus-am-meer.de), the Hotel Inselloft with 35 rooms, its own bakery, wine & deli and spa (www.inselloft-norderney.de), and the Milchbar Norderney (www.milchbar-norderney.de). The family business also includes the Hotel and Restaurant Linde (www.landgasthaus.de) in the southern Black Forest.