

**Travel**



**GURU**

**SHORT & SWEET**  
by Paul Dugan

As the Summer approaches and the family holidays are planned, think about a quick weekend trip. The following places can easily be reached at reasonable prices, and most important are very beautiful.

**ARCHITECTURE: VIENNA**

Images of Vienna revolve around coffee shops, grand architecture and food at its most comforting: rich chocolate sachertorte, wienerschnitzel and dumplings. But cosiness doesn't sum up everything about this 1.5 million-strong city. Vienna's inhabitants pride themselves on their politeness (few European cities allow beer and wine to be drunk in the street, from real glasses, served with a smile from a booth), and native produce is cooked imaginatively (it's not all sausages and dumplings).



Austrian wine is also not to be sniffed at - look for the dry white gewürztraminers of the southeast. The city is easy to get around, thanks to its public transport and the new Vienna Bike scheme, which operates from designated pick-up points for a returnable • 2 deposit. Architecturally, the grandiose imperial mansions and high baroque churches of Habsburg Vienna centred around the Ringstrasse are impressive. The Kunsthistorisches Museum contains the world's fourth largest collection of paintings, is monumental in size and designed in the style of the Italian renaissance.

The art nouveau bronze dome-topped Secession building was built in 1898 to house examples of the art nouveau jugendstil, including those of Gustav Klimt, Egon Schiele and Oskar Kokoschka. The city's Museum Quarter, which opened in June last year, is a blend of revitalised baroque architecture (the former court stables) and modern edifices by architects Laurids & Manfred Ortner and Manfred Wehdorn. You'll also find colourful works by Friedensreich Hundertwasser, including the KuntsHausWien, a higgledy-piggledy cafe, shop and gallery devoted to his works. And you'll spot his incineration plant on the city skyline (which provides half the city's heating); it looks like an oversized child's rattle. Imperial yes, predictable - not as much as you might think.

**Drink:** The Leopold Hawelka cafe (Dorotheergasse 6) has been run by the eponymous owner and his

wife Josephine since 1939. Weibl, Eiemergasse 1-3 Ecke Wollzeile (tel: +01 513 31 10) is a brilliant Viennese innovation: one half is a wine warehouse, the other a wine bar where you drink at cost price.

**Eat:** Massinger's Dom-Beisl, Schulerstrasse 4 (tel: +01 512 91 81) serves rich local produce, including the inevitable wienerschnitzel. From around £40 per head, including wine.

**Sleep:** Designed in conjunction with Terence Conran, cosy but contemporary Das Triest is kitted out in natural materials and features the Silver Bar, an intimate hang-out. Design Hotels (0800 1698817, from • 185 per night B&B (excl taxes).

**Getting there:** British Airways (0845 7733377) from around £50 one-way, not including taxes of approximately £28.

**GOOD FOOD: TURIN**

Gloriously bold, Turin offers some of the best food in Italy. Autumn is when you'll be served the best seasonal produce. White truffles and porcini mushrooms feature on menus in even modest establishments, sprinkled over home-made pasta or stirred into risottos. Look, too, for rich bagnacauda, a garlic-infused version of fondue, or agnolotti, ravioli in myriad forms. Chocolate is everywhere (Turin claims to have invented it), from Bicerin, a creamy concoction with espresso, to local delicacy giandujotto. With more than 800 restaurants, including art-deco cafes and pastry shops to choose from, you're never far from a good meal. Before you leave, drink a martini (Turin invented vermouth in 1786) and look forward to 2006, when the city hosts the Winter Olympics and will finally gain due recognition as the tourist capital of northern Italy. By then, naturally, prices will have doubled but at least you'll have got there first.

**Drink:** Mulassano, an art-nouveau gem situated in the Piazza Castello, attracts a thespian crowd from the nearby Teatro Regio.

**Eat:** For people-watching views as good as the food, try Central Perino in the Piazza Castello (around £8 for two courses). For a blowout, book well in advance for a table in opulent gilt-edged surroundings at Ristorante del Cambio (Piazza Carignano 2; tel: 0039 011 54 66 90). Classic Piedmontese cuisine, such as truffle-strewn risotto, washed down with a heavy Piedmontese red such as barolo (you can get a good bottle for around £5).

**Sleep:** Le Meridien Lingotto, the refurbished Fiat factory offering floor-to-ceiling views from the vantage point of Le Corbusier chairs. Call Design Hotels (0800 1698817). Doubles from • 207 per night, room-only.

**Getting there:** Ryanair (0871 2460000) offers the cheapest deals, from £29.99 per person one way (inc taxes) from London Stansted.

