

M MOMENTS

*Magazine of
The Living Circle*

Issue N°4 2021/2022

ALEX LAKE ZÜRICH

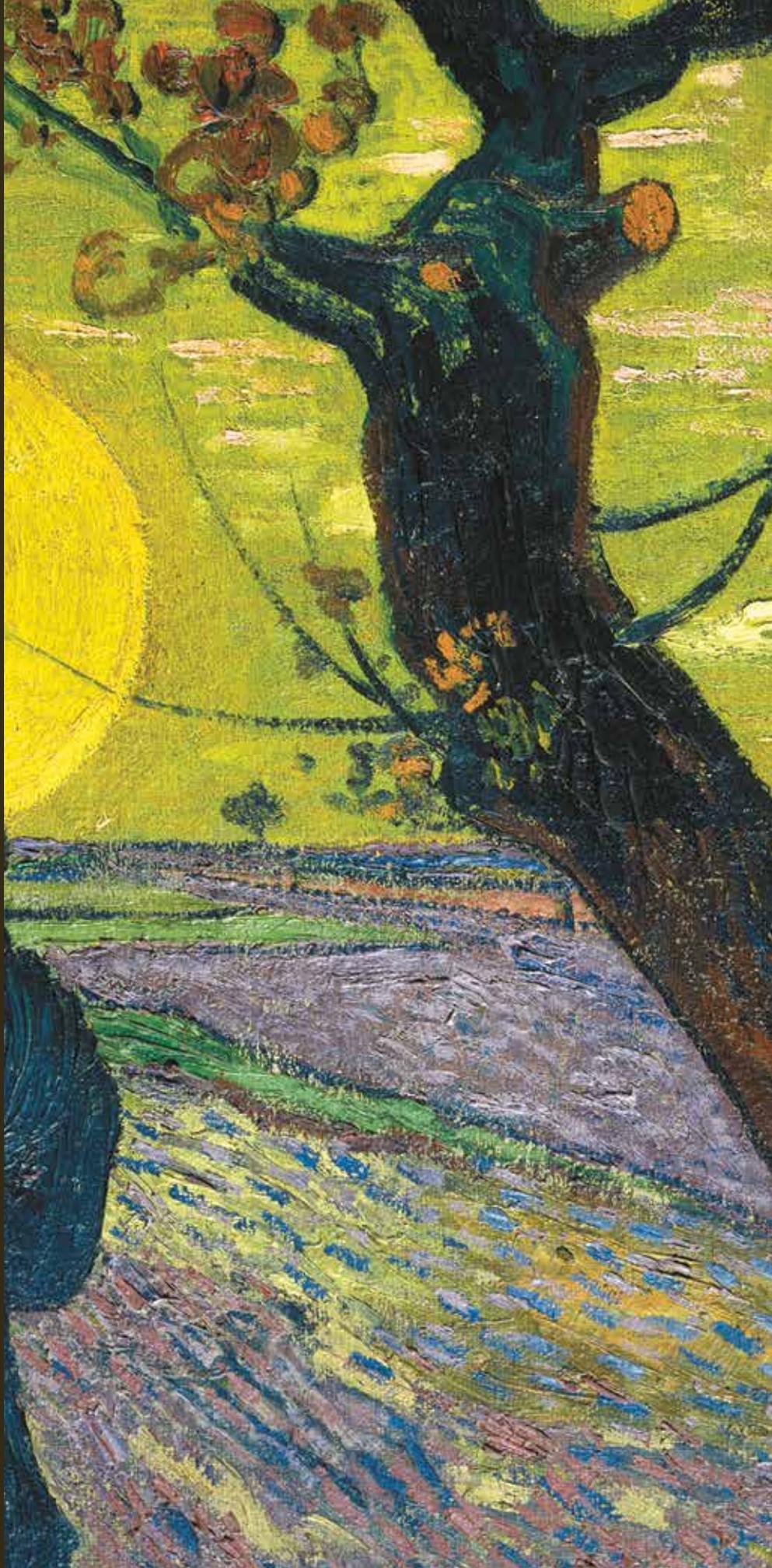
Journey to the stars 12
Fashion show in
our new lakeside gem 18

WIDDER HOTEL

Chef of the Year
Stefan Heilemann
reveals his secret 30

EMIL BÜHRLE COLLECTION

At last, the world-famous
collection moves to
Kunsthaus Zürich 56





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These are crazy times. And for once, this saying is a major understatement. If the consequences were not so dramatic, we might stop and consider how interesting these times are, how momentous and illuminating. They help us to see what truly matters, while seemingly pressing issues become inconsequential. Finding true meaning and purpose is what the current discussion is about.

Dear readers,

We start with some unexpected, good news: Our circle has grown, with the *Alex Lake Zurich* in Thalwil joining us in July 2020. As the only five-star hotel situated right on the shores of Lake Zurich, it brings our world of experience in the north full circle. We begin with our hotels in Zurich's historic city centre: At the *Widder Hotel*, Stefan Heilemann has taken the art of cuisine to starry heights: The master chef, who has been awarded two Michelin stars and the accolade of Chef of the Year 2021, tells us about his signature dish. Next, we take the boat from the *Storchen's* own landing stage and cross the water with the wind in our hair to *Alex Lake Zurich* for a day at the beach, a visit to the spa, or a culinary treat. We have dedicated a fashion spread to the incomparable lifestyle at this resort, just a short distance from Zurich. From here, the boat takes us to *Schlattgut* farm in Herrliberg on the opposite lakeshore, where we meet a trio of capable women. Next-door at *Restaurant Buech*, we enjoy a fine drop of Riesling from the vineyard right outside and report to you live from the grape harvest.

If you are longing to travel, you don't have to go far in *The Living Circle*. Because all the goodness of the south can also be found close to home. At our *Terreni alla Maggia*, there is ample space to get that wonderful holiday feeling with a Mediterranean flair. The expansive grounds of the *Castello del Sole* hold many hidden secrets; our "magic people" share their favourite spots. The future has long since begun in *The Living Circle*, and we show you where we are heading with farming 2.0, including remote-controlled tractors for all technology fans. But we also have something in store for culture buffs: Art is everywhere in *The Living Circle*, whether it is masterpieces at the *Castello*, concerts at the *Widder*, or the opening of the Bührlé Collection at Kunsthaus Zurich.

As you can see, we are making waves and, when you travel with us, you travel in the very best circles. Treat yourself to some relaxing moments — with *MOMENTS N° 4!*

Lidia und Gratian Anda,
Board of Directors

BEATRICE
ROSSI
FINE JEWELLERY
ZURICH



The newest member in an exclusive circle: The Alex Lake Zurich has been part of *The Living Circle* since summer 2020.



IN THE NORTH

ALEX LAKE ZURICH	<i>Journey to the stars</i>	12
WIDDER	<i>Chef of the Year</i>	30
SCHLATTGUT	<i>Where women call the shots</i>	42
STORCHEN	<i>Meeting the master cheesemaker</i>	48
WIDDER	<i>The Emil Bührle Collection</i>	56
CONCOURS	<i>Géza Anda's 100th birthday</i>	62
BUECH	<i>Wine from Lake Zurich</i>	68

IN THE SOUTH

DELTA GIN	<i>In high spirits</i>	90
SECRETS	<i>Hidden places in our gardens</i>	94
RICE GROWING	<i>Agriculture goes high tech</i>	102
SERGIO BASSI	<i>Host of the Year</i>	108

EVERY DREAM
BECOMES A MOMENT
Every moment
BECOMES A
DREAM

WORKING FOR YOU

BEES: 2,000,000
DONKEYS: 2
COWS: 115 mothers and calves
HENS: 1,000
EMPLOYEES: 525
TRAINEES: 29
BOARD OF DIRECTORS: 2 women, 2 men



*Luxury fed by nature:
 Agriculture and hospitality from one source.*



Staff: 41.5% women 58.5% men

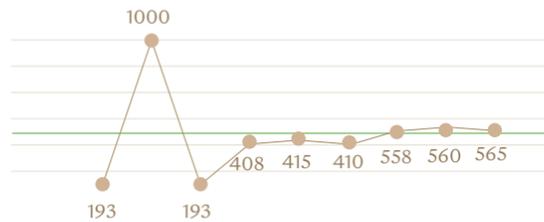
FROM NOSE TO TAIL

FARM: Château de Raymontpierre
BREED: Simmental
PERSONAL: Each cow has its own name
FOOD: Grass, flowers, herbs
MEAT PER ANIMAL: 160 kg
CUTS PER ANIMAL: 40
MOST POPULAR CUTS: Entrecôte and tenderloin
CHALLENGE FOR THE CHEFS: Oxtail



FINE WINES

Wine has been grown on the *Terreni alla Maggia* since 1948. The main varieties are 75% Merlot, 10% Chardonnay, 10% Kerner and 5% Bondola. Thirty wine aficionados pick the grapes lovingly by hand, fruit by fruit.

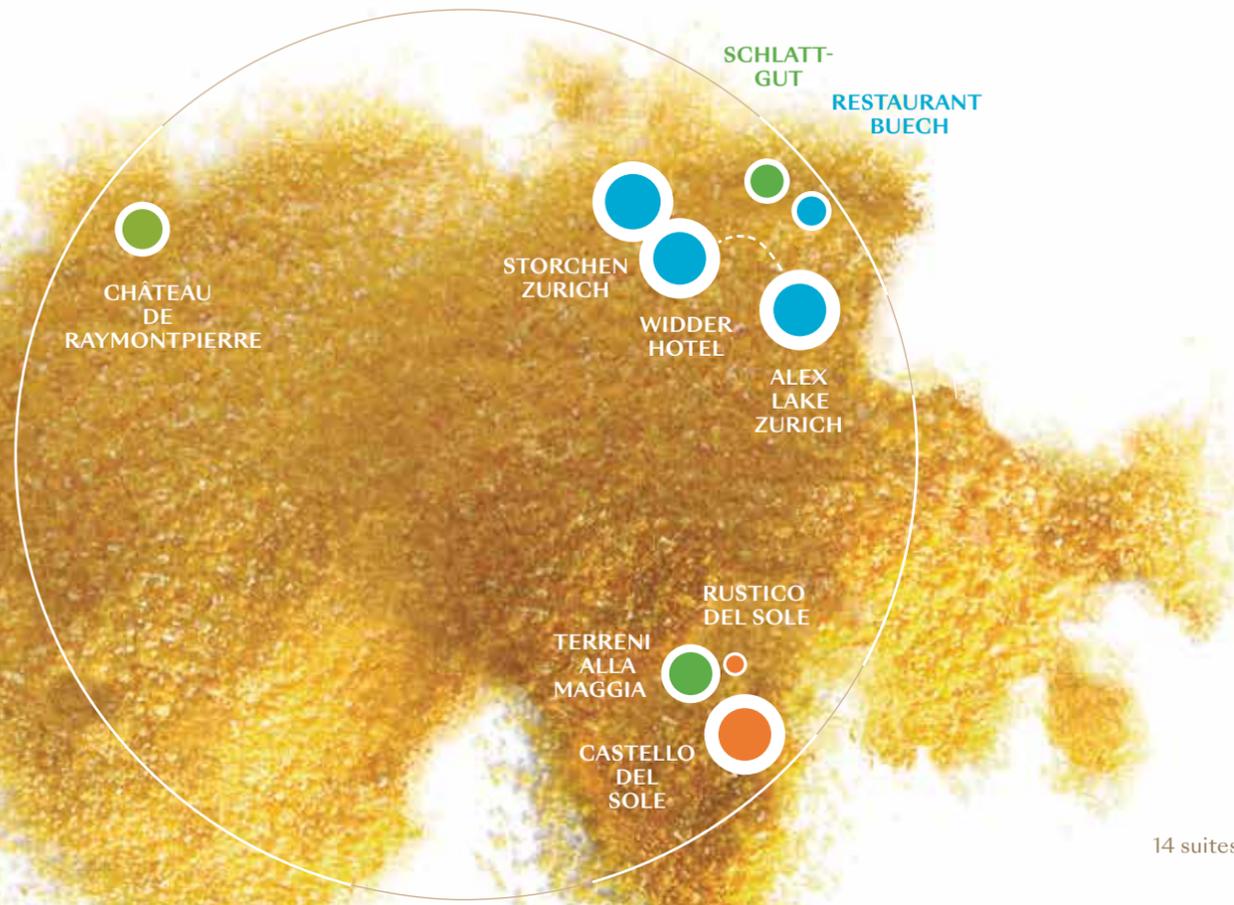


The mean altitude of all members of The Living Circle is at 487 metres above sea level.

HIGHS AND LOWS

The fertile *Terreni del Maggia* are at the lowest-lying point in Switzerland
 Next, we go up to the *Rustico del Sole* by bike, foot or helicopter
 Back in the *Castello del Sole*, you can sunbathe on the hotel's private beach
 From here we head north to the *Storchen* at the heart of Zurich
 You can dine in the exclusive restaurants of the *Widder Hotel*
 Or sail to *Alex Lake Zurich* on the lakeside in the hotel's own taxi boat
 We continue by boat across the lake and up to *Restaurant Buech*
 Fine produce from our *Schlattgut* farm is served here
 Or meat from our *Château de Raymontpierre* farm in the Jura mountains

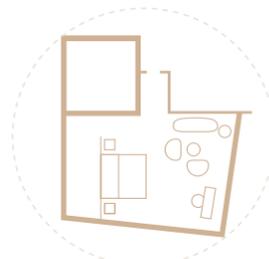
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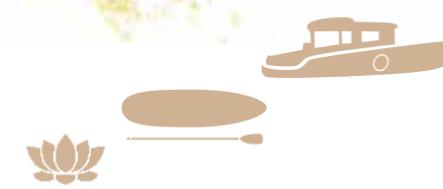
THE LIVING CIRCLE



NOT ALL IDENTICAL
FARM: Schlattgut in Herrliberg
NUMBER OF HENS: 950
EGGS PER DAY: 900
ANNUALLY PROCESSED AT THE LIVING CIRCLE: 115,000
LITRES OF MILK PER DAY: 800
KILOGRAM OF OWN STRAWBERRIES PER YEAR: 1,000



WELCOME TO THE LIVING CIRCLE
 5 penthouse/junior suites, 39 studios: **ALEX LAKE ZURICH**
 14 suites/junior suites, 35 rooms, 4 luxury residences: **WIDDER HOTEL**
 5 suites/junior suites, 59 rooms, 1 studio: **STORCHEN ZURICH**
 42 suites/junior suites, 36 rooms: **CASTELLO DEL SOLE**



The element of water plays a key role at Alex Lake Zurich: whether it's in the SPA, on a stand-up paddleboard or with the hotel's own boat from its landing stage.

PRODUCTS FROM THE TERRENI ALLA MAGGIA



RISOTTO RICE: 350 tonnes
PASTA: 25 tonnes
POLENTA: 20 tonnes
WINE: 85,000 bottles
GIN: 1,000 bottles
NOCINO LIQUEUR: 1,300 bottles
WHISKY: 1,500 bottles
GRAPPA: 1,500 bottles

CITY & LAKE ONE RESORT



JOURNEY BACK IN TIME

After dark, follow the night watchman through the narrow lanes of the historic city centre, complete with spine-chilling tales and amusing anecdotes. zuerich.com

SLOW DOWN

The new *Widder Garden*, designed by landscape artist Enzo Enea, is a green oasis in the heart of Zurich. widderhotel.com

HODLER, MNCH, WARHOL ETC.
Masterpieces from Switzerland's most significant art collection can be seen in the new extension of Kunsthaus Zurich from autumn 2021. kunsthau.ch

187 STEPS TO HEAVEN

Once you reach the viewing platform of Karlsturm tower, you are rewarded with spectacular views over the roofs of Zurich as far as the Glarus Alps. grossmuenster.ch

OUR FARM

Enjoy homemade specialities and pet the adorable donkeys ... schlattgut.ch

CULINARY DELIGHTS

A visit to *Restaurant Buech*, with its views of Lake Zurich, is a unique and unforgettable experience. restaurantbuech.ch

SWEET DREAMS ...

Lindt Home of Chocolate has just opened on Lake Zurich with an interactive exhibition for all chocolate lovers. lindt-home-of-chocolate.com

AHOY!

A private boat trip on Lake Zurich, including a well-stocked picnic basket and panoramic mountain views, on the *Alex's* very own boat. alexlakezurich.com

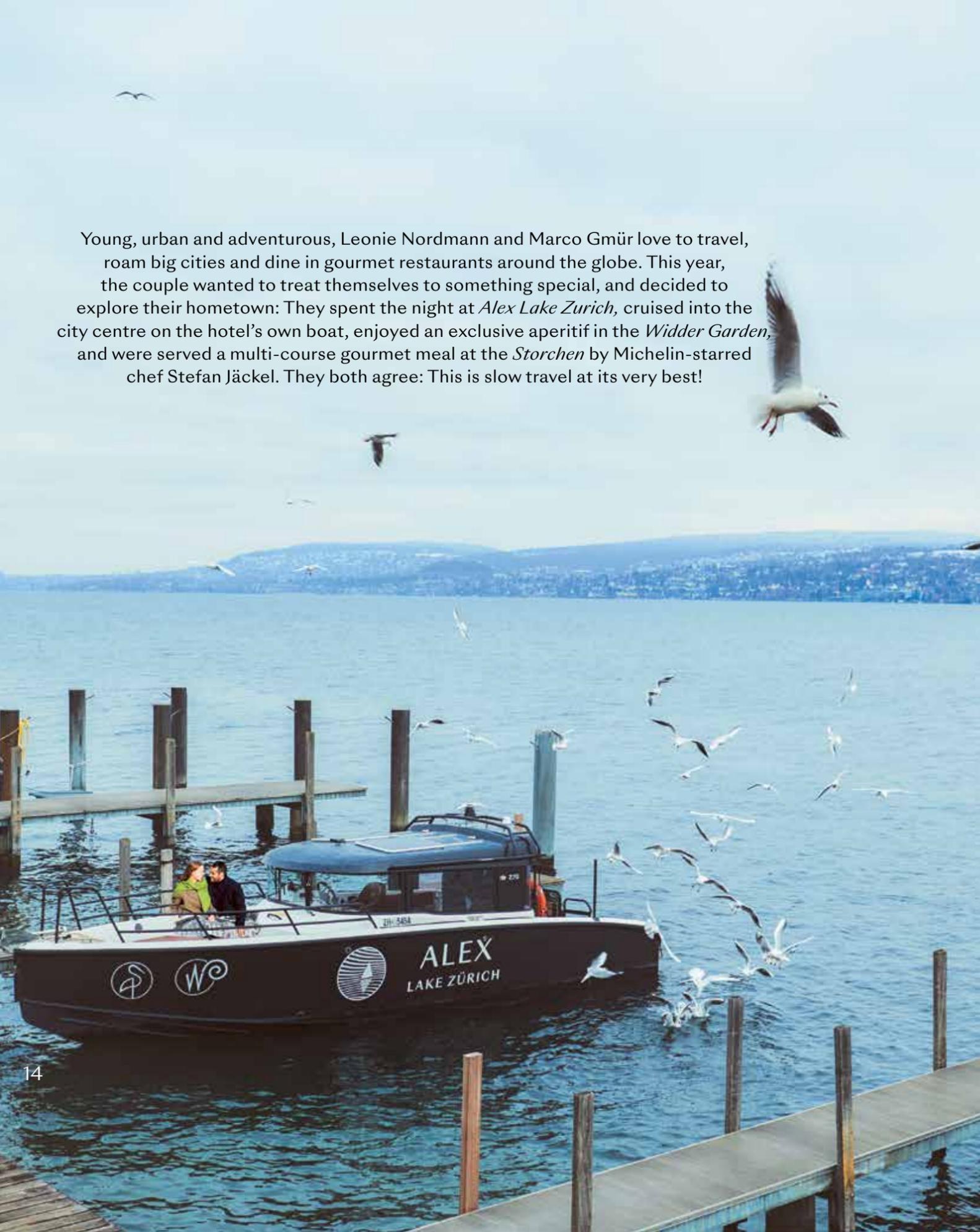
- 1 WIDDER HOTEL
- 2 STORCHEN ZURICH
- 3 ALEX LAKE ZURICH
- 4 RESTAURANT BUECH
- 5 SCHLATTGUT

JOURNEY TO THE STARS

Photos: Selina Meier



Young, urban and adventurous, Leonie Nordmann and Marco Gmür love to travel, roam big cities and dine in gourmet restaurants around the globe. This year, the couple wanted to treat themselves to something special, and decided to explore their hometown: They spent the night at *Alex Lake Zurich*, cruised into the city centre on the hotel's own boat, enjoyed an exclusive aperitif in the *Widder Garden*, and were served a multi-course gourmet meal at the *Storchen* by Michelin-starred chef Stefan Jäckel. They both agree: This is slow travel at its very best!



“When we set off from home, I had no idea what to expect. All Marco told me was that I should dress warmly”, says Leonie Nordmann. “I imagined all kinds of things, but this is beyond my wildest dreams!” The 26-year-old is standing together with her partner on the landing stage in front of *Alex Lake Zurich*, where the hotel's boat is waiting, engine running, to take them into town. Captain Mirko welcomes the couple on board with a smile for Leonie: “The surprise seems to have been a success.” And he's exactly right.

Today is a very special day in a very special year: The two have been together for five years. They met as teenagers, and eventually friendship turned into love. Marco Gmür is a junior lawyer, Leonie Nordmann is studying psychology, and together they share a passion for city trips and haute cuisine. At least once a year they get the urge to travel to far-off cities — like Madrid, Paris, Stockholm, New York or Hamburg. “Last year we went to Bad Ragaz, where we ate at Silvio Germann's Igniv, and at the restaurant Schlüssel in Mels, owned by gourmet chef Roger Kalberer. One very special experience was dining at Daniel Humm's Eleven Madison Park, one of the 50 best restaurants in the world”, Marco recalls. Not exactly in the price range most students can afford. “True”, says Leonie with a laugh. “That's why we often ask for an event like that as a birthday present.” This year, however, the pandemic has made long-distance travel impossible. What better opportunity to rediscover their hometown?



After a 40-minute trip across the lake, they soon reach their destination. The hotel boat chugs leisurely under the Quay Bridge and docks at the *Storchen*. “I never thought I would get the chance to disembark here. It’s like being in a movie”, says Leonie with a grin. They are welcomed by Raphael Pedroncelli from the hotel, who tells them what is next on their agenda. After a stroll through the narrow lanes of the historic town centre, they will be served an exclusive aperitif in the *Widder Garden*, when Marco will also reveal to Leonie the highlight of this surprise-packed day: dinner at *La Rotisserie* restaurant, domain of Stefan Jäckel. Later that evening in the *Storchen*, the Michelin star chef insists on welcoming the couple in person. The two fine-dining enthusiasts are in gourmet heaven: “Top chefs show their respect for the individual ingredients by incorporating them with care in sophisticated dishes. And the presentation makes it just perfect. For us, it adds a touch of ceremony to dining out”, says Marco.

As the two of them make their way home through the cold night, the stars twinkle in the sky above them. That may sound clichéd, but it doesn’t make it any less beautiful. “That was a perfect day”, says Leonie to Marco. “You can sometimes find happiness right on your own doorstep.” *Anina Rether*

alexlakezurich.com

In gourmet heaven: Stefan Jäckel welcomes Marco and Leonie to the *Storchen* Hotel. The German-born chef at *La Rotisserie* has plenty to smile about — he was awarded a Michelin star in 2021.



OUR
MAGIC
PEOPLE

DANIEL WEIST

THE 32-YEAR-OLD HOST AT ALEX LAKE ZURICH IS A PASSIONATE TENNIS PLAYER AND LIVES WHERE HE WORKS: IN THALWIL ON LAKE ZURICH.

Where he likes to spend his free time: outdoors — at the lake, on the lake or in the mountains What he would like to learn: Spanish — the language fascinates him His highlight in 2020: a short, but wonderful round-the-world trip in January — and the privilege to work at *Alex Lake Zurich* His greatest passion: tennis What fascinates him about his job: the fantastic colleagues and guests — and the unique location at the water’s edge with views of Zurich and the mountains How he would like to be treated as a guest: warmly and authentically His personal tip in the region: “Bätzimatt” bay on the upper lake Where he takes friends from abroad to impress them: first to the Lindt Home of Chocolate and then on a scheduled boat trip around Lake Zurich

FROM HOTEL TO RUNWAY

*Photos: Nathan Beck
Hair & make-up: Nathalie Meier*



Relaxed elegance —
a perfect description of
both the lobby of the
Alex Lake Zurich and
the dresses designed by
Réjane Rosenberger.



View of the bar from the lobby. The muted hues of beige, brown, ecru and olive lend the room a dignified air.



A match made in heaven:
Réjane Rosenberger's
collection goes perfectly
with the natural mate-
rials and harmonious
colours of the studio at
Alex Lake Zurich.

It is the newest gem in a hand-picked collection: *Alex Lake Zurich* became part of *The Living Circle* in summer 2020. Situated on the water's edge in Thalwil, it is a perfect complement to the group's two city hotels *Widder* and *Storchen*. Guests of *The Living Circle* can now enjoy all the advantages of a city and lake resort in one. Two other members of the group — *Schlattgut farm* and *Restaurant Buech* — are almost within sight of the hotel on the lake's opposite shore.

Beige, brown, ecru and olive are the elegant hues that can be found at *Alex Lake Zurich*, along with stone, glass, architectural design — and lots of water. Because this latest member of *The Living Circle* is located right on the lakeshore and even has its own landing stage. The five-star establishment rounds off *The Living Circle's* portfolio of hotels in Zurich with a unique feature: Guests at the *Alex* can take the hotel's own boat into the city centre to attend business appointments, go shopping or have dinner in the *Widder*, while guests of the *Storchen* in the city can sail to Thalwil for lunch or a day at the beach. Thanks to this new addition, *The Living Circle* now promises a holiday feeling at the heart of Zurich.

But what does one wear at this lakeside retreat so close to the city? Fashion designer Réjane Rosenberger has the answer. Her boutique, "Choice by Réjane Rosenberger", can be found in Küsnacht across the lake, and her jewellery and exclusive fashions are also sold at the *Castello del Sole*. The flowing dresses, the tailored cuts, the exquisite materials and natural colours suit the lakeside setting of the *Alex* perfectly. "A business suit would be inappropriate in a place like this. Light, airy dresses and materials that feel good against your skin are ideal", says the fashion designer. Feeling good is the most important criterion for Réjane Rosenberger when choosing her collection: "My clothes are not simply beautiful. They are comfortable to wear and elegant at the same time. In other words, they can be worn for any occasion — just add jewellery and accessories. An outfit can be casual in one setting, and smart in another."

The dresses, blouses, bags and jewellery in her boutique are carefully selected and come from small, often European companies: "Sustainable and fair production are very important to me. These companies create jobs in their regions."

Many of the items are even made by hand, including Réjane Rosenberger's own jewellery collection, which has been produced in Nepal in accordance with Fairtrade standards for more than 20 years: "My aim is to bring items of jewellery to Switzerland that you won't find anywhere else." *Erika Suter*



Ready for a boat trip?
A stroll around the city?
Or an exclusive dinner
at the *Widder*?
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INTO ART



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Stefan Heilemann is the shooting star of Zurich's culinary scene. For almost a year now, he has been in charge of the kitchen at *Widder Restaurant*. The German-born chef skilfully blends traditional French cuisine with exotic elements, and has been rewarded for his efforts with two Michelin stars. In 2021 he also picked up the prestigious Gault&Millau title of "Chef of the Year". We visited the culinary artist in his kitchen.

Photos: Selina Meier

CHEF OF THE YEAR

Award-winning chef Stefan Heilemann gets his inspiration from all over the world ... and from his guests. "Gratian Anda, proprietor of the *Widder*, is also a person who enjoys good food. It's great to be able to talk shop with someone who understands cuisine."



The turbot is among the most highly prized seafoods. No wonder Stefan Heilemann has chosen it for his signature dish. See the next page for the recipe to try at home.

It is three o'clock in the afternoon on a cool November day. The kitchen at the *Widder Restaurant* is already a hive of activity: Sauces are being seasoned, curry paste ground, sweet potato chips fried. Other than the beating of whisks, the sizzling of oil, and the occasional clattering of pans, there is nothing but concentrated silence. On the counter is a turbot on a silver dish, surrounded by fresh herbs. It is impressive to see, large, round and flat, with both eyes on one side of its head. With its firm, snow-white meat, it is one of the most highly prized seafoods. No wonder Stefan Heilemann has chosen it for his signature dish.

The chef, originally from Baden-Württemberg in southern Germany, has been head of the kitchen at the *Widder Restaurant* since June 2020. He serves his guests an exciting blend of classic French cuisine with a dash of exotic flavours. Heilemann gets his inspiration from all over the world. As a result, his cuisine incorporates a wide range of tastes and aromas, from ceviche to Mediterranean dishes and Asian-style menus. "The only rule I insist on is that a dish has to be authentic. All the original flavours a recipe has in its place of origin must also be present in our dish." A glance at the ingredients laid out in preparation for the turbot tells us that this recipe is going to be Asian-inspired: fresh coriander root, chili, galangal, lemongrass, homemade curry paste, kaffir lime leaves, and fish sauce, to name but a few.

Stefan Heilemann cooks what he enjoys eating most himself: classic dishes with an exotic touch. He is especially fond of Thai cuisine. "It's simple, but has a vast spectrum of aromas: acidic, sweet, spicy, with lots of fresh herbs. It is fascinating and great to experiment with." Acidity plays a significant role in Heilemann's cuisine. Fresh yuzu — a citrus fruit from Japan — and kaffir limes feature regularly on the shopping list, because they make his dishes "wonderfully light and fresh". Heilemann himself provides for a steady supply of calamansi: Several specimens of this hybrid between a mandarin orange and kumquat grow on his balcony.



Scan the QR code for the complete recipe with all measurements to cook at home.

He discovered his affinity for Thai cuisine back when he was learning the trade with celebrity chef Harald Wohlfahrt, who regularly exchanged ideas with chefs at the luxury hotel chain Banyan Tree. Heilemann continued to cultivate this tradition of mutual inspiration as sous-chef at the Giardino Ascona under Rolf Fliegauf from 2012 onwards. “I find it very exciting to explore other cultures and meet people who have a similar love of cooking as we do.”

But there is more than just love to Stefan Heilemann’s cuisine, as the 38-year-old’s stellar career reveals. During his time at Ecco Ascona restaurant, he was awarded not only the accolade of “Young Talent of the Year 2020” by Gault&Millau with 18 points, but also two Michelin stars. Last November, just six months after moving to the *Widder Hotel*, this was followed by his crowning achievement: Gault&Millau named him “Chef of the Year 2021”, one of the most prestigious awards a chef in Switzerland can attain.

“Cooking has a lot to do with emotions and feelings”, says Stefan Heilemann, and adds with a laugh, “I’m passionate about fish and seafood, even though I grew up in Stuttgart, which is nowhere near the ocean”. This is reflected in his menus, which usually include a meat course, but are otherwise hauled from the water. Heilemann explains why: “Meat needs a rich sauce and strong aromas, which makes it difficult to create elegant dishes. Fish and seafood are different. They offer a lot more scope for light fare, which I can then accentuate in interesting ways.” A perfect example is his popular, classic dish of turbot filled with scampi and scallops. The delicate fish is served with a spicy cucumber salad and fried rice. This speciality features exceptionally rich and complex flavours and aromas. As Stefan Heilemann puts it succinctly, “The dish reminds me of street food in Bangkok: It looks simple and plain, which makes the wow effect even greater when you bite into it.” *Anina Rether*

widderhotel.com

1. The turbot is filleted from the underside and marinated in a Tom Yum base.
2. A feast for the eyes: the ingredients for the curry paste.
3. Thinly sliced mini cucumbers are tossed in a sophisticated marinade.
4. After searing, the fish is covered with a Thai curry sauce.
5. The core temperature of the turbot must not exceed 40 degrees.
6. The dressing for the cucumber salad is prepared in a mortar.
7. The turbot is cut into four pieces and sprinkled with goa cress. Enjoy!





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OUT SIDE IN

Enzo Enea & his garden philosophy

The courtyard of the *Widder Hotel* at the heart of Zurich's historic city centre is filled with the lively sound of birds chirping: The starlings have gathered here for some early evening chatter — and they have chosen a prime location for their song. The autumn air is suffused with a magical glow, making the leaves of the tall Japanese maple — the garden's focal point — seem even brighter red and more golden than they already are. Bamboo stalks sway in the wind; here and there a leaf swirls through the air. This is what Paradise must look like. But not everything is quite as it should be, at least not for the man who designed it. Enzo Enea has worked with many famous names in the world of architecture — Zaha Hadid, Antonio Citterio, David Chipperfield, Rem Koolhaas, Bjarke Ingels or Tadao Andō. He is very particular. Each plant must be in exactly the right spot, in exactly the right soil, and, of course, in exactly the right pot. In this case, the pots are designed by Enea himself and made of sandstone hewn from a quarry in Verona. They are stunning ornaments, carefully arranged and positioned in the historic setting of the townhouses that make up the *Widder Hotel*.

“We combine outdoor and indoor spaces by expanding on a unique feature of the architecture. In the case of the *Widder Hotel*, it is the distinctive wooden balconies that form part of the structure of this historic building and define the architecture of the lobby”, Enzo Enea explains. “Moreover, each garden we design reflects the *genius loci*, or the special character of a place. Here our subject is the grandeur of Zurich's guild houses, which Tilla Theus, the architect responsible for the *Widder's* modern design, has infused with this unique spirit.”

Enea has meticulously adopted the characteristic architectural style of the hotel by placing a pergola in the centre of the *Widder* complex. Comprising a metal structure with prominent struts and a wooden floor, it will eventually be covered with wisteria. Similar to a runway, it is intended to guide guests directly into the garden. At the end of the pergola is a bar with wooden panelling, beside which steps lead down to a garden with lounge furniture and high tables, where guests can linger and relax. A second quiet zone at the front of the garden is designed as an outdoor extension of the hotel library. It is bordered by hydrangeas, a low-maintenance plant with countless different colours that will create a beautiful display throughout the summer. The entire garden is intentionally laid out on different tiers and provides both sunny and shady spots for guests to sit.

Enea also chose the furniture, including the texture of the fabric for the throw pillows and the weather-resistant upholstery. The effect is harmonious, without any disruptive tones or garish hues. The successful landscape designer has already created more than 1,000 diverse projects around the world, from private gardens and terraces to restaurants, hotels and holiday resorts, as well as company premises, public parks and golf courses. His gardens are designed to last for future generations. The properties of the plants and materials he uses, the ratios of greenery, stone and wooden surfaces, and the interplay between sunny and shady areas also have an impact on temperature and humidity. “Especially in the city centre, this is twice as beneficial in terms of air quality and ventilation. A balanced microclimate not only enhances the quality of living in outdoor spaces, but also improves the climate indoors, and thus the overall experience in the hotel.” No wonder even the starlings are singing its praises.

Reto Wilhelm

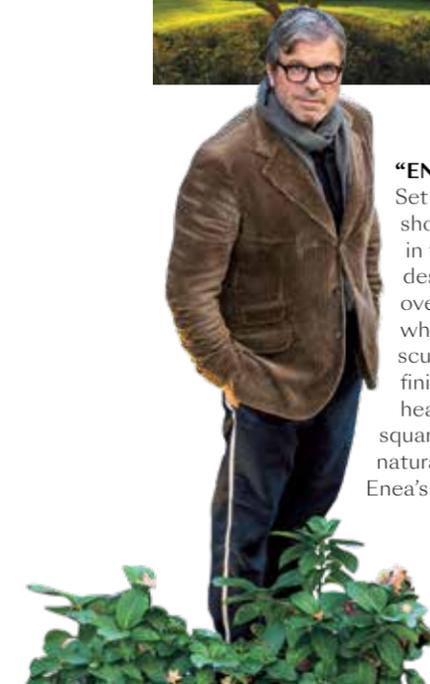
widderhotel.com
enea.ch

“As long as you respect the *genius loci*, the overall effect will fall into place. Part of this process is to consider the local sociological factors, culture and lifestyle. Gardens are created by people, for people.”
Enzo Enea



“ENEA OUTSIDE IN” TREE MUSEUM AND SHOP

Set in a 7.5-hectare park in Rapperswil-Jona, on the northern shores of Lake Zurich, the only tree museum of its kind in the world integrates landscape, architecture, art and design. It has provided a new home for 50 trees, some over 100 years old and representing more than 25 species, which would otherwise have been felled. A collection of sculptures by renowned contemporary artists provides the finishing touch to this open-air museum at Enzo Enea's headquarters. “Outside In” in Gessnerhof, on Löwenplatz square in Zurich, is also worth a visit. Featuring premium natural materials and timeless, unique furnishings, it is Enzo Enea's homage to interior design.



“Life on the farm is very different from working in a marketing agency. The work is hard, but I find it very fulfilling.”
Caroline Ledergerber



Two years ago, Caroline Ledergerber gave up her job at a well-known stationery manufacturer to support her husband one-hundred-percent after he had taken over his parent's farm. Since then, she has pitched in with the hard work at *Schlattgut* farm together with the other women in the family.

Photos: Tom Egli

WOMAN POWER ON THE FARM



The 950 hens at *Schlattgut* farm supply *The Living Circle* year-round with some 115,000 eggs, which are served for breakfast or made into delicious desserts.



It is a beautiful, crisp autumn morning. The rising sun bathes *Schlattgut* farm in a warm, golden light. The views of Lake Zurich below and across to the distant Alps are breathtaking — a perfect occasion to take a deep breath and pause for a while. But the magical moment is abruptly interrupted by a deep bark, as farm dog Maiko loudly announces our arrival, before running over, tail wagging, to be patted. The location may be idyllic, but there is little time for daydreaming at *Schlattgut* farm: The cows have to be fed and the cowshed mucked out; the chickens are waiting for their grain, and their eggs need to be sorted; the farm shop has to be restocked; and last but not least, there are several email inquiries to be answered about events. All of these tasks are handled by a team of capable women: Caroline Ledergerber, her mother-in-law Dora, and Selina Rhyner, her brother-in-law's partner. There are of course men on the farm as well: Brothers Domenik and Andrin Ledergerber took over *Schlattgut* farm more than two years ago from their parents, Dora and Peter, which means they bear most of the responsibility. But the work would not be manageable today without the efficient trio.

Caroline Ledergerber has worked full-time on the farm since spring 2019. She finds that her experience from her previous positions in marketing come in handy. *Schlattgut* is a popular location for weddings and other celebrations, and she uses her expertise in planning and hosting these events, as well as marketing the farm's own products. Andrin's partner Selina grew up on a farm in the Glarus region and loves farm life, especially working with the cows. "Selina has a real passion for farming. For someone like me who didn't grow up on a farm and still has a lot to learn, it's wonderful to watch. The pleasure she takes in her work is infectious", says Caroline Ledergerber. Selina is responsible for the farm shop, including making the farm's homemade specialities, such as jam and "Zopf", a sweet braided loaf.

Caroline's mother-in-law, Dora Ledergerber, is familiar with the ins and outs of the farm, and has a wealth of knowledge. She and her husband, Peter, made a lot of changes on the farm to secure its future growth, including setting up the farm shop. Caroline Ledergerber says of her in-laws, "They let us do things our own way, but are always available if we have questions. Dora also helps with the baking and cooking at events. We can learn so much from her."

The three women work well together, and in combination with the men, they make a perfect team. Caroline's husband Domenik always has good ideas for improvements, such as building an event space or making ice-cream with milk from the farm. Andrin is responsible for the agricultural side of the family business, including



“Selina has a real passion for farming. For someone like me who didn’t grow up on a farm and still has a lot to learn, it’s wonderful to watch. The pleasure she takes in her work is infectious”, says Caroline of Selina Rhyner.

tending the animals, cultivating the fields and producing animal feed. Each of them contributes their own strengths to the farm’s success. “It’s great that we can share our knowledge”, says Caroline Ledergerber. “Occasionally there are conflicts, of course, considering all the emotions involved. This is our life”, she adds, indicating the farm with a sweeping gesture. “But we always find good solutions.”

At present, Caroline Ledergerber is back in the classroom. One day a week she attends courses at Strickhof agricultural college, where she is learning the skills that will help her shape the future of the family business, including accounting, law, horticulture, cattle farming, direct marketing, as well as product processing, cooking and cleaning, plus courses on family and society. “It’s all about organising daily life on the farm. There’s always work to be done here, so it’s not easy to find time for a break”, the aspiring agriculturist says. At that moment, as if he understands every word she says, farm dog Maiko trots over and nudges her with his nose, begging for attention. Caroline Ledergerber laughs. “Life on the farm is very different from working in a marketing agency. The work is hard, but I find it very fulfilling.” *Erika Suter*
schlattgut.ch



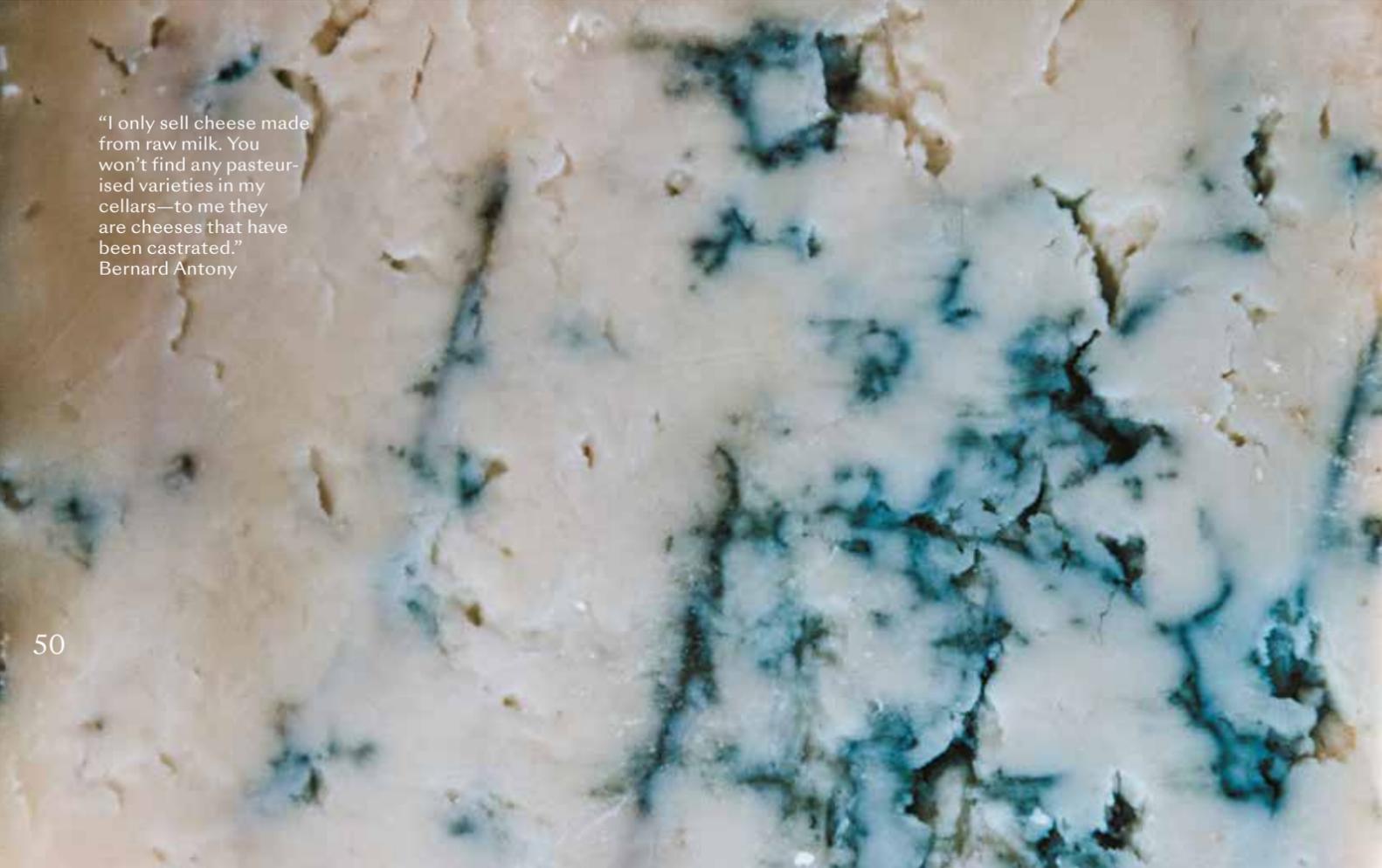
Strong women on *Schlattgut* farm: Caroline Ledergerber, Dora Ledergerber and Selina Rhyner with farm dog Maiko.

Maitre fromage affineur Bernard Antony from Alsace has been presenting his treasures once a year at the *Storchen* for the last 25 years. Despite world fame, he has remained unpretentious and refers to himself as a servant of the best unpasteurized French cheeses. Ahead of this year's *Soirée des Fromages: Six by Six* event, we are given a passionate and enthusiastic introduction to cheese by the master himself — accompanied by fine wines from Maisons Marques et Domaines.

Photos: Tom Egli

AN AUDIENCE WITH THE CHEESE GURU





"I only sell cheese made from raw milk. You won't find any pasteurised varieties in my cellars—to me they are cheeses that have been castrated."
Bernard Antony

Monsieur Antony, you are often called the "Pope" of French unpasteurized cheese. How do you live with the title? Écoutez, there is only one Pope, and he is in Rome. At the very most, I am a servant of cheese, and nothing more. Humility is important. It's my formula for success.

Let's stay with titles for a moment. Which is the king of cheeses? Again, I have to disappoint you: No one cheese is king. We have only extraordinary cheeses in our cellars. Life is too short for bad cheese. The same goes for cheeses with chives, truffles or other exotic frills.

You obviously don't approve of those. Neither do you serve mustard or chutney with cheese. Why not? That kind of gimmickry is for the rich or the ignorant. In other words, for people who mistrust the true taste of the cheese. All you need with a fine piece of cheese is bread from a wood-fired oven, salted butter and potatoes boiled in their skin. Nothing else. Voilà!

Would you call yourself a purist? Yes. Absolutely. It's like with a beautiful woman. She doesn't need make-up, she simply radiates natural beauty. If you will excuse the less than politically correct expression ...

And what about wine? That's definitely a must. Together with Martin Barak from Maisons Marques et Domaines, we serve exclusive champagne and wine as the perfect, unobtrusive accompaniment for cheese. For example, a Louis Roederer Brut Nature 2009 or a fine white wine like Delas Condrieu pairs wonderfully with chèvre. Blue cheese can cope with a stronger wine, such as a Château des Pez, or a 30-year Ramos Pinto port wine.

What is your secret? The producer and his cheesemaking skills are what matter. I get my cheeses from some 40 friends, as I call my suppliers, throughout France. I've been visiting them for decades. They only set aside the very best cheeses for me. We take these treasures and we nurture them in our cellars. We don't take any special requests in Vieux-Ferrette, there's no "I'd like this, I'd like that". We only sell the cheese when it is ripe.

And what do you think about Swiss cheese? Well of course, you Swiss produce some excellent cheese, there's no doubt about it. After all, around 60 percent of your cheese is made with raw milk. In France, we only manage 20 percent. I particularly adore your Gruyère. Twice a year I visit my Swiss producers, who keep the very best wheels for me. At the moment, I have about 120 of them in my cellars.



“Having children is easy. But raising children is difficult. It’s the same with cheese. You have to nurture it.” Bernard Antony



You have a close bond with Switzerland in other respects too. Yes, it is virtually my second home. I was introduced to Switzerland a long time ago by my friends at the Teufelhof in Basel. And I have been coming to the *Storchen* in Zurich for 25 years now. It all started with Jean-Philippe Jaussi, director of the hotel at the time, who was a big fan of unpasteurized cheese. But the current manager Jörg Arnold also has a soft spot for the finer things in life.

Hongkong, Singapore, Japan, Thailand... You have taken your cheese to the best hotels around the world—with the exception of the past year. Which is your most important buyer? All of our customers are equally important to us. Whether it’s a visitor to a small-town market in Alsace or a big name like the late French President Giscard D’Estaing or His Imperial and Royal Highness Otto von Habsburg. But when it comes to business, Asia is certainly the most attractive market.

How did you get into the cheese business? After completing military service, I set up my own shop selling haberdashery, shoes and underwear. Then I was given the chance to work with cheesemaker Pierre Androuët in Paris, where I qualified as *maître fromager affineur*, or, in other words, someone specialised in aging cheese. Later, François Schmittlin, my mentor in Alsace, himself a cheese *affineur*, gave me a loan to set up my own cheese cellar and shop.

But your wife was sceptical at first. Why was that? She was more realistic than I was. Her motto was, “It’s better to be safe than sorry”. That’s why she kept her job as a kindergarten teacher. She earned more in one month than I did in the whole year.

Your son Jean-François also works in the business. Is there any friction between you? No, not at all. My son joined the business after my wife fell ill and unfortunately died far too young. We get on excellently and share the same philosophy. We talk at least once a day, even when I’m traveling. We have been a dream team for the past 20 years. Just us — and our cheese! *Interview: Reto Wilhelm*

storchen.ch
fromagerieantony.fr

SIX BY SIX

Six courses, six varieties of unpasteurized cheese, from a strong-flavoured Munster to a fine Comté, or a Brie de Meaux to a chèvre chaud. Maître Antony presents his selection at the *Storchen* for the 25th time, served with his own bread baked in a wood-fired oven, home-made butter, and potatoes from Brittany. Naturally paired with the very finest champagnes and wines from Maisons Marques et Domaines.

5 November 2021

BEATRICE
ROSSI
FINE JEWELLERY
ZURICH



OUR
MAGIC
PEOPLE

LARA SAVASTANO

THE 25-YEAR-OLD MARKETING MANAGER AT THE WIDDER HOTEL LOVES SPORTS AND GOOD FOOD AND LIVES IN ZURICH-WIEDIKON

Where she likes to spend her free time: on her racing bike exploring Switzerland's unique scenery Her highlight in 2020: the Alpine Trail Running Challenge at Melchsee-Frutt, which stretched her to her limits, but was also energising A wish she would like to fulfil: an expedition to the Himalayas How she would like to be treated as a guest: authentically and enthusiastically, so she feels she's in good hands Her personal tip in the region: Restaurant Rosi near Lochergut; the food, hosts and ambience are really special Where she takes friends from abroad to impress them: to her favourite restaurants, Kin, Rosi and Gül, or for a really good pizza at Taverne da Angelo.

IN THE FOOTSTEPS OF EMIL BÜHRLE

A photograph of Lukas Gloor, an art historian, smiling and looking upwards. He is wearing glasses and a dark, textured suit jacket over a light-colored shirt. The background is a large, colorful painting, identified as Monet's 'The Water Lily Pond in the Evening' at Kunsthaus Zurich.

Lukas Gloor in front of Monet's "The Water Lily Pond in the Evening" at Kunsthaus Zurich.

The art historian is excited about what the future holds: "The museum's new extension will serve as the perfect backdrop for the masterpieces in the collection."

The Emil Bührle Collection moves to Kunsthaus Zurich in autumn 2021. The extension designed by star architect David Chipperfield will then be the new home of van Gogh, Degas, Cézanne and Monet. It is a great moment for Lukas Gloor, who has curated the world-class collection since 2002. Gratian Anda, proprietor of the iconic Widder and Storchen hotels, is a grandson of Emil Bührle and joint owner of this unique collection.

Photos: Tom Egli



Jean-Baptiste Camille
Corot, "A Girl Reading"
1850–1855

PRIVATE VIEW

Discover everything Zurich has to offer in terms of art on an exclusive, customized and leisurely guided tour: With an aperitif in hand, you will be taken through the collection and history of the *Widder Hotel* by an experienced art historian. On the way to the Kunsthaus, you will learn about the history of art in this city on the River Limmat. Once at the museum, you can decide which aspects of this significant collection you would like to see on your very personal tour. Price from CHF 1,190, including one night for two people at the *Widder Hotel* and a private tour

It is no coincidence that our meeting with Lukas Gloor takes place at the *Widder Hotel*. The 5-star establishment is a member of *The Living Circle Group*, owned by Emil Bührle's grandson, Gratian Anda. It demonstrates the strong affinity of Emil Bührle's descendants to the world of art. Prestigious works by artists from Max Bill to Alberto Giacometti and Andy Warhol adorn the walls of the hotel rooms on Rennweg in Zurich. But none of these exceptional paintings belongs to the Emil Bührle Collection, according to Lukas Gloor, director of the eponymous foundation. "Old oil paintings simply do not suit a modern boutique hotel", he says with a smile. "Old oil paintings" is, to say the least, more than just Swiss understatement.

The Bührle Collection is honouring Zurich with a very special event in autumn 2021. The relocation of the 180 artworks to the new extension designed by David Chipperfield will catapult the Kunsthaus into the ranks of the world's leading museums for French Impressionism, from Paris to New York. The list of works in the collection reads like a Who's Who of classical modernism, from the French Avantgarde to paintings by Manet, Monet, Cézanne, Degas, Gauguin and van Gogh. Old Masters, such as Frans Hals and Canaletto, are also on display. Highlights of the collection include world-famous paintings like van Gogh's "The Sower", Renoir's "Little Irene", the "Poppy Field near Vétheuil" by Monet, "The Boy in the Red Waistcoat" by Cézanne, or Picasso's "Italian Woman". No wonder it is considered one of the most significant private art collections worldwide.

"Its central theme is the emergence of a new artistic freedom as a prerequisite for modern art. By consistently choosing works that focus on this development, industrialist Emil Bührle revealed a keen understanding and great appreciation of art", says Lukas Gloor as we leave the *Widder* and stroll through the narrow lanes of the historic town centre, heading towards the River Limmat. "Bührle knew exactly what he was doing. He also supported the work of Swiss artists, which he hung in his offices as well as in the *Storchen*", according to Gloor. But they were not officially considered part of the collection: "That would have watered down the collection's message."

As we arrive at the *Storchen*, the 68-year-old art expert glances into the lobby. Since its renovation, the oil paintings have been replaced with contemporary works of art. But the bond between the *Storchen* and Bührle could not be stronger: It was the industrialist who laid the foundation stone for the hotel on Weinplatz square. He opened his "new *Storchen*" in a prime location in central Zurich, just in time for the National Exhibition of 1939. It was not to be his only building project. He later developed the Bleicherhof property on Bleicherweg, now headquarters of the private bank *Ihag Zürich AG*, also founded by Bührle. A few streets further on in the direction of the Kunsthaus, we take a quick detour to the Oberdorf



“The collection shows how modern art is steeped in tradition. This comprehensive view is one of its strengths.”
Dr. Lukas Gloor

Left: Edouard Manet
“A Garden Nook at Bellevue”, 1880

district and find ourselves in front of a historic building. Its façade is emblazoned with a white bird, but in this case, it is not a stork. The “Haus zum Schwanen” (House of the Swan), also called the Salomon-Gessner-Haus, was the main office of the Goethe Foundation for Science and Culture, established by Emil Bührle at the end of the Second World War. “In the 1950s, notable exhibitions and lectures were held here”, says Gloor. The foundation continues to promote culture today under the management of another grandson.

The last stop on our walk is the water lily gallery at the Kunsthaus. Two of these enormous paintings by Monet were donated to the Kunsthaus by Bührle, the third belongs to the foundation. “In the new extension, the water lilies mark the point where the Emil Bührle Collection and that of the Kunsthaus converge. The three panels will be exhibited in a corner gallery on the second floor and serve as the ‘key-stone’ of the exhibition.”

Lukas Gloor’s excitement is tangible. “The villa in the Seefeld district that previously housed the collection certainly also had a special charm,” he says. But in the future, the artworks will not only have more space; the overhead light is also ideal for the paintings and will show them to their best advantage: “The collection is still highly relevant. I’m delighted it will soon be on display in wonderful new surroundings.”

Anina Rether
kunsthaus.ch



In summer 2021, a book on the history of the Emil Bührle Collection by Lukas Gloor, pictured here at the *Widder Hotel*, will be published by the Swiss Institute for Cultural Science SIK-ISEA. A paperback edition will also be available, featuring a brief historic introduction and reproductions of 70 masterpieces.

"To be a performer,
it is not enough to
simply 'learn' a piece,
you must become
one with it." Géza Anda



MUSIC'S FINEST HOUR

He recorded all of Mozart's piano concertos on vinyl, performed with all the great conductors, from Furtwängler to Abbado and Boulez, and found his second home in Switzerland. Géza Anda, internationally celebrated pianist, was born in Budapest 100 years ago.

After emigrating from Germany, he moved first to Geneva and later to Zurich, where he married his second wife, Hortense Bührlé, in 1964. Their son Gratian, born in 1969, continues to cultivate his parents' legacy today in various capacities, as patron of the arts, for instance, and proprietor of The Living Circle. Géza Anda died of cancer in 1976 at just 54 years of age.

Photos: Archive of Géza Anda

He learned piano the hardest, but probably the best way — in the Hungarian piano tradition. Aged just 13, Géza Anda's fingers flew over the keys of the grand piano at the Franz Liszt Academy in Budapest for hours on end. His talent was discovered early, and he received countless invitations to perform in Hungary, and soon also abroad. He avoided military service thanks to a scholarship to study in Germany. Probably his most important performance during this time was in Berlin in 1943 at the invitation of conductor Wilhelm Furtwängler. But an artist's life was also hard; there was never enough money and young Géza often went hungry. While on tour in Geneva in 1943, he decided to stay in Switzerland and in 1955 became a Swiss citizen.

Géza Anda devoted his entire life to music and performed in major concert halls around the world. He travelled to Japan many times, played in the United States, in Canada and South Africa, and with all the great conductors. Herbert von Karajan even wanted to engage him solely for the Berlin Philharmonic Orchestra. At the same time, Géza Anda was one of only very few great artists to sign an exclusive contract with Deutsche Grammophon. Between 1961 and 1969, he was the first pianist in the world to record all 25 piano concertos by Mozart on vinyl, and was a permanent fixture at the Salzburg Festival.

A typical feature of Géza Anda's style was his faithful adherence to the sheet music, which he rendered with great virtuosity. However, he always strived to give the music his own, very personal interpretation, so that it came from both the head and heart, as it were. Thanks to his brilliant renditions of Chopin and his expressive performance of music from the German Classicist and Romantic periods, Anda earned himself a global reputation among experts. "He was a man of the world, but never a star. As his diaries reveal, Géza Anda was extremely self-critical and obsessed with finding the perfect form of expression. He was frequently exasperated with himself. He found happiness above all with his family and fellow artists, with whom he could philosophise endlessly about the right way to play", says Markus Wyler, secretary general of the Géza Anda Foundation. He was also an energetic teacher and taught master classes in Lucerne and Zurich for emerging pianists.

Which brings us full circle: Because following Géza Anda's sudden death on 14 June 1976, his widow Hortense Anda-Bührle decided to establish a foundation to promote young pianists. The first *Concours Géza Anda* was held in 1979. Once again, it turned out to be a visionary idea: "From the very beginning, it essentially was a serious casting show for the world's most talented players, with the aim of preparing them for a career and presenting them to a wider audience", Markus Wyler



Géza Anda with his wife Hortense Anda-Bührle, 1966. Below in Lucerne with the English Chamber Orchestra, 1964.



explains. Candidates perform for a jury in several rounds, before the best three face off in the grand finale. The competition is held every three years in Zurich. As well as prize money, the winner gets free management and mentoring for the next three years. Under the watchful eye of the foundation, the talented young performers are prepared for a career by playing numerous concerts on stages of all sizes — from Greifensee to Gothenburg, from Winterthur to Vienna. The quintessence of this philosophy of professionalism combined with family spirit, which has been cultivated for more than 40 years by Ruth Bossart, the well-connected director of the *Concours*, is probably the music festival in Ernen. In 2021, this “village of music” in the Upper Valais region of Switzerland will again host a series of concerts with former winners of the *Concours Géza Anda*. A similar bond of friendship exists between the *Concours* and the chamber music festival in Cervo, whose long-time artistic director, Pietro De Maria, was himself a winner of the *Concours Géza Anda*.

“The *Concours Géza Anda* is a casting show, in which the most talented pianists in the world compete against each other.” Markus Wyler

This year marks the 100th birthday of Géza Anda — on 19 November 1921, to be precise. The legacy of this “troubadour of the piano” still resonates today: The 15th edition of the piano competition held in his honour will take place from 27 May to 5 June 2021. In celebration of this double anniversary, *The Living Circle* is paying homage to the great artist and father of proprietor Gratian Anda (see page 86). “It will be an unforgettable moment, in which great works of fine art are brought together to create a *Gesamtkunstwerk*. We are combining piano music with magnificent paintings by the great masters. The evening concerts will naturally also feature winners of the *Concours Géza Anda*”, says Markus Wyler enthusiastically. Incidentally, the works of art from the famous collection that will be on display in the new Chipperfield extension of Kunsthaus Zurich as of October, were also important for Géza Anda’s artistic expression. Works by famous painters hung in his rehearsal room, and were a source of inspiration for this great 20th century musician. *Reto Wilhelm*

geza-anda.ch
widerhotel.com
musikdorf.ch



Internationally celebrated pianist Géza Anda would have turned 100 on 19 November 2021.



Restaurant Buech has its own micro vineyard overlooking Lake Zurich. Host Marc Wyss serves his guests the popular wine and occasionally enjoys a glass himself ...

WINE FROM OUR OWN VINES

Photos: Tom Egli



“Winemaking is a traditional, honest trade and we work without any additives. Grapes, yeast and a pinch of sulphur, that’s our philosophy. And for that, you need good quality grapes.” Jonas Ettl

Restaurant *Buech* has its very own small vineyard nestled against the slope right outside the front door. This is the “farm to table” concept in miniature, because the grapes grown here are turned into the restaurant’s own, exclusive Riesling-Sylvaner. We accompanied oenologist Jonas Ettl during the harvesting and pressing of the grapes, and learned that when it comes to winegrowing, nature has the last word.

All of a sudden, it is time to start: “The grapes are ripe; we have to pick them on Monday”, says Jonas Ettl. Making wine may be a science, but it’s not very exact one, or at least not one with a strict timetable. The grapes are harvested as soon as they are ripe. And this year, up here in the village of Herrliberg, picking time comes as early as mid-September.

On this perfect autumn morning in 2020, the oenologist meets his experienced team from the Schipf winery in Herrliberg at the *Buech’s* vineyard. Without much ado, the four experts start cutting, inspecting and sorting the grapes with practiced skill — good grapes in the bucket, bad ones down the hatch. “Winemaking is a traditional, honest trade and we work without any additives. Just grapes, yeast and a pinch of sulphur, that’s our philosophy. And for that, you need good quality grapes”, explains Ettl. The result is honest too: A hot year yields a full-bodied wine, while a rainy summer produces a light, elegant wine.

And how are the grapes this year? “We are seeing nice, uniform ripening. The quality is wonderful.” The vintner is pleased and relieved, because it was not an easy year. Not only did the team have to deal with wasps and a case of mildew, but it was also hot, with lots of sun, but also plenty of rain. “It’s going to be an exciting vintage!” The 40-year-old has been a manager at the Schipf winery for three years and is also responsible for the vineyard up on the hill at *Restaurant Buech*. He completed his degree and internship in French-speaking Switzerland, “Which explains why my wines have a French influence — they’re dry and straightforward.” Ettl prefers to let nature do its work and strives to keep the unique character of the vineyard and grape intact and recognisable in every bottle. This means he doesn’t use any herbicides and lets the vineyard grow as naturally as possible: “Underneath our vines everything is green, offering a habitat for smaller animals like lizards and snakes. We mow the grass manually. It mustn’t grow too high, otherwise the ground would become too damp, which could lead to fungal infestation. Finding the right balance is an art.”





Oenologist Ettlin prefers to let nature do its work and strives to keep the unique character of the vineyard and grape variety intact and recognisable in every bottle.

The sunny weather, the light banter among the grapevines and the views of Lake Zurich make wine-harvesting seem like a relaxing pastime. “That’s exactly what it is”, confirms Jonas Ettlin as he continues picking. “Managing a vineyard is a great job. We are an active part of the local culture.” After harvesting, the grapes are transferred as quickly as possible to the winery’s press and filled into large tanks where the grape juice can settle overnight. Then yeast is added and the mixture is left to slowly ferment for two weeks. “That gives the finished wine a greater variety of aromas”, explains Ettlin. Once the fermentation process is completed, the acid level drops naturally. Finally, the wine stays in the tank for another six months: “The aging process releases the flavours. If the wine is then stored for a time in the bottle, it develops a wonderful, full-bodied aroma.”

Restaurant Buech’s vineyard has been a fixture on this hillside for a long time, as the complex was formerly a winegrowing estate complete with wine press. The location is ideal, says Ettlin: somewhat elevated and south-facing, so the grapevines get plenty of sun. Before Jonas Ettlin and the crew from Schipf winery took over, the grapes on this “remnant vineyard” were cared for by a handful of retirees for many years. The reward for their hard work was their own homemade white wine. Today the roughly 300 kilograms of grapes that are harvested produce up to 300 bottles of wine for guests of *Restaurant Buech*.

So how does the wine taste? “Last year’s Schipf wine is refreshingly light and floral with a touch of residual acidity. It has a wonderful, intense aroma and is a popular aperitif”, explains host Marc Wyss. Not surprisingly, it is the restaurant’s most-requested open wine. “Guests like the idea of having a glass ‘straight from the garden’. It goes perfectly with the atmosphere here on the terrace, in this extraordinary location overlooking Lake Zurich.”

Next season, however, the vineyard will be slightly smaller: About a third of the grapevines would have to be replanted anyway. “And now we’ve decided to replace them with a herb and vegetable garden”, says Marc Wyss. “That way we can stay true to our farm-to-table philosophy.” *Erika Suter*

restaurantbuech.ch





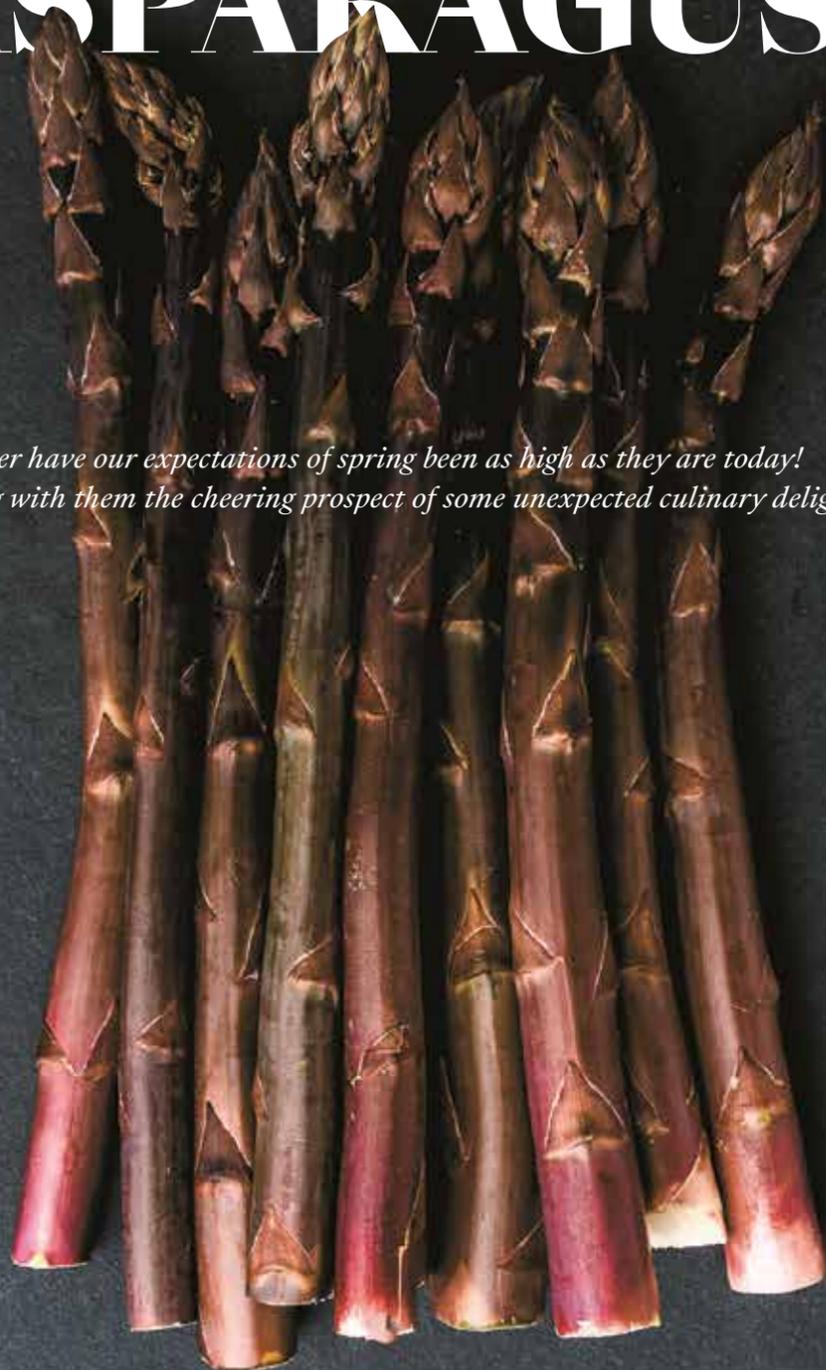
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"Last year's Schipf wine is refreshingly light and floral with a touch of residual acidity", says host Marc Wyss. "It has a wonderful, intense aroma and is a popular aperitif for our guests."

FOCUS ON ASPARAGUS

*Never have our expectations of spring been as high as they are today!
And along with them the cheering prospect of some unexpected culinary delights.*



When restaurants suddenly had to close their doors a year ago, new ideas were needed — fast, different and innovative ones — to redirect the valuable fresh produce and get it to a new clientele. Within a few days, Saisonal had opened an “urban asparagus farm shop” in Zurich.

Caspar Ruetz created a sensation during last year’s lockdown with his “urban asparagus farm shop”: Gourmet food lovers in the Seefeld district of Zurich queued for hours to get hold of his “queen of vegetables”.

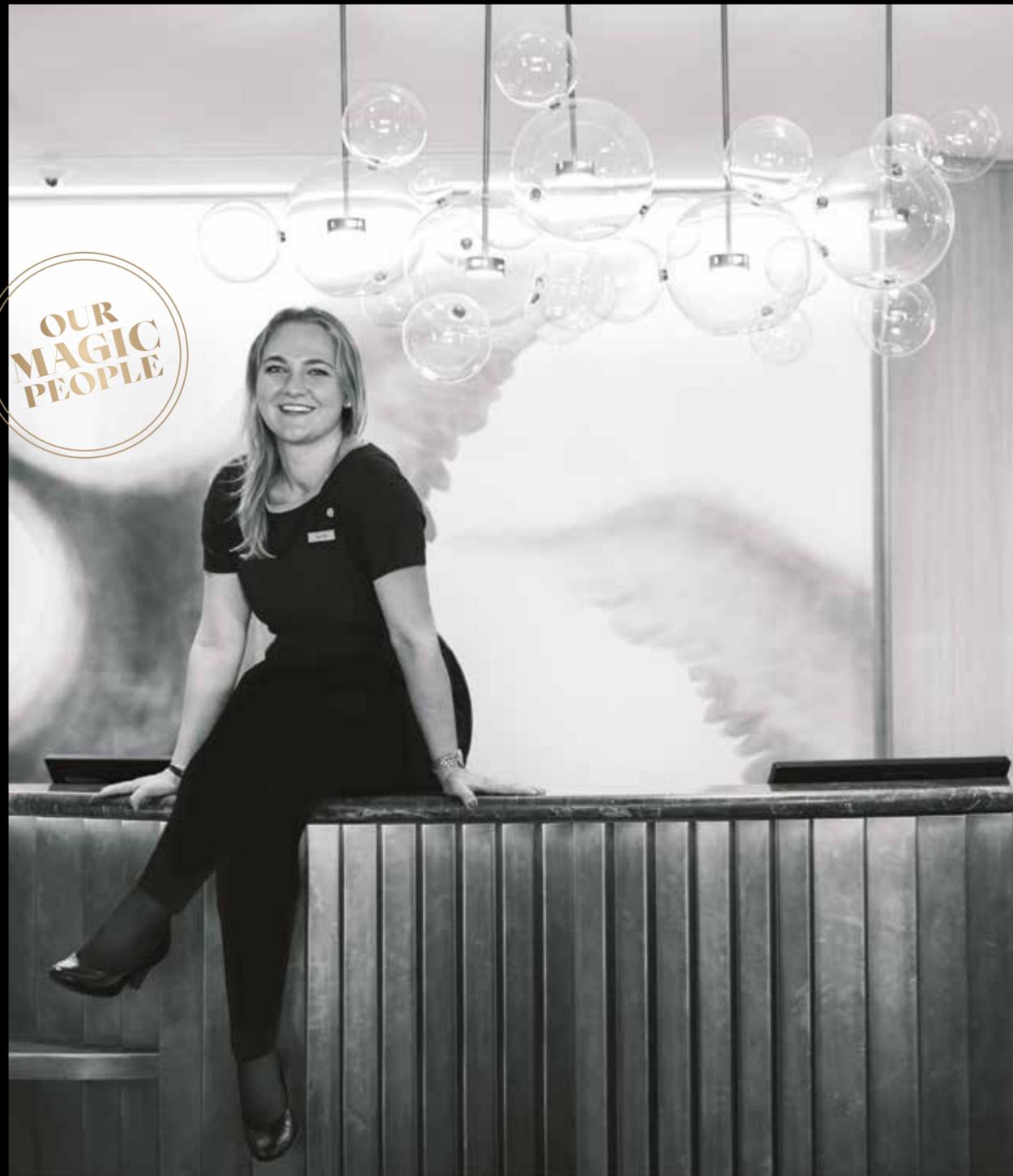
The idea helped to maintain the value chain between farmers and consumers. The response was incredible; the joy of asparagus fans indescribable. And although this innovative idea was welcomed by many as a flicker of light in dark times, others attempted to crush it. But that wasn’t a problem for Caspar Ruetz. Thanks to his incredible ingenuity, he got the simple concept off the ground, drawing the attention of both the daily press and television news.

In 2021, Caspar will once more be supplying the “queen of vegetables” in its many varieties — white, green and purple — to restaurants, hotels and markets in Zurich, including *The Living Circle*. The premium quality asparagus convinced both our chefs and our guests: It is delivered straight from the farms, freshly harvested, washed and carefully sorted into different quality classes. Planted along Baden-Wuerttemberg’s “asparagus route” and in neighbouring regions, it is considered the best in the world. These growing areas are situated in the former river sediments of the old Rhine, where the loose and slightly sandy consistency of the soil is ideal for asparagus.

So what else can we expect from Saisonal and Caspar this year? The industrious, innovative entrepreneur has two new products in the pipeline, both of them sustainable and innovative. Caspar continues to attach great importance to connecting people, embracing sustainability and upholding value chains, out of respect for the farmers and the hard work they put into their craft. He wants to give his customers added value and pleasure.

Together with Saisonal GmbH, *The Living Circle* along with its kitchen chefs and their teams actively and passionately embrace this commitment throughout the asparagus season. Bon appetit!

saisonal.ch



OUR
MAGIC
PEOPLE

ANINA THOM

THE 24-YEAR-OLD FRONT OFFICE MANAGER AT THE WIDDER HOTEL LIVES WITH HER PARTNER IN ZÜRICH.

Where she likes to spend her free time: on a stand-up paddleboard on Lake Zurich What she would like to learn: to speak Spanish and French fluently Best lesson in life: growing up with two older brothers ... How others describe her: easy-going, patient, always sees the good in people Talent she wished she had: to be able to dance, not be afraid of anything, not take everything personally The craziest request by a guest: "I'd like a different room, there's a ghost in mine ..." Her greatest temptation: deserts, especially chocolate What she's proud of: being given so much responsibility at a young age Her personal tip in the region: dinner at the "Bauernschänke" restaurant in Niederdorf, aperitif in "Frau Gerolds Garten", including a walk through Umbrella Alley

LIFE & STYLE IN THE NORTH



The five-star hotel *Alex Lake Zurich*, set directly on the water's edge, welcomes guests to Zurich's riviera. From here, it is just a short ride on the hotel's taxi boat to the five-star hotel *Storchen* and the five-star superior *Widder Hotel am Rennweg* in Zurich city centre. Or sail across the lake to *Restaurant Buech* and *Schlattgut* farm in Herrliberg.

2021

THIS YEAR'S HIGHLIGHTS: AN EXCLUSIVE SELECTION

See our events page for many other occasions to brighten up your year. ENJOY EXPLORING!

Whether or not these events can take place as scheduled is often only foreseeable at short notice due to the pandemic.

We will publish the latest updates on our website.

Thank you for your understanding. thelivingcircle.ch/en/offer-events



SUNDAY BREAKFAST

Gazing over the roofs of Zurich (1), the warm spring sun on your face and a perfect boiled egg on your plate from our *Schlattgut* farm — what better way to start the day than with our legendary Sunday Breakfast at *THE NEST* on the roof terrace of the *Storchen*.

SIX HANDS DINNER

Take a journey to the culinary stars with our head chefs Stefan Jäckel, Stefan Heilemann and Mattias Rook (2) at one of three *Six Hands Dinners* at the *Widder*, *Storchen* or *Castello del Sole*. The delicacies conjured up by *THE LIVING CIRCLE*'s three award-winning chefs will linger on your palate.

ORIENTAL SUMMER NIGHT

Magic is in the air: The theme of our Oriental Summer Night is the Tale of 1001 Nights (3). On our roof terrace under the starry skies, you can look forward to oriental delicacies, a belly dancer and further surprises.

LADIES & GENTS NIGHT

We also have big things planned for you in the autumn. For example, one of our exclusive Ladies & Gents editions (4). This September, it's worthwhile making a detour to Thalwil, where an exclusive fashion show will take place at the *Alex Lake Zurich* hotel on a runway against the spectacular backdrop of Lake Zurich. Or move to the beats of electro swing and hip hop at one of our Dance Edition events at the *Widder*.

FISH BUFFET

Are you dreaming of a holiday by the sea? In October, André Jaeger (5) presents his famous fish buffet at the *Storchen*. Together with our chefs Fredi Nussbaum and Stefan Jäckel, the culinary master will serve several courses of fish and seafood from all over the world.



Photos: Painting "A Tale of 1001 Nights", Gustave Boulanger (1873), TLC





THE FIVE BEST CITY WALKING TOURS

WINDOW SHOPPING

Main station — Bahnhofstrasse — Bürkliplatz (1) — Bellevue

Half an hour
2.1 kilometres

ALONG THE WATER

Storchen — Limmat — Bellevue — Chinawiese meadow (2) — Tiefenbrunnen — Seefeld district

Three-quarters of an hour
2.6 kilometres

A WALK IN THE PARK

Widder — Bahnhofstrasse — Bürkliplatz — General Guisan Quay — Rentenanstalt — Belvoirpark (3)

Three-quarters of an hour
2.1 kilometres

EXPLORE THE PAST

Storchen — City hall (4) — Niederdorf — Kunsthaus — Uni Terrace

Half an hour
1.2 kilometres

PROMENADE WITH ALPINE VIEWS

Alex Lake Zurich — Rote Fabrik (5) — promenade pier — Wollishofen harbour

Two hours
8.8 kilometres

Photos: Zurich Tourist Office, fashion: Réjane Rosenberger (photo: Nathan Beck), SchoggiBar, TLG



EXCLUSIVE BRANDS

CHOCOME!

Two generations — one passion: The schoggiBar, run by Caroline and Liz Jeszenszky, enjoys international success. Their exclusive sweets are made from fine chocolate paired with rose petals, fruits of the forest, merlot grapes or select nuts.

schoggiBar.ch

20/20 VISION

Designer spectacles made by Zurich label VIU with a focus on fair production and sustainability. The frames are stylish and reasonably priced, making them popular among discerning customers.

shopviu.com

SUSTAINABLE EVERYDAY DESIGN

“Soeder” is known for cosmetics, fashion, jewellery and accessories. The products made by this fashionable brand not only look good, they are also produced sustainably in Europe and sold worldwide.

soeder.ch

TIGER-FINK — A ZURICH TRADITION

This traditional brand with its distinctive design has been delighting children and parents since 1938. Besides the handmade shoes the brand is famous for, the shop in Seefeld sells a wide range of children’s toys from a Swiss manufacturer.

tiger-fink.ch



SPRING AWAKENING UNDER THE BEECH TREES

Enjoy a delicious evening meal with views of the surrounding countryside! The garden at *Restaurant Buech* is the ideal place for an unforgettable summer evening. Our private dining rooms can also be booked exclusively for private events for 2 to 15 people.

Reservations: infos@restaurantbuech.ch
Phone +41 44 915 10 10
restaurantbuech.ch



“METZGETE” AT SCHLATTGUT

Go the whole hog! In October and November 2021, you can enjoy specialities prepared from *Schlattgut’s* own free-range pigs at our panorama restaurant. An insider tip if you love a bit of pork ...

22 / 23 October 2021
29 / 30 October 2021
5 / 6 November 2021

Psst: You’ll need to reserve a table.
Phone +41 79 295 90 22 or +41 44 915 01 68
schlattgut.ch



FOR HIGH-FLYERS

THE NEST is perched high above the roofs of Zurich. The view from the roof of the *Storchen* is stunning, especially with a cocktail in your hand. Guests can sip their aperitifs looking right at the clock on the tower of St. Peters with unimpeded views of the Glarus Alps.

storchen.ch



VEGAN PLACES TO BE

MAISON RAISON

Traditional North African mezze combined with Asian elements. Pure indulgence.
maison-raison.ch

THE SACRED

The first organic vegan restaurant in Switzerland. Try the vegan ice-cream delights in the restaurant's Vegelateria.
vegelteria.ch

KLE

Zizi Hattab, who trained with Andreas Caminada, has been awarded 14 Gault&Millau points for her varied, elegant cuisine (photo).
restaurantkle.com

MARKTKÜCHE

Fresh ingredients from the market, tastefully arranged and served in an exclusive setting. This restaurant boasts 15 Gault&Millau points and is an experience to be savoured.
marktkueche.ch

HITL

The oldest Vegetarian restaurant in the world serves plant-based dishes from all over the globe, either à la carte or from the popular buffet.
hitl.ch

BEETNUT

This oasis in the centre of town offers balanced, vegan delicacies to eat in or take out.
beetnut.com

ROOTS

This restaurant chain has captured the hearts of Zurich's vegan community with its healthy bowls and kids' brunch.
rootsandfriends.com

FRESH, FRESHER, ZÜRICH'S MARKETS

IDYLLIC: WEEKLY MARKET ON BÜRKLIPLATZ

WHERE: Under chestnut trees at the end of Bahnhofstrasse, between the banking district and Lake Zurich (photo).

WHAT: Flowers, potted plants, vegetables, regional specialities, organic produce, exotic food from around the world, fresh mushrooms — everything a foodie could wish for.

WHEN: Tuesdays and Fridays 6:00–11:00 am, Saturdays flea market
zuercher-maerkte.ch/buerkliplatz.html
buerkli-flohmarkt.ch

INTERNATIONAL: WEEKLY MARKET ON HELVETIAPLATZ

WHERE: In district 4, also called "Chris Cheib", Zurich's most cosmopolitan market.

WHAT: A colourful mixture of local and exotic products. The quality of the products and the competent advice from the vendors are typically Swiss.

WHEN: Tuesdays and Fridays 6:00–11:00 am, Saturdays flea market
zuercher-maerkte.ch/helvetiaplatz.html
flohmarktkanzlei.ch

CENTRAL: WEEKLY MARKET AT RATHAUSBRÜCKE

WHERE: Next-door to the *Storchen* on Rathausbrücke, also known as the "vegetable bridge".

WHAT: The wide range of produce and home-made specialities are what make this market in central Zurich so special. Close to Bahnhofstrasse and the Niederdorf district.

WHEN: Saturdays 7:00 am–12:30 pm
zuercher-maerkte.ch/rathausbruecke.html



WHERE THE LOCALS GO IN ZÜRICH

9:00 AM

Enjoy the house-roasted coffee on the terrace of ViCafé on Münsterhof square. It's the place to be in the morning.

10:30 AM

Time for a snack! Truffle brioches from Sprüngli are popular among Zurich's locals.

12:00 PM

The people of Zurich look forward to an aperitif, so lunch itself tends to be a brief matter. A salad from the Food Market in Jelmoli is ideal for a fresh boost — enjoyed in various parks and on countless park benches around town.

2:00 PM

Retail therapy! Take a leisurely stroll along Bahnhofstrasse and be inspired.

4:30 PM

Aperitif o'clock! Where are our favourite spots? Traditional: *Widder Bar*, *Kronenhalle Bar*, *Old Crow* (photo). Modern and urban: *Barchetta Bar*, *Widder Garage* for music lovers and *Rooftop* on the sixth floor of the Modissa building on Bahnhofstrasse.

6:00 PM

Looking for a gift? For the best choice of flowers, go to Marsano, right on Paradeplatz square.

7:30 PM

A typical Zurich dinner? "Zürcher Geschnetzeltes" is the clear favourite. The best restaurants to try this classic dish are: *Heugümper*, *Zeughauskeller* or *Boucherie AuGust*.

9:30 PM

An after-dinner stroll along the River Limmat and down to the lake for a digestif at the "Bar am Wasser".

10:30 PM

"Guet Nacht, Züri": For a good night's sleep, try a "Bettmümpfeli", or bedtime snack, from Lindt & Sprüngli chocolate factory — either the dark Maracaibo chocolate or sweet milk chocolate.



I DO!

WEDDINGS AT THE WIDDER

Celebrate your wedding on Rennweg 7, at the heart of Zurich. Whether you choose our cosy Tatzfuss Stube, the sunny Pavillon or elegant Zunftstube, *Widder Hotel* promises to be an unforgettable location for your special day. The bridal couple and their guests can enjoy perfect, all-included service and excellent cuisine.
widderhotel.com

Photos: Restaurant Kle, twelvereasons.ch, falstaff.ch, TLC

Art or music? Both? Then you've come to the right place: *The Living Circle* offers a dazzling cultural programme to brighten up 2021.

It includes two outstanding events:
The *Concours Géza Anda* piano competition and the grand opening of the Bühle Collection at Kunsthaus Zurich.



Want more? Take a look at our events page for more inspiration. Whether or not these events can take place as scheduled is often only foreseeable at short notice due to the pandemic.

We will publish the latest updates on our website.



A YEAR FILLED WITH ART

FROM ARPEGGIO TO TREMOLO

The 15th edition of the *Concours Géza Anda* takes place at the end of May. This international piano competition is considered one of the toughest in the world and has already launched the careers of numerous young talented musicians. The finale will be streamed live.

27 May – 5 June 2021
geza-anda.ch

DINNER WITH A PIANO CONCERT

The *Widdersaal* will be turned into an exhibition space and a concert stage in one: Enjoy an exclusive dinner accompanied by art and music. Turn your gaze to rare artworks as you listen to a winner of the *Concours Géza Anda* on the piano.

30 June 2021

BÜHRLE COLLECTION IN THE KUNSTHAUS

The opening of the extension of Kunsthaus Zurich is the art event of the year. The works of art in the Emil Bühle Collection will be on permanent display in galleries designed specifically for them.

Guests of *The Living Circle* can enjoy an exclusive guided tour of the collection. Regular concerts will also be held in cooperation with the Géza Anda Foundation and the Bühle Foundation.

14 October 2021



Paul Gauguin, "The Offering", 1902

Photos: Kunsthaus Zurich, Steinway & Sons, Bühle Collection



VEGA-SICILIA



These wines are available at:

MÖVENPICK
WEIN

www.moevenpick-wein.ch

NATURE & LAKE ONE RESORT

ARCHITECTURAL MASTERPIECE
Take the gondola up to Monte Tamaro and visit Mario Botta's Santa Maria degli Angeli chapel, a perfect union of art and culture.
montetamaro.ch

UNIQUE MOUNTAIN VILLAGE
The enchanting village of Bosco Gurin is the only German-speaking community in Ticino. It is the living heritage of the Alpine "Walser" people, who immigrated from Canton Valais over 700 years ago.
bosco-gurin.ch

JET OVER TO ITALY
Take a ride on our exclusive Frauscher motor boat, with its incredible 400 hp engine, over to Italy's Borromean islands ...
castellodelsole.com

GIN FROM HERE
A perfect treat on our private beach: A cocktail made with Delta Spirits gin, crafted right here on our *Terreni alla Maggia* agricultural estate. The best gin in Switzerland, according to the gourmet magazine Falstaff.
terreniallamaggia.ch

REFUGE OVERLOOKING THE LAKE
Find peace and inspiration at this retreat high above Lake Maggiore: The panoramic views, enjoyed over a private lunch at the *Rustico del Sole*, are unsurpassable.
rusticodelsole.ch

BOGEY, PAR, BIRDIE OR EAGLE
Age-old trees and narrow fairways lend the golf courses in Locarno and Ascona their unique character.
golflocarno.ch

BUBBLY DELIGHT
Fly up by helicopter to the open-air whirlpool with the best views in all of Ticino — at our *Rustico del Sole*.
rusticodelsole.ch

PARCO PARADISO
The ultimate hideaway for guests of the *Castello del Sole* ...
castellodelsole.com

- 1 CASTELLO DEL SOLE
- 2 TERRENI ALLA MAGGIA
- 3 TERRENI-SHOP
- 4 RUSTICO DEL SOLE
- 5 PARCO PARADISO

GIN O'CLOCK!



N°1

FIRST PLACE FOR OUR
LONDON GIN!

Our Delta Spirits London Gin garnered no less than 95 points to win first place in this year's Falstaff Gin Trophy competition. We primarily use botanicals for our gin that grow on our own farm or in the surrounding area and perfectly capture the Mediterranean flair of the landscape: Ticino juniper, lemon balm, sage, cucumber and even locally grown yuzu. shop.terreniallamaggia.ch



When Giuseppe Spagnuolo and Fabio Del Pietro put their heads together, it usually doesn't take them long to come up with something new from the *Terreni alla Maggia*, as they have done before with whisky, grappa and nocino. Their latest coup: Delta Spirits London Dry Gin.

Giuseppe Spagnuolo greets us with an outstretched hand. He is holding a bunch of small black berries picked fresh from a shrub at his feet. "Fifty grams of juniper is all it takes to make a litre of our Delta Spirits," says the oenologist with a grin. It's only half the truth, of course, since a lot more goes into this latest product from the *Terreni alla Maggia*, including a great deal of experimentation, passion and patience.

We are standing on the road joining the *Castello del Sole* to the *Terreni alla Maggia* agricultural estate. A row of juniper bushes has grown here, along the side of a wheat field, since 2017. The inconspicuous shrub is a veritable all-rounder. Not only birds, bees and other insects are attracted to the plant, which can live to be several hundred years old and, in the right location, even grow into a large tree. The characteristic flavour of the berries also makes them a popular accompaniment to sauerkraut or wild game. But the true destiny of these highly aromatic berries from the cypress family is in a fine distillate — gin.

Giuseppe Spagnuolo's real specialty is wine, but the certified oenologist occasionally likes to venture into unknown territory, brewing beer or producing nocino, grappa and whisky. "One thing was still missing in our line-up — gin, the absolute classic." He started experimenting several years ago. "It was an exciting project", Fabio Del Pietro recalls. They acquired a small still and then began the process of trial and error. "The head and base notes of a gin are fixed parameters, but in between, you can play with the aromas. We relied solely on our noses, palates and instincts."



“Gin is extremely versatile. It also brings out the flavours of other cocktail ingredients rather than masking them. That makes it the most important ingredient in any cocktail bar. We are delighted to be able to serve guests our own gin now. Which is why we have created three new cocktails: ‘Figaro e Belinda’ is a big hit, not only because of the stylish copper cup we serve it in; ‘Negroni alla Maggia’, the classic in a tumbler; and finally, ‘Smash in Cortile’ with its intense basil flavour. My favourite!”

This summer, our new cocktails easily overtook Aperol Spritz as the most popular aperitif. Isn't it wonderful that the ingredients come straight from our own garden?”
Noemi Marras, Bar

As the saying goes, the proof of the pudding is in the eating, and this obviously applies to distilling spirits, too. As the makers of Delta Spirits quickly discovered, gin is one of the most popular drinks around. No sooner had they launched it on the market than demand soared, so much so that they had to increase their production from 250 to 1,000 litres. The yield from the existing juniper shrubs is not enough to make that much gin, which means buying additional berries from Italy. “Naturally we source them exclusively from organic farms”, says Giuseppe Spagnuolo. And for good reason: the *Terreni alla Maggia* estate is switching its entire production to sustainable agriculture as of 2021.

In late summer, the juniper berries are harvested and soaked in alcohol for two months together with lemon balm, cucumber and yuzu, an Asian citrus fruit. The remaining botanicals — as these ingredients are known in the technical jargon — are distilled separately and added later. “This way, we can guarantee that the unique taste, which makes our gin so recognisable, is preserved.” When asked which herbs, spices and fruits give Delta Spirits gin its incomparable flavour, Fabio Del Pietro raises his eyebrows knowingly: “We keep our recipe as much secret as the people of Appenzell do their recipe for cheese!” *Anina Rether*
castellodelsole.com

MIX YOUR OWN COCKTAIL — IN 33 MINUTES

Shaken or stirred, with cherry or kiwi, crushed ice or cubes? Our bartenders Giovanna, Maurizio and Samuele introduce you to the fascinating world of cocktails. Mix exceptional drinks with ingredients grown entirely in our garden or on our fields. As one of our “33 minutes” experiences, that’s how long you have to wait before you can make a toast to life — salute!

OUR GIN RECIPES FOR YOUR BAR AT HOME



FIGARO E BELINDA
4 cl London Gin
Delta Spirits Terreni alla Maggia
2 cl passion fruit juice
1 ginger ale



SMASH IN CORTILE
4 cl London Gin
Delta Spirits Terreni alla Maggia
2 cl Dodo syrup
Juice of ½ lime
1 ginger beer



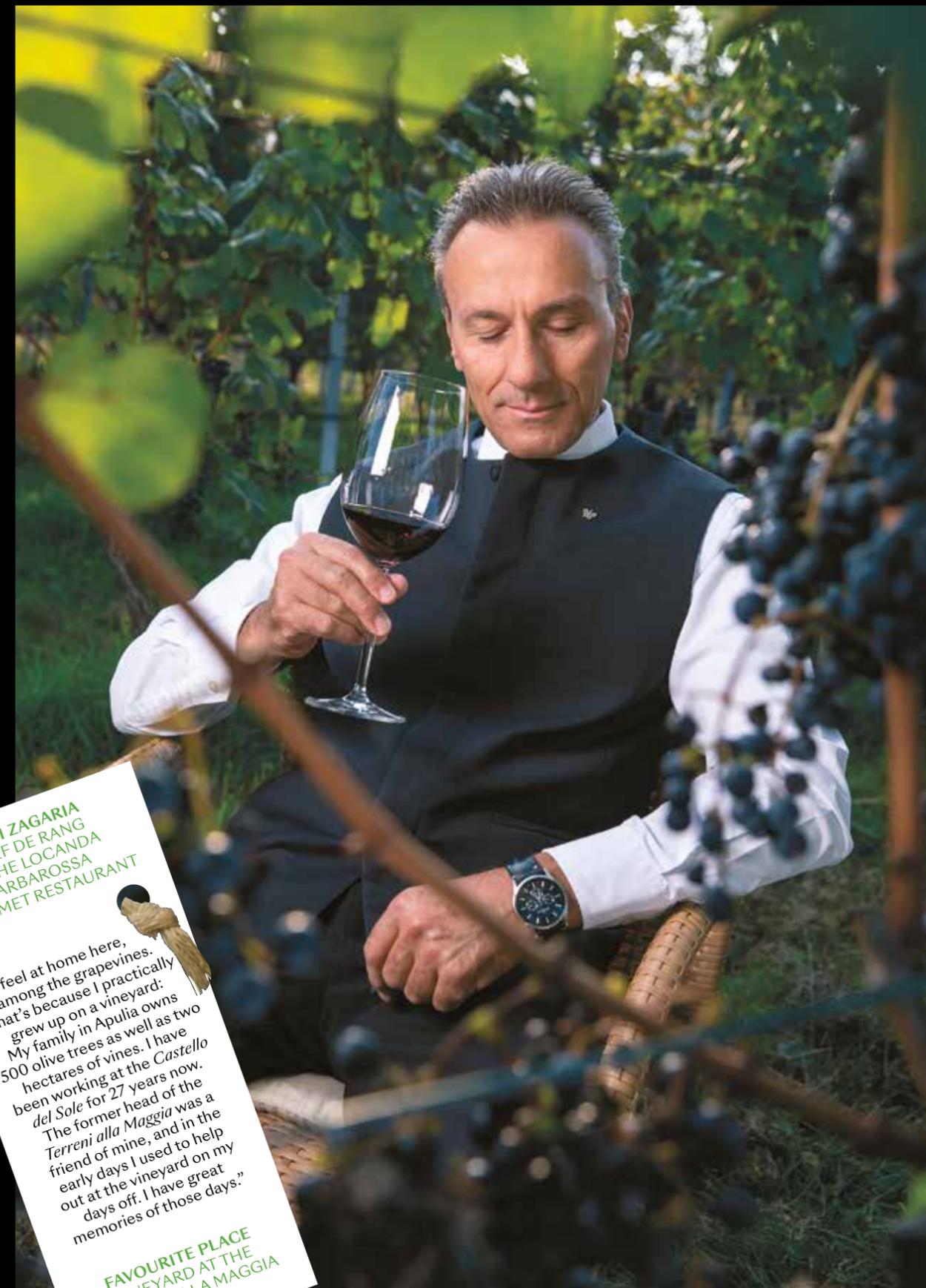
NEGRONI ALLA MAGGIA
2 cl London Gin
Delta Spirits Terreni alla Maggia
2 cl Campari
2 cl Cocchi

HIDDEN PLACES

Photos: Marco Zanoni

They work quietly and untiringly behind the scenes, with the sole aim of making a stay at the *Castello del Sole* an unforgettable experience for our guests. Our long-time employees share their favourite spots on our grounds along the shores of Lake Maggiore. Join us on a stroll through the park, with plenty of intriguing insights and outlooks.

scenes, with the sole aim of making a stay at the *Castello del Sole* an unforgettable experience for our guests. Our long-time employees share their favourite spots on our grounds along the shores of Lake Maggiore. Join us on a stroll through the park, with plenty of intriguing insights and outlooks.



LUIGI ZAGARIA
CHEF DE RANG
AT THE LOCANDA
BARBAROSSA
GOURMET RESTAURANT

"I feel at home here, among the grapevines. That's because I practically grew up on a vineyard: My family in Apulia owns 500 olive trees as well as two hectares of vines. I have been working at the *Castello del Sole* for 27 years now. The former head of the *Terreni alla Maggia* was a friend of mine, and in the early days I used to help out at the vineyard on my days off. I have great memories of those days."

FAVOURITE PLACE
VINEYARD AT THE
TERRENI ALLA MAGGIA



SAMUELE ALOISI
BEACH MANAGER

“As a southern Italian, I have a special connection with the ocean. Even though Ascona is a long way from the sea, Lake Maggiore is a great substitute. As beach manager, I am fortunate that I get to spend my time where I like to be most: on the beach and on the water, together with our great guests, exclusive cocktails and unbelievable views. When I’m out with guests on the Frauscher, I forget the world around me. Sometimes I imagine having a boat like that of my own. But until that day comes, I will enjoy dreaming about it!”

FAVOURITE PLACE
FRAUSCHER MOTOR BOAT



FRANZISCA RECHSTEINER
HUMAN
RESOURCES
MANAGER

“I’ve been part of the team at the *Castello del Sole* for over 25 years. I’m almost part of the furniture! I am still amazed at how peaceful and expansive our hotel grounds are. As someone who loves being outdoors, my favourite spot is along the edge of the rice field, under the leaves of the large beech tree. Surrounded by blossoming apple, peach and plum trees, this traditional Carpino table is one of the most beautiful places in spring-time. I dream of having a big table like this in my garden at home and holding wonderful parties with my family and friends.”

FAVOURITE PLACE
CARPINO TABLE



DANIELE SARDELLA
MÂTRE AT
THE TRE STAGIONI
AND PARCO SALEGGI
RESTAURANTS

“Whether it’s in a pool, lake, river or ocean – water has a magical attraction for me. That’s no wonder, because I have spent my entire life near the water. Growing up in Luino, I played on the shores of Lake Maggiore as a child. Later I worked for twenty years in a hotel on the coast in southern France. This is my fifth season at the *Castello del Sole* — and also back home. In summer, I regularly swim in the River Maggia or the lake. If I don’t have time, I daydream at the poolside bar with an Aperol Spritz in my hand. The views of the vast park, the mountains and the lake are hard to beat.”

FAVOURITE PLACE
POOL BAR



STEPHANIE AMBROS,
FRONT OFFICE
MANAGER

“Since I work mostly indoors at the reception desk, I always think the view of the lake is really special. In my first year here, I organised a wedding on the lawn next-door. That was a magical moment and the spot has been very special to me ever since. The sunbathing lawn is the perfect place for day-dreaming. I love the idea of spending the day here and losing myself in a good detective novel, like I usually do on my holidays.”

FAVOURITE PLACE
LAWN AT THE BEACH



**DANIEL AVILA
GARDENER**

“Since we planted the new pomegranate trees here three years ago, this has become my favourite spot in our vegetable garden. It reminds me of my home in Granada, where these beautiful trees flourish in every front garden. Even though I grew up here, my heart belongs to Spain. Whenever I get homesick, I come here to see how the trees are faring. This year was the first time they produced their typical red, juicy fruit, which in Spain is a symbol of fertility, beauty and eternal life.”

**FAVOURITE PLACE
VEGETABLE AND HERB
GARDEN**

 Crafted in Switzerland



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THE CRYSTAL CLASS



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HIGH TECH

Thanks to its warm climate, the Maggia Valley is extremely fertile. But the crops are not the only plants to flourish here. Ever since the estate started its long-term transition to organic farming, weeds have been shooting up everywhere, too. A satellite-controlled GPS system now helps to keep them in check at the *Terreni alla Maggia*.

Photos: Marco Zanoni

High above the Maggia delta, a black kite circles silently in the sky. Markus Giger glances up briefly: “I wonder if that bird escaped from the falconry next door?” The agricultural manager of the *Terreni alla Maggia* smiles at his own joke. He is in the best of moods, having just inspected a four-hectare rice field along the Maggia river in Locarno together with his assistant Daniele Pedrazzini. After stripping grains from the stems, splitting the husks with a thumbnail and expertly examining the seeds inside, he knows that the rice is healthy and will be ready to harvest in a few days. So far so good. But what makes Markus Geiger smile this morning is not what is flourishing in his field, but what is not, or hardly at all: weeds.

The experienced farmer has been cultivating rice at the *Terreni alla Maggia* for 24 years. He was the first in Switzerland to even attempt it. “It was a risk”, explains the 60-year-old, recalling the early days, “because Loto is a dryland rice variety.” Its advantage is that it requires only 60 percent of the water used in traditional rice farming. But even more importantly, it does not release the greenhouse gases that flooded fields generate due to the low-oxygen conditions. Despite the ecological advantages, however, there is one major disadvantage that sometimes robs Markus Giger of his sleep: Without standing water, weeds can spread unabated.

“Despite the technology, having direct contact with the soil, the earth, the seeds is very important to me.”
Markus Giger

So what’s the answer? Weeding by hand is not an option when you have 80 hectares of rice fields. Herbicides are no longer possible either, now that the estate has started switching to organic farming in the long term. “We haven’t used herbicides in the vineyards for six years, and our polenta has been doing very well for some time without the use of chemicals”, explains Giger. But it’s not so easy to make the change with rice. It doesn’t grow as tall as wheat or corn, so there is nothing to stop weeds from growing up between the individual rice plants. This presents a considerable problem for the farmer when it comes to gathering the crop with a combine harvester.



One traditional method is crop rotation, which makes the soil more resistant to weeds. Knowing this, Giger made a deal with another farmer he is friendly with. “We used his field to grow our rice, he planted potatoes on ours. But because we’re going organic and he isn’t, that’s no longer possible in future.”

But when all else fails, technology comes to the rescue, even in farming: A GPS is now responsible for mechanically removing weeds at the *Terreni alla Maggia*. Gone are the days when Markus Giger spent long hours on his tractor, trying to plough straight furrows for the seeds on difficult terrain. The satellite-controlled GPS measures the entire field with centimetre accuracy, the computer calculates the precise depth and width of the furrows depending on the seed and, as if by magic, the tractor ploughs perfectly straight rows. Just how effective this precision work is, becomes clear as soon as the rice starts to grow — and with it the weeds. The automatic weeder, which works with the same data as the sowing machine, carefully eliminates the weeds growing in between the ears of rice, without its wheels damaging the plants. “We ride the tractor without even touching the steering wheel, and just watch while it does all the work”, Markus Giger laughs.

Farming is like any other occupation in that computers are taking over an increasing number of tasks. Today’s generation of machines are fed with data every evening and head out to the fields the next morning on their own. Markus Giger greatly appreciates how much they lighten the workload. “Nevertheless, having direct contact with the soil, the earth, the seeds is very important to me.” And whatever the advantages of GPS, he still loves driving a tractor as much as did when he was 19 years old and started working at the *Terreni alla Maggia*. *Anina Rether*
terreniallamaggia.ch

Herbicides can no longer be used, now that the *Terreni alla Maggia* estate has started switching to organic farming in the long term.



HOST OF THE YEAR

Sergio Bassi, as maître, you play an important role in the restaurant, mediating between the kitchen and the guests and ensuring that they have a perfect dining experience. What does the “Host of the Year” award mean to you? Personally, it makes me very proud. I am very passionate about my work. To have that acknowledged, and even honoured, is really wonderful. And it motivates me, because I want to prove myself worthy of the recognition in future as well.

A good host is attentive, competent and level-headed. But you bring it to perfection. What’s your secret? My team and I always try to give guests a little more than they have anticipated. They generally have high expectations when they come to our restaurant. If we manage to exceed them, our guests are happy — and so am I.

The devil is in the detail, and that is particularly true in the gourmet restaurant business. What is most important to you in your dealings with guests? We are the ambassadors of the kitchen, but we also make sure guests are comfortable. For some, a friendly word and a smile are enough to make them happy. Others are looking for a culinary experience and expect me to be knowledgeable and give detailed explanations of the dishes and wines. The challenge for me on a day-to-day basis is recognising these various needs and fulfilling them accordingly.

As a restaurant manager with many years of experience, you know your regular guests well. How do you strike a balance between familiarity and discretion? Discretion is an absolute must in our job. We have guests who prefer an easy, friendly relationship. But even if I speak with a guest on familiar terms, I never forget my responsibilities as host.

You have a wide range of responsibilities and your guests have high expectations. What do you like best about your work? Before each shift, I prepare by reviewing the guest list and my own personal notes. It’s a kind of mental *mise en place* that helps me to give guests a perfect experience. If they are satisfied with their visit to our restaurant and come back again, then I’m happy. *Interview: Anina Rether*

Photo: Thomas Buchwalder



Sergio Bassi, maître at *Locanda Barbarossa*, was named Host of the Year by the Swiss restaurant guide Gault&Millau. Together with head chef Mattias Rook, he manages like no other to create a memorable culinary experience for guests at the *Castello del Sole*.



MICHELIN GREEN STAR FOR MATTIAS ROOCK

A new culinary star is shining over the *Castello del Sole*.

In addition to 18 Gault&Millau points and one Michelin star, Mattias Rook has now also been awarded a Green Star.

This new accolade introduced by the Swiss Guide Michelin in 2021 recognises restaurants that focus not only on outstanding cuisine, but above all on sustainability.



LARS LÖWEN

THE 38-YEAR-OLD VICE-DIRECTOR AND F&B MANAGER OF THE CASTELLO DEL SOLE ALSO CONSIDERED BECOMING A WINEMAKER AND LIVES IN LOSONE.

Where he likes to spend his free time: right here, because there are so many things and places to discover
 How others describe him: honest, respectable, quiet, a good listener — and a talented organizer
 What he's proud of: his family and friends, who are always there to talk to and ask for advice on important decisions
 If he could start all over again, then ... he would probably become a winemaker
 Something he has always wanted to do: attend a game of football at the stadiums in Manchester, Barcelona or Dortmund
 Where he finds peace: with his family, or also alone at home
 His personal tip in the region: a cliff above Losone accessible only on foot, where you can see all the way to the Maggia Valley

LIFE & STYLE IN THE SOUTH



Queen of the south:
 The list of things to do in the region around the *Castello del Sole* and *Terreni alla Maggia* is long. Here are some of our "best ofs".

BEST RESTAURANTS WITH A LAKEVIEW

ONE OF THE MOST GORGEOUS TERRACES IN LOCARNO

Cristian welcomes and cares for guests, while Luca cooks delicious food in the kitchen at the Ristorante al Braciere. The brothers took over this beautifully situated guesthouse in Ronco, above Ascona, from their mother, Ivana Fabbro, and now run it in the fourth generation.
ph-elisabetta.ch

IN MINUSIO HARBOUR

Fish lovers have come to just the right place. The wonderful views of the harbour make the fine food created by Monica Poroli and Luciano Badini taste twice as good. In addition to fresh- and saltwater fish specialities, the Ristorante L'Approdo serves homemade pasta and meat dishes.
lapprodo.ch

AN UNSURPASSED PANORAMA

For over 41 years, the Osteria Borei has been serving guests superb traditional fare, select wines and a 360-degree view that is hard to beat. Perched high above Brissago with fantastic views, the grotto is one of the most popular in Ticino.
osteriaborei.ch

MERCATI, MERCATI, MERCATI...

ON THE LAKE PROMENADE IN ASCONA

WHERE: Along the picturesque shoreline (1)
 WHAT: In addition to local cheeses, sausages, cakes and wines, sellers here hawk local crafts: from knitted fashions and wood carvings, to accessories and sculptures made from Ticino granite, which plays a role in architectural and art history.
 WHEN: Tuesdays all day from April to October
ascona-locarno.com

DOWNTOWN LOCARNO

WHERE: On the majestic Piazza Grande (2)
 WHAT: A range of specialty cheeses, regional honey, eggs, fruit, baked goods, sausage and vegetables. Articles handcrafted from wood, stone and ceramic are also for sale. But you can also find second-hand goods like LP records, pictures, books, recordings and clothes.
 WHEN: Thursdays 9:00 am–5:00 pm
ascona-locarno.com

IN THE HISTORIC CENTRE OF BELLINZONA

WHERE: In front of the Church of Pietro e Stefano (3)
 WHAT: Seasonal fruits and vegetables, specialities, gourmet foods, cheeses from the local valleys and Ticino bread, as well as jewellery, clothing, hardware and handcrafts, some from local artisans.
 WHEN: Saturdays 7:30 am–1:00 pm
bellinzonese-altoticino.ch

SMALL BUT SELECT IN SONOGNO

WHERE: Piazza in Sonogno
 WHAT: Handcrafts (4) and local foods from the Verzasca Valley.
 WHEN: Sundays 11:00 am–4:00 pm, in good weather only
sonogno.ch

WORTH A TRIP TO LUGANO

WHERE: Piazza San Rocco, Lugano (5)
 WHAT: Small farmers sell their fresh, homemade products, from cheese and sausages to wine and grappa.
 WHEN: Tuesdays and Fridays 7:30 am–2:30 pm
lugano.ch





A DAY IN SOPRACENERI

9:00 AM

A cappuccino and brioche at the Pasticceria Marnin on Piazza Sant'Antonio in Locarno — the perfect way to watch the city wake up.

10:00 AM

A stroll and some window shopping through Locarno's old town centre, with its many beautiful boutiques and exquisite shops.

11:00 AM

A lovely drive by car or bus to Sonogno in the Verzasca Valley.

12:30 PM

Lunch at Grotto Efra, a typical Ticino restaurant in Sonogno. Enjoy open-fire polenta, local sausage and a boccalino of fine Ticino wine.

3:00 PM

Sonogno is the last village in the Verzasca Valley and the farthest you can travel by car. But after a delicious lunch, you can continue on foot, along the river, to the romantic Cascata della Froda waterfall.

5:30 PM

Return to Lake Maggiore.

6:30 PM

An aperitif on Vira Gambarogno beach in the Vadina river delta is a wonderful way to end the day.

8:00 PM

Rested but still hungry? On the trip back to Locarno, it is worth taking a detour to the Lago Maggiore restaurant in Tenero, which also serves delicious vegan and vegetarian dishes.



KIDS ...

FOR FUN AND LAUGHS

Whether it's an in-house production with drama students or a show by visiting artists: there is always fun to be had at Teatro Dimitri (photo). The world of Dimitri the Clown is full of subtle humour for adults and children alike.

teatrodimitri.ch

FOR BIRD LOVERS I

Located at the estuary of the Ticino and Verzasca rivers is the Bolle di Magadino bird sanctuary. Originally part of the *Castello del Sole* property, it was converted into a refuge by the proprietors. Today it is one of the most valuable wetland regions in Switzerland. Along the educational nature trails, children can learn exciting facts about the flora and fauna of the "Bolle" without disturbing its natural inhabitants. In spring, the sanctuary is a popular rest stop for many migrating birds.

bolledimagadino.com

FOR KIDS ON A HIKE

The games dotted along the 1.2-kilometre trail through the shady forests of the Cardada Cimetta mountains are educational and enjoyable. Kids can go on an adventure in the Indian village in the woods between the cable car and chair lift stations, and then have fun on the playground. There are fantastic views over the entire Locarno region as well as Switzerland's two extremes: the lowest point, Lake Maggiore, and the highest one, the Dufour peak in the Monte Rosa mountain range.

cardada.ch



FOR MOUNTAINEERS

Over 6,000 handholds and hundreds of routes for beginners and pros, children and adults: The Evolution climbing centre offers ideal conditions for avid climbers and aspiring amateurs.

evolutioncenter.ch



FOR BIRD LOVERS II

You might never get this close to eagles, falcons, owls and vultures again. The show at the Falconeria offers not only spectacular entertainment, but also plenty of interesting facts about birds of prey.

falconeria.ch

FOR ADVENTURERS

A walk? Boring. A treasure hunt? Cool! On the Brissago Islands, kids can find pirate's treasure, solve puzzles on a hike up Cardada mountain and discover well-hidden secrets on walks through Locarno and Ascona. Guaranteed to turn an outing into fun for the whole family.

ascona-locarno.com

FOR HIGH CLIMBERS

What does the world look like from the top of a tree? Thanks to suspended cables and platforms made of wood and rope, children in safe harnesses can complete a variety of rope courses in and among the trees.

parcoavventura.ch

FOR TRAIN FANS

Railway fans can ride on a replica steam train in 1:8 or 1:11 scale through a beautiful park in Minusio Mappo, right on the shores of Lake Maggiore. Kids can have fun on the playground with model trains, while adults visit an exhibition on the history of the railways.

ataf.ch



Photos: Alamy, Teatro Dimitri, Evolution Center



OUR PACKAGES

RIDING LESSONS FOR KIDS

“Happiness is riding on the back of a horse”. **KIDS BEWTEEN THE AGES OF 8 AND 12** are welcome at the Scuderia alle Gerre in Losone. Under professional supervision, they learn how to care for and handle ponies and horses before starting riding lessons. No riding experience needed. Four-day riding course, including riding lessons and horse care, transfer from the hotel and snacks.

TENNIS CAMP 2021

Game, set, match? No problem with help from a pro! Train for the upcoming season with **DAVIS CUP WINNER MARCO CHIUDINELLI**. In eleven tennis lessons, the number 52-ranked player in the world will hone your technical and tactical skills, regardless of your playing level or age group. From hobby players to ambitious tournament athletes, we look forward to helping you prepare for the next tennis season with professional know-how and five-star superior service set in beautiful park grounds.

THE FASCINATION OF FLY FISHING

The rivers and mountain lakes of Ticino are a real paradise for anglers. Let **EXPERT MAURO GUIDALI** and his crew introduce you to the fascinating world of fly fishing. Beginners get an insight into casting techniques and river science, and have a first go at fishing. Experienced fly fishers can get to know new rivers and discover hidden, out-of-the-way places to fish. Rental equipment is available from the hotel. Special package for beginners: 4 nights, 3 days fly fishing with a private guide (2 days practicing in the park and on the Maggia river, 1 day outing to the Lavizzara Valley with a riverside picnic). Experienced fly fishers can book a private guide and fishing license on a daily basis.

castellodelsole.com/de/packages



LEADING WELLNESS EXPERT

Wellness specialist **SABINE KAUKER** has offered her treatments worldwide at distinguished resorts like the Six Senses.

Her holistic approach is based on years of intuitive healing experience. In a free preliminary consultation, she will help you define your personal wellness goals and then recommend the best method of treatment to achieve them.

In addition to Sabine Kauker's successful, signature TCM treatment, she offers meridian massage and chakra balancing, foot reflexology massage, detox treatment and Reiki training.

We are delighted that she will be available exclusively for our guests on two separate visits lasting two and three weeks in 2021.

castellodelsole.com



Photos: iStock, TLC

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IL QUERCETO
2016
Concours Mondial de Bruxelles:
 Grand Medaille d'Or, with the mention "Swiss Merlot Revelation"
Mondial du Merlot Schweiz: Gold medal
Grand Prix du Vin Suisse: Gold medal



<p>IL GIUBILEO 2017 <i>Grand Prix du Vin Suisse:</i> Gold medal <i>Concours Mondial de Bruxelles:</i> Silver medal <i>International Wine Challenge Vienna:</i> Silver medal</p>	<p>MELODIA 2017 <i>Concours Mondial de Bruxelles:</i> Silver medal</p>	<p>LE LEPRE BLACK 2018 <i>International Wine Challenge Vienna:</i> Seal of Approval</p>	<p>KERNER TICINO 2019 <i>International Wine Challenge Vienna:</i> Silver medal</p>	<p>DELTA SPIRITS LONDON GIN <i>Falstaff Gin Trophy Austria:</i> Best rating for "London Gin" and best gin, with a total of 95 out of 100 points</p>
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WINNER!

THE WINERY AND ITS OUTSTANDING VARIETIES

The *Terreni alla Maggia* are on their way up: The estate was included by Gault&Millau in its selection of the 150 best winegrowers in Switzerland as one of 26 newcomers on the list. As a result, the number of outstanding wine producers has grown from 125 to 150, not least because the Swiss wine industry is getting better from year to year.

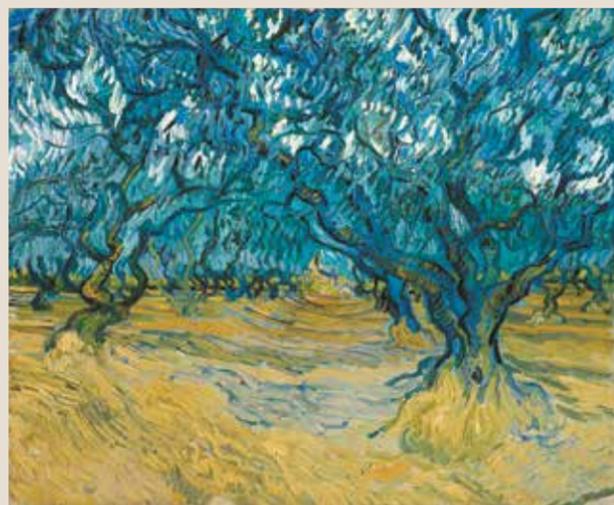
"The *Terreni alla Maggia* will continue cultivating even more sophisticated products and exquisite varieties", says Fabio del Pietro, general manager of the winery. As proof of its outstanding work, the wine-growing estate in the Maggia delta was showered with medals in 2020.

The new *Delta Spirits London Gin* (see also the article on page 90) came top in the *Falstaff Gin Trophy* competition in Austria, scoring 95 out of 100 points.

shop.terreniallamaggia.ch



Photos TLC, Stefania Giorgi LA LEPRE BLACK



GRANDI OPERE

Great artists have been frequent guests at the *Castello del Sole* over the years, so it is hardly surprising that works of art are a permanent fixture here. Some of the leading names in art grace the walls of the lakeside hotel — from Chagall to Matisse and Hesse. Steel sculptures by Zurich-based sculptor James Licini can be found in the park. But this is the first time that a Monet and a van Gogh are on display in the Castello del Sole.

These paintings are shown only rarely in public. They are a tribute by owner Gratian Anda to his grandfather's collection. These selected works connect the Castello del Sole to the spectacular exhibition in the new wing of the Kunsthaus Zürich.

The works will be shown at the *Castello del Sole* from 15 April to 15 June 2021. castellodelsole.com

Top: Claude Monet, "Camille Monet in the Garden", 1873
Bottom: Vincent van Gogh, "Olive trees", 1888

Reproductions from the Emil Bühler Collection: SIK-ISEA, Zurich (J.-P. Kuhn); Degas: Peter Schälchli, Zurich

Quality of life is our goal. Whether you are traveling for business or spending a holiday in one of our hotels, whether you are enjoying an exquisite dinner in our excellent restaurants or simply want to relax, whether you are experiencing nature on one of our farms or sampling some of our unique products:

This is our definition of luxury.

*thelivingcircle.ch
#aLivingCircleMoment*



WIDDER
ZÜRICH

WIDDER HOTEL
Host:
Jörg Arnold

35 rooms, 14 suites with 24-hour concierge as well as 4 new residences by *Widder Hotel*

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+41 (0)44 224 25 26
widderhotel.com



STORCHEN CASTELLO DEL SOLE
ZÜRICH ASCONA

STORCHEN ZURICH
Host:
Raphael Pedroncelli

64 rooms and suites, 1 studio with 24-hour concierge and room service

8001 Zurich
+41 (0)44 227 27 27
storchen.ch



CASTELLO DEL SOLE
Hosts: Simon V. and Gabriela Jenny

100 hectares of land, 42 suites and 36 double and single rooms open from 26 March to 31 October 2021

6612 Ascona
+41 (0)91 791 02 02
castellodelsole.com



SCHLATTGUT
HERRLIBERG

SCHLATTGUT
Hosts:
Ledergerber brothers

34 hectares with farm shop and events in a beautiful setting

8704 Herrliberg
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schlattgut.ch



CHÂTEAU DE RAYMONTPIERRE
VERMES

RAYMONTPIERRE
Hosts:
Wenger family

700 hectares with forests and meadows

2829 Vermes
thelivingcircle.ch



TERRENI ALLA MAGGIA

TERRENI ALLA MAGGIA
Host:
Fabio Del Pietro

150 hectares, Enoteca Alimentare: open daily from mid-April to mid-October 2021 (check times online)

6612 Ascona
+41 (0)91 792 33 11
terreniallamaggia.ch



ALEX
LAKE ZÜRICH

Alex Lake Zurich
Host:
Daniel Weist

42 studios and 2 penthouse suites, right on the lakeside, with 24-hour concierge

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+41 (0)44 552 99 99
alexlakezurich.com



BUECH
HERRLIBERG

BUECH
Host:
Marc Wyss

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8704 Herrliberg
+41 (0)44 915 10 10
restaurantbuech.ch

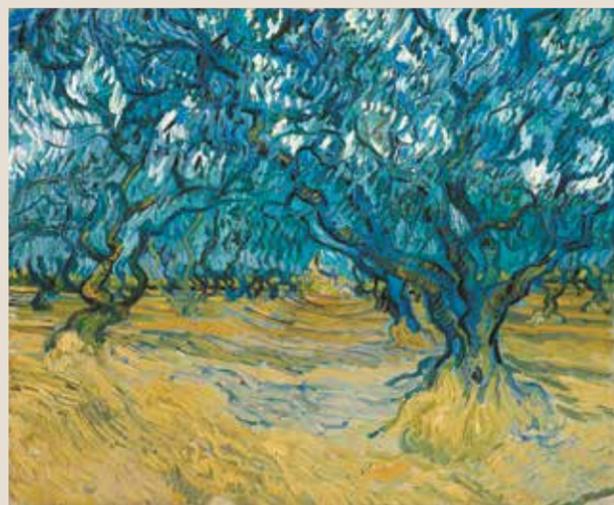


RUSTICO DEL SOLE
ASCONA

RUSTICO DEL SOLE
Hosts:
Giacomo and Gotthold

Open from 26 March to 31 October 2021 accessible only by helicopter from *Castello del Sole*

6612 Ascona
+41 (0)91 791 02 02
rusticodelsole.ch



Top: Claude Monet, "Camille Monet in the Garden", 1873
Bottom: Vincent van Gogh, "Olive trees", 1888

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This is our definition of luxury.

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WIDDER HOTEL
The 5-star superior Widder Hotel at the heart of Zurich boasts a tremendous diversity: Tradition combined with modern flair, spread over 9 former townhouses, and 4 luxury residences.



STORCHEN ZURICH
The 5-star hotel Storchen in Zurich with its unique location directly on the River Limmat is steeped in history. A guest house stood here as long as 660 years ago.



CASTELLO DEL SOLE
The 5-star superior hotel Castello del Sole in Ascona is embedded in 140 hectares of land. Space and time harmonise perfectly with nature.



SCHLATTGUT
Guests at our farm in Herrliberg can experience humane livestock breeding, enjoy events with breathtaking views, or browse through the farm shop. June is strawberry season.



RAYMONTPIERRE
This gem high up in the Jura mountains, far from civilisation, is surrounded by 700 hectares of forests and meadows. The stately castle also has its own farm.



TERRENI ALLA MAGGIA
The agricultural estate in Ascona is committed to cultivating fine specialities on 150 hectares of land. Rice, corn, wine and much more can be bought in the farm shop.



ALEX LAKE ZURICH
This 5-star hotel on Zurich's riviera combines a fantastic location directly on the water's edge with luxurious interiors. The hotel's own taxi boat takes guests to the city centre ...



BUECH
This restaurant above Herrliberg with breathtaking views of Lake Zurich has welcomed guests for more than 70 years with the flair of a countryside tavern.



RUSTICO DEL SOLE
The Rustico del Sole, perched 1,000 metres above Lake Maggiore, is not just a restaurant, but an experience in itself. The mountain retreat can be reached by helicopter ...



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