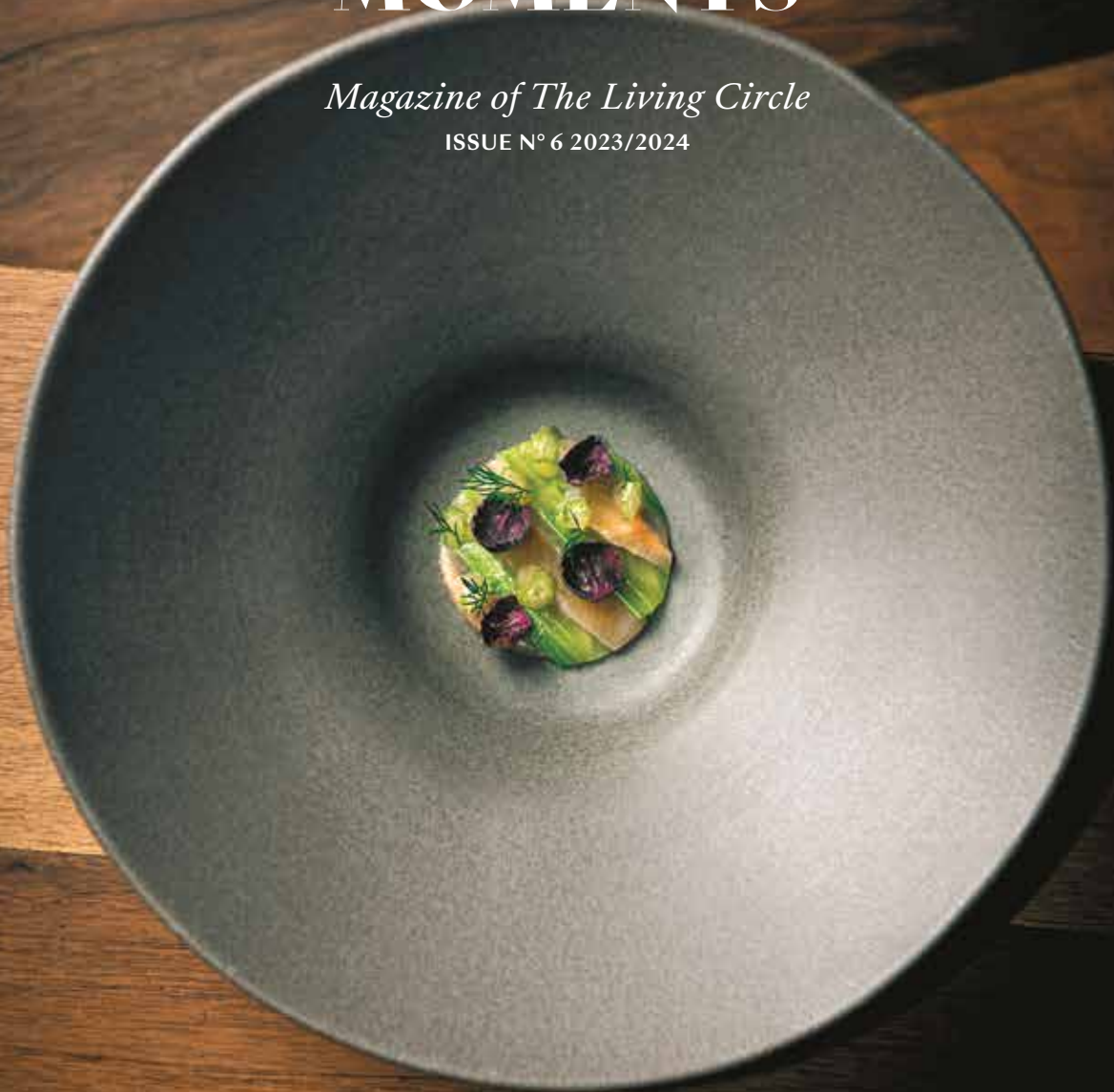


M MOMENTS

Magazine of The Living Circle

ISSUE N° 6 2023/2024





DEEPLY INSPIRED

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Slow living, simplicity and appreciation — that's enjoyment with a clear conscience.

Dear Readers,

Enjoyment with a clear conscience is a matter close to our hearts here at *The Living Circle*. So it will come as no surprise that we are continuing along the path we have chosen. Our guests can experience first-hand how indulgence and sustainability go hand-in-hand. For our chefs, only the very best ingredients are good enough, sourced directly from our own farms and gardens.

The Living Circle has grown under this philosophy: The restaurants and hotels of the Caminada Group joined us in May 2022 and are now proud members of *The Living Circle*. Both companies focus on haute cuisine, regional ties and agricultural products from their own farms. Thanks to this partnership, our circle now includes gourmet restaurants in the Canton of Grisons. It's a perfect match!

Soon, we will also be opening a small and elegant new establishment in Canton Jura: *The Château de Raymontpierre*, surrounded by meadows with grazing cattle belonging to our farm near Vermes. Until recently, this 16th-century castle with a chapel was in a deep slumber. Now it is being reawakened and renovated with great attention to detail and an appreciation of its legacy. It will open in 2024 as a sustainable retreat.

Our nature-loving guests appreciate the quiet and seclusion of the *Castello del Sole* in Ascona. Migratory birds also come here for a stopover in the adjacent nature and bird sanctuary. Two amateur ornithologists take us with them birdwatching. In addition, we have expanded our honey production: Colonies of bees now swarm on the roofs of the *Storchen* and the *Alex Lake Zürich*, as well as at *Schlattgut* farm. It is well worth the effort, because the golden nectar tastes delicious.

As you can see, real enjoyment and a clear conscience go together perfectly. We hope you enjoy the read!

Lidia and Gratian Anda, Eva Rutschmann, Board of Directors
Jürg Schmid, CEO and Chairman of the Board of Directors



Elevate
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Travel is what
you make of it.

Thanks to our partnership with the Caminada Group, *The Living Circle* now counts among its members several more restaurants for fine dining. One is the Oz that offers contemporary — and entirely vegetarian — cuisine.

Four wine experts from *The Living Circle* meet up to create the most exquisite wine from the *Terreni alla Maggia* winery, the Ascona Riserva 2020.



IN THE NORTH

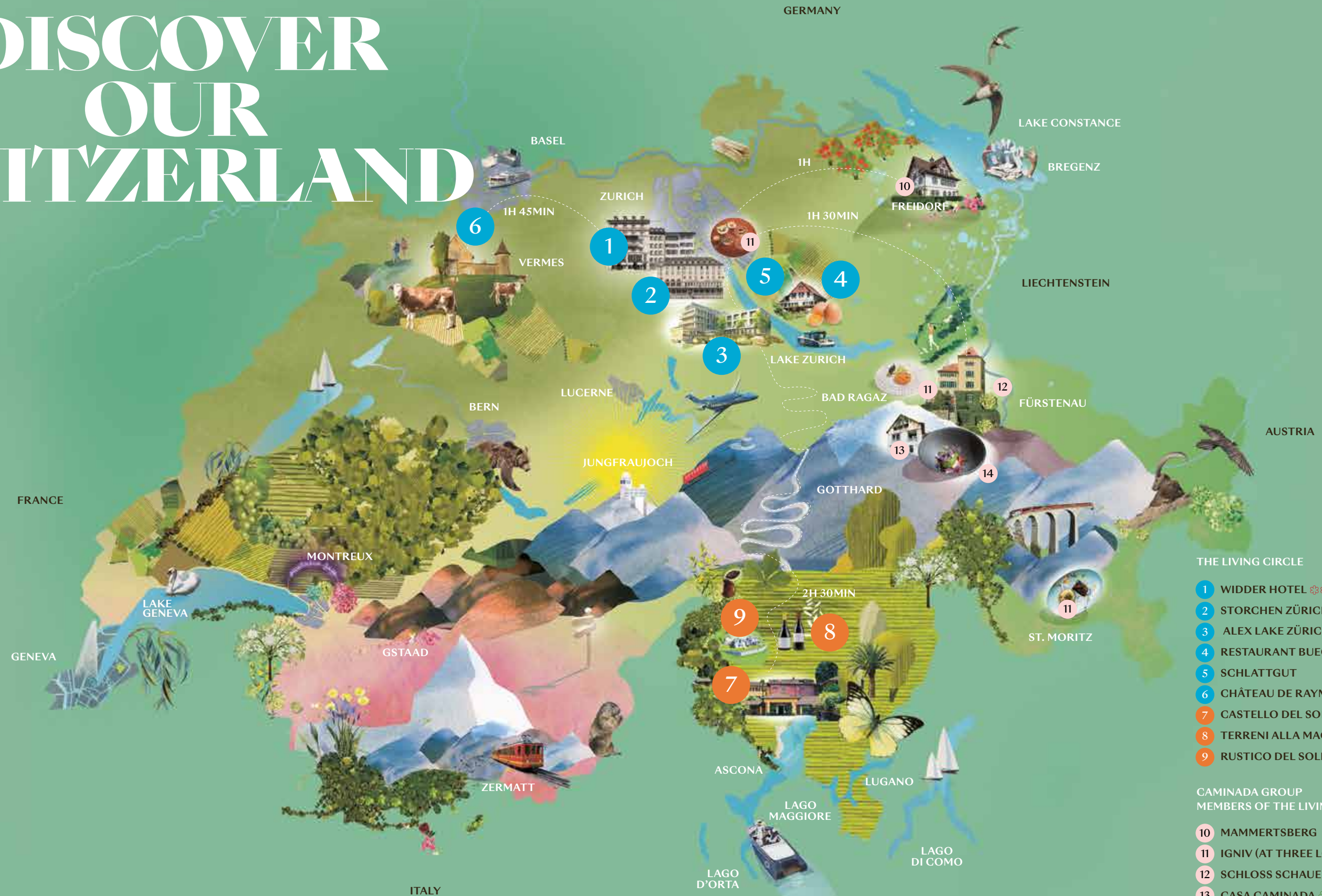
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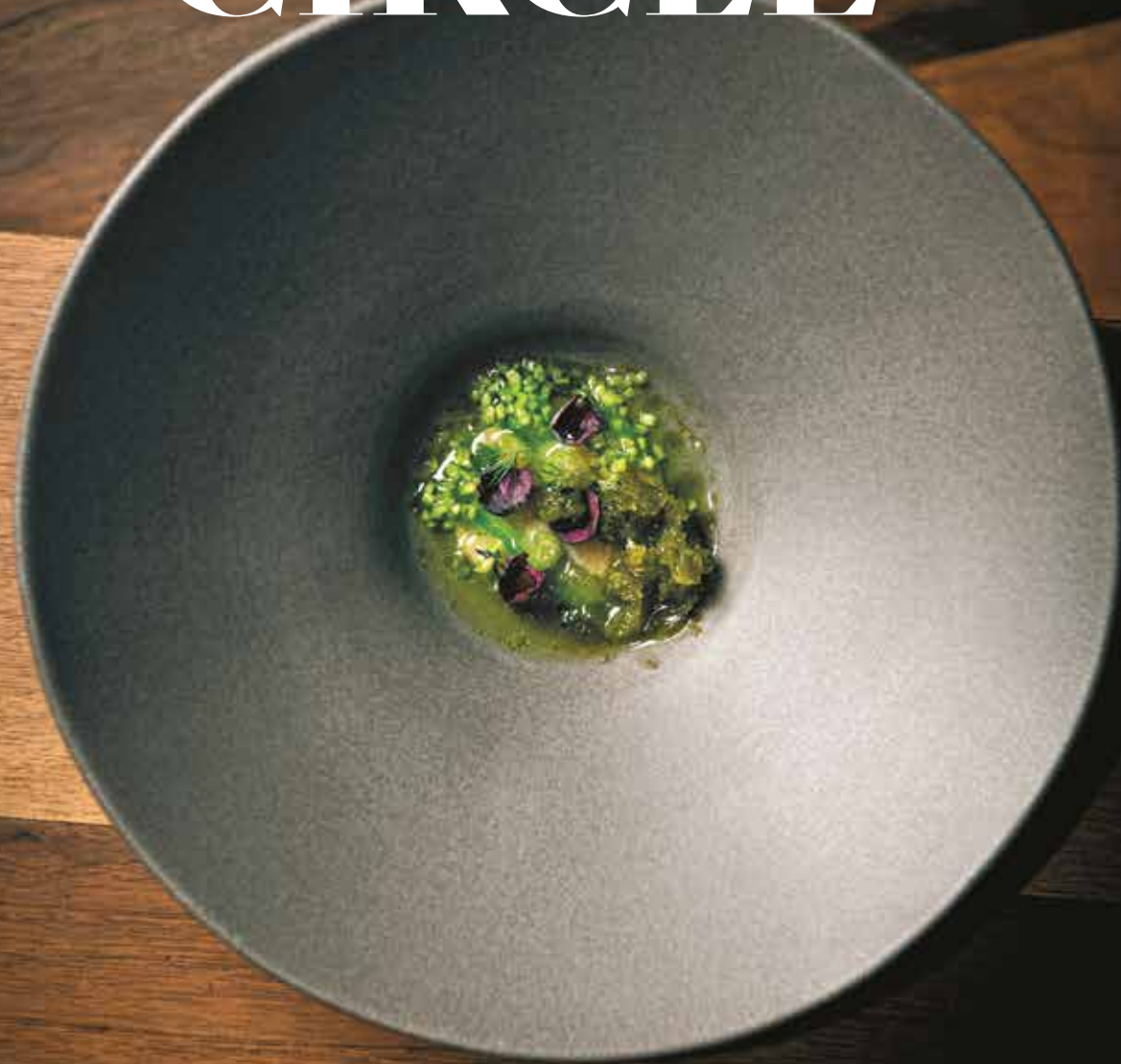
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NEW IN THE CIRCLE



Photos: Tom Egli



Thanks to our partnership with the Caminada Group, a new bijou in the Lake Constance region became a member of *The Living Circle* last spring. At the Mammertsberg, Silvio Germann serves sophisticated cuisine in a picturesque setting. A place to enjoy and relax.



The Mammertsberg is a world of its own. Last summer, Silvio Germann (pictured) and Andreas Caminada invited the Danish designers from Space Copenhagen to give it a makeover.



Somewhere, behind the bushes, a bell tinkles. A sheep trots blithely across the meadow. Further on, the view stretches into the distance as far as Lake Constance. We are in Roggwil, a municipality of some 3300 inhabitants in the Canton of Thurgau. But there is more here than pastoral landscapes and orchards: Tucked away in the neighbourhood of Freidorf is the Mammertsberg, a boutique hotel and restaurant managed since autumn 2022 by up-and-coming chef Silvio Germann — and already awarded 18 GaultMillau points.

“I’m not a huge fan of vegan food. I enjoy dairy products like cheese and butter too much for that. But vegetarian cuisine is wonderful.”
Silvio Germann

The young chef has a hard act to follow. Under its former tenants, August and Luisa Minikus, the Mammertsberg was described by GaultMillau as “one of our beacons in Eastern Switzerland”. Silvio Germann, who spent the past seven years at Andreas Caminada’s Igniv restaurant in Bad Ragaz, where he cooked his way to two Michelin stars, accepts the challenge with a mixture of due respect and self-assurance: “It’s an honour for me to take over the hotel and restaurant. Many of the regular customers are curious to see what I’ll make of it. But we also have new guests — and I won’t be able to please everyone”, says the 33-year-old as he gazes out of the bistro’s large panoramic windows. It is mid-November 2022, just a few weeks after the grand opening. It was a strenuous time, with long days and short nights. But everything went well, according to Germann. “Things never go according to plan when you open a new restaurant. But it was better than I imagined”, he says with a laugh.

The master chef and co-proprietor, who leases the Mammertsberg together with his mentor Andreas Caminada, is raring to go, as is his new team in Freidorf, headed by hostess Caroline Gierling and restaurant manager and sommelier Giuseppe Lo Vasco, who Silvio Germann was able to recruit from Caminada’s Schloss Schauenstein restaurant.

“It’s a really exciting challenge. I have more responsibility, also for the financial side. But the most important thing for me is that my staff are content and that we have a long-term working relationship.” At the Mammertsberg, Germann, Gierling and Lo Vasco now have the chance to run their own show. During renovations last summer, Andreas Caminada was often on site, sharing his extensive experience in hotel design and his good connections. “I really benefited from that. I learned a lot from watching Andreas at work”, says Germann of his collaboration with Caminada. Once the hotel had opened, however, the Michelin-starred chef gave his former student free rein, also in choosing the menus: “Andreas is a great role model for me. If I have any questions, he is there to advise me. But anyone hoping to catch a glimpse of him at the Mammertsberg will be disappointed.”

The historic villa opposite the railway station in Roggwil-Berg was restored between 2011 and 2013 by owners Daniela and Jürg Maurer in compliance with monument conservation guidelines, and a modern extension was built from crushed and hewn stone. The architect in charge of this new building was none other than Tilla Theus, while the garden was designed by Enzo Enea. Neither are strangers to *The Living Circle*: Tilla Theus designed and renovated the *Widder Hotel* and the Pavillon Locarno among the rice fields at the *Castello del Sole*; Enzo Enea created the new *Widder Garden*, including the courtyard.

“It’s so cool that Andreas Caminada was first my boss and is now my partner.”
Silvio Germann

Last summer, Silvio Germann and Andreas Caminada gave the Mammertsberg a contemporary makeover with help from the Danish design studio Space Copenhagen. New furnishings and fresh colours lend it a youthful flair. The centrepiece is still the monumental, oval spiral staircase leading from the upper-floor lounge to the restaurant. Its gleaming hammered aluminium has now given way to charismatic matt black. The coffered wooden ceilings and parquet flooring in the old building have been combined with shades of terracotta and green. The facelift extends to every last detail: The cushions, cutlery, books and decorations were all handpicked by Caminada and Germann.

The same attention goes into Silvio Germann's cuisine: The head chef meticulously arranges ceviche with trout, stalk celery and nasturtium granita using kitchen tweezers. "My guests get to see what they are eating. I'm not into hocus-pocus", he says. "What matters to me is a good product." He uses regional produce whenever possible, but not exclusively: "I cook things I enjoy eating myself, and that includes saltwater fish now and again." Germann says of his creations: "I like fresh cuisine or playing with acidic flavours, and I don't want guests to feel overwhelmed after they've eaten." Many of the ingredients used at the Mammertsberg come from the vegetable garden the team has planted on the grounds, which goes hand-in-hand with *The Living Circle's* "farm to table" philosophy. In autumn and winter, Brussels sprouts, stalk celery and kale grow here, for example. Guests at the restaurant can choose from three- to five-course menus, each course accompanied by a corresponding wine or an alcohol-free alternative created specially by sommelier Giuseppe Lo Vasco. They include exotic-sounding drinks, like beetroot and vinegar shrub with tea and soda, or kombucha made with apples from Thurgau. "There is increasing demand for non-alcoholic alternatives", Germann says. The lunch menu, served in the bistro in the monolithic new extension, is more down-to-earth and à la carte.

"I would like guests who appreciate what we offer and the work that goes into it."
Silvio Germann

"Our goal is to give all our guests the best possible experience", says Silvio Germann when asked about his aspirations for the Mammertsberg. "We want to attract more regular customers who don't just come here for the good food, but for a relaxing all-round experience, including an overnight stay." Six bedrooms and suites are available for guests. Germann, who is from Lucerne, seems to have settled in well in Freidorf: "I've only been here a short time, but it already feels a little like home. I'm thrilled to be part of this hotel, to see it evolve and grow." *Erika Suter*

mammertsberg.ch

Guests can enjoy a relaxing all-round experience: dinner and a night away.





BOAT AWAY PICNIC







A gourmet picnic, ready to pick up at the jetty! Where else than at the *Alex Lake Zürich* can you get service like that! The idea of a take-away with a difference was an obvious one, because the hotel in Thalwil on Lake Zurich has eight mooring berths right on its doorstep. Pleasure boaters can simply stop off at the jetty and collect their delicious, pre-ordered picnic. It's that easy! Whether for lunch, a quiet afternoon, or a sunset cruise, Lake Zurich provides a fantastic backdrop and a chance to take a refreshing dip in the water.

The culinary delights are supplied by Michael Schuler, chef de cuisine at the *AQUA* restaurant, and his team, who have been awarded one Michelin star for their outstanding creations. Guests can choose à la carte from delicacies such as gazpacho, beef tartare, a *Living Circle* platter with alpine cheese from Schlattgut farm and cured beef from *Château de Raymond Pierre*, or the *Alex's* classic dish, Pork Belly Bun. The portions are small so guests can sample a little of everything.

A range of refreshing drinks is also available: As well as sparkling prosecco, champagne and various wines, the menu includes four of the hotel group's own "bottled cocktails". Guests can order their Boat Away picnic up to one hour in advance. All they have to do is to call and place an order, moor their rowing or motor boat at the jetty outside the *Alex* in Thalwil, pick up their gourmet picnic — and find a quiet spot on Lake Zurich to tuck into their feast. It's the ultimate summer treat — and that's a promise!

alexlakezurich.com



TAILOR- MADE



Fashion design by Johannes Ucan and his company JUCAN, which specializes in bespoke suits, has found a home at the centre of Zurich. “After starting out in St. Gallen, I always dreamed of opening a boutique in Zurich, Switzerland’s fashion capital”, says Johannes Ucan. “I love the vibrancy of the city and the fashion sense of the locals. In short, it offers perfect conditions for our contemporary, custom-fit garments.”

For this photo shoot, the fashion designer chose the relaxed atmosphere of the *Alex Lake Zürich* resort, where the water glitters in the sun right outside the windows. The setting is ideal for JUCAN’s individual fashion design: The handcrafted, bespoke menswear, classically elegant with a modern interpretation, mirrors the dignified style of the *Alex Lake Zürich*, with its furnishings in natural materials and muted, harmonious colour combinations. “We aim for the highest quality at every stage of production. That’s the only way to create a sustainable, luxurious and above all unique product that is made to measure”, explains Ucan.

The fabrics are sourced from reputable weaving mills in France, Italy and England. The company’s stylish boutiques in Zurich and St. Gallen sell tailor-made suits and shirts, its own off-the-rack collection and hand-made leather shoes: “Having high-quality products is paramount, though it’s only one piece of the puzzle: To achieve a certain style, you need profound knowledge of the effect of length and volume. Ultimately, that is the secret of our success.”

jucan.ch
alexlakezurich.com

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WIDDER HOTEL



TIMÉA NEUHAUS

HOTEL COMMUNICATIONS EXPERT — 2ND YEAR APPRENTICE

Where she likes to spend her free time: dancing or outside in a park What she would like to become: hotel director or perhaps a dancer Her favourite subject at school: English, French and Spanish Her favourite film: Black Panther: Wakanda Forever A talent she wished she had: to be omniscient What kind of music she listens to: lots of R'n'B, Beyoncé, Ciara and Rihanna Her favourite spot in the *Widder Hotel*: the *Widder Garden* in summer Her greatest strength: empathy What she is proud of: doing her apprenticeship at the *Widder Hotel* Where she takes friends from abroad to impress them: to the lake, or to the viewing deck of the Polybahn for the best views in Zurich How she would like to be treated as a guest: respectfully, kindly, decently and cheerfully What motivates her at work? the positive atmosphere in the team What advice she would give to new apprentices: don't take anything personally. Trust in learning by doing.

Lidia Anda and gallerist Bruno Bischofberger share a passion for art and good food: a tête-à-tête at *Restaurant Buech*.



RESTAURANT BUECH

The Buech is a total work of art, a unique convergence of nature, enjoyment and art. Thanks to generous loans from gallerist and art collector Bruno Bischofberger, guests can dine in the distinguished company of works by Basquiat, Warhol or Gauguin.

ART ON PLATES AND ON THE WALLS

Photos: Tom Egli



PAUL GAUGUIN (1848–1903)
 “Bouquets et céramique sur une commode”, 1886
 Oil on canvas
 60 x 73 cm



JEAN-MICHEL BASQUIAT (1960–1988)
 “Bratwurst” (entry in the guest-
 book of Restaurant Buech), 1983

ANDY WARHOL (1928–1987)
 “One Multicolored Marilyn”,
 1979–1986
 Acrylic and silkscreen ink on canvas
 46 x 35 cm



The view of the vineyards and Lake Zurich is as famous as it is spectacular. And the kitchen offers excellent fare — two good reasons for a patron who has seen the world to visit the *Restaurant Buech*. “A third is, I can see the tree in my garden from up here”, says Bruno Bischofberger with a grin. The passionate art collector and gallerist refrains from mentioning that he simply enjoys dining between high-profile works of art — because it goes without saying. After all, it was he who made the pictures available to the restaurant from his extensive collection. And it was he who insisted on hanging original paintings by Warhol, Gauguin, Tinguely, Matisse and Le Corbusier in the restaurant’s two elegant dining rooms. Here is how it all came about.

Bruno Bischofberger was a regular guest at the *Buech* back when it was still a simple tavern. “The landlady at the time used to iron laundry between the tables while guests were eating. It was really very cosy.”

The 83-year-old is a well-known name on the international art scene. His gallery in Männedorf, Zurich, is housed in a vast building complex with several exhibition rooms as well as storage space for his collections of fine art, decorative and applied art, folk art, and more. As a young man, he already demonstrated a keen understanding of the relationship between beauty and value in acquiring antiques and objects for his father’s collection. He opened his first gallery in Zurich at the age of 23. Two years later, in 1965, he presented an exhibition with works by American pop artists Jasper Johns, Roy Lichtenstein, Claes Oldenburg, Robert Rauschenberg, Andy Warhol and Tom Wesselmann. Shortly after that, the young gallery owner obtained the right of first refusal for Warhol’s works until the artist’s death in 1987. The rest is history.

Warhol was not only his exclusive contract partner, but also a good friend, who often visited Switzerland. “Whenever he came, we almost always had dinner here at the *Buech*. Andy loved the beautiful view”, recalls Bischofberger, who has regularly brought his clients here over the decades. The guestbooks are full of drawings and dedications by contemporary artists. One by Jean-Michel Basquiat, the most significant American artist of the 1980s, hangs in a simple frame on the wall of the smaller dining room. It shows a cut sausage with a fork on white paper. “It must have tasted especially good”, Bischofberger quips.



One of Bruno Bischofberger’s favourite pictures, “Frauenschieli”, 1928, by Adolf Dietrich

But isn't hanging works by world-famous artists in a restaurant a bit risky? From a security standpoint, it's not a problem. Each picture is behind glass and protected by a highly sensitive alarm system. "The greatest risk is that guests don't realise what they are looking at", says Bischofberger with a wink. "But now and again people find pleasure in them. That's enough for me."

Six years ago, inspired by the legendary Kronenhalle in Zurich, his favourite restaurant, the art dealer suggested lending paintings from his own collection to *Restaurant Buech*. But it wasn't quite that simple, as things turned out. The confined space in the *Buech* greatly restricted the choice of paintings. That meant taking smaller artworks, such as Paul Klee's "Like the Flower in the Field", a Marilyn portrait by Warhol, or Joan Miró's "Plaque le grand bec" — "A work from his most interesting creative period, painted on a porcelain plate." Bischofberger even had a view of Paris by the artist Pierre Bonnard reframed to fit next to the historic tiled stove. "Incidentally, this stove is a particularly outstanding example built around 1770 in Zollikon, not far from here. The beautiful, delicate paintings were modelled on Salomon Gessner's 'Idylls'." As an art historian, Bischofberger is interested in all kinds of art, from prehistory to the present day, as well as being highly knowledgeable about antiques.

Gallerist Bruno Bischofberger with two of his loans: Andy Warhol's Marilyn portrait and Joan Miró's "Plaque le grand bec".

The artworks in the larger dining room upstairs attest to the original idea of showing only Swiss artists. They reveal a completely different side to the art collector: his passion for paintings and folk art from his home canton of Appenzell. Above the panelled wall hangs a more than three-metre-long painting of an "Alpfahrtszug" — a procession of cattle being driven up to Alpine pastures in summer — by Bartholomäus Lämmler, the most famous representative of this genre. One of Bischofberger's favourite pictures can also be found upstairs: "Fraueschüeli" (lady's slipper) by the Swiss painter Adolf Dietrich, one of a total of seven works by this artist in the room. "I admire his attention to detail. He had a great affinity with nature — as do I, by the way — which is the greatest source of inspiration for art." Bruno Bischofberger gazes out of the window, over the meadows and across to the glittering lake. "And up here, nature is especially beautiful." *Anina Rether*

restaurantbuech.ch
brunobischofberger.com



ASKY FULL OF MICHELIN STARS

Photos: Tom Egli





Mouth-watering aromas waft through the air. The very best chefs are at work using only the very best, sustainably farmed ingredients. Guests become friends — at *The Living Circle* Food Festival.

A gentle summer afternoon descends over the *Buech* in Herrliberg. In the warm breeze, the clinking of wine glasses mingles with the subdued notes of a saxophone and the cheerful laughter and chatter of some 200 guests: The 2022 Food Festival is in full swing. The culinary event started at lunchtime as a gathering of friends and acquaintances. Slivers of sunlight dance on Lake Zurich in the distance. Michelin stars and GaultMillau points abound, because the head chefs of *The Living Circle's* various restaurants are here, too. There's lobster cappuccino with Asian aromas from Mattias Roock's garden at the *Castello del Sole*, and cured beef from *Schlattgut* farm next door. And Andreas Caminada from the Schloss Schauenstein restaurant, the latest partner of *The Living Circle*, has spent the morning in his garden, and brought dill and kohlrabi with him to pair with trout. And these are just the hors d'oeuvre ...

They are followed by fillet of pike-perch and lemon mashed potato, lamb from Ticino, white polenta and Luma beef. Most of these delicacies have one thing in common: They come from the gardens, fields, meadows and pastures belonging to *The Living Circle*, which means they have been planted, cultivated, bred and nurtured humanely and organically. "Sustainable, biological, regional produce is more than a luxury today", says CEO Jürg Schmid. "We have no other choice but to make peace with nature and the environment. We have to learn not to exploit, but to respect them. Otherwise, we'll be coming up against a brick wall." It's up to the high-end hospitality industry to take the lead, Schmid says. "A bling-bling lifestyle is out. What people want is more personal time, peace, nature, and food that is not only healthy for people, but also good for the environment."



Stefan Jäckel, head chef at the *La Rôtisserie* restaurant in the *Storchen* in Zurich, agrees: “Wasting food is not an option. When we get beef from *Château de Raymontpierre*, our farm in the Jura mountains, we use everything, from nose to tail. Nothing is wasted. Not even the bones.” The people from Luma Delikatessen, another partner of *The Living Circle*, show what can be made with minced meat. At their stand, they have prepared minced beef patties with summer truffles. The meat also originates from cattle reared on the endless pastures around *Raymontpierre*, and the patties are an undisputed success: A lot of guests come back for more, despite the many other unique dishes to choose from.

The Living Circle’s mixologist Matteo Moscatelli takes the idea of avoiding food waste to a new level. He experiments with not only conventional, organically grown herbs, but also banana skins, lettuce and fennel. “Whatever is left over in the kitchen”, he says without a hint of irony. But don’t get the wrong impression: Far from being an eco-warrior, Moscatelli is Swiss winner of the World Class Bartender of the Year 2021. He mixes alcoholic and non-alcoholic drinks, and the warm weather alone does not explain the long lines at his stand at the Food Festival: Some of his drinks are only available this afternoon. “Follow the season’ is my motto, which is why I fit in so well with *The Living Circle* family.” Another member of this family is the *Terreni alla Maggia*. The wine-growing and agricultural business is gradually being converted to sustainable farming. This unspoilt oasis on Lake Maggiore is like a Garden of Eden. The award-winning red and white wines, rice and polenta at today’s Food Festival are all cultivated on the sun-soaked shores of the River Maggia and Lake Maggiore.

Up here at the *Buech*, high above Lake Zurich, the afternoon has almost turned to night. The chefs have abandoned their pots and are now in conversation with their guests. As the last light disappears below the horizon and the breeze blows away the final notes of the saxophone, the first few guests start going through the motions of heading home and raise their glasses for one last toast. Guests who arrived at lunchtime as strangers leave in the evening as friends. They promise to meet again, at the latest in summer 2024, for the next edition of *The Living Circle* Food Festival.

Franz Bamert

restaurantbuech.ch



PHOTO GABRIELLA IMPERATORI PENN_AD IRÈNE HILTPOLD

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LISA MICHALIK
HOUSEKEEPER

Where she likes to spend her free time: at exhibitions, outdoors, in the gym, in a café What she would like to learn: Chinese
The first thing she does when the alarm goes off in the morning: meditates Where she gets her inspiration for decorations:
from the seasons, nature and many years of experience The best feedback from guests: "I'll copy that!"
What others say about her: you'll have to ask the others A talent she wished she had: playing the piano
The best thing about working at the *Buech*: the exceptional ambience, contact with people, attention to detail Her greatest
passion: ginger tea and sour cream ice-cream If she could start again from scratch, then ... "Non, je ne regrette rien"
Her favourite flower: Gloriosa A wish she would like to fulfil: a samba course in Rio Where she goes to relax:
into the forests and fields Where she takes friends from abroad to impress them: to the new Kunsthaus Zurich
Where you get the best flowers in Zurich: growing wild

Fifteen beehives have now been installed on the meadow above Lake Zurich at *Schlattgut* farm.

SCHLATTGUT

THE BEES OF SCHLATTGUT FARM





They fly through the air, humming peacefully, unless they are disturbed, that is, in which case they can get loud and angry. We are talking about the bees at *The Living Circle*. They have been producing honey for some time at the *Terreni alla Maggia*. Now they are being joined by colonies on the roof of *Hotel Storchen* in the city centre, at the *Alex Lake Zürich*, and here on *Schlattgut* farm, where fifteen new beehives have been installed, high above Lake Zurich.

If you open one of these brightly painted mobile hives, chaos erupts instantaneously. Bees don't like to be disturbed in the strenuous task they must perform during their short lives as worker bees — that of filling countless hexagonal combs with honey or pollen. Afterwards, the chambers are sealed with a layer of wax secreted from a special gland.

Bees are extremely loyal and assume various duties within the hive. While most worker bees are out and about collecting pollen and nectar, some stay behind to guard the queen. She is fed exclusively with precious royal jelly. Thanks to this preferential treatment, the queen can live up to six years and grow two to three times the size of a normal honey bee. She survives the winter with the help of bees that remain with her in the hive, protecting her and keeping her warm. The population of a colony can drop from 80,000 in the summer to just 15,000 in winter.

Known as drones, the male bees are found in only small numbers of about 2,000 per hive. They play a marginal role in the matriarchal bee colony. After fertilising the queen, they are driven out of the hive in autumn. But this in no way detracts from the quality of the honey. It tastes deliciously of the rapeseed and flowers that blossom here.

schlattgut.ch



OZ

GOURMET VEGETARIAN CUISINE



The town of Fürstenu is heaven for foodies. Three restaurants belonging to award-winning chef Andreas Caminada can be found here. Thanks to our partnership with the Caminada Group, they are now also members of *The Living Circle*. One of them is the Oz, meaning “today” in Romansch, the language spoken in this part of Switzerland, in reference to the restaurant’s contemporary — and entirely vegetarian — cuisine.

Photos: Tom Egli



Andreas Caminada and Timo Fritsche: “Everything we cook has to be grown sustainably, offer novel flavours and meet the highest culinary standards”, says Caminada. It is why their permaculture garden sometimes looks like a jungle.

There’s no such thing as the Garden of Eden? Yes, there is! Right next-door to the Schloss Schauenstein restaurant in Fürstenu, in the Canton of Grisons. Figs and 30 different apple varieties grow here, as do common vegetables like beetroot, turnips and just plain lettuce. And how they grow! Over-ripe, seemingly wild radish plants shoot up into the sky, and the kohlrabi are as big as footballs. In-between the rows, fireflies glow and the air is swarming with bees and butterflies.

This extensive patch of earth is the living heart of the Oz restaurant. Chef de cuisine Timo Fritsche wields his culinary skills to create multi-course menus from the vegetables, fruits, herbs, mushrooms, flowers, berries, and whatever else his Garden of Eden provides. Sometimes he adds milk products from an organic alpine dairy in nearby Andeer. But never meat, fish or shellfish. “You can enjoy those in my other two restaurants, Schloss Schauenstein and Casa Caminada”, says master chef Andreas Caminada.

Caminada and Fritsche are a perfect match: Two artists with one goal — to create sophisticated cuisine by sustainable means. Fritsche has travelled the world and brought back with him the best methods for preparing vegetables. Caminada organised a future lab some years ago with top chefs, opinion leaders and futurologists. “What came out of it was something I already knew from experience: More and more people want to enjoy high-quality, contemporary dishes that revolve around vegetables.”

In the Garden of Eden and in the Oz, vegetables are approached, cultivated and prepared differently: “Everything we cook has to be grown sustainably, offer novel flavours and meet the highest culinary standards”, says Caminada. It is why his permaculture garden sometimes looks like a jungle: “Take radishes, for instance”, says Fritsche, “I can harvest them when they are ripe. Or I can let them run riot. Then the tall plants produce new seed pods, leaves and shoots with completely unexpected flavours.” Many of the 700 or so varieties of vegetables, herbs and fruits that flourish in the castle garden throughout the year behave in a similar way.

The horseshoe-shaped table made of sycamore seats twelve guests. Standing in the centre, Fritsche prepares vegetables with diverse flavours, aromas and textures, and combines them to create new taste sensations: spiced cucumber with jalapeño, for example, or quince with miso. How about a potato flan with onion foam and chive blossoms? And to go with it, juice of quince and roasted onions? Or water kefir?



The drinks are specially chosen by Daniele Di Perna. He is to beverages what Fritsche is to cuisine — both are committed to creativity. “We source wines for the Oz from small organic vineyards that specialise in rare or unusual grapes and natural wines.” But can you drink nine different wines with a nine-course meal? “Yes, you can”, says Di Perna. “But I also mix drinks for my guests using fruits, vegetables and herbs, with or without alcohol, but always paired with the respective course.”

Even the Garden of Eden is covered in snow now and again. What then? “Come with me”, says Fritsche enigmatically. He leads the way and opens a door to the basement. Behind it is a veritable treasure trove, with countless jars lined up on shelves, glittering like jewels: “This is our harvest from last year. We took in three tons of fresh-picked vegetables, fruits, mushrooms, berries and herbs, which we dried, pickled, canned or preserved in some other way.” Many of these beauties even develop new flavours in the process. So Fürstenau is ready — winter can come. *Franz Bamert*

oz-restaurant.com



**BEETROOT CEVICHE, ARONIA BERRIES,
PICKLED ONION**

Scan the QR code for this recipe by Timo Fritsche, scaled to the right quantities for cooking at home.

ENTHUSIASM FOR THE WORLD OF REAL ESTATE

Property One uses sustainable and innovative solutions to create added value for its clients and sparks enthusiasm for the world of real estate.

At its four locations in Zurich, Zug, Basel and Ascona, the company combines expertise in the fields of investment, financing, development, execution and marketing as well as real estate family office under one roof. This comprehensive value chain allows Property One to cover the entire property life cycle.

The company consists of an interdisciplinary team and serves all areas in-house, ensuring successful project completion that is both time- and cost-efficient. Property One gives interested investors and potential borrowers access to sub-ordinated financing. The company acts as a central interface for all of the players involved in a project with regard to planning, coordination and organisation, both for private clients and for professional investors.

Property One keeps a constant eye on market developments and reaches out to the various service providers at the appropriate time. The real estate service provider arranges financing, coordinates development and planning, supports the various construction phases, ensures that quality standards are adhered to, takes care of the marketing side of things and structures customised participation models.

PROPERTY ONE

Zurich | Zug | Basel | Ascona



Hidden away in an inconspicuous, yet prime location at Widdergasse 10 is the laboratory of head mixologist Matteo Moscatelli. Instead of treading the boards night after night on the stage that is Zurich's bar scene, he now works diligently on his latest creations — for the benefit of all the bartenders of *The Living Circle*.

Photos: Tom Egli

COCKTAIL
ABV content
bottle

example

Cocktail	Ingredients	Quantity in ml of each ingredients	% ABV of each ingredients	Alcohol quantity for each product	Total quantity of alcohol in ml	grams of alcohol	% ABV
		(A)	(B)	(C)	(D)	(E)	(F)
		20	0	0,00			
		20	40	8,00			
		20	26	5,20	13,20	10,43	17,60
		15	0	0,00			

MIXOLOGIST



Matteo Moscatelli, don't you get a little lonely here? You were always such a party-goer. That's true. But these days I'm really happy to have some peace and quiet. It's not that I stopped enjoying being a bartender, not at all. But times have changed. On top of that, I already have dark circles under my eyes because my dog doesn't always sleep at night ...

You became head mixologist at The Living Circle last May. What do you do all day long? I invent new drinks. Not for me, but for my colleagues, who are on the front lines every night.

Can you give us an example? My latest project is about “sustainable cocktails”, avoiding food waste, in other words, creating essences for drinks from left-overs, such as bananas, melon peel or pineapple skin. There is growing demand for this kind of cocktail, which is why we are planning on expanding our range.

So it's not just a fad? Definitely not. The circular economy is a concept that applies to bars, too. It's not just a matter of reusing valuable natural ingredients, but also a question of money. We want to produce sustainably, and that means doing our bit in ecological, social and economic terms. Take a look around. Everything here is “hand-made”, even the steamer I use for my extracts, which is an old rice cooker.

Are you vegan? No, I'm not. But, of course, I experiment with ingredients that are also suitable for vegan drinks. For example, if you mix methylcellulose, sugar and water, you get a lovely foam for pisco sour that looks and tastes almost like whisked egg white. This is also how we came up with the first sustainable cocktail we made for *The Living Circle*. It was called “Think twice — sometimes it is useful”, and contained 23-year-old Zacapa rum, *Widder* vermouth from coffee grounds, plus oleo saccharum made with banana skins.

Looking around, I see test tubes and pipettes everywhere. Are you a chemist? Mixology is definitely chemistry. I started out by doing an apprenticeship as a laboratory technician, then I studied organic chemistry for two years, during which time I had nothing to do with the hospitality industry. I even worked in a laboratory for environmental research for a while. But I was too impatient, young and wild.

So you ended up working nights in a bar. Not straight away. First, I did a stint at a hospital, because I had the idea of becoming a nurse. But the chemistry wasn't right. The diagnosis: unsuitable for the job. So to make money, I started working in bars, managed to save up some cash for the first time, and went to London to work as a bartender. That was my world for a long time.

“Upcycling and the circular economy are important issues in any field. They're not just a fad, but an economic necessity, especially when resources are scarce. Why should four bartenders in our hotels all create their own recipes? 'One for all' is a much better idea.”
Matteo Moscatelli



“Nine out of ten times it goes wrong. In other words, you are only successful once. From a purely economic perspective, it’s worth taking a scientific approach to creating new extracts and essences.”
Matteo Moscatelli

But not anymore? No, I need time to think and experiment. And I’d much rather share my expertise. There’s no such thing as copyright in our job, anyway.

Where do you get your inspiration from? From dining out. Or from our guests, who travel a lot and bring back ideas from all over the world. And, of course, by systematically trying things out. Take my creation “Salty Safran Caramel”. It is made with saffron, the golden spice. Chemically, it comprises two molecules which, when reduced to an essence, have a dual effect on the senses — on the tongue and the nose.

There are some crazy things happening now on the international bartending scene: What do you think about combinations like kiwi and oyster? I have never tried it, but I would say instinctively that they go together. The two flavours are complementary. And in my experience, drinks like that are more popular in a bar. Basically, com-posing a cocktail is like playing Tetris: The different components have to fit together. In my private life, I don’t always need to be so adventurous. A good craft beer is enough for me.

How do you invent a new drink? I always work backwards from the final result — from the flavour in the mouth and nose. I want to take my guests on a journey. And the journey begins in our hotels — with waste that isn’t waste at all.

Interview: Reto Wilhelm

FROM WASTE → Essences à la Matteo Moscatelli
Matteo tests a new combination of flavours using three essences made with scraps from the hotel kitchen. A sustainable experiment in five steps:

1. Chop up banana skins, add sugar and vacuum-seal for a week
2. Pass a mixture of coffee grounds, vermouth from the *Widder Bar* and absinthe through a sieve
3. Condense the coffee and vermouth blend to create an essence and mix with pure alcohol
4. Reduce vacuum-sealed pineapple skins from the *Storchen* to create an essence
5. Blend the three essences, adjusting the flavour using a micro pipette

THE VERDICT → Sophisticated, with some rough edges, taste still unfamiliar at first — definitely has potential.

MIXOLOGY MASTERCLASSES WITH MATTEO MOSCATELLI
Visit the mixologist in his lab, learn from the expert himself, and get creative.
thelivingcircle.ch/en/experience/masterclasses

Château de Raymontpierre, near Moutier in the Jura mountains, was until recently in a deep slumber. But now the former hunting lodge is being reawakened, and in 2024 will become the newest jewel in the crown of *The Living Circle*.

UNPOLISHED DIAMOND

Photos: Tom Egli



CHÂTEAU DE RAYMONTPIERRE





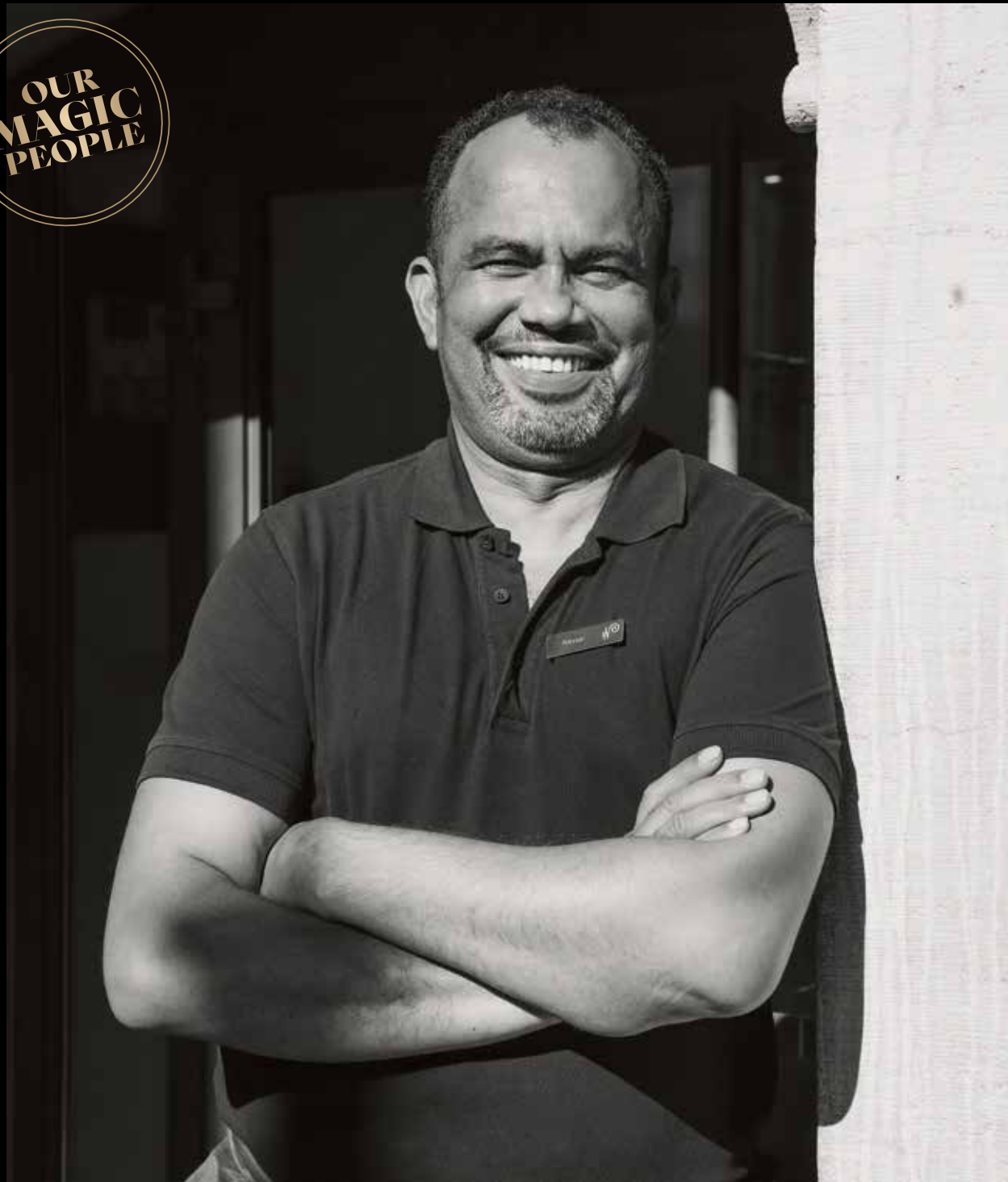
The view of the rolling hills around Vermes, in Canton Jura, is enchanting. It is an ideal spot for a country retreat. No wonder someone thought to place a castle up here. *Château de Raymond Pierre* was built in the 16th century by Georges Hugué.

The rooms are plain but stylish: a beautifully curved spiral staircase, a kitchen with vaulted ceilings, and a grand fireplace in the large knight's hall. Fourteen guest rooms will be available here from 2024, perfect for an unforgettable event or a creative retreat.

Attention to detail and an appreciation of the château's historic legacy are given top priority during the extensive renovation work. The walls, the small chapel in the courtyard, and the château itself will remain unchanged on the outside. The historic interiors are being given a clean, unadorned design. Keeping the materials simple draws the eye to the details and textures and emphasizes them. Uncompromising and focussed, in line with the principle of less is more. Simplicity is the new luxury.

thelivingcircle.ch





NASSAR JABER
STEWARD

How long he has worked at the *Widder Hotel*: since 1996 What he likes best about the *Widder Hotel*: its unique flair
He started at the *Widder Hotel* as: a steward with responsibility for the wine cellar How come his whole family works at the
Widder Hotel: coincidence The best feedback from guests: a sincere “thank you” What others say about him:
he respects his colleagues His professional dream: to open his own restaurant How he deals with stress at work:
don’t get upset and always think positively What motivates him at work: positive feedback from the team and from guests
His hobbies: cooking, listening to music, spending time with the family What makes him particularly proud: his daughter,
Christee His favourite spot in Zurich: Lindenhof What he is looking forward to: three weeks visiting the family in Liberia
Why the *Widder* is the right place for him: it was love at first sight. The *Widder* is his family
His trip of a lifetime: to places from his childhood and into nature

LIFE & STYLE IN THE NORTH

The Living Circle is at its most attractive in the north: The five-star *Hotel Storchen* offers views of Zurich’s city centre. Just a few steps away is the five-star superior *Widder Hotel* on Rennweg, also in the old town. Visitors can cruise to the *Alex Lake Zürich* on Zurich’s “riviera” with the hotel’s taxi boat, or across the lake to *Restaurant Buech* and *Schlattgut* farm in Herrliberg.





2023 OUR HIGHLIGHTS

See our events page for many other occasions to brighten up your year. We hope you enjoy exploring!



thelivingcircle.ch/en/offer-events/events

CONGRATULATIONS TO

What makes The Living Circle so special is the people behind it. People who give their all, every day, to make their mark in this top league.



MICHAEL SCHEFFLER

Our barkeeper (photo above) was named World Class Bartender of the Year 2022 for Switzerland in recognition of his creative work at the *Widder Bar*.
widderrhotel.com

NOEMI MARRAS

The barkeeper (photo right) at the *Widder Bar* took first place in the Lady Amarena Switzerland 2022 awards, a bartending competition for women only.
widderrhotel.com

WIDDER BAR

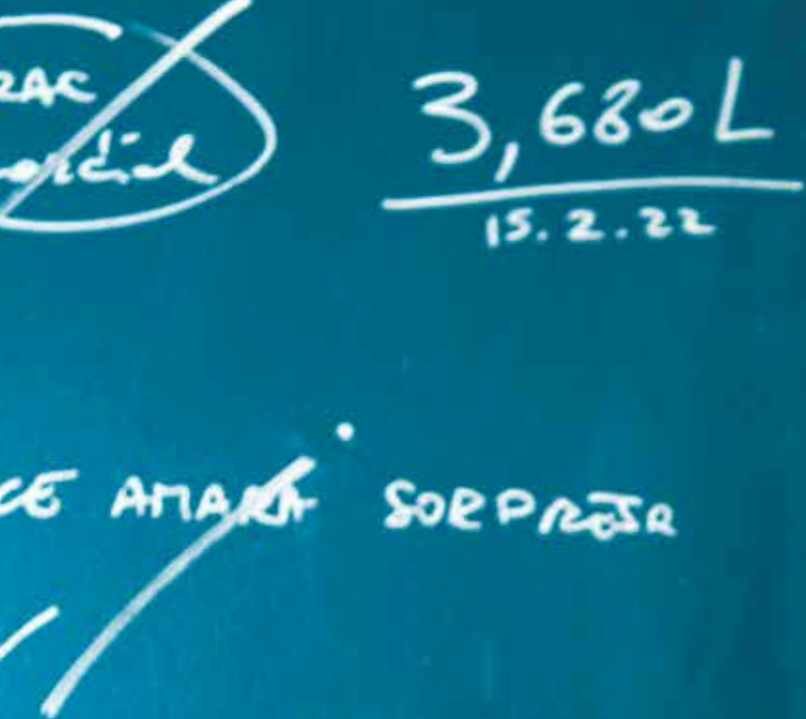
The *Widder Bar* was named one of the ten best hotel bars in Europe by the US-based Tales of the Cocktail Foundation. An institution in Zurich, the bar in the five-star *Widder Hotel* is the only one in the German-speaking world to be shortlisted in the Europe category.
widderrhotel.com

PIERRICK SARROT

The supervisor of *La Rôtisserie* at the *Storchen*, makes sure that his guests enjoy their experience. He has now been awarded the Marmite Youngster 2023 prize in the category "Service" for his excellent work.
storchen.ch



Photos: The Living Circle © Archiv



MASTER CLASSES

Whether at the stove in one of our award-winning kitchens or with a cigar and champagne in your hand on Lake Zurich — at our masterclasses you can learn from the very best: three top chefs, a cigar connoisseur, a mixologist or a sommelier. Get insider tips while enjoying a culinary adventure.



Send inquiries to:
thelivingcircle.ch/en/experience/masterclasses



Photos: Tom Egli, Masterclasses © Steven Kohl

IN THE NORTH

COOKING

Do you dream of preparing a four-course menu under the tutelage of a Michelin-starred chef, from slicing the vegetables to the final seasoning of your gourmet creation? This cooking workshop taught by **Michael Schuler (1)**, chef of the *AQUA* gourmet restaurant at the *Alex Lake Zürich*, can make that dream come true.

Price: CHF 490 per person, including champagne aperitif, appetisers, 4-course menu, wine accompaniment, mineral water and coffee

FOOD

Have you always wanted to know how to make heavenly vegan sauces? How to make your own pasta? Or learn the right way to barbecue from a confirmed expert? Then this food workshop with **Stefan Jäckel (2)**, chef of *La Rotisserie* at the *Storchen*, is perfect for you.

Price: CHF 490 per person, including champagne aperitif, appetisers, 4-course menu, wine accompaniment, mineral water and coffee

CIGARS

A boat, cigars, champagne, oysters and some exclusive advice — that's what we call luxury! **Lorin Peccolo (3)**, manager of the *Cigar Bar* at the *Storchen*, gives you his personal tips and shares his expertise on the world of cigars.

Price: CHF 310 per person, including boat trip, ½ bottle of champagne, two cigars

AWARD-WINNING CUISINE

Join **Stefan Heilemann (4)** at the stove, help with the mise en place and with arranging foods on the plates, and experience the *Widder Hotel's* award-winning cuisine from a different perspective. And at the end of the evening shift, enjoy a celebratory beer together with the entire kitchen crew!

Price: CHF 700 per person, including a champagne aperitif, a meal in the kitchen, mineral water and an after-work beer

WINE

He is the expert par excellence when it comes to wine! Enjoy an exclusive wine tasting with sommelier **Stefano Petta (5)** himself. You get to taste four wines, accompanied by appetisers from Michelin-starred chef and GaultMillau Chef of the Year 2021 Stefan Heilemann!

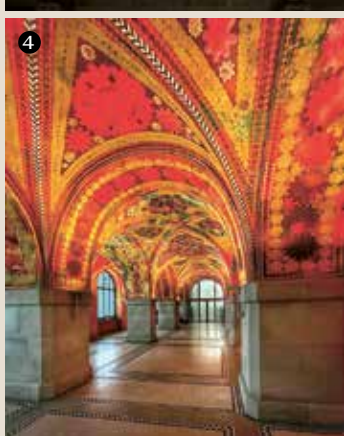
Price: CHF 140 per person, including appetisers

COCKTAILS

Interested in cocktails and drinks? Then sign up for our masterclass with mixologist **Matteo Moscatelli (6)**, winner of the World Class Bartender of the Year 2021 award (see page 64). He will help you create your own individual drink, and mix your favourite cocktail with an added personal twist.

Price: CHF 210 per person, including a look behind the scenes in his laboratory, as well as drinks and appetisers





TRANQUIL SPOTS

Zurich can be a loud and bustling city. We have compiled a list of hidden places where you can get away from it all, just a few minutes' walk from our hotels.

LINDENHOF

5 minutes from the *Widder* and *Storchen* (1)

Just a stone's throw from the *Widder* and *Storchen* is one of the most attractive spots in Zurich. The elevated courtyard, shaded by lime trees, offers breathtaking views of the River Limmat and beyond to the old town and the lake.

OLD BOTANICAL GARDEN

15 minutes from the *Widder* and *Storchen* (2)

This picture-perfect oasis can be found in the middle of Zurich city centre, not far from Bahnhofstrasse. With a history dating back to 1837, the garden today is home to mature trees that lend it an enchanted aura.

CLOISTER IN THE GROSSMÜNSTER

10 minutes from the *Widder* and *Storchen* (3)

While the most famous church in the old town is no secret, this hidden cloister, with its garden and ornate columns, most certainly is. The composition of plants was inspired by naturalist and universal scholar Conrad Gessner, who is buried here. The whimsical figures, animal scenes and grotesques on the columns and archways add a humorous touch.

THE "BLÜEMLIHALLE"

10 minutes from the *Widder* and *Storchen* (4)

This must be the world's most beautiful police station lobby: Hidden behind the facade of the police station on Bahnhofquai is the "Blüemlihalle" or "little flower lobby", an artwork of national significance. The masterpiece in warm, reddish-gold tones on the walls and arched ceiling was painted by Augusto Giacometti.

RIETER PARK

20 minutes from the *Widder* and *Storchen* (5)

This park close to Lake Zurich brings the glamour of the 19th century to life. With 70,000 square metres, it is Zurich's largest park. As well as giant trees over 150 years old, the rolling landscape is home to three historic villas from the 18th century. Visitors can find some solitude in its many hidden corners.

PARK IM GRÜENE

20 minutes from the *Widder* and *Storchen* (6)

Overlooking Lake Zurich, this picturesque park has expansive lawns and a wonderful playground, where children can romp while their parents relax in rented sun loungers.

Photos: *The Living Circle* © archive, Zurich Tourist Office

IN THE NORTH



FIVE QUESTIONS FOR DANIEL WEIST, THE NEW DIRECTOR OF THE WIDDER HOTEL

After two-and-a-half years as director of the *Alex Lake Zürich*, you are moving from the shores of Lake Zurich to the old town. What are you looking forward to most? The vibrant city life, the extraordinary guests, the staff and the neighbourhood.

The *Widder* is one-of-a-kind on the Swiss luxury hotel scene. How are you approaching the change? I want to continue the outstanding work that has been done here over the past few decades, and add a few new touches here and there.

This legendary hotel is known for its charismatic directors. Do you have any surprises in store? I intend to be true to myself, by which I mean being authentic and sincere in caring for guests. With a combination of passion and humour, I will do everything I can, together with the entire team, to surprise our valued guests and create unforgettable moments for them every day.

Will you miss Lake Zurich? Fortunately, I live in Thalwil, so I'll still have the opportunity to enjoy the lake.

Do you have a vision for the future of the *Widder Hotel*? To retain the extraordinary and introduce change with great sensitivity. Traditions are incredibly important for a hotel like the *Widder*. They convey a sense of familiarity and the feeling of coming home.

widderhotel.com



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LAVATER CONCERT SERIES — THE CHAMBER MUSIC
FESTIVAL

The music of Ludwig van Beethoven is the focus of this year’s edition of the chamber music festival being held in the Lavater House. Used today as a parish hall, the building is named after Johann Caspar Lavater, who was pastor of St. Peter’s and a contemporary of Beethoven’s. From this very house, Lavater corresponded with eminent people across Europe. A fitting location for a major musical festival in the centre of Zurich. The concert series will be held from 18 — 21 May 2023. zunftkonzerte.ch/lavatertage

The two concluding concerts on Sunday, 21 May 2023, will be held in the *Widder Saal*:

PROGRAMME SURPRISE

An entertaining programme for young and old with the festival musicians. Immerse yourself in the musical world of Beethoven.
When: 11 a.m.
widerhotel.com

GRANDE FINALE

Ludwig van Beethoven, quintet for two violins, two violas and cello in C major, Op. 29
Felix Mendelssohn-Bartholdy, string octet in E flat major, Op. 20 (1825)
Members of the Szigeti Piano Quartet, Atenea Quartet and Ruysdael Kwartet will be performing.
When: 4 p.m.
widerhotel.com

Photos: lavaterhaus.ch, igniv.ch

THE PLACE TO COME
FOR CHAMPAGNE:
THE IGNIV ZURICH



Champagne is always the right choice — and the Igniv Zurich at Hotel Marktgasse celebrates this. The award-winning restaurant belongs to Andreas Caminada, who has teamed up with *The Living Circle*.

Young head chef Daniel Zeindlhofer serves a shareable menu, along with à la carte dishes. **The crowning touch of this dining experience is the excellent wine menu with over 100 different champagnes.** Champagne is not only perfect for celebrations, but for any time you want to give yourself a treat. It is not called the “wine of happiness” for nothing!

Marktgasse 17, 8001 Zurich
For reservations, call Tel. +41 44 266 10 10
igniv.com

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Photos: The Living Circle © archive, andreascaminada.com

IN THE NORTH



ROOMS WITH A VIEW

BUSINESS NOT AS USUAL

Set in a secluded spot under mature trees in the vineyard, our lodges are the perfect place for a cosy get-together. Whether for a seminar, meeting or retreat, get your creative juices flowing in the *Paradiesli*, *Zuberhütte* or *Stall* vineyard lodges.

For more information, scan the QR code below.
restaurantbuech.ch



ONE MORE MICHELIN STAR FOR THE LIVING CIRCLE

Another of our chefs has been awarded a star: **Michael Schuler** has been head chef at the **AQUA** gourmet restaurant in the five-star **Alex Lake Zürich** since 2021.

He and his team have won a coveted Michelin star for their outstanding creative dishes. That makes him the fourth Michelin-starred chef in *The Living Circle*, after Stefan Heilemann, Stefan Jäckel and Mattias Roock. He also received 15 points from GaultMillau and was named Discovery of the Year in 2023.
alexlakezurich.com



FÜRSTENAU OUTDOOR MARKET

The historic town of Fürstenau will be hosting an outdoor market for select regional specialties for the sixth time on 10 September 2023. At over 50 market stands clustered around the award-winning Schloss Schauenstein and Casa Caminada restaurants, producers who have supplied their regional products for many years to the restaurants run by award-winning chef Andreas Caminada offer their wares: homemade delicacies, select wines and spirits, craft-roasted coffee, fine baked goods, strong mountain cheese, Grisons air-dried beef, Salsiz sausage, and lots more.

Date: 10 September 2023
Time: 11 a.m. to 5 p.m.
andreascaminada.com



EXCLUSIVE AND HANDMADE

FANCIFUL ACCESSOIRES

For house, hand or wrist: Ines Boesch repurposes, reshapes, paints, prints and sews objects made of ceramic (photo above), silk, linen or wool. With foulards of her own design, opulent jewellery, exclusive tableware and original cushions, her shop is an ideal place for browsing in style. Where: Weggengasse 6 inesboesch.ch

PARADISE FOR CHOCOHOLICS

Four chocolatiers do their magic, using secret recipes and natural ingredients to create surprising chocolate delights (photo on the right) — a treat for the heart and the palate. Where: Schlüsselgasse 12 maxchocolatier.com



DREAMS MADE OF WOOD AND LEATHER

Bags, belts and leather goods have been made for over 25 years in this shop surrounded by medieval buildings on the River Limmat: From cutting the leather, sewing with needle and thread and finishing, every step is completed by hand, without a sewing machine. (Incidentally, the leather artist's second passion is wood sculpture ... very poetic!). Where: Schipfe 29 lederladen.ch



COLOURED PAPER AND WRITING IMPLEMENTS

Two passionate bookbinders celebrate a traditional craft, with boxes, notebooks, calendars, planners, scrapbooks and more. Fans of paper products will find true happiness here. Where: Wohllebgasse 9 buchbinderin.ch



MADELEINE LÖHNER NEW DIRECTOR OF THE ALEX LAKE ZÜRICH

You have been director of the *Alex Lake Zürich* since the beginning of 2023. What is your first impression? My reception at the *Alex* could not have been warmer. I'm thrilled to be part of such a young and dynamic team.

What are you looking forward to most about your new position? To working every day in one of the most beautiful places on Lake Zurich. And, of course, it's an honour to be able to coach and motivate so many new, wonderful colleagues.

You are a sommelier by trade and originally from Austria. Will you be adding Austrian wines to the wine menu? We will be adding a couple of special Austrian wines, of course, but I don't want to go too far in that regard. Personally, I would like to integrate more wines from Zurich and the local region, because I think it's exciting right now and I attach great importance to regional products. With Nicole Dummermuth, our Chef de Service at the *AQUA*, and myself, we now have sufficient wine expertise in-house to add some depth and diversity to our wine menu.

What surprises do you have in store for guests? I come from the high-end world of F&B, which means events, food and wine are my real passion. Not only do I want our guests to have a wonderful stay in our beautiful rooms, but I also intend to surprise them with a unique and distinctive restaurant and bar experience.

The *Alex* is in a fantastic location right on the lake — have you already found a favourite spot?

Every morning I take a short walk along the shoreline in front of the *Alex* before I start my work day. I particularly like being on the jetty in front of the hotel. I take time to enjoy the sense of peace and quiet the lake exudes, and the great view of the city and the Alps. After that, I'm ready for anything!

alexlakezurich.com

Photos: *The Living Circle* © archive, websites of the featured shops

ON THE TRAIL OF BIRDS

Adjoining the park of the *Castello del Sole* is a nature and bird sanctuary.
A unique floodplain, it serves as a nesting site for native birds and
a stopover for migratory birds on their long journeys.

Photos: Tom Egli



The park of the *Castello del Sole* is bathed in autumn colours and still quiet in the early morning hours. Two men stride silently over the wet lawn towards the lake, heading for the nature and bird sanctuary that borders on the hotel grounds. Both are passionate hobby ornithologists who dedicate much of their free time to birdwatching. And yet they could not be more different: Pietro Teichert, 83, a retired civil engineer and native of Ticino, knows this bird sanctuary like the back of his hand. He always carries a notebook and pencil with him on his outings. In contrast, Dale Forbes, 43, strategy expert at Swarovski Optik Austria, is here for the first time and fully digitally equipped. He enters his observations in his smartphone in an app called “eBird”, an online database that gives researchers and amateurs real-time data on the distribution and abundance of birds.

Mallards, tufted ducks, red-crested pochards, common pochards, great crested grebes and Eurasian coots. For the avid birdwatchers, one glance is enough to tell that all of these birds are familiar native species.

Once they reach the shoreline, the two men eagerly turn their gazes left towards a stand of reeds, beyond which an impressive number of water birds are bobbing up and down on the waves of Lake Maggiore: mallards, tufted ducks, red-crested pochards, common pochards, great crested grebes and Eurasian coots. For the avid birdwatchers, one glance is enough to tell that all of these birds are familiar native species. Or are they? They spot a bright red eye glowing in the morning sun. Virtually in unison, the two whip out their binoculars and identify a black-necked grebe — a rare guest in the Maggia Delta. “Unbelievable!”, Dale Forbes whispers excitedly. The zoologist is a committed environmentalist and member of the Advisory Board of BirdLife International. Forbes has been travelling the world for many years, studying birdlife in all its diversity and tracing migratory routes. This journey is what has brought him here.

The plain between Locarno and Ascona is densely built-up. The largest areas of green are the golf course and the grounds of the *Terreni alla Maggia* and *Castello del Sole*, including the nature sanctuary at the Maggia delta. Pietro Teichert has been in charge here for decades, supervising the bird-ringing station



Dale Forbes (left) listens intently. The zoologist and hobby ornithologist can identify hundreds of different bird calls.

and maintaining the archive: “The floodplain along the Maggia is a significant site for avian research. Since 1901, 273 bird species have been identified here, most of them inside the sanctuary.” Twenty-six of these species breed here sporadically, like the black kite, Eurasian scops owl and water rail. Thirty-eight are regulars, including two kingfisher pairs, for which he has personally built artificial nesting walls. The reed zone is a preferred retreat particularly for barn swallows.

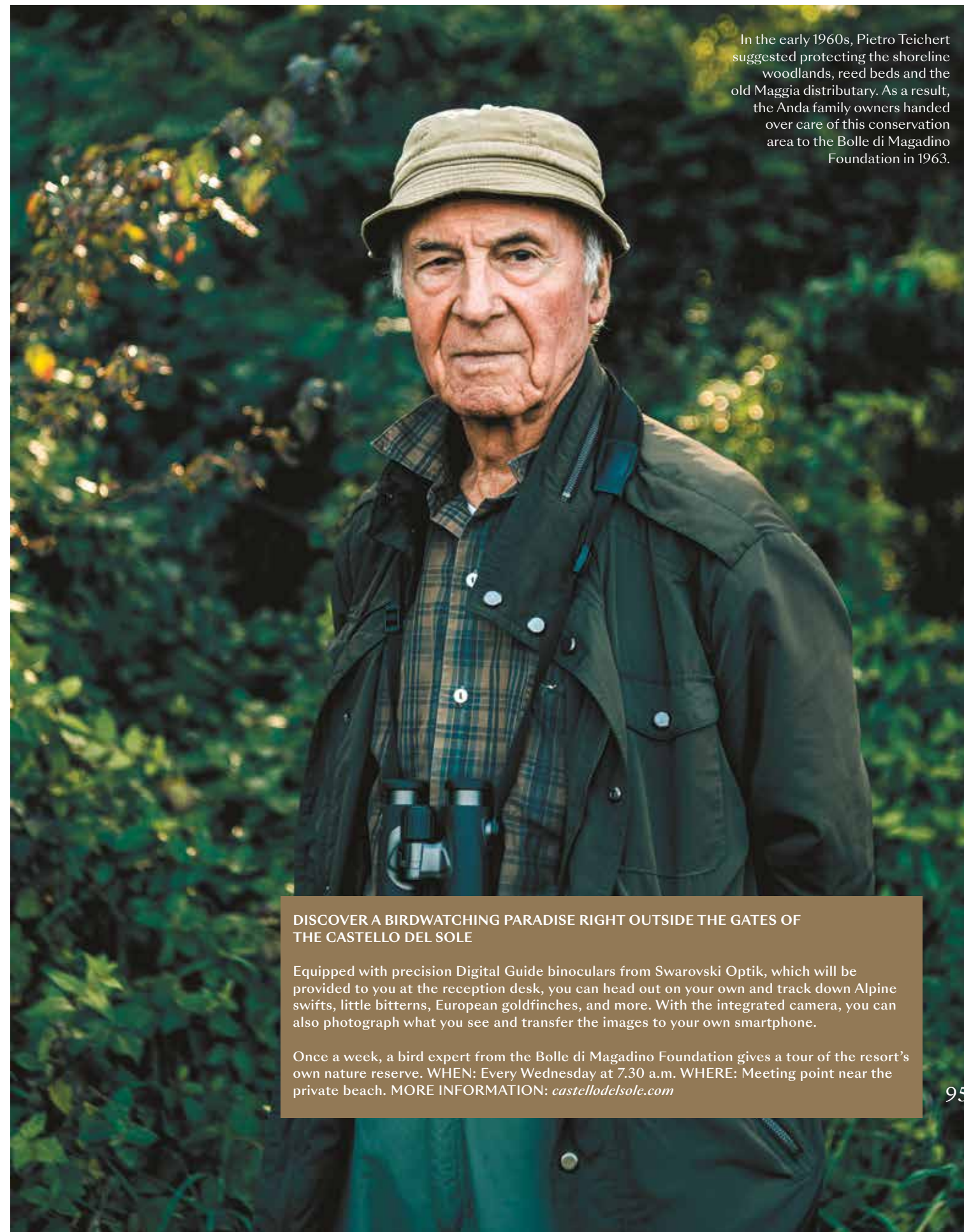
Pietro Teichert came here on his first ornithological excursions when he was still a schoolboy. In the early 1960s, he suggested protecting the shoreline woodlands, reed beds and the old Maggia distributary. The then director of the *Terreni alla Maggia* was all in favour of the idea. And so, in 1963, the Anda family owners handed over care of this conservation area to the Bolle di Magadino Foundation, which created a nature reserve of some five hectares. In 1983, it was even doubled in size. “The positive effects on the environment, especially the birdlife, cannot be over-estimated”, says Pietro Teichert.

The Bolle di Magadino is not far away. The nature sanctuary at the mouth of the Ticino and Verzasca rivers spans 150 hectares and is of tremendous significance for migratory birds. This is where they accumulate fat to fuel their long migration south in autumn and back north across the Alps in spring. “It’s the most interesting stopover site for miles”, says the ornithologist with a smile. And not just for birds. Birdwatchers from all over the world descend on this location, especially in bad weather, because the birds delay their trek across the Alps when conditions turn cold, wet, windy or stormy. At the same time, they arrive from the south in increasing numbers, causing a veritable traffic jam of migrating birds. “Back in 1968, the cow pastures were thronging with thrushes and the lake was covered with black-headed gulls and black terns. It was an unforgettable experience”, Teichert recalls.

Birdwatching is an increasingly popular hobby. “Birds are the link between Heaven and Earth. People enjoy the peace and quiet of birdwatching”, explains Dale Forbes. And he should know. He spends every free minute outside watching and listening. He can identify hundreds of different bird sounds — both songs and warning calls! After an hour-and-a-half walk around the bird sanctuary, he has identified as many as 40 different species by sight or sound and entered them in his “eBird” app. It stores data on sightings by birdwatchers around the world. Pietro Teichert posts his most important findings on ornitho.ch, the reporting portal of the Swiss Ornithological Institute in Sempach: “We collect huge amounts of data this way that show where birds are migrating to, whether behaviours or populations have changed, and how we can protect them better in future.” *Anina Rether*

castellodelsole.com
bolledimagadino.com

In the early 1960s, Pietro Teichert suggested protecting the shoreline woodlands, reed beds and the old Maggia distributary. As a result, the Anda family owners handed over care of this conservation area to the Bolle di Magadino Foundation in 1963.



DISCOVER A BIRDWATCHING PARADISE RIGHT OUTSIDE THE GATES OF THE CASTELLO DEL SOLE

Equipped with precision Digital Guide binoculars from Swarovski Optik, which will be provided to you at the reception desk, you can head out on your own and track down Alpine swifts, little bitterns, European goldfinches, and more. With the integrated camera, you can also photograph what you see and transfer the images to your own smartphone.

Once a week, a bird expert from the Bolle di Magadino Foundation gives a tour of the resort’s own nature reserve. WHEN: Every Wednesday at 7.30 a.m. WHERE: Meeting point near the private beach. MORE INFORMATION: castellodelsole.com

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ANDREA WILDI

SALESMAN AT ENOTECA ALIMENTARE, GUIDED TOURS AND TASTINGS

Where he likes to spend his free time: curling, Nordic walking, mountainbiking or playing tennis
 What he surprises guests with: the latest products from the wine shop and tips for hikes in the surrounding area
 What he dreams of: that everything goes back to as it was before covid in 2020 His idea of good exercise: reaching for a wine glass – it's pure elbow gymnastics!
 His motto: what you say is important, but it is much more important to me how you say!
 What others say about him: friendly, helpful and always cheerful A talent he wished he had: creativity and persistence
 His highlight for 2023: a holiday in Normandy and a visit to Mont St. Michel Where he finds peace: swimming in the Centovalli river
 His personal tip in the region: Rifugio al Legn above Brissago — the view is amazing!

THE ART OF BLIND WINE TASTING

Photos: Tom Egli





The experts meet behind closed doors. Here, in the sacred halls of the *Terreni alla Maggia*, four wine professionals are creating the vineyard's most exquisite wine, the Ascona Riserva 2020.

This sunny day in early autumn is a busy one at the *Terreni alla Maggia*. The corn is being harvested, and a tractor can be seen rumbling over the rice fields. But going down the few steps into the cellar of the vineyard and agricultural estate, it is like entering a different world. Not a sound can be heard, the temperature is pleasantly cool, the atmosphere filled with promise.

This is the inner sanctum of the *Terreni alla Maggia*: Merlot, stored in 60 barrique wine barrels at 15 degrees Celsius, waits patiently to reach the perfect stage of maturity. The chances are good, as a glance at the cellar wall shows: It is covered with awards the vineyard has received for its products in the past. The best-of-the-best is the Ascona Riserva, which has garnered several Gold and Silver awards from Mondial du Merlot Suisse. The 2019 Ascona Riserva even won a Platinum medal from Decanter UK in 2022 with no less than 97 points. Other excellent wines that regularly receive accolades include the Cannaiola, Il Giubileo and Il Querceto. No wonder GaultMillau has named the *Terreni alla Maggia* one of the top 150 wine growers in Switzerland.

The experienced team at the *Terreni alla Maggia* headed by Fabio Del Pietro, director of oenology and agriculture, tests and tastes wines, experiments and comes up with new ideas. Two of its members are here today: oenologist Giuseppe Spagnuolo, and sommelier Antonio Pischedda: "Hundreds of ingredients go into creating the taste and aroma of a wine. We can influence many aspects with our knowledge and experience. But one thing is beyond our control: the weather." That's why winegrowing requires constantly weighing up multiple factors. When to harvest? How long to store in the barrique barrels? "Everything ultimately revolves around the crucial question: When has the wine reached its perfect balance?"



DISCOVER THE WINES OF THE TERRENI ALLA MAGGIA

In the shade of the pergola in summer with views of the vineyards, or in the barrique cellar in winter: Our sommelier Antonio Pischedda and his team will take you on a journey to the world of the *Terreni alla Maggia* wines. Accompanied by a plate of Ticino specialities, you get to sample merlot, bondola, kerner and many more different wines.

WHEN: Every day by arrangement. WHERE: *Terreni alla Maggia*. MORE INFORMATION: terriniallamaggia.ch

To figure out when that is, two additional wine experts from *The Living Circle* have been invited to participate: sommeliers Stefano Petta from the *Widder* Restaurant and Sergio Bassi, maître d' of the *Locanda Barbarossa* at the *Castello del Sole*. They bring with them a wealth of expertise and are familiar with the needs and preferences of their specific customers. Together, the four wine pros evaluate the 2020 Ascona Riserva.

Six bottles containing different barrel samples are lined up at the end of the table, with several wineglasses placed in front of the experts. Which glass is filled with which wine remains the well-guarded secret of *Terreni alla Maggia* oenologist Giuseppe Spagnuolo. It is going to be a blind tasting, as he announces with a chuckle. This much he can reveal: The tasting will start with the simplest variant, then progress to the more complex wines. At the very end, the tasting samples will be compared with the 2019 wine — as a yardstick against which to measure the result.

The tasting — or more accurately, the ceremony — begins. The experts close their eyes, their noses deep in their glasses. They swirl the wine in their mouths, chewing and enriching it with air. Even a kind of gargling can occasionally be heard. Finally, they spit out the wine into buckets set up next to the glasses. “A shame really, considering how good this wine is. But otherwise you would dull your taste buds, and above all your sense of smell”, explains Stefano Petta. The experts make extensive notes, evaluating the nuances of colour, aroma and taste. A concentrated silence prevails.

An hour later the moment of truth arrives. The experts' critical opinions differ: an excellent nose, too dark a colour, a round finish, slightly too much tannin, a nice mature acidity, not yet at full potential, elegant and pleasing on the palate. The detailed evaluation is accompanied by much head-shaking, nodding, brow-furrowing and bursts of laughter. However, one thing the wine professionals can agree on is that glass number three is ready to be bottled.

After the tasting, Gratian Anda, owner of the *Terreni alla Maggia*, comes to the wine cellar for a quick visit. The 53-year-old describes himself as a wine connoisseur and is very pleased with the outcome of the meeting: “The notes our four experts took and the evaluations they made are extremely valuable. Their findings today will help the team to create yet another, perfectly balanced Merlot Ascona.” In celebration, the vineyard's innovative chefs serve up their latest creation: a spumante made with merlot grapes. All five raise their glasses for a toast: to another extraordinary Merlot Ascona, vintage 2020. *Anina Rether*

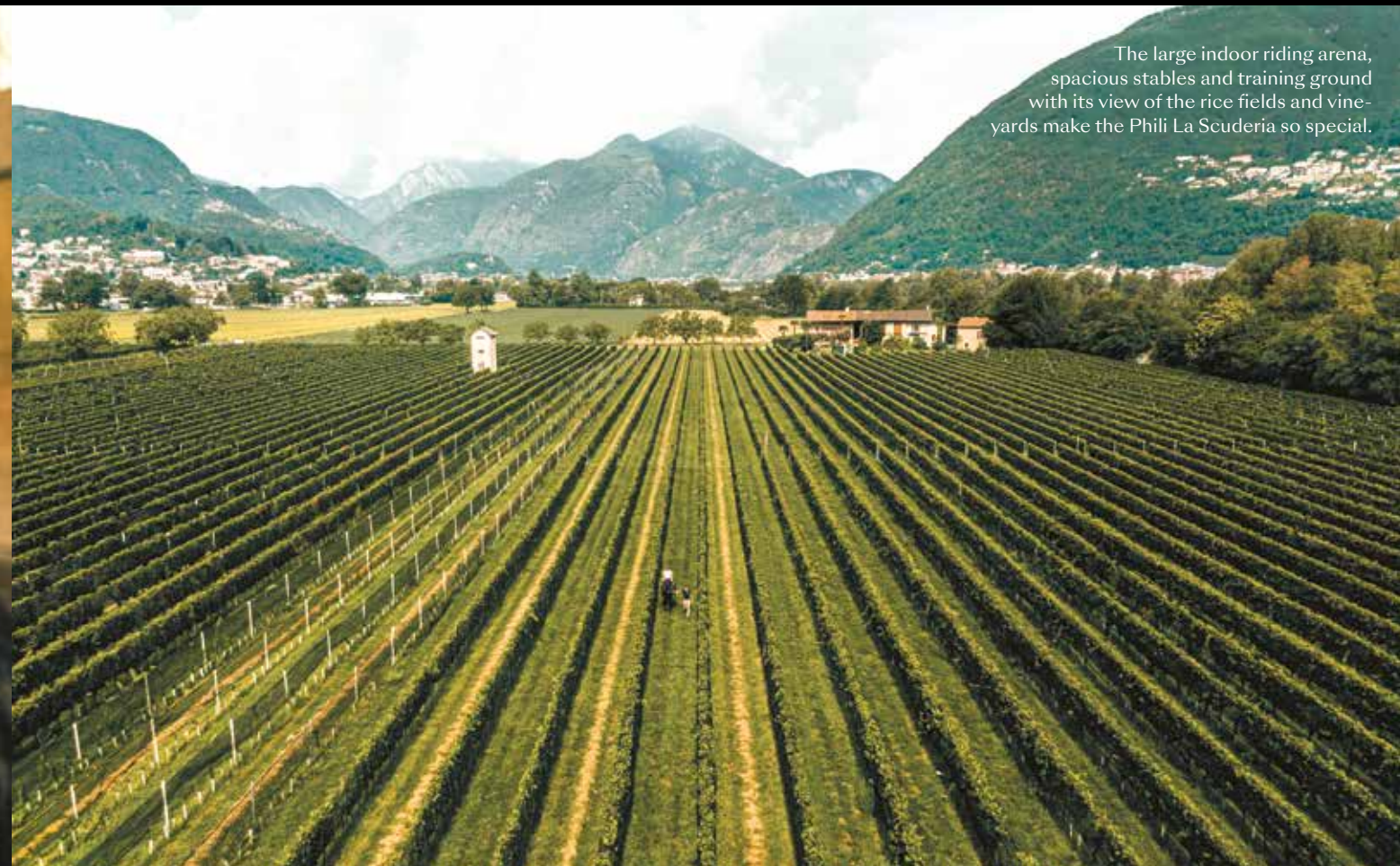


HAPPINESS ON HORSEBACK

Set among the vineyards and rice fields of the *Terreni alla Maggia* is the Phili La Scuderia. This spacious equestrian facility is the domain of Philine Brunner. Together with her team, she looks after horses belonging to guests of the *Castello del Sole* — as well as training for competitions as a member of the Swiss national dressage team.

Photos: Tom Egli

TERRENI ALLA MAGGIA



The large indoor riding arena, spacious stables and training ground with its view of the rice fields and vineyards make the Phili La Scuderia so special.



At six in the morning, the Phili La Scuderia is already bustling with activity. The first order of the day is to feed the stable’s three own and three guest horses: As well as some friendly attention and fresh water, they are all given individually mixed feed: hay, hay mixed with herbs, or muesli. “Horses are just like us: They all have different needs and preferences about how they like to start their day”, says Philine Brunner with a smile. She speaks from experience — after all, she not only grew up with horses, but has also dedicated her life to them. As a teacher at the riding facility next door to the *Castello del Sole*, the 32-year-old takes care of six horses, gives riding lessons to guests and locals and, as a professional equestrian, trains daily for international competitions.

The large indoor riding arena, the spacious stables and the training ground with its view of the rice fields and vineyards have been Philine Brunner’s stomping ground since childhood. “I always dreamed of finding a place for my horses where I could train undisturbed. I am very fortunate that my dream came true right here, of all places.” This good luck extends to her husband Loïc, a former professional tennis player and current owner of three sports stores in Lucerne and Ticino. Ever since he asked her to marry him six years ago at the Zurich marathon, the pair have supported one another on their respective paths in life. Together they came up with a brilliant idea for using empty horse stalls — as an offer to holiday-makers to bring along their own horse. Philine Brunner knows from her own experience that many horse owners would be interested in such a service: “People who ride have a very close relationship with their horse. For many, it’s hard to leave their animal at home, especially during holidays!”

Thanks to the premium care she provides and the wide choice of trails to ride along the Maggia, the service has met with immediate and overwhelming interest: Since launching it a year ago, Philine and Loïc Brunner have already hosted several “holiday guests” at their stables. While their owners enjoy the amenities of a luxury hotel at the *Castello del Sole*, the horses also receive five-star treatment at the Phili La Scuderia. On request, guests can care for their horses themselves and exercise them on a lunge line on the grassy meadows of the *Castello del Sole*.

Behind the stables, where the vineyards begin, there is also a large outdoor training ground for dressage. Philine Brunner is out here every day in the summer with her three Danish Warmblood horses, practising the pirouette, piaffe, passage and riding figures along prescribed paths. “With young horses, you can see their progress daily. The first time you get to ride together in a Grand Prix is unbelievably thrilling!” She got this chance in March 2022 with eleven-year-old Don Tamino.



“People who ride have a very close relationship with their horse. For many, it’s hard to leave their animal at home, especially during holidays!”

Mare Ravena and stallion Gaston are also successful competitors and have participated in world championships for young horses. Her next goal is the 2024 Olympics in Paris. “With a little patience and time, Gaston and I can make it happen”, she says, as she pulls on her boots — it’s time for the day’s training. *Anina Rether*

castellodelsole.com

HORSE RIDING FOR CHILDREN AND ADULT

Philine Brunner and her team offer guests at the *Castello del Sole* private lessons on pony Vaiana, walks and (now) rides on a Shetland pony for children (up to 20 kg). The backdrop could not be more picturesque, with vineyards, rice fields, a nature reserve and the river.

WHEN: Every day by arrangement. WHERE: At the *Castello del Sole* or at Phili La Scuderia. MORE INFORMATION: castellodelsole.com

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CASTELLO DEL SOLE

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ANGELA PATRUNO
BUFFET/STORE MANAGER

What else she would like to learn: to have more confidence in herself The first thing she does when the alarm goes off in the morning: turns it off and rolls over. Then she gets up shortly after and makes breakfast Best lesson in life: the spirit of unity in the family, faith Her contribution to sustainability: she has replaced straws, take-away cups and cutlery with biodegradable materials. Is responsible for recycling A talent she wished she had: to be able to listen well What others say about her: conscientious, always cheerful with a smile on her face Her highlight for 2023: she plans to spend more time with her family in Apulia Her greatest temptation: shopping! What she is proud of: that she still loves doing her job, even after 26 years

LIFE & STYLE IN THE SOUTH



HIGHLIGHT OF THE SEASON

OUTDOOR MARKET WITH CULINARY SPECIALITIES FROM TICINO

The first-ever Mercato del Gusto culinary festival takes place on Sunday, 4 June 2023, on the grounds of the *Terreni alla Maggia*. Fifty stands will offer selected Ticino specialities — a must for connoisseurs and bon-vivants.

Chefs with a collective total of 13 Michelin stars and 138 GaultMillau points will be there. It promises to be a celebration of good food!

Chefs Mattias Roock, Stefan Heilemann, Stefan Jäckel and Michael Schuler will be representing *The Living Circle* at the event. They will be joined by Andreas Caminada and other top chefs from Ticino, such as Rolf Fliegauf from Hotel Giardino, Marco Campanella from Hotel Eden Roc, Adrian Bühler from feel good gastro, Trevor Appignani from Tr3vor, and Lorenzo Albrici from Locanda Orico.

The speciality foods will taste all the better knowing that fifty percent of the stand fees will be donated to the Uccelin Foundation, which is dedicated to promoting young talents in the culinary arts.

terreniallamaggia.ch
uccelin.com



Photos: *The Living Circle* © archive, websites of the featured shops

IN THE SOUTH



WINERY OPEN HOUSE 20—21 MAY 2023

In spring, some 80 vineyards in Ticino will be opening their doors to visitors. Our *Terreni alla Maggia* will be joining in, offering not only guided tours, but also wine tastings and a festive programme with live music and other attractions.



Raise your glass with us to another splendid wine season!

RICORDI ORANGE WINE

White, rosé and red — those are the colours of wine we are all familiar with. But now there is a fourth one: orange. Wherever new trends emerge, the team from the *Terreni alla Maggia* wine estate is not far away: Ricordi Orange Wine is made with 50% Kerner and 50% Bianca Maggiore grape varieties. Aged in terracotta amphorae, the Ricordi goes perfectly with pâtés and terrines, creamy blue cheese and fusion food. This latest creation from the *Terreni alla Maggia* has already been showered with awards:

RICORDI ORANGE WINE 2019 — AWARDS IN 2022
Concours Mondial de Bruxelles — Silver medal
Decanter UK — Bronze medal (88 points)
AWC Vienna — Seal of Approval (Bronze, 85.2 points)
shop.terreniallamaggia.ch



TEA TIME IN TICINO

The vegetable and herb gardens around the *Castello del Sole* are legendary. Less well-known is the small but impressive tea plantation nestled between the hotel and the *Terreni alla Maggia*. It is cultivated by the famous Casa del Tè on Monte Verità.

Only the best leaves are picked and processed to make tea. It can be purchased in our Enoteca Alimentare at the *Terreni alla Maggia*. Those who prefer a little kick can also enjoy this tea as a digestif — made by the *Terreni alla Maggia* winery. Raise your (tea) cups for a toast!
shop.terreniallamaggia.ch

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IN THE SOUTH

GROTTI, GROTTI, GROTTI...

A holiday in Ticino is unthinkable without a visit to one of its typical “grotti”! We have picked out some of the best for you. They combine outstanding regional cuisine with spectacular nature, so make sure you don't miss them!

VIEW OF THE LAKE GROTTO DA PEO IN RONCO

Where: Situated above Ronco s/Ascona, it has fantastic views (1) stretching across Lake Maggiore, from Tenero all the way to Luino. Traditional, regional fare is served here in a cosy atmosphere.

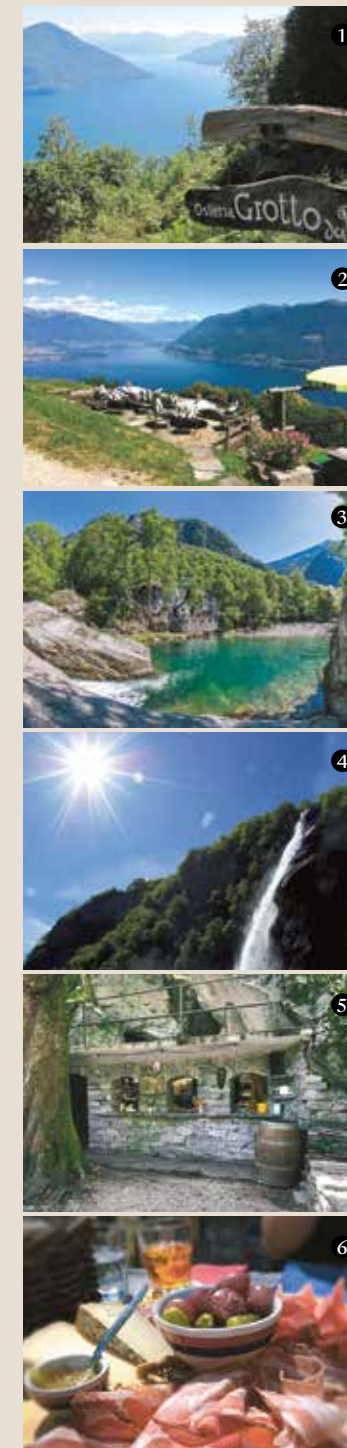
GROTTO BOREI IN BRISSAGO
“La nonna” used to take care of passing travellers in this grotto (2). A few generations later, it is now run by the Battistessa family, who serve simple, traditional fare and select, regional wines.

**AT THE WATER'S EDGE
GROTTO POZZASC IN PECCIA**
Deep in the Maggia Valley lies this secluded grotto (3), above a small waterfall. And yes, swimming is permitted! The typical Ticino polenta is prepared here on an open fire, giving it a unique flavour.

GROTTO LA FRODA IN FOROGLIO
The 110m-high Froda waterfall (4) is a highlight in the unspoilt natural environment of the Bavona Valley. The grotto of the same name in Foroglio is family-owned and has won multiple awards for its cuisine.

**NESTLED AMONG CLIFFS
GROTTO FRANCI IN CEVIO**
On hot summer days, the Grotto Franci (5) offers cool temperatures and typical Ticino specialities. Guests sit around granite tables in the shade of chestnut trees, surrounded by enormous blocks of stone. An incomparable atmosphere.

GROTTO AMERICA IN PONTE BROLLA
A historical spot on the Maggia River and close to the ancient “grotti” of Ponte Brolla. In the 19th century, the America (6) was a stopover for emigrants from Ticino. In addition to good food, guests can enjoy live concerts in summer.



Photos: The Living Circle © archive, websites of the featured grotti



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TEMPTATION BY EWA

An insider tip for all fashionistas is Ewa's. Once you have visited her boutique "sotto le arcate" — under the arches — on Via Borgo 51 in Ascona, you'll be sure to come back. And you'll bring your best friends with you, because shopping at Ewa's is like a celebration: With her graciousness, charm and unerring sense of style, she makes everyone feel at ease!

Instagram @ewa_voormolen



DINING AMONG THE VINEYARDS

Bacchus, the Roman god of wine, would have revelled in this opportunity. On 26 August 2023, our guests can enjoy dinner in and among our grapevines. A unique atmosphere for an exquisite meal in the fresh air. For more information, see terreniallamaggia.ch



TAXI BOAT

What better way to start your holiday than with an exclusive boat ride on Lake Maggiore? Guests arriving by train in Locarno can now use our water taxi as a shuttle service. It takes them from the pier in Locarno to the *Castello del Sole's* exclusive marina. The service can be booked via the concierge. castellodelsole.com

GAME, SET AND MATCH WITH MARCO CHIUDINELLI



Our tennis camp is the place to be for anyone who wants to prepare for the upcoming tennis season. Ex-pro and Davis Cup winner **Marco Chiudinelli** adds the finishing touches, helping players improve their technical and tactical game. The tennis court can be found in the 140-hectare park of the *Castello del Sole*.

The package includes six training lessons with the tennis pro and a chance to relax afterwards at the Castello SPA & Beauty. Whether you are an occasional player or ambitious professional, get the best tips from Marco Chiudinelli and enjoy superior 5-star service. When: 20 — 23 April 2023

castellodelsole.com

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www.moevenpick-wein.ch

Photos: The Living Circle © archive, website ascona-locarno.com

IN THE SOUTH



BY BIKE

For a leisurely way of getting around that is faster than walking, why not get pedalling and explore the region on bikes provided free of charge by the *Castello del Sole*.

EASY

Via the *Terreni alla Maggia* to Tenero.
The path is flat and mostly runs along the lake.

MODERATE

Across the fields and through Ascona to the village of Arcegno with its idyllic, Ticino-style homes.

DIFFICULT

The new bike path along the Maggia River to Cevio. Cyclists should be in good physical condition for this two-hour tour.

castellodelsole.com



FRESH AIR FOR FRESH IDEAS

An ideal setting for seminars: In addition to its fully equipped *Sala Bacchus* conference room, the *Castello del Sole* has a choice of outdoor meeting areas.

There are various quiet spots in the expansive park for creative meetings among the rice fields and fruit trees. Let the force of nature inspire you as you work on innovations and new ideas in the shade of the trees in our park. For more information, scan the QR code below.



AIM HIGH

Ticino is a paradise for summiteers and mountain hikers. Many of its mountain tops can be reached easily via cable car, funicular or chair lift. At the top, visitors are rewarded with breathtaking views of the Alps all the way to Canton Valais.

MONTE GENEROSO

Why we love it: Known for local dishes and its own products, like organic herbal tea.
Highlight: 360-degree panoramic view from the terrace of its Fiore di Pietra restaurant

MONTE TAMARO

Why we love it: Bad weather? Then head to the Splash&Spa indoor adventure pool down in the valley near the lift station. With fun, action and wellness for the whole family. **Highlight:** The church designed by Mario Botta — a masterpiece of modern architecture.

CARDADA/CIMETTA

Why we love it: Travel to the top by cable car or chair lift, with a stop to see the Madonna del Sasso church. Views of both the lowest (Lake Maggiore) and highest points (Dufour peak in the Monte Rosa massif) in Switzerland. **Highlight:** The chair lift runs parallel to the train line with unobstructed views of the breathtaking panorama.

MONTI DI COMINO

Why we love it: An outing to the wild and romantic Centovalli, one of the most beautiful valleys around Locarno. **Highlight:** Lama trekking for families and a perfect photo op on the Swing the World.

EAGLE-EYE VIEW OF THE PONTE TIBETANO

Why we love it: “Giro del Ponte Tibetano”, a nine-kilometre beautiful hiking trail above the Magadino plain. **Highlight:** Ponte Tibetano, a 270-metre-long suspension bridge above Bellinzona

SAN SALVATORE

Why we love it: You can enjoy an aperitif at the summit restaurant La Vetta and watch the sun set from the roof of San Salvatore church.
Highlight: The funicular runs daily until 11:00 p.m. from the end of May through the end of August to the top of Lugano’s landmark mountain.

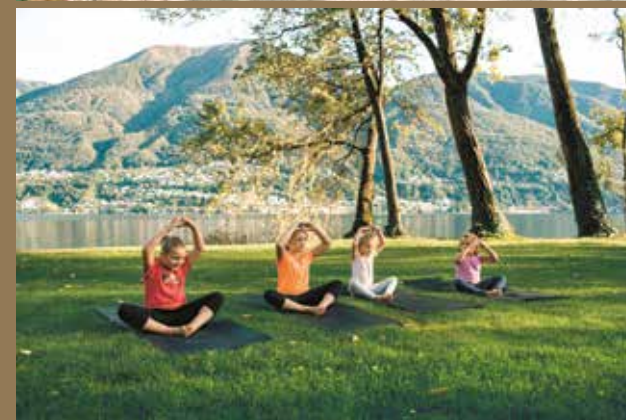
MONTE SASSARIENTE

Why we love it: The adventurous final climb to the top and the gigantic cross at the summit are spectacular. **Highlight:** Short climbs that can also be done with children.



Photos: *The Living Circle* © archive, Tom Egli, iStock

IN THE SOUTH



FOR OUR JUNIOR GUESTS

Our choice of activities outdoors in the park is unbeatable: From crafts to ping pong tournaments, face painting and building sand castles, our Kids Club supervisor Lucy offers the *Castello's* youngest guests a diverse programme of events.

Wellness in the park with products from the hotel’s own spa, yoga on the lawn and painting outdoors are additional activities that take place every week. For more information, contact the reception desk or go to castellodelsole.com/en/experience/families

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THE LIVING CIRCLE SAYS THANK YOU

Dear Gabriela,
Dear Simon,

Twenty years ago, you found your way to Ticino — a godsend for us all. Because as attentive hosts and co-directors, you have five-star hospitality in your blood. You know the preferences of your many regular guests and are there for them, around the clock, discreet and imperturbable.

Under your management, the *Castello del Sole* has become the one-of-a-kind oasis that guests from all over the world appreciate so very much: a prize-winning resort in a spectacular natural setting, with fine dining, various spa treatments and close proximity to the vineyards belonging to it.

Since last autumn, we have also put over-all management responsibility for the *Terreni alla Maggia* in your hands. Here's to successful harvests. And that you continue to enjoy your role as hosts. Our warmest thanks!

The Board of Directors
The Living Circle



THE LIVING CIRCLE



WIDDER HOTEL
Small is beautiful — the 5-star superior Widder Hotel at the heart of Zurich boasts tremendous diversity: Tradition combined with modern flair in 9 former townhouses.



STORCHEN ZÜRICH
The 5-star Hotel Storchen in Zurich set in a unique location directly on the River Limmat is steeped in history. A guest house stood here more than 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.



ALEX LAKE ZÜRICH
Just a few minutes from the city on the shores of Lake Zurich, the 5-star hotel Alex Lake Zürich in Thalwil boasts a fantastic location.



BUECH
This restaurant above Herrliberg with the flair of a countryside tavern and breathtaking views of Lake Zurich has welcomed guests for more than 100 years.



SCHLATTGUT
Milk and eggs from happy animals. Delicious ice creams and sorbets are made here at Schlattgut farm. This oasis is a well-kept secret for events with exceptional views.



TERRENI ALLA MAGGIA
Terreni alla Maggia in Ascona is committed to cultivating fine specialties on 95 hectares of land: Rice, corn, wine and much more can be bought in the farm shop.



RUSTICO DEL SOLE
Perched 807 metres above Lake Maggiore with spectacular views, the Rustico del Sole is not just a restaurant, but an experience in itself.



CHÂTEAU DE RAYMONTPIERRE
This gem high up in the Jura mountains is surrounded by 700 hectares of forests and meadows. The stately house also has its own farm.

MEMBERS OF THE LIVING CIRCLE



SCHLOSS SCHAUENSTEIN
An historical castle in the Grisons, nine unique bedrooms and highly acclaimed cuisine from leading Swiss chef Andreas Caminada: Schloss Schauenstein is an all-round experience!



MAMMERTSBERG
This boutique hotel on Lake Constance combines tradition with architecture and culinary arts. Silvio Germann and his team got off to a successful start in October 2022 with 18 GaultMillau points.



IGNIV
Creative cuisine made for sharing: Four restaurants in the Grand Resort Bad Ragaz, Badrutt's Palace in St. Moritz, Marktgasse Hotel in Zurich and the St. Regis in Bangkok celebrate sharing on a plate.



OZ
In the Oz, meaning "today" in the local Romansch dialect, the garden sets the tone. Seating 12 guests, the restaurant in Fürstenu serves vegetarian dishes harvested fresh from the garden.



CASA CAMINADA
An homage to home: Andreas Caminada's hotel with a restaurant, bakery and shop blends modern architecture with Grisons dining culture and traditional craftsmanship. The 10 guestrooms promise a relaxing stay.

THE LIVING CIRCLE SAYS
THANK YOU

Dear Gabriela,
Dear Simon,

Twenty years ago, you found your way to Ticino — a godsend for us all. Because as attentive hosts and co-directors, you have five-star hospitality in your blood. You know the preferences of your many regular guests and are there for them, around the clock, discreet and imperturbable.

Under your management, the *Castello del Sole* has become the one-of-a-kind oasis that guests from all over the world appreciate so very much: a prize-winning resort in a spectacular natural setting, with fine dining, various spa treatments and close proximity to the vineyards belonging to it.

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The Board of Directors
The Living Circle

20
ANNI
DI DIREZIONE



THE LIVING CIRCLE



WIDDER
ZÜRICH

WIDDER HOTEL
Host:
Daniel Weist

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

8001 Zurich
+41 (0)44 227 27 26
widderhotel.com



STORCHEN
ZÜRICH

STORCHEN ZÜRICH
Host:
Raphael Pedroncelli

64 rooms and suites,
24-hour concierge
and room service

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



CASTELLO DEL SOLE
ASCONA

CASTELLO DEL SOLE
Hosts: Simon V.
and Gabriela Jenny

140 hectares of land,
42 suites and 36 double
and single rooms
open from 31 March to
29 October 2023

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



ALEX
LAKE ZÜRICH

ALEX LAKE ZÜRICH
Host:
Madeleine Löhner

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

8800 Thalwil
+41 (0)44 552 99 99
alexlakezurich.com



BUECH
HERRLIBERG

BUECH
Host:
Stefan Gunzinger

Open daily from 11.30
a.m. to 3 p.m. and from
6 to 11 p.m. at the heart
of a vineyard over-
looking Lake Zurich

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



SCHLATTGUT
HERRLIBERG

SCHLATTGUT
Hosts:
Ledergerber brothers

36 hectares with
farm shop and events
in a beautiful setting

8704 Herrliberg
+41 (0)44 915 01 68
schlattgut.ch



TERRENI ALLA
MAGIA

TERRENI ALLA MAGGIA
Hosts:
Fabio Del Pietro &
Guendalina Rampazzi

140 hectares, Enoteca
Alimentare: open daily
(check times online)

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



RUSTICO DEL SOLE
ASCONA

RUSTICO DEL SOLE
Hosts:
Giacomo and Gotthold
Open from 31 March
to 29 October 2023

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



CHÂTEAU DE
RAYMONTPIERRE
VERMES

**CHÂTEAU DE
RAYMONTPIERRE**
700 hectares with
forests and meadows
2829 Vermes
thelivingcircle.ch

MEMBERS OF THE LIVING CIRCLE



**SCHLOSS
SCHAUENSTEIN**
Hosts:
Andreas Caminada
and Marcel Skibba

The culinary
bellwether of the
Caminada Group

7414 Fürstenu
+41 (0)81 632 10 80
schauenstein.ch



MAMMERTSBERG
Host:
Silvio Germann

Exquisite cuisine above
Lake Constance

9306 Freidorf
+41 (0)71 455 28 28
mammertsberg.ch



IGNIV
Creative haute
cuisine that celebrates
sharing on a plate. In
Bad Ragaz, St. Moritz,
Zurich and Bangkok

igniv.com



OZ
Host:
Timo Fritsche

Multi-course vege-
tarian menus straight
from the garden
for just 12 guests

7414 Fürstenu
+41 (0) 81 632 10 89
oz-restaurant.com



CASA CAMINADA
Host:
Mathias Kotzbeck

A guesthouse offering
Grisons cuisine and the
art of bread-making.

7414 Fürstenu
+41 (0)81 632 30 50
casacaminada.com

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As an entrepreneurial and forward-looking bank, we understand your individual needs. With over 70 years of experience as a trusted partner, we personally support you in achieving your financial goals.

