

The Style Edition Taste

The RESTAURANT ► *The BAR* ► *The HOTEL* ► *The CLUB* ► *The ROUNDUP* ► *The RECIPE* ► *The NEIGHBOURHOOD*



From Switzerland, with love

To celebrate this year's Baselworld exhibition in March, GQ Style has taken Taste abroad, bringing you the finest selection of some of Switzerland's gastronomical delights. The list involves the major cities, including Bern, Switzerland's scenic and often forgotten capital, and ends with Basel, giving you all the need-to-know places for your stay.

THE RESTAURANT

Izumi

Inspired by the natural elements of air, water, fire and light, the Izumi restaurant at the top of the Four Seasons Hotel des Bergues in Geneva provides a tantalising fusion of Japanese and Peruvian Nikkei style cuisine. “An explosion of colour, flavourful, spicy, raw” are the words used by head chef, Misturu Tsukada, to describe his food, as the restaurant offers a contemporary mix of classic raw dishes, including a sea bass sashimi and octopus carpaccio, with an added kick of lime juice (lots of it), raw onion and fresh coriander featuring in almost every dish.

The atmosphere in this rooftop restaurant is one of tranquillity and calm. The 360° deck offers a breathtaking view of Geneva and the lake, and the wooden design resembles the deck of a sailing boat drifting in suspense against the jagged mountain skyline.

The interior consists of muted colours, wooden tones, and soft, warm leather. The balcony’s views are complimented by an array of cushioned chairs and understated, modern railings that blend perfectly into the backdrop of the Alps, an ideal place to enjoy a glass of wine while the sun sets over the lake.

If, after dinner, the views from the balcony are too much to take in, diners can enjoy a relaxing Jasmine tea in the restaurant’s Library Room, where the sweet aroma of candles and the open, wood-burning fire create a calming atmosphere of relaxation, ideal for settling down after a dinner which promises to offer Japanese luxury with a citrus flair.

● **The Four Seasons Hotel, 33 Quai des Bergues, 1201 Geneva, 022 908 7522. fourseasons.com**



**Brittany
Lobster and
Baby Spinach
Salad**

THE BAR

Volkshaus Bar

The Volkshaus Bar in Zürich offers a delightful blend of vintage Swiss architecture and a coffee house atmosphere. Its classic wooden bar and striking black and white tiles create the feeling of walking into an American movie, with Piper Perabo dancing on the bar, sliding tequila slammers towards ogling businessmen. But no, despite its striking interior, the Volkshaus carries a relaxing atmosphere, with the after work buzz starting at around 6pm, and ending at 12am Sunday to Wednesday, and 2am Thursday to Saturday. If the hustle and bustle of regulars becomes too much, the small seating compartments in the restaurant offer maximum privacy for those who prefer a quieter night, complete with a plush leather ensemble and candlelit tables. **Not sure what to drink?** Order a Tom Collins for a zingy, Gin infused cocktail. (**Hint:** Ask for a dash of mango juice for a little extra kick).

● **60 Stauffacherstrasse, 8004 Zürich, 044 242 1155. restaurantvolkshaus.ch**



THE HOTEL

Bellevue Palace

As the only 5 star hotel located at the heart of Bern, Bellevue Palace is almost a landmark, with a history that has seen Japanese and European royalty, diplomats, politicians, and celebrities like Johnny Cash and Alanis Morissette walk amongst its 130-room hotel floor.

Set against the backdrop of the Bernese Alps, the 152 year old hotel makes you feel as if you’re staying in the midst of an Inspector Poirot episode. The rooms are decorated with deep, rich hues, warm reds and dark wooden bed-frames. The bathrooms are kitted out with marble floors, vast mirrors and a shower which is practically a separate room, making a hotel room for two seem like you’re renting a small luxury apartment with the benefit of a large bar downstairs.

The Bellevue Bar, located on the ground floor, offers more than your standard cocktail on a Friday night. From 10am to midnight, guests have a vast array of options to choose from, from light finger foods for a quick and easy lunch (the Croque Monsieur with Salmon and Truffle Oil is definitely one to try), to grilled fish, Veal, and Risotto if you’re feeling more indulgent, accompanied by a range of pre-dinner and post-dinner cocktails to keep you topped up throughout your stay. The hotel also benefits from “Le Fumoir”, the smoking lounge, where you can enjoy the finest Cuban cigars alongside a special selection of rarer finds from other South

American climes. You can enjoy a relaxing evening of Whiskey and chess, or simply enjoy the smooth sound of jazz music as you take in the soft leather and carpet interior.

Restaurant VUE is the hotel’s main dining area, and similar to the bar, guests can enjoy a range of starters, mains, and desserts, all cooked to the peak of Swiss perfection by Executive Chef Gregor Zimmermann. The menu is simple but brimming with flavours, leaving you spoilt for choice and wanting to try the whole thing, which is exactly what Zimmerman’s cuisine is about: “I strip my menu back to roots. I only use three or four ingredients per dish, then I add oil and seasoning to highlight the flavours”. Guests can tuck in at either the main restaurant, a beautifully adorned room with crystal chandeliers and a stunning Art Nouveau interior, or out on the terrace where you get an almost panoramic view of the Old City and the Aare river which runs directly through.

No matter what you decide, Bellevue Palace is a place of guaranteed luxury. As the only government owned hotel in in the city, its central location is perfect for those who wish to experience Switzerland’s forgotten capital, with the promise of a great drink at the end.

● **Bellevue Palace, 3-5 Kochergasse, 3011 Bern, 031 320 45 45. bellevue-palace.ch**



THE CLUB

Alice Choo

Ever wondered what you would find if you fell down the rabbit hole in Alice in Wonderland, and decided to spend the night? Head to Zürich’s Alice Choo and you’ll definitely find out.

Remind me who Alice Choo is again... She ran away from home at fifteen and travelled the world, working as a burlesque dancer and realising her love for gastronomy. After meeting a couple of friends on a trip to Bangkok, they decided to create Alice Choo, an establishment offering a high class restaurant by day, and a neon embellished club by night.

What’s the vibe? You’ll be dancing to a blend of deep house, hip-hop, and dance music. It’s Miami meets Ibiza with dark rooms, VIP areas, and a strict over 25 policy for men, so make sure your pockets are deep. The interior is like any other sophisticated nightclub; the exposed brickwork, velvet sofas and smoking lounge provide a relaxed and private atmosphere for you to indulge in at your pleasure.

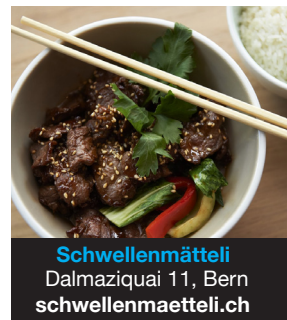
Turn up at: Midnight. The club is open from 11pm and tables must be booked in advance. ‘Friends of Alice’ gain early entry and exclusive access to the club, but members must apply online.

Who will I be mingling with? Alice Choo is not your average nightclub. Barely dressed dancers, fire breathers, and eccentric personalities are abundant, attracting a rich, young metropolitan crowd, adorned in designer and ready to spend CHF 500 (£360) on a lounge package without batting an eyelid. Basically, leave the jeans at home.

● **Friday to Saturday, 11pm to 4am, £20 entry. 275 Limmatstrasse, 8005 Zürich. 044 448 1111 alice-choo.ch**

THE ROUNDUP

Brunch in Bern



Schwellenmätteli
Dalmaziquai 11, Bern
schwellenmaetteli.ch

The setup: Situated between the water and the forest, with views of the old town, Schwellenmätteli sits right on the Bernese Riviera.

Eat this: Try the salmon gnocchi with saffron, tomatoes and black olives (£14).

Drink that: The Prosecco di Valdobbiadene (£6).



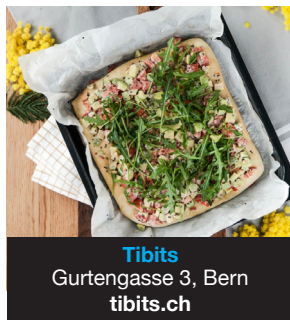
Kornhaus Café
Kornhausplatz 18, Bern
bindella.ch/kornhauscafe

The setup: The Kornhaus Café lies right at the heart of Bern.

Their extensive menu is well-known in the city, leaving you spoilt for choice.

Eat this: Wild garlic risotto with buffalo mozzarella (£13).

Drink that: Settle into Swiss life with the Kornhaus Dry Martini (£10).



Tibits
Gurtengasse 3, Bern
tibits.ch

The setup: Perfect for those with specialist diets, Tibits offers a variety of vegetarian and vegan food, and we're not just talking salads.

Eat this: Tibits charges food by weight, meaning you can order as much as you like. We recommend the Malaysian Udon Noodles (£1.70 per 100g).

Drink that: Whiskey Sour (£6).

THE RECIPE

Zurich-style veal in a mushroom & cream sauce with crash-hot potatoes

Ingredients

- **400g** veal, thinly sliced
- 12 small yellow potatoes
- 3 tablespoons olive oil
- 2 tablespoons butter
- **500g** button mushrooms, thinly sliced
- 1 small brown onion
- **125ml** white wine
- **200ml** double cream
- **125ml** beef stock
- 1 tablespoon cornflour
- Salt and pepper
- Flat leaf parsley, finely chopped

1 Cook

For the potatoes:

- Preheat the oven to 475F.
- In a medium saucepan over medium heat, boil the potatoes in lightly salted water for about 12 minutes or until fork-tender.
- Place the potatoes on a baking sheet. Using a potato masher, gently press down to mash each one.
- Drizzle the tops of the potatoes with the olive oil. Sprinkle generously with salt and pepper and bake for 15 minutes until golden brown and crisp.

For the mushroom sauce:

- Heat 1 tablespoon of butter in a large frying pan and cook the veal in batches for a few minutes until just cooked. Remove the meat to a bowl and set aside.
- Add the remaining butter to the pan and cook the mushrooms and onion until they have softened. Add the white wine and let it simmer for a few minutes.
- In a small jug or bowl, mix together the double cream, stock and cornflour. Add to the pan and let it simmer for 3-5 minutes.
- Return the meat to the pan and season with salt and pepper to taste.

2 Serve

- Remove the potatoes from the oven and season with salt and pepper. Serve on a plate with the mushroom sauce and sprinkle with parsley before serving.



Above: Rand Risotto from the Grace Restaurant and Lounge, Basel.



Above: Spring Risotto with Pancetta and Parmesan; the converted waterworkds space that makes up the restaurant floor at Acqua.

THE NEIGHBOURHOOD

Basel, Switzerland

| | | |
|---|--|--|
| Flight: London to Basel £84 return. | Time: One hour and 40 minutes. | Train: Bern to Basel from £31. |
|---|--|--|

KNOWN for its numerous museums, scenic Rhine setting, and of course, as the host of Baselworld, the biggest watch exhibition in the world, Basel is the often forgotten city of beauty and history.

On arrival, hop off the train at Basel's main station and walk a short two minutes to **(1) Grace Restaurant and Lounge** (33 Elisabethenstrasse. 061 271 84 71. grace-restaurant.ch) for lunch. The two storey restaurant is decorated with sophisticated white and grey hues, serving up a Mediterranean inspired menu which includes the unique Grace-style diced beef fillet. Sit downstairs for a view along the restaurant's elegant bar, a favourite destination for after-work drinks.

Not far away is the urban and contemporary **(2) Acqua** (14 Binningerstrasse. 061 564 66 66. acquabasilea.ch) where the industrial atmosphere of this converted waterworks is softened by warm candle lighting, large wooden tables and the open kitchen, where the flavours and scents of Italy flow throughout the restaurant. Stop here to experience Tuscany in heart of Basel, with simple Italian cuisine serving as a fresh accompaniment to an industrial space transformed into a modernised space with a classic Italian twist. The three types of menu - "Terra" from the earth, "Mare" from the sea, and the vegetarian cuisine - provides guests with a vast choice of food, and for those who have difficulty deciding, the 7-speed Degu menu presents all the favourites from Chefs Marc and Diego.

For the ultimate "handmade" experience, visit Basel's **(3) Atelier** (49 Leonhardsgraben.

061 261 10 10. teufelhof.com) offering a mix of Swiss and Mediterranean cuisine with a hands on approach. The "Menu Workshop" allows guests to put together their favourite à la carte menu, offering a different selection everyday, with the exception of a veal cutlet from the traditional butchers from Arlesheim, which serves as the restaurant's special. Aptly named, Atelier focuses on manual skills and an integrated restaurant experience.

For breakfast, take a taxi to **(4) Café Frühling** (69 Klybeckstrasse. 061 544 80 38. cafe-fruehling.ch), the independent coffee specialists who import their beans locally from Switzerland and Germany. The seven-man team operates within a small, understated, indie-esque space, where you can buy a selection of coffees and cakes, as well as a full breakfast menu every Saturday and Sunday. For a slow starting morning grab a breakfast for two and enjoy Sunflower seed bread, plaited loaf, Taleggio soft cheese, Gruyère vieux, ham, Mostbröckli, salami, jam, chocolate spread, honey and butter all for a modest £21.

Host to some of the most notable figures in history, including Picasso and Elizabeth II, **(5) Grand Hotel Les Trois Rois** (8 Blumenrain. 061 260 50 50. lestroisrois.com) is the perfect place to stay if you're looking for luxury. Sitting right in the heart of Basel, it offers a spectacular view of the Old City and the Rhine. Book early to experience this pinnacle of Swiss splendour.



From top: The Der Teufelhof Basel Hotel which houses the Atelier Restaurant; restaurant interior; breakfast at Café Frühling.

