

# M MOMENTS

*Magazine of The Living Circle*

ISSUE N° 8 2025/2026

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# THE LIVING CIRCLE



## THE LIVING CIRCLE

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Dear Readers,

Welcome, *herzlich willkommen, benvenuto* and *bienvenue* to MOMENTS, the magazine of *The Living Circle*! It is packed with stories great and small, exciting and inspiring. Join me on a journey through the world of *The Living Circle* and meet the people who do their very best every day to serve our guests.

Read about our chefs and their passions: Luigi De Gregorio, who brings the flavours of his Neapolitan home to your plate at the *Alex Lake Zürich*, inspired by his memories of Sunday lunch at his Aunt Carla's; and Stefan Heilemann from the *Widder Restaurant*, who together with his fantastic team proves that fine dining and fun at work go hand in hand.

*The Widder Hotel* unites history, art and design. Till Weber, Creative Director at Vitra, talks about how to masterfully mix contrasting styles, and how successful design influences the guest experience. After *Château de Raymontpierre* in the canton of Jura opened its doors in 2024, hosts Sydney Karolewski and Timon Wolf look back on its first year. At this magical location, history, nature and enjoyment are combined to create a unique experience, which we will uphold throughout the coming year with some great events.

The *Castello del Sole* is home to some ancient trees, which are tended with great care by Antonio a Marca. Mattias Roock is committed to celebrating regional cuisine and brings fresh delicacies to the table. Wines full of character that reflect Ticino's unique terroir are produced at the *Cantina alla Maggia*. And if you are looking for some thrills after all these culinary highlights, you can find them cliff diving in Ponte Brolla — an adrenaline kick in a breathtaking setting!

Our hosts and I look forward to welcoming you soon to one of our unique establishments!

Marco Zanolari, CEO *The Living Circle*



Photos: Marco Zanolari © Tom Egli, Teller © Digitale Massarbeit

*Care, respect and appreciation — these are the ingredients for enjoyment with a good conscience.*



# Immerse yourself in nature

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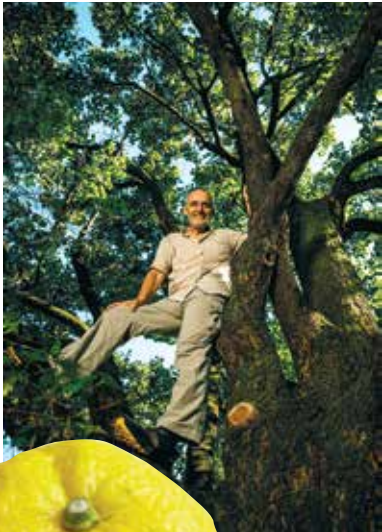


Photos: Andreas Caminada © Digitale Massarbeit, Antonio a Marca © Tom Egli, iStock

At our Culinary Highlights event at *Château de Rymontpierre*, we introduced a star-studded line-up of visiting chefs: Andreas Caminada, Silvio Germann, Tanja Grandits and many more.



Some of the trees in the gardens of the *Castello del Sole* are over one hundred years old. Tree whisperer Antonio a Marca tends to these green giants and knows their secrets.



Yuzu: Despite its unassuming appearance, this fruit has an intense fragrance.



## HIGHLIGHTS

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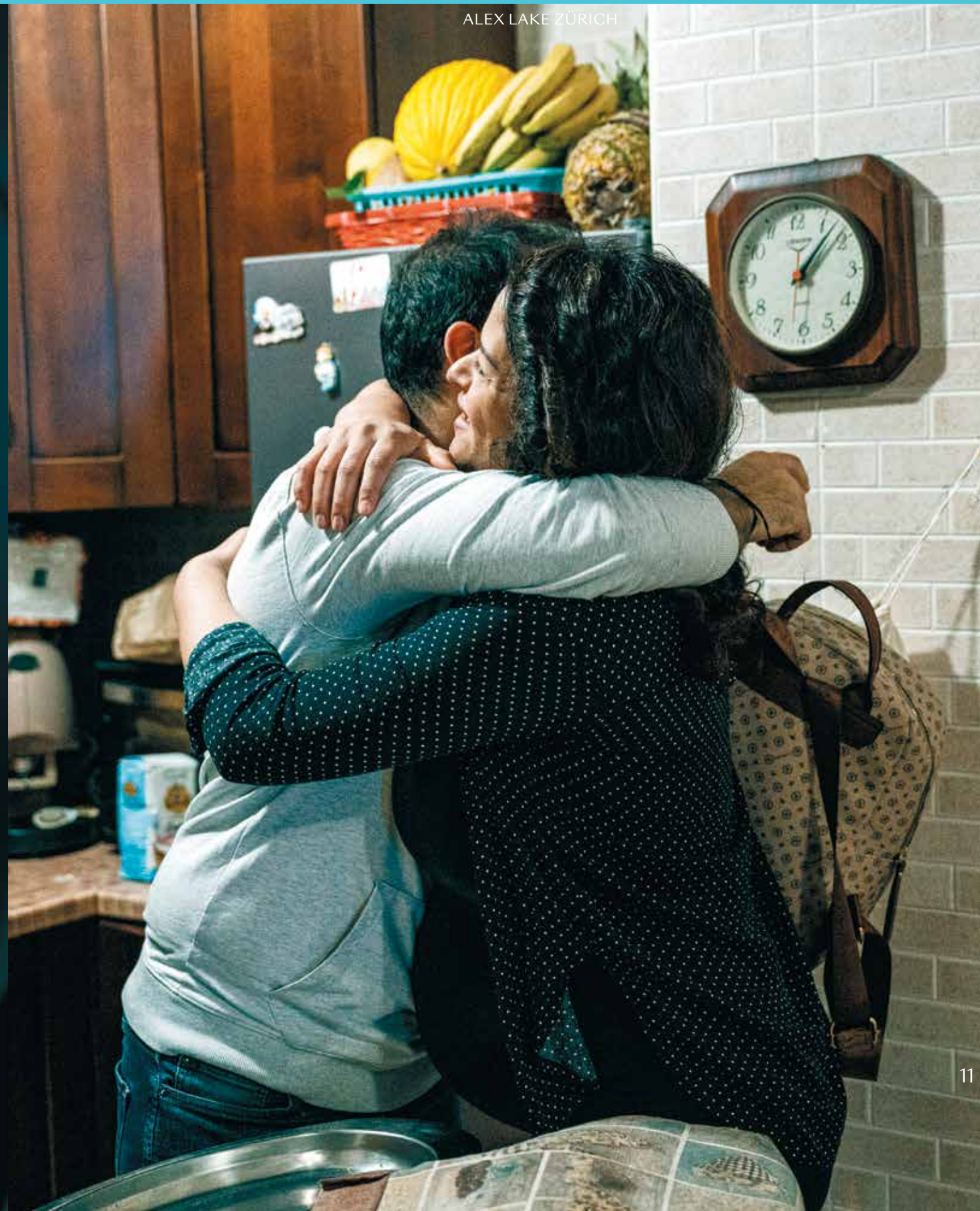


Even the Romans knew that the best tomatoes in the world grow at the foot of Mount Vesuvius. They called the region *Campania felix* for its fertile soil. For head chef Luigi De Gregorio, not only is this the place he calls home, it also inspires the dishes he creates at the *Alex Restaurant*. A journey in search of perfect taste.

# WHERE LEMON TREES BLOSSOM



Home at last. Aunt Carolina welcomes her *Svizzero* Luigi De Gregorio, chef at *Alex Lake Zürich*, with a big hug.





The waves crash far below in the Gulf of Salerno. "When I'm not in the kitchen, this is where I feel most content and at one with myself." Luigi De Gregorio







As a schoolboy, Luigi De Gregorio was quite a handful for his parents. In the hopes of giving him a stricter education, they sent him off to school with the monks at the *Istituto Sacro Cuore* near Naples, where the focus was on a structured routine and clear rules. In the school cafeteria, students were only excused from the table after they had finished their plate. One day there was pasta and tomato sauce for lunch, which Luigi did not like and left untouched. After several hours and a scolding from the school principal, his father was summoned to pick him up. Even at that young age, it was apparent that Luigi De Gregorio had a sophisticated palate and high culinary standards.

Food had always played an important role in the De Gregorio family, thanks to the culinary skills of his Aunt Carolina, who everyone calls Carla. Like Luigi's family, she lives south of Naples in Torre del Greco at the foot of Mount Vesuvius. Every Sunday, she gets up at half-past six to start preparing the midday meal. There is plenty to do: aubergines to be cut, zucchini to be grilled, salad to wash, *taralli* to make, and dozens of tomatoes to be chopped. One casserole after another goes into the oven. She also slices a *treccia di bufala*: braided strips of fresh buffalo milk cheese. Thirteen family members are expected for lunch. It's a good thing her nephew Luigi is visiting, since she could use another pair of skilled hands. Several years ago, the 34-year-old followed his cousin to Switzerland. He worked at restaurants in Nyon, Leukerbad, and finally Zurich, where he joined the team of head chef Tino Staub as sous-chef at the *Widder Hotel*. In February 2024, Luigi De Gregorio took over in the kitchen at the *Alex Lake Zürich*.

"Naples is a city of contrasts: Stunningly beautiful but unbelievably chaotic. This ambivalence also defines the people here. It is a city with two faces." Luigi De Gregorio

Aunt Carla's kitchen table is where the family's heart beats: Every Sunday, they meet here to discuss the events of the week and have a laugh together. Today, lunch will be ten different antipasti, followed by *gnocchi alla Sorrentina* and accompanied by three bottles of wine. Desert is a lavish affair: The relatives have brought several cakes decorated with fresh fruit. At around four o'clock, it is time for coffee and amaro. "Aunt Carla was feeding me even before I was born! My parents always came here for a meal", says Luigi De Gregorio with a wink.







“The secret of good gnocchi is the potatoes: too floury and they can be tasteless.”  
Luigi De Gregorio




The mineral-rich volcanic soil of Torre del Greco is ideal for growing the best tomatoes in the world: *Pomodoro del Piennolo del Vesuvio*. This small variety has an elongated, oval shape with a pointed tip, a thick skin, a high sugar content and minerals that give it a long shelf life. Harvested in June, it keeps until Easter. The tomato preserves the taste of summer and releases it again in winter dishes, making it a particular favourite of the head chef at the *Alex Lake Zürich*. For the Heilemann & Friends event in August 2024, Luigi De Gregorio’s father Michele came especially and brought these exceptional tomatoes with him. Adding just a touch of garlic and salt, father and son prepared an exquisite pasta sauce with the *pomodorini*. The simplicity and flavours of the dish were an immediate hit with guests.

Gragnano is situated at the foot of the Lattari mountains. Durum pasta used to be dried here on the streets, but those days are long gone. Today, specially built warehouses mimic the town’s unique climate. The pasta made by family-owned Pastificio Gentile is dried for up to three days and extruded through bronze dies. As Luigi De Gregorio explains, “The pasta stays al dente when cooked and the naturally rough texture is ideal for holding the sauce.”

On the southern slope of the Lattari mountains lies the Amalfi Coast, home to the world-famous Amalfi lemon. Both its pulp and peel have an intensely aromatic flavour with just a touch of acidity. Because of this, the lemon can be eaten much like an apple and has many uses in the kitchen, for instance in a *tarletta Amalfi*, which Luigi De Gregorio has included in the *Alex Restaurant’s* dessert menu. The crème made with Amalfi lemons gives this almond tart an incomparably fresh taste. Luigi De Gregorio breathes in the lemon’s aroma. The steep coastline behind him sparkles in the late-afternoon sun that is just setting behind the mountain ridge. The waves crash far below in the Gulf of Salerno. “When I’m not in the kitchen, this is where I feel most content and at one with myself.” *David Minoretti*



ALEX  
LAKE ZÜRICH  
BY THE LIVING CIRCLE

Just a few minutes from the city, along the shore of Lake Zurich, the five-star *Alex Lake Zürich* hotel in Thalwil boasts a fantastic location. The atmosphere is almost like being at the seaside in Salerno. The hotel with 41 studios and two penthouse suites, as well as a restaurant and bar, also has its own boat.

Host: Madeleine Löhner

8800 Thalwil, [alexlakezurich.com](http://alexlakezurich.com)



Stefan Heilemann gives French haute cuisine a surprising twist by borrowing from Southeast Asian traditions. The Michelin-starred chef also likes to rummage through old regional recipes and put a new spin on them with great creativity and finesse. At the *Widder Restaurant*, he creates consummate works of art that appeal to the eye, nose and palate.

# TOTAL WORK OF ART

Just as consistent as the quality of Heilemann's cuisine is his team, who are highly motivated and committed, thanks to working a four-day week.

*Photos: Lucas Ziegler*





Stefan Heilemann is known for creating classical cuisine with an exotic touch. He also has a fondness for old regional recipes and locally sourced ingredients, which he takes as inspiration for exciting new creations, such as his salmon trout with potato chips and smoked beetroot. Based on experience and an affinity for experimentation, he soon came up with a bright idea: Charcoal embers lend the beetroot an interesting — and totally vegan — bacon flavour. This is accentuated by the wonderfully creamy texture of the trout that comes from slow baking, while potato chips deliver the requisite crunch. “The individual components form a complex whole that plays to all the senses and regularly astounds guests.”

The dish is a feast for the eyes in every way. In gourmet dining, presentation is traditionally given high priority, and not without reason. As the saying goes, you eat with your eyes first. The first impression we have of food is its visual appearance. Only then does the nose come into play, followed by the palate. But for Stefan Heilemann, it is the other way round: He would rather dispense with some of the visual effects and concentrate on cooking perfect dishes. He is interested above all in composing unusual flavours and consistencies. “I also make sure different colours and temperatures are combined on a plate. An appealing presentation is the finishing touch.”

Based on experience and an affinity for experimentation, he came up with a bright idea: Charcoal embers lend the beetroot an interesting, totally vegan bacon flavour.

Just as consistent as the quality of Heilemann’s cuisine is his team, many of whose members have been working here for years. That is unusual in the world of luxury dining, where the pressure is often high and the tone harsh. Saucier Philipp Keliny, who has been here for four years, summarises it best: “Our head chef lays down clear rules and expectations, but within that framework, we have a lot of freedom.” One of these freedoms is a four-day working week, a relatively uncommon practice that drives motivation, keeps employees invigorated and inspires commitment. “Everyone on my team is talented and highly motivated”, says Heilemann. “We are all pursuing the same goal: to get better every single day and enjoy what we do.”





**SALMON TROUT WITH POTATO CHIPS  
AND SMOKED BEETROOT**

Scan the QR code for the details of this recipe  
from Stefan Heilemann to cook at home.

In choosing his ingredients, Heilemann is guided by the growing demand for authenticity and responsibility in terms of origin and production. The chef at the *Widder Restaurant* at the heart of Zurich attaches great importance to transparency. Products grown at *The Living Circle* are always given first choice. For everything else, Heilemann’s rule of thumb is to only trust what he has inspected himself. He therefore personally knows every fisherman, every farmer, every caviar specialist who supplies him with products. And that is something his customers appreciate. “I have guests who won’t eat meat or fish except at the *Widder*, because they know that not only is the quality spot on, but the ingredients are also produced to high standards.”

With two Michelin stars and 18 Gault & Millau points under his belt, Stefan Heilemann has long been ranked among the best chefs in Switzerland. But he sees the journey as the goal, and not the pursuit of further accolades. “If I knew what it took to get another star, it would be too easy”, he says with a laugh. “But one thing I do know: it takes consistency and patience.” And that is something Stefan Heilemann works to achieve day after day. If at the end of an evening the plates are empty and the guests satisfied, then he has accomplished what he considers to be most important: creating unforgettable moments for the eye, nose and palate. *Anina Rether*



**WIDDER**  
ZÜRICH  
BY THE LIVING CIRCLE

The five-star superior hotel comprises nine historic buildings that create a single harmonious ensemble in the heart of Zurich. History, art and design are perfectly coordinated down the last detail, as is reflected in the 35 rooms, 14 suites, four luxury residences, three restaurants and two bars, one of which boasts over 700 whisky varieties ...

Host: Benjamin Dietsche (see page 110)

8001 Zurich, [widerhotel.com](http://widerhotel.com)





The *Widder Hotel* unites history, art and design. Nothing is left to chance, every detail perfectly planned. Till Weber, Creative Director of Interiors and Scenography at Vitra, talks about the art of mixing contrasting styles, and how successful design can influence the guest experience.



# JUST DESIGN

*Photos: Tom Egli*





“The *Loos Stube* meeting room at the *Widder Hotel* is planned with precision and crafted to perfection. The combination of elaborate wood panelling and artworks creates a kind of tension that I very much like in interior design.”  
Till Weber

*Since it opened 30 years ago, the Widder Hotel has maintained close links with furniture manufacturer Vitra. How did this collaboration come about?* When Tilla Theuss redesigned the *Widder*, she created an architectural icon, an exciting blend of the original historic structure and contemporary elements, meticulously designed and with premium quality finishes. Her decision to fit out the interiors with designer furniture like our Eames Lounge Chair was unconventional at the time for a luxury hotel. But it turned out to be the right choice. Over the years, we have added other products to the common areas of the building, such as the Eames House Bird, wool blankets, stools and mobiles. It’s hardly surprising, because when it comes to style and quality, our two businesses are perfectly aligned.

*No other piece of furniture at the Widder attracts so much attention as the Eames Lounge Chair. What makes this 1956 design such a classic?* The fact that it has proven to be such a timelessly original piece. The choice of material is another important aspect: The chair is made with the very best leather, a fine wood veneer, and properly treated metal surfaces. Every element is designed to last for generations. A design classic like this armchair by Charles and Ray Eames achieves what we all aspire to — it ages gracefully ...

*We are sitting in these very chairs in the library, one of your favourite places in the Widder Hotel. What do you like best about the design of this room?* You can see very nicely here how contrasts — which we are familiar with from the world of fashion — can also work in architecture: Surrounded by medieval stone walls, the Eames Lounge Chair is combined with old paintings and contemporary rugs. These obvious contradictions give the room an authentic flair that feels effortless and genuine to guests.

*Is that what good interior design means, stylish ease?* It’s not quite that simple; various aspects are involved. One thing good design must not do is seem forced. I like to compare our work with that of an award-winning chef. We both consider how best to combine the individual, high-quality ingredients, which textures go together, and finally how to present them. It is a creative process based on sound knowledge and a love of experimentation. Whether it is a success, either on the plate or in the library, is ultimately up to our guests.

*Can good design influence a guest’s perception of hospitality?* In a well-designed hotel, a successful wayfinding concept gives guests a form of guidance. Especially in a maze of a hotel like the *Widder*, comprised of nine different buildings joined together, it is essential for guests’ well-being. An effective lighting design and colour scheme on the walls provide further orientation.



*What are the current trends in interior design?* At the moment I am aware of two conflicting styles: a wide spectrum of colours, patterns and contrasts versus a restrained use of colour, minimal visual design and maximum quality. For example, bouclé upholstery is very popular right now. This is a vibrant, high-quality wool fabric that looks great on organic furniture. Velvet is also still very much in fashion. For those who like a flashier look, fabrics with animal patterns are the right choice. They can create an attractive focal point that brightens and adds interest to a room.

*As Creative Director of Interiors and Scenography, you are also responsible for designing the VitraHaus, Vitra's showroom in Weil am Rhein, filled with designer furniture on four floors. That sounds like a dream job.* It certainly is. The VitraHaus showcases Vitra classics and contemporary design. The individual spaces are furnished in different styles – Nordic, elegant, eclectic, colourful — and enhanced with works of art, objects and rarities. The idea is to appeal to as many visitors as possible, who come from all over the world and accordingly have their own preferences when it comes to style and taste.

*Much like a hotel that welcomes guests from around the globe and endeavours to cater to their individual needs.* Exactly. Funnily enough, I considered becoming a hotel director before I decided to study architecture. And in a sense, I have achieved that goal ...

*What designer piece from Vitra would you like to see at the Widder Hotel and where?* One other design classic comes to mind: the Wiggle Chair by Frank Gehry. This chair, or rather designer piece, is made of cardboard, adding a new aesthetic dimension to this everyday material. I would put it in the library in the same room with the Eames Lounge Chair as a humorous provocation.

*Looking ahead, what will the hotel of the future look like?* I would like to see hotels become more vibrant and distinctive, with a greater focus on what makes their location and architecture unique. And I think more attention should be paid to staff rooms in future by making them more aesthetically appealing and not just functional. Because especially in the hospitality sector, satisfied employees mean happy guests. *Interview by Anina Rether*

The library is one of Till Weber's favourite places at the *Widder Hotel*, thanks in part to the Eames Lounge Chair. "This classic design achieves what we all aspire to — it ages gracefully."







www.schauenstein.ch



*Schloss  
Schauenstein*

by Andreas Caminada  
& Marcel Skibba

A MEMBER OF  
**THE LIVING CIRCLE**  
LUXURY FED BY NATURE

WIDDER HOTEL



OUR  
MAGIC  
PEOPLE

**ELLA MERLO**

HOTEL COMMUNICATION SPECIALIST, 2<sup>ND</sup>-YEAR APPRENTICE

Why she chose an apprenticeship in the hotel industry: because every day is different Which department she likes best so far: marketing Where she likes to spend her free time: in Zurich's old town The first thing she does when the alarm goes off in the morning: stays in bed for a while The best compliment she has had from a guest: that the room lights up when she enters it Her favourite food: ramen with dumplings What others say about her: that she is always honest A talent she wished she had: to be a good dancer Her highlight in 2024: summer holidays in Sardinia The best thing about working at the *Widder Hotel*: her work with colleagues Her greatest passion: playing football in a club What she is proud of: her open-mindedness How she switches off: in the gym What advice she would give new apprentices: keep an open mind and don't be afraid to ask questions



# CULINARY HIGHLIGHTS IN THE CHÂTEAU

*Château de Raymontpierre* in the Swiss canton of Jura is a place where people come to meet and mingle. The first edition of our Culinary Highlights series of events focussed on indulgence, with a star-studded line-up of chefs: Chef of the Year 2024 Silvio Germann, Tanja Grandits, Andreas Caminada and others treated guests to a state-of-the-art culinary feast.

*Photos: Digitale Massarbeit & Claudia Link*







Andreas Caminada's creative and innovative cuisine is legendary. He often wakes up in the morning with an idea for a new recipe fully formed in his head.





The 2024 Chef of the Year's signature style involves freshness and acidity. Silvio Germann's philosophy: No hocus-pocus, just plain, honest cuisine.





Back to nature: Natural chef Rebecca Clopath likes to prepare her regional, organic produce on an original Feuerring barbecue.





The poetry in the  
dishes prepared by  
top chef Tanja  
Grandits never ceases  
to surprise.





**P**erched high on the hills of the Jura range is *Château de Raymond-pierre*, an enchanting place where people come to enjoy not just excellent food and accommodation, but also new concepts in the hotel industry. Andreas Caminada’s Culinary Highlight event at the end of October reflected the flavours of his home country, a central theme that runs through his cuisine. Guests were welcomed with *hors d’oeuvres* around the fireplace in the former great hall, followed by refreshing creations served at the long, wooden table: red cabbage, yoghurt — whitefish, spiny amaranth — sauerkraut and potatoes, followed by pikeperch served on a light, frothy buttermilk foam, and sweetbread with pumpkin and vine leaves. The menu culminated in a sensational seasonal dessert: cheesecake with sea buckthorn, draped in candyfloss, with sea buckthorn ice-cream and a freshly deep-fried doughnut. A true work of art!

This wonderful evening brought to an end the first sensational season of our Culinary Highlights events at *Château de Raymond-pierre*. Guests came to share unforgettable moments in this private hideaway that opened its doors in 2024. They were evenings filled with culinary “wow” moments: Timon Wolf, head chef and the *Château’s* host, together with sous-chef Rafael Hug, indulged guests at the long dining table, where renowned Swiss chefs also served their menu creations. What they all had in common was the Farm to Table philosophy that influences every ingredient of every dish prepared at the *Château*.

Silvio Germann, awarded Chef of the Year 2024 by Gault & Millau, kicked off the season. His menu included Sbrinz cheese, lettuce, char, quail and raspberries, accompanied by artisan sourdough bread, Old Cow beef and cappelletti with a lacto-fermented koji butter sauce from the *Château’s* kitchens. A umami-packed evening!

The next highlight was presented by top chef Tanja Grandits. Her poetic compositions of aromas and colours never cease to surprise guests. She served hamachi, essence of fennel, char, chanterelle mushrooms and veal, finished with a sweet raspberry temptation.

Bread baked on the open fire with miso butter, mountain trout in *verjus* and fermented tomato juice, or ice-cream flavoured with hay flowers: This is what the individual courses sound like when natural chef Rebecca Clopath is in charge of the evening. The weather kept its promise, and guests were able to eat outside with a fabulous view of the Jura mountains. The air was replete with the smoky

scent of firewood. Before long, the shimmering, golden sun began to set on the horizon. Pinecone sours followed by canapés heightened the senses.

The Culinary Highlights at *Château de Raymond-pierre* take the tradition of sharing meals to a new level, with people you have never met before. Because as befits a castle, all guests sit together at one long table. Star chef Pascal Steffen served not just a tasting menu but also brunch the next morning, lending a new meaning to the concept of togetherness.

In the upcoming season, the *Château’s* team, headed by Sydney Karolewski and Timon Wolf, will again be inviting guests to enjoy unforgettable evenings. Look forward to more Culinary Highlights with highly acclaimed visiting chefs from Switzerland and abroad. *Sydney Karolewski, Host of Château de Raymond-pierre*

The dates of the next Culinary Highlights at *Château de Raymond-pierre* can be found on page 120.

*Château de Raymond-pierre* provides an incomparable backdrop for culinary flights of fancy.





CHÂTEAU DE RAYMONTPIERRE  
VAL TERBI  
BY THE LIVING CIRCLE

This exceptional private hideaway in the canton of Jura is set among 650 hectares of woodlands and meadows. The newly renovated castle even has its own farm. We welcome you to one of our retreats or Culinary Highlights events. The castle, with its two suites and 12 rooms, can also be reserved in its entirety.

Hosts: Sydney Karolewski & Timon Wolf

2829 Vermes, chateauderaymontpierre.ch





# CONNECT THE DOTS



“Perhaps my paintings  
verge on the trivial.  
But I paint them for  
myself”, says Claude  
Bickel modestly.



*Claude Bickel demonstrates that there is great creative potential in all things.  
Even an object in its most reduced form: the dot. His minimalist works  
draw attention to the architecture and maximise the impact of a room, as can be seen  
at Château Raymontpierre.*

Claude Bickel begins his day with the same ritual he has cultivated for decades: Before drinking his first cup of coffee, he meditates, and afterwards, he paints dots. His material of choice is primed canvas, although he also works on cardboard or sandwich panels with a honeycomb core. Until eight years ago, the trained painter and decorator always arrived at his workshop half an hour before his employees to enjoy the peace and quiet and prepare for what was frequently a busy working day. Since retiring from his profession, he often spends an entire day in his studio, painting dot after dot after dot ...

Claude Bickel came up with the idea for his paintings almost 50 years ago. As a young man, he regularly worked for the prominent Zurich artist Karl Schmid (1914–1998) on commissions to decorate interiors. Bickel learned from Schmid of an incident that left a lasting impression on him: Schmid was working on the design for a parish hall in Dübendorf, when the members of the church council had a falling out. On an impulse, the artist gave them the task of working together to fill in an enormous blue dot on the wall with gold paint, using nothing but their own fingers. “After three months, the painting was finished and peace restored”, Bickel recalls. “Such a simple motif, such a straightforward technique, and such a lasting effect. That really made an impression on me.” Dots have been a central theme in his life ever since.

Claude Bickel has always found time over the years, outside family and work, to explore his artistic side. His first exhibition in 1992 was followed by others, including one in Villa Bührle in 2021. In view of this success, it is not surprising that his works also adorn the walls of the *Widder Hotel*, *Castello del Sole* and *Château de Raymontpierre*. But more about that later.

A piece of canvas roll is spread out on a large table in his studio in Wangen, near Dübendorf. Two weeks ago, Claude Bickel started on his latest project. It is impossible to count just how many dots he has already daubed on the white background with his waterproof felt marker, but it must be somewhere in the millions by now.



And many more will be added before this two-by-four-metre picture is completed. The spaces between the dots are just a couple of millimetres, and the equally miniscule black dots are applied with scrupulous care. “I can totally lose myself in the moment when I’m painting. There is virtue in repetition”, the 67-year-old says with a pensive smile. He doesn’t follow a plan, doesn’t prepare lines or grids, but allows himself to be guided by intuition. The result is gently undulating lines which would, if left as they were, give the picture structure and the eye something to focus on. But then it would not be a typical Claude Bickel painting. His intention is to cover the enormous canvas until it flickers with dots. The human eye automatically searches for recognisable shapes. With a little patience and a touch of imagination, it can pick out waves, circles or even faces in the most monotonous field of dots. Usually this is not the intended effect, as Claude Bickel emphasises, but certainly a most welcome one.

Over the years, he has expanded his repertoire to include rectangles, squares, numbers and words, using a wide range of materials. He has dyed resin and poured it into frames and painted panels, fabric and metal with rubber brushes, his thumb, cork or specially prepared cigarette filters. Large monochrome works in muted colours lean against the wall, next to dazzling pieces that are reminiscent of mosaics or elaborately painted floor tiles. On the windowsill stands a row of smaller panels, which are his preliminary sketches. On the floor below is a more whimsical picture painted on a two-by-three-metre canvas: Against a black background, countless yellow smileys grin back at the viewer.

Claude Bickel’s paintings are wonderful to see in the rooms of *Château de Raymont-pierre*. Nine of his works hang on the walls of *The Living Circle’s* private hideaway, which opened its doors in 2024. “And none of them have dots”, the painter says with a laugh. Instead, they use other techniques, such as sgraffito, a common method used on house facades in the Swiss canton of Grisons: In this case, he plastered an aluminium panel with clay, applied dark-green mineral paint, and scratched clusters of five tally marks into the surface with a steel nail. In another room, he has wrapped an insulation panel in paper and covered it in lines. Seen up close, the lines resolve themselves into countless tiny holes. So here they are again: the dots that are an inevitable part of any work by Claude Bickel. *Anina Rether*

They may look like lines, but if you get close enough to this picture by Claude Bickel, you will discover that they are really countless tiny holes.



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Photos of the interiors © Stefania Georgi



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The *Storchen* is a place where people come to contemplate and meet others, as it was back in 1960, when an encounter of great significance to the literary world took place here.

# PRESERVED IN POETRY



Zurich, At the Stork  
For Nelly Sachs

Our talk was of Too Much, of  
Too Little. Of Thou  
and Yet-Thou, of  
clouding through brightness,  
Jewishness, of  
your God.

Of  
that.  
On the day of an ascension, the  
Minster stood over there, it came  
with some gold across the water.

Our talk was of your God, I spoke  
against him, I let the heart  
I had  
hope:  
for  
his highest, death-rattled, his  
wrangling word—

Your eye looked at me, looked away,  
your mouth  
spoke toward the eye, I heard:

We  
really don't know, you know,  
we  
really don't know  
what  
counts

Paul Celan (translation by John Felstiner)

*The Hotel Storchen in Zurich is a magical place. Situated on the banks of the River Limmat, it has welcomed guests, including many great names, for over seven centuries. In 1960, an encounter of great significance to the literary world took place here: German poet Paul Celan met Nelly Sachs, who later won the Nobel Prize, on the terrace of the Hotel Storchen and recounted their conversation in a famous poem.*

Nelly Sachs, winner of the Nobel Prize in Literature and one of the most important poets of the 20<sup>th</sup> century, maintained a lively correspondence with the much younger poet Paul Celan for 16 years.



Paul Celan was 40 years old when he finally got the chance to pick up his idol Nelly Sachs at Zurich Airport in 1960. Deeply moved by their encounter, Celan wrote this poem for Nelly Sachs.

Nelly Sachs

Paul Celan

“Zurich. At the Stork”: The events recounted in this poem by Paul Celan, one of the most significant figures in the German literary scene in the post-war era, took place in May 1960 on the terrace of the *Hotel Storchen* in Zurich. The poem is symbolic in several respects, as it recalls the first personal encounter between two German-speaking poets who had both been pursued by the Nazis and forced to flee Germany: Paul Celan (1920–1970) and Nelly Sachs (1891–1970).

The two poets had long been aware of each other, primarily through their work. By 1954 they had started corresponding. Both had suffered similar experiences during the Second World War. Nelly Sachs had fled to Stockholm with her mother. Living in a small one-room apartment, she devoted her time to writing, returning time and again to the subjects of flight and persecution. Celan had lost his parents in a concentration camp in Ukraine in June 1942, an experience that greatly influenced his thoughts and literary work from then on. Endless grief over his loss was coupled with the shame of the survivor, unable to protect his loved ones and obliged to continue writing in the same language as that of their murderers. Nelly Sachs, whose poems set standards in 20th-century German lyricism, offered to meet Paul Celan several times to discuss these oppressive questions. The opportunity



arose when she was invited to Meersburg on Lake Constance to receive the Droste Award: “On 25th May I will fly with a Swedish friend to Zurich”, she wrote to Celan on 30 April 1960. “From there to Meersburg on the 29th, then back to Zurich. Ticino from 2nd June, then back to Stockholm. This is the first time since fleeing that I have travelled abroad from Sweden. I would probably never have done so if the doctor had not urgently insisted on Switzerland. And so I have the day in Meersburg between this leap into the unknown.” Then came the crucial question: “Is there a chance to perhaps meet you in Zurich?”

Celan was waiting at the airport with his family on 25 May 1960. Austrian writer Ingeborg Bachmann, who lived in Zurich and was involved with Max Frisch, also came, as did the author and publicist Hans Rudolf Hilty (1925 –1 994) from Eastern Switzerland, who would be giving the address in honour of Nelly Sachs at the award ceremony in Meersburg. “It was so moving, everyone embraced me, unforgettable”, she wrote to her friends in Stockholm the next day from the hotel. “Flowers, flowers. In the evening, we ordered dinner in a restaurant with the same friends. Everything was wonderfully harmonious, and Max Frisch came too. It is unbelievable after so much darkness [...] And the hotel is on the lakeshore, just like the Grand Hotel in Stockholm.”

The next day, the long-awaited meeting took place on the terrace of the *Storchen*. Paul Celan was 30 years old, Nelly Sachs 68. Celan noted: “26th May at the Stork Hotel / 4h Nelly Sachs, alone”. After the award ceremony in Meersburg, where Nelly Sachs held a memorable acceptance speech entitled “We are all sufferers”, Celan and Sachs travelled on to Paris, where Celan finally put pen to paper and wrote this poem, which deals with the topic of religion and world affairs (see previous page) in the aftermath of the horrors of the Holocaust. Whereas Nelly Sachs believes in God, Celan expresses doubt. The final lines leave many questions unanswered: “We / really don’t know, you know / we / really don’t know / what / counts.”

The poem was published in the Neue Zürcher Zeitung newspaper on 7 August 1960, together with the poem “Mund” (Mouth) by Nelly Sachs. It was printed for the first time in 1963 in the volume “Die Niemandrose” (Nobody’s Rose). Even today, guests come to the terrace of the *Hotel Storchen* to follow the traces of Nelly Sachs and Paul Celan. *Reto Wilhelm*

58 Thanks go to Prof. Dr. Karl-Josef Kuschel, a regular guest of the *Storchen*, for inspiring this article.



JESSICA GUARNERI  
FRONT OFFICE MANAGER

The biggest difference between the *Storchen* and the *Widder Hotel*: in the Widder each room is unique, while the *Storchen* has a more modern, uniform design Her favourite spot in the *Storchen*: up front where she is in direct contact with guests What she would like to learn: to speak Italian. She already understands it well The best compliment she has had from a guest: when guests thank her with tears in their eyes for what she does What others say about her: she is determined but a good listener Her highlight in 2024: being promoted to Front Office Manager of the *Storchen* and qualifying as Chef de Réception Her greatest passion: drawing. She can lose herself completely in her own world What she is proud of: that she and her mother have always been and still are there for each other Where she finds peace: walking in the woods, snowboarding or listening to music What guests to Zurich should not miss: Lake Zurich, the old town, Uetliberg. And the places you can go for brunch that are known for their choice and quality





# A LITERARY TOUR OF ZURICH

Famous Swiss writers such as Gottfried Keller and Max Frisch made their home in Zurich; the Dada art movement originated at Cabaret Voltaire; and James Joyce, Else Lasker-Schüler, Thomas Mann, Robert Musil, Carl Zuckmayer, Friedrich Glauser and many others wrote world literature on Lake Zurich. Not to mention women writers such as Annemarie Schwarzenbach (left), Johanna Spyri, and the exciting contemporary slam poet Lara Stoll (right).





Anyone interested in exploring Zurich's literary landscape will find themselves spoiled for choice. The list of works penned here or inspired by the city is long. And there are many ways to follow their traces, whether by foot, tram or boat.

For those who would like to combine their fondness for English-language literature with a boat tour on the Limmat, the tour starts at Platzspitz Square. This spot, at the confluence of the Limmat and Sihl rivers, was a favourite haunt of **JAMES JOYCE** (1). The Irish writer had close ties with Zurich: He wrote parts of his masterpiece "Ulysses" here, returned several times in the 1930s, and died here on 13 January 1941. His honorary grave is not far from **ELIAS CANETTI'S** final resting place in Fluntern Cemetery. Just as the Niederdorf quarter of Zurich, the Sechseläuten spring festival and Sihlpost (main post office) are immortalised in Joyce's work as the "Neederthorpe", "Sexaloitez" and "Sillypost", traces of the author can also be found throughout Zurich: Between Limmatquai and Bellevue Square is the Café Odeon, where Joyce was an occasional guest. But the author and his friends preferred to spend their evenings at the Kronenhalle, where **MAX FRISCH** and **FRIEDRICH DÜRRENMATT** (2) also came to dine and engage in heated debate. The Zurich James Joyce Foundation, near the landing stage of the *Hotel Storchen*, is an archive, library, research centre and meeting place for Joyce enthusiasts.

Just a few minutes' walk from here is the historic *Hotel Storchen*. This Zurich establishment left such a lasting impression on American author **JOHN IRVING**, that he paid a literary tribute to it in three of his novels: "A Son of the Circus", "Widow for One Year" and "Until I Find You".

A very special kind of literary tour starts from Bürkliplatz Square: It takes visitors not around, but across Lake Zurich on a boat cruise. In the 1930s, **THOMAS MANN** (3) and his wife Katja lived in Küsnacht. Lake Zurich continued to play a role in the family's life in later years: After returning from exile in America in 1952, they made their home in Erlenbach. Three years later, Thomas Mann was buried at Kilchberg Cemetery on the opposite lakeshore.

Author, journalist and photographer **ANNEMARIE SCHWARZENBACH** (page 60) grew up on a farm in Horgen, which is also on this side of the lake. Four stops further on, traces of Zurich-born writer **GOTTFRIED KELLER** can be found in Richterswil: It is thought that Seldwyla, the setting for his novella "Clothes Make the Man", was inspired by the lakeside community. This is also where Keller's childhood sweetheart Henriette lived, who died of consumption aged just 19. Gottfried, who was the same age, poured out his deep sorrow in the poem "Das Grab am Zürichsee" (The Grave on Lake Zurich). A viewing point at Gottfried-Keller-Plätzli near Burghalden commemorates the writer today, as does a bust overlooking Lake Zurich from Mythenquai in Zurich. Before returning to Bürkliplatz, the boat passes Saffa Island. Just a stone's throw from Landiwiese park, this artificial island was created in 1958 by a group of enterprising women as part of the Swiss Exhibition for Women's Work (SAFFA).

Over the centuries, Zurich has produced many illustrious women: From **KATHARINA VON ZIMMERN** (7), the last female abbot of the Fraumünster Convent in Zurich, to "Heidi" author **JOHANNA SPYRI** (4) and her niece **EMILIE KEMPIN-SPYRI** (5), who was the first woman in Switzerland to gain a doctorate in law in Zurich in 1887 and later founded the journal "Frauenrecht" (Women's Right), the politician **EMILIE LIEBERHERR** (6), journalist and author **KLARA OBERMÜLLER**, who grew up in Wollishofen, right up to award-winning slam poet **LARA STOLL** (page 61) who lives in Zurich, and crime writer **PETRA IVANOV** (8), whose fast-paced and well-researched crime novels are always set in Zurich. Be honest now, how many of these women have you heard of? It's high time you took a walk ... *Anina Rether*

**BLOG TIPS**  
Booking It to Zurich:  
A Literary Guide to Switzerland's Largest City



Literary Tour of Zurich:  
James Joyce, An Easy to Do  
Literary Tour of Zurich



Photos: Page 60: Annemarie Schwarzenbach, 1938 © Anita Forrer, Malans; page 61: Lara Stoll © Fiona Murtai; page 62: no. 1: James Joyce's grave, Fluntern Cemetery © City of Zurich Construction History archive; no. 2: Max Frisch and Friedrich Dürrenmatt, Kronenhalle in Zurich © Jack Metzger/Wikimedia Commons; no. 3: Thomas Mann, between 1925 and 1945 © Los Angeles Daily News/Wikimedia Commons; no. 4: Johanna Spyri © J. Ganz, Zurich; SIKJM (photo: Naomi Wenger); no. 5: Emilie Kempin-Spyri, around 1885 © unknown/Wikimedia Commons; no. 6: Emilie Lieberherr © Library at Guisanplatz, Rutishauser Collection; no. 7: Detail from the Resurrection Altarpiece by the Masters of Liesborn © Rheinisches Bildarchiv Köln/Marc Weber; no. 8: Petra Ivanov © Chris Marogg



**SMART CHICKENS**

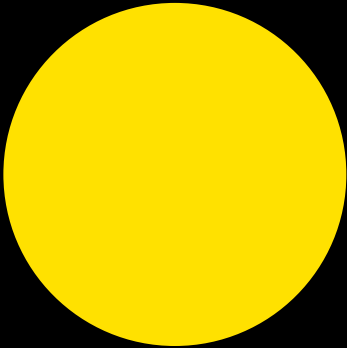
Chickens can differentiate between up to 100 difference faces of both other chickens and humans. They recognise complex patterns, learn from their experiences, and have a vocabulary of over 20 different calls. When they sleep, they stand on one leg and shut down one side of their brain, while the other remains alert.

**PECKING ORDER**

Chickens know exactly who's in charge in the chicken coop. The birds have a complex social order, and every individual knows its place in the flock. Chickens can recognise and remember over 100 other chickens. They also are very doting parents. They turn their eggs up to 50 times a day to ensure even heat distribution and optimum growth for their chicks.

**HEADLESS CHICKEN**

In 1945, a farmer in the USA chopped off his rooster's head. It is a well-known fact that chickens flap around briefly after being beheaded. But in the case of Mike the rooster, his brain stem miraculously remained undamaged. He lived on for no less than 18 months, touring the USA as "Miracle Mike".



**HARD OUTSIDE, SOFT INSIDE**

An egg can bear up to 20 times its own weight without breaking because its shell is composed of numerous small, adjacent calcite columns. The pores in an eggshell allow oxygen to pass into the egg and in turn release CO2 and other gases. During the embryo's development, nearly six litres of oxygen, eleven of water vapour, and four of carbon dioxide pass in and out of the pores.

**EAGLE EYES**

Chickens have much more complex eyesight than humans. They can move each eye independently and have a panoramic field of vision of almost 300 degrees, even without turning their head. They can perceive UV light and have four types of colour receptors, while humans have only three. As a result, chickens can see a larger colour palette.

**PHILOSOPHY**

Cluck, cluck, cluck: At *Schlattgut, The Living Circle's* farm located in the hills above Herrliberg, happy chickens can be heard clucking all day long. Some 900 eggs are used daily to make braided loaf, pastry, ice-cream and spaetzle, or are sold at the farm store. The farm also supplies fresh eggs to its partners: *Restaurant Buech, Hotel Storchen, Alex Lake Zürich* and *Widder Hotel*.

# HARD OUTSIDE, SOFT INSIDE

The best eggs come from happy chickens, which need open space, good air and fresh grass. At *Schlattgut* farm, the chickens even enjoy a spectacular view of the Glarus and Bernese Alps and Lake Zurich. The family-run farm near Herrliberg combines tradition with innovation in equal measure. Some 1,000 hens and seven roosters live in the enlarged chicken coop.

|                         |                              |
|-------------------------|------------------------------|
| CHICKEN BREED           | Lohmann                      |
| NUMBER OF CHICKENS 2024 | 1,000                        |
| NUMBER OF EGGS PER DAY  | 92 for every 100 chickens    |
| COOP SIZE               | 300 m²                       |
| OUTDOOR SPACE           | 2,500 m² meadow              |
| INDOOR SPACE            | 100 m² winter garden         |
| FEED                    | Grain, insects, worms, grass |
| FEED QUANTITY           | 115–125 g per day            |
| EGG PRODUCTION          | from an age of 4 ½ months    |
| WEIGHT OF A MEDIUM EGG  | 59–69 g                      |
| ENERGY PER EGG          | 81 kcal                      |
| PROTEIN PER EGG         | 47 g                         |
| FAT PER EGG             | 5.9 g                        |
| CARBOHYDRATES PER EGG   | 0.4 g                        |
| VITAMIN A               | 0.14 mg                      |
| VITAMIN D               | 1.7 mg                       |
| VITAMIN E               | 1.0 mg                       |
| VITAMIN B2              | 0.21 mg                      |
| IRON                    | 1.0 mg                       |



The park surrounding the *Castello del Sole* is home to over 362 different species of tree and shrub. They thrive here on an area equivalent to 15 football pitches.

# MY FRIEND THE TREE

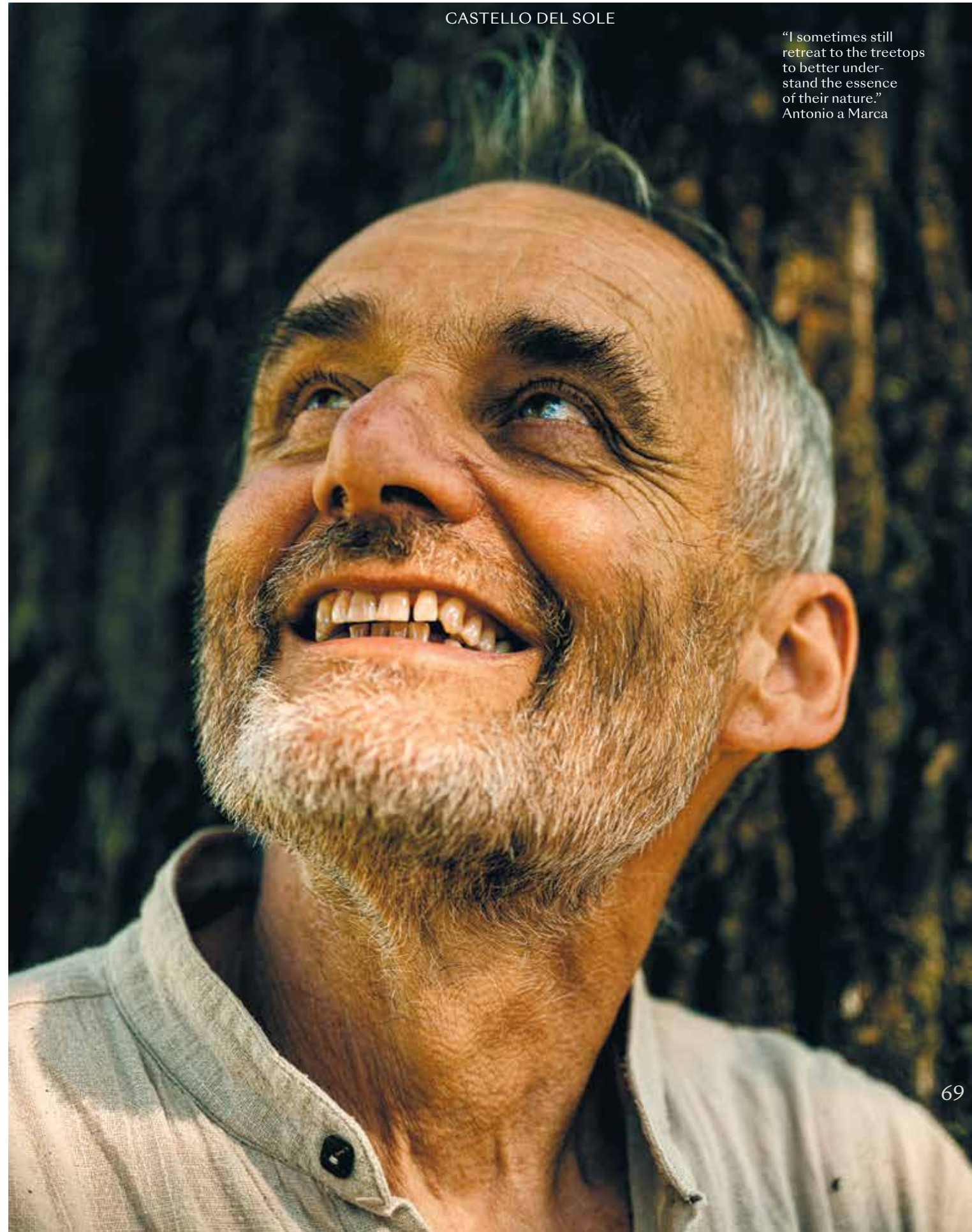




Tree whisperer Antonio a Marca admires oak trees. They host over 300 species of insect. "A tree that supports and sustains so much life never ceases to fascinate me."



"I sometimes still retreat to the treetops to better understand the essence of their nature."  
Antonio a Marca







T

*ucked away in a stunning location along the shores of Lake Maggiore is a veritable green paradise. The Castello del Sole's impressive park grounds are the largest in Switzerland covering an area the size of 15 football pitches. Some 362 different tree and shrub species thrive here, including some real natural treasures. Several of the trees are over 100 years old. Tree whisperer Antonio a Marca tends to these green giants and knows their secrets.*

The pride of the park is a colossal, 150-year-old English oak, the oldest tree in the park. Its massive branches extend far over the ground. This imposing tree is a symbol of steadfastness and strength, traits that have been associated with this species since ancient times. Not far from the shoreline, a common alder towers to a tremendous height of 33 metres, dwarfing the trees around it. Even some exotic species can be found here, like the rare Kashmir cypress, native to the higher altitudes of the Himalaya. Surprisingly, it flourishes here in the park of the *Castello del Sole* at just 200 metres above sea level — a botanical wonder.

“With the help of modern technology, we can look under the bark and detect any rot or infestation in good time.”  
Antonio a Marca

Antonio a Marca knows every single tree “personally”, from crown to root. The forest ranger and arborist from Mesocco has been looking after them for years. “Trees speak to us. We just have to learn how to understand them”, he says. Sometimes all it takes is a glance at the crown to know how a tree is faring. Heavy branches, cracked bark, or a thinning crown are all warning signs that Antonio a Marca spots right away. He especially keeps an eye out for any evidence of wood fungi that often infect sick trees as a result of damaged roots. Together with his team of three, the 64-year-old checks the stability of the trees every year. By strategically trimming back the crown, they make sure that the weight of the tree is evenly distributed to prevent any dangers in high winds. They also use computers and soundwaves: “With the help of modern technology, we can look under the bark and detect any rot or infestation in good time.” This is what happened in 2022, when the team had to fell about 20 trees. “That kind of intervention in nature is always a very difficult decision, after all the trees are living organisms. But our guests’ safety takes top priority. In addition, we replaced each tree we cut down with a new one, so the park has lost none of its beauty.”



Born and raised near the forests of Mesocco in the Grisons region, Antonio a Marca used to accompany his grandfather on hikes in the Alps, surrounded by nothing but the natural world. “I spent my entire childhood in the trees. I still sometimes retreat to the treetops to better understand the essence of their nature. It’s a unique feeling that I cannot put into words.”

Antonio a Marca worked for many years as a forest ranger in the mountain forests of his home, until he founded Ticino’s first tree care company in the 1990s after gaining further qualifications as an arborist. Now he draws up reports and evaluations of city parks and privately owned green spaces like the park at the *Castello del Sole*. Over time, nature has changed perceptibly, he says. “Especially in the mountains, these changes are visible wherever you look. Spruce trees, for instance, suffer tremendously from the bark beetle. But the hotel park is doing well. As long as Lake Maggiore doesn’t dry up, the tree population there is not endangered.” The guardian of the trees at the *Castello del Sole* takes a pragmatic view of the climate crisis: “Nature may need 500 years to recover, but it will still be here long after we are gone. And that’s a good thing.” For Antonio a Marca, trees are more than just plants. They are living monuments that must be protected and cared for so that future generations can climb their trunks or walk in their shade. *Anina Rether*

**FOREST BATHING IN THE PARK**

Head gardener Nicolas Magyar introduces you to the secrets of the largest hotel park in Ticino. Once a week; duration: 60 minutes; price: free of charge. Information and maps of the tree education trail are available from the concierge [concierge@castellodelsole.com](mailto:concierge@castellodelsole.com)



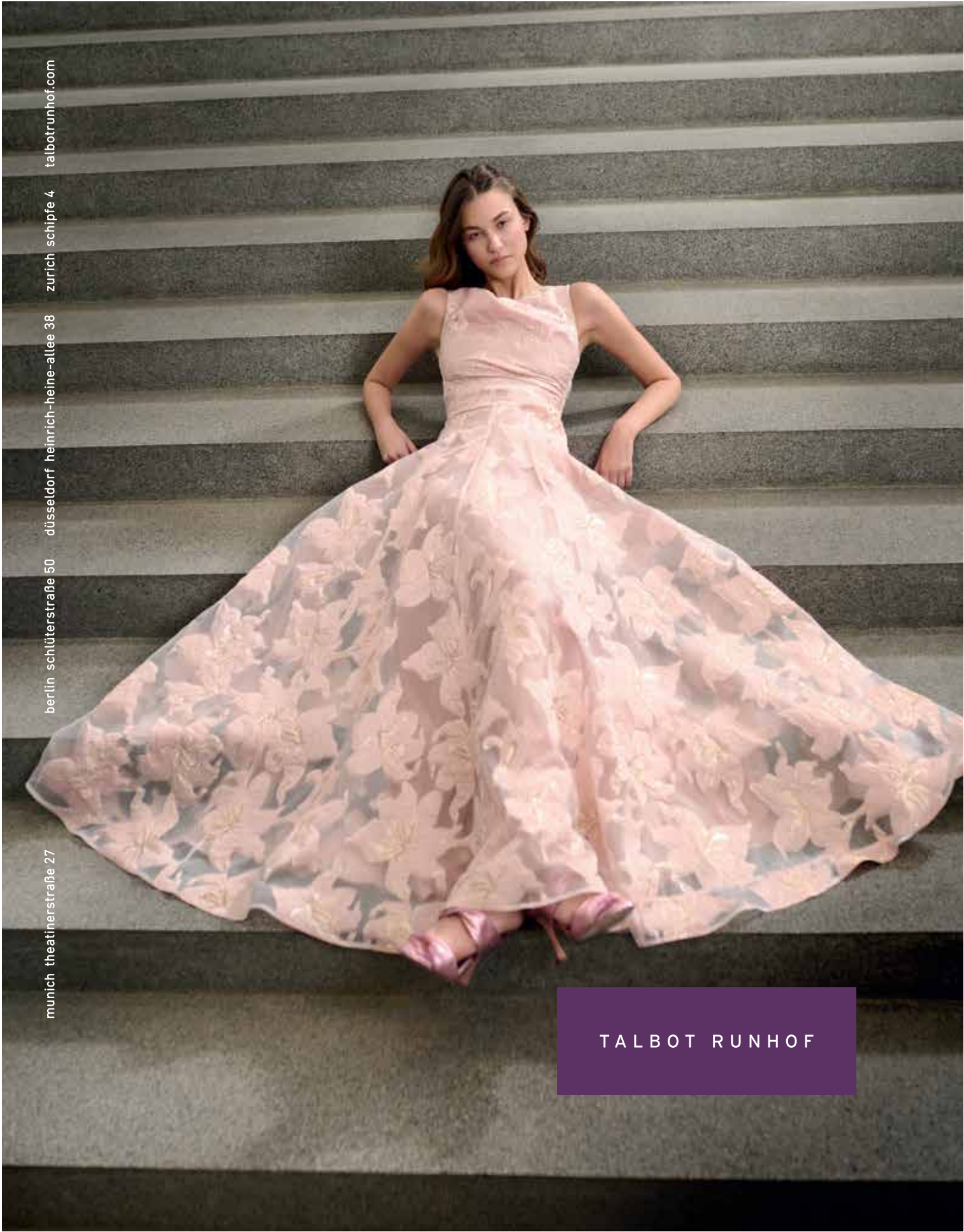


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# FRESH TO THE TABLE

*Photos: Tom Egli*



Giovanni Palmieri used to haul the nets in by hand, just like his grandfather and mother, who ran the family business before him.



*As a young man, Giovanni Palmieri sped down the track on his motorcycle in pursuit of Grand Prix points. Today he casts his nets on the water for a rich catch. His freshly caught whitefish, zander and brown trout from Lake Maggiore are a welcome delicacy in the kitchen of head chef Mattias Roock at the Castello del Sole.*

It is three in the morning, and Brissago is still in a deep slumber. All of Brissago? Well, not all: Out in the middle of Lake Maggiore, a cone of light illuminates the water around a fishing boat. Giovanni Palmieri (55) is at the winch, hauling in the nets from the depths. With a practiced hand, he plucks one whitefish after another from the mesh. Two hours later, 45 kilogrammes of the silver fish are packed on ice. It's a good catch for the month of August. Not all are as rewarding as this one by any means. Weather is a critical factor. "Whitefish are very particular", the professional fisherman explains. After the storm in the Maggia Valley last summer, the Maggia River carried a lot of driftwood and dirty melt water into Lake Maggiore, prompting whitefish to move to greater depths or head towards Italy. It took several days before they reappeared off the shore of Brissago.

Night for night, in fog, rain and snow, professional fisherman Giovanni Palmieri heads out onto Lake Maggiore. In his nets he catches zander, whitefish and brown trout.



No less than 1,500 metres of net have been left in the water overnight, two meters below the surface and ten metres deep in the middle of the lake. "This is the where the whitefish are right now", Palmieri explains. Other edible fish like zander and perch prefer it closer to the shore. The same goes for the pike he found in his net yesterday, which weighed over seven kilogrammes. An unbelievable catch. Because of its bones, this predatory fish is not very popular with customers. "I guess it's too much work", he says with a laugh and shrugs. He finds that incomprehensible. Night for night, in fog, rain and snow, he heads out onto Lake Maggiore to catch whitefish or brown trout. He works long and unusual hours with little free time, just a few hours a week with family and friends: But this has been the Palmieri family's lifestyle for generations. "It's a hard job. But in calm weather, it's simply wonderful to be out on the water, alone with the seagulls and the rising sun."





“Whitefish, zander or brown trout from Lake Maggiore are a fixed component of our *Sapori del nostro orto* menu.”  
Chef Mattias Roock

Giovanni Palmieri used to haul the nets in by hand, just like his grandfather and mother, who ran the family business before him. “When you use your hands, you can feel right away when you’ve caught a big one. It’s a magical moment.” Today the winch is wound by machine. That’s better for your back, but the excitement of pulling in the nets is gone, Palmieri says. A glance at the clock tells him it’s time to head home. In two hours, it will be time to deliver the orders to the gourmet restaurants in the region, and he still has to gut, descale and load the fish. He starts the motor, the boat shoots over the smooth water. Palmieri sails close to the wind, a satisfied smile on his face.

Giovanni Palmieri has not only fishing in his blood, but also racing, as a photo on the wall of his fish shop in Brissago shows: Giovanni Palmieri on an Aprilia motorcycle. In the early 1990s, he competed in 26 Grand Prix races in the 125-ccm category on the world’s most famous circuits – an exciting time that has left fond memories.

Tempi passati. Today the Ticino native hunts fish instead of Grand Prix points and is a regular supplier to the fine restaurants of Ascona. Mattias Roock has been a customer of Giovanni Palmieri for many years. “His whitefish, zander or brown trout are a fixed component of our *Sapori del nostro orto* menu, which is made exclusively from regional ingredients.” And if the fisherman happens to hook a catfish, the chef at the *Castello del Sole* is also happy to buy it off him. Europe’s largest freshwater fish is not usually considered a delicacy. But the bed of Lake Maggiore is mostly sand and stone, he explains, which has a positive influence on the flavour. “Its white, firm flesh is perfect for cooking. With just one catfish that can weigh up to ten kilogrammes, we can offer a number of dishes and make a valuable contribution to sustainability.” *Anina Rether*

**CASTELLO DEL SOLE**  
Mattias Roock, awarded 18 Gault & Millau points and one Michelin star, has been delighting guests at the five-star superior hotel for seven years. The resort has three restaurants, two bars, a spa and a private beach on Lake Maggiore, which supplies the fish that are served fresh to the table.

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Head chef: Mattias Roock  
6612 Ascona, [castellodelsole.com](http://castellodelsole.com)





PHOTO ERNST WIRZ

*Handcrafted Silver Tableware*

**BEATRICE ROSSI**  
FINE JEWELLERY ZÜRICH

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CASTELLO DEL SOLE



OUR  
MAGIC  
PEOPLE

**CATRIN KARLEN**  
FLORIST

How she deals with stress at work: one thing at a time, but at a slightly faster pace What motivates her: the fact that she wakes up healthy every morning How she likes to spend her free time: hiking in the mountains  
Her favourite flower: she has learned to see beauty in every blossom A smell that gets up her nose: stale flower water  
How long she has worked at the *Castello del Sole*: since March 2021, before that she had her own flower shop in Gordola  
What she likes about working here: that she is surrounded by green at the *Castello del Sole* How she switches off: dancing to rhythmical music, preferably techno Where her dream holiday would take her: to Santa Claus in Lapland, to Vancouver and Hawaii What superpower she wishes she had: to be able to fly What she is grateful for: for her life



# FRIENDS

*The Living Circle* is growing its network: As Friends of *The Living Circle*, independent hotels can benefit from the expertise and synergies concentrated within the group. The first on the roster of Friends is the prestigious Park Hotel Sonnenhof in Vaduz, Liechtenstein. Marco Zanolari, CEO of *The Living Circle*, explains the idea behind the concept.

*Mr. Zanolari, why did The Living Circle launch this programme?* The hotel industry is facing a number of challenges, from the increasing needs of guests to complex sales and marketing strategies. We want Friends of *The Living Circle* to be a platform that gives independent hotels access to our expertise, our resources and our network. The goal is to achieve shared growth and learn from one another, without changing the autonomy of the hotels.

*What does the programme mean for a hotel like the Park Hotel Sonnenhof?* The Sonnenhof is a perfect example of an excellently run boutique hotel. Through our partnership, it gains not only support with marketing, sales and revenue management, but also access to exclusive purchasing, PR and communication channels. Our objective is to make the hotel better known beyond Liechtenstein and further enhance the guest experience.

*Which hotels are potential Friends?* We are looking for superb hotels located in regions in which we are not currently operating. They should share our values, such as cultivating a personal relationship with guests, excellence in service and fine dining.

*What are the advantages for The Living Circle?* Our network is growing and getting stronger. Every new hotel contributes new ideas and perspectives. We benefit from the exchange and can continue to strengthen *The Living Circle* brand.

*Will more Friends be added to the list?* Yes they will. We are in talks with several hotels. We want to build a small, select circle that fits perfectly with our philosophy and creates exciting synergies.

*Interview: Laurence Saas*



## PARK HOTEL SONNENHOF

Exclusive four-star superior Relais & Châteaux boutique hotel in Vaduz, Liechtenstein. Family-owned for over 60 years, the hotel is now headed by Hubertus Real. His gourmet Marée restaurant (16 Gault & Millau points) is renowned for creative, regional cuisine. Surrounded by a picturesque park designed by prominent landscape architect Enzo Enea, the hotel offers an elegant atmosphere, warm hospitality and superior service. It is the perfect refuge for both pleasure-seekers and businesspeople.

Host: Hubertus Real

FL 9490 Vaduz, Liechtenstein, sonnenhof.li

Photos: Roland Korner, Close-Up AG; Park Hotel Sonnenhof





# OFF TO PONTE BROLLA!

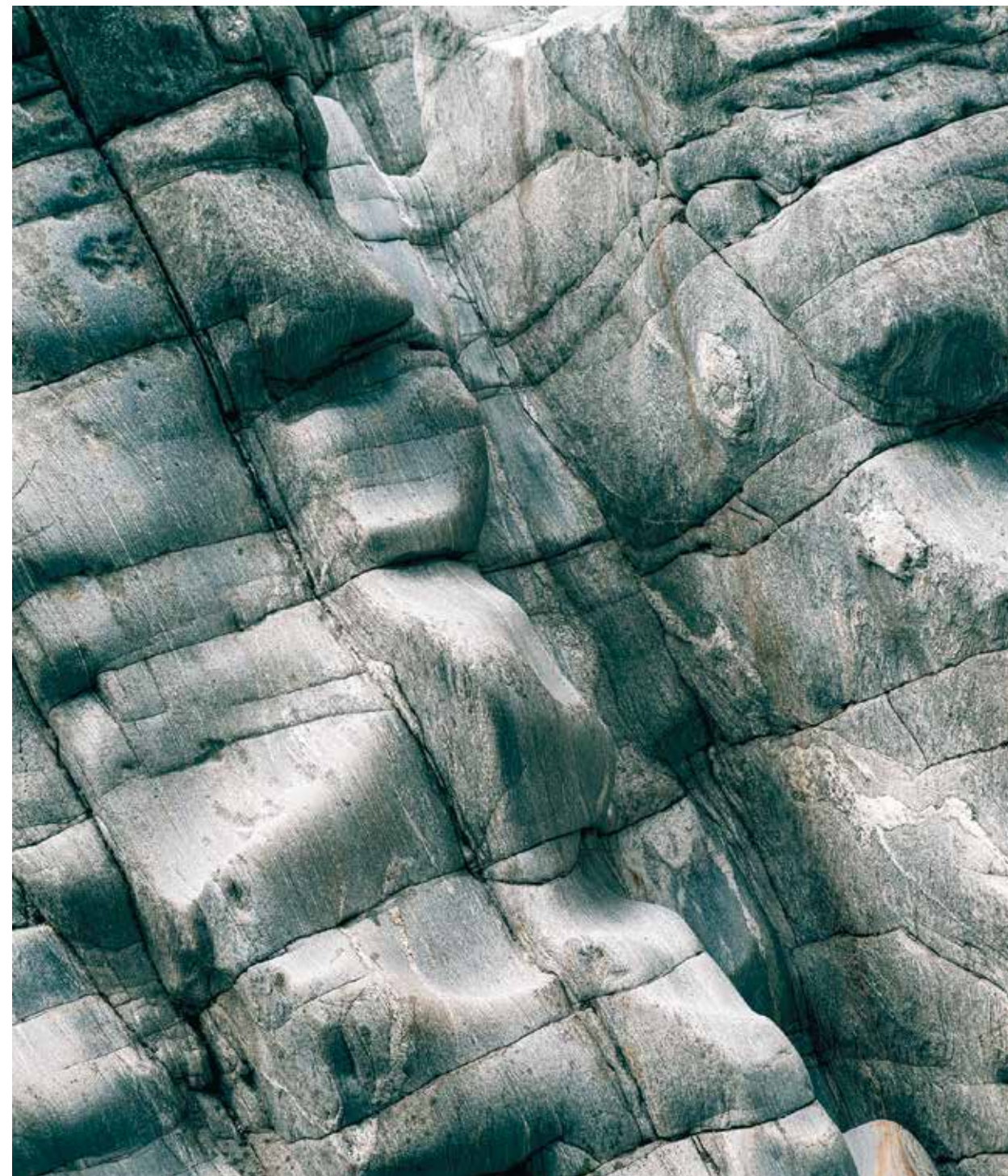
*Photos: Tom Egli*



Experience the thrill of cliff diving at Ponte Brolla under the expert tutelage of multisport coach Diego Schütz.



CASTELLO DEL SOLE

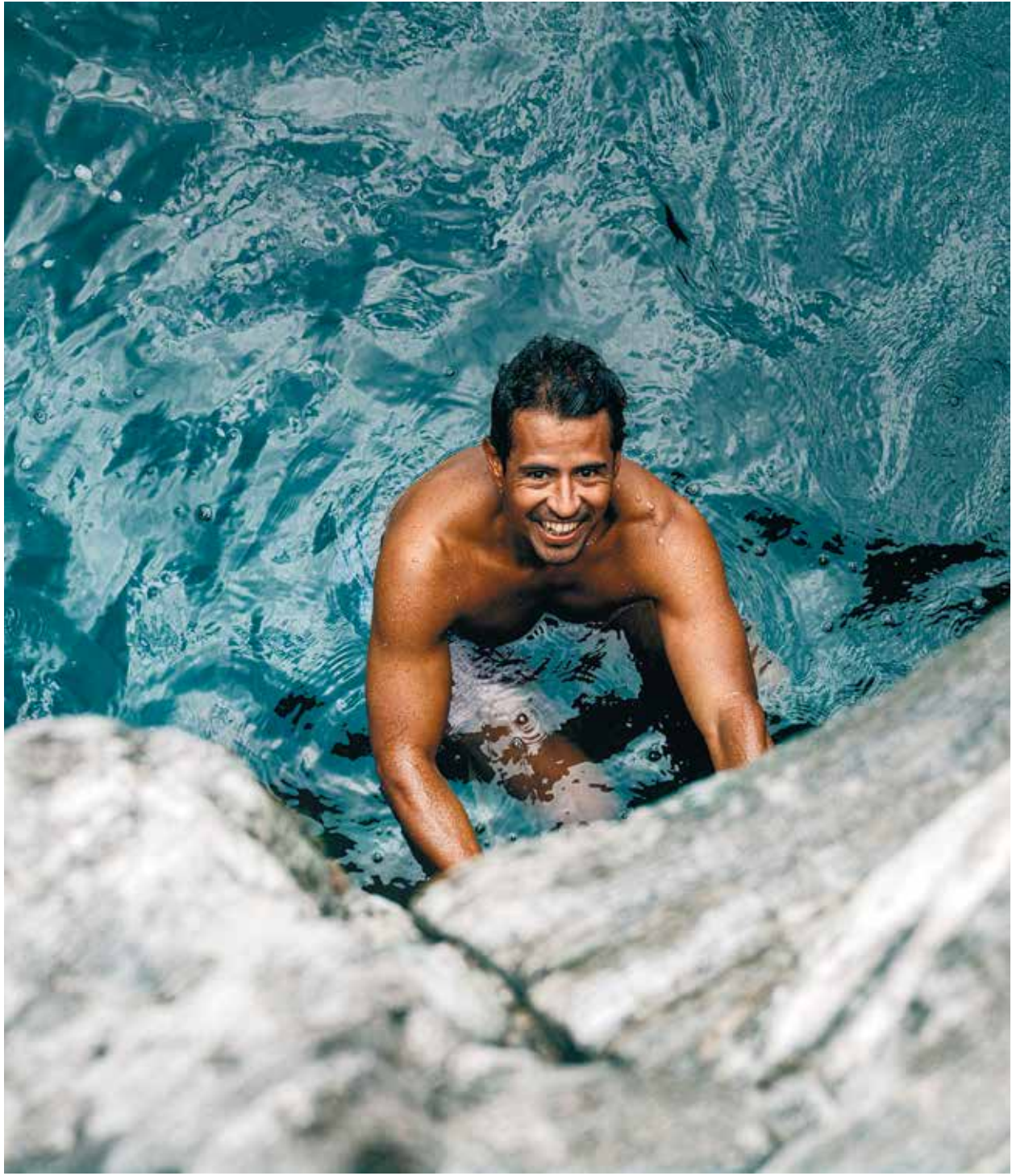






It takes some courage ...  
but once you manage  
to leap, you will find it's  
great fun.







As if he had never done anything but scale rocks, Diego Schütz climbs up to the highest jumping-off point in Ponte Brolla. Twenty metres below him, the River Maggia glitters in an enticing blue. He takes a few concentrated breaths, then dives down with a whooping cry. “Cliff diving is not for the faint-hearted”, the multisport coach says with a laugh. “But for those who are brave enough, the free fall guarantees an unforgettable experience.”

For the 45-year-old Ticino native, cliff diving is not just a sport, but a way of life. “It combines the thrill of adventure with a one-of-a-kind experience in the glorious wilds of nature.” With the right preparation, respect for the environment and a mindful approach, guests at the *Castello del Sole* can also enjoy this unique adrenaline rush. Under the expert tutelage of Diego Schütz, daredevils of all ages can climb the glistening rocks at Ponte Brolla. The jumping-off points range from one to 20 metres, meaning even families can take the leap into the blue together. With his wealth of experience, Diego Schütz makes sure they not only know how to dive safely, but also that they have fun.

When not accompanying guests of the *Castello del Sole* to the Maggia Valley, the certified functional trainer and long-time coach of the Swiss national snowboard team offers personal training programmes. His philosophy? With the right guidance, it is possible to change your habits and can even be enjoyable. “It’s like cliff diving: Once you manage to leap, you will find it’s great fun.” Incidentally, it is not without reason that Ponte Brolla, in the picturesque Maggia Valley, is the Swiss mecca for thrill-seekers: The European Cliff Diving Championships are held here. This year, the best athletes in Europe will again be demonstrating their spectacular acrobatics and breathtaking jumps. For those who are interested, the championships will be held on 26 July 2025. Do you also fancy diving into the deep blue? With respect for nature, a bit of courage and good preparation, you can look forward to an unforgettable adventure at Ponte Brolla. But be prepared: the free fall is addictive! *(rea)*

Cliff diving is suitable for athletic types aged 14 and upwards. Sign up with the concierge by 7:00 p.m. the evening before. We recommend this activity for the morning hours between 10:00 a.m. and 12:00 noon. Two hours, CHF 150 for one person, CHF 75 for each additional person up to a maximum of 6 people  
[castellodelsole.com/en/activities/cliff-diving/](https://castellodelsole.com/en/activities/cliff-diving/)



**CASTELLO DEL SOLE**  
The five-star superior hotel is set in a 140-hectare estate near Ascona. From here, countless trails lead to the most beautiful valleys of Ticino, with their lush, green, varied andscapes filled with rivers, waterfalls, and striking rock formations ...

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Hosts: Simon V. & Gabriela Jenny  
6612 Ascona, [castellodelsole.com](https://castellodelsole.com)







*The possibilities of the merlot grape are endless, as a visit to the Cantina alla Maggia reveals. Whether it is transformed into a light white wine, a sparkling rosé or a full-bodied red wine is determined by the secrets of winemaking. And this is an art based on complex decisions. Ettore Biraghi, head oenologist at the Cantina alla Maggia, makes the first one even before the grapes have been harvested.*

# ONE GRAPE, MANY OPTIONS





White wine from dark grapes? That's right. *Blanc de noir* is made from pressing red grapes. Despite their dark skin, the flesh inside is colourless.

The grapes hang heavy on the vines at the *Cantina alla Maggia*. On this glorious autumn day in September, Ettore Biraghi picks two of the juicy berries, extracts the seeds and places them carefully in the palm of his hand. For a layperson, it looks as if he is peering into a crystal ball. But for the experienced winemaker, it is a proven method for determining the right time to bring in the harvest. "If they are brown, the grapes have already acquired intense aromas. We use these to make our red wines, like the *Ascona Riserva*, *Il Querceto Riserva* and *Barbarossa Riserva*. If the seeds are still fresh and green like these, they are ideal for white and rosé wines", he explains.



But wait a minute: white wine from dark grapes? That's right. *Blanc de noir* is the term used for a white wine made from red grapes. Because however dark the skin is, the flesh inside is colourless. And if the merlot grapes are pressed very gently without leaving the juice in the mash for too long, the wine shimmers in a light-yellow hue and has a fresh, elegant aroma. The La Lepre wine from the *Cantina alla Maggia* consists of up to 70 percent merlot and is enhanced with other white grapes. For the *La Pernice* rosé, Ettore Biraghi leaves the skins in contact with the must just long enough to extract a delicate pinkish-red colour and a trace of the tannin structure. Ettore Biraghi and his team also use activated carbon to remove specific colour tones and obtain an unusually light and luminous shade of rosé.

The next decision is made in the wine cellar: terracotta amphora, wooden barrel or steel tank? Each material influences the maturation of the wine in its own way. The stainless steel tanks are used for white wines and light rosés. This kind of reductive — i.e. anaerobic — storage prevents oxidation, preserving the freshness and fruit flavours of the young wine. If Ettore Biraghi wants to retain the original character of the grape as far as possible, he selects the amphora. "The porous structure of terracotta allows a subtle supply of oxygen, lending the wine a fine texture and an authentic aroma." Barriques are indispensable for more complex wines, like the *Ascona Riserva* or *Il Querceto Riserva*. The oak barrels give a merlot depth and structure. The wine takes on a woody flavour and light tannins, making it more full-bodied and rounder. The prizewinning wines from the *Cantina alla Maggia* are stored for up to 30 months, giving them time to develop their elegant, complex taste.





“Thanks to regular feedback from our sommeliers, I can respond to what our guests want.”  
Ettore Biraghi,  
head oenologist



Barriques are indispensable for more complex wines. The oak barrels give a merlot depth and structure.

Whether a steel tank, terracotta amphora or oak barrel is used, all bear a plaque with a numerical code that shows, for example, the location and age of the vines whose grape juice is ageing inside. This information is the basis for the next decision: Which young wine from which vines should go in which barrel? This is where Ettore Biraghi’s extensive experience comes into play. For two years now, the Italian has been responsible for the wines of the *Cantina alla Maggia*, and for fulfilling his goal of being “Best in Class” in all wine categories. After earning a degree in viticulture and oenology in Milan, he has called Ticino his winegrowing home since 2012. As a multiple award-winning winemaker — including Rookie of the Year (2017) and one of the “best winemakers in Southern Switzerland” (2019) according to Gault & Millau — Ettore Biraghi is a leading figure in the wine industry in Switzerland and abroad.

From harvesting and fermentation to ageing, winemaking is a transformation process that requires a good eye, but also a keen instinct for new trends, because preferences in wine are changing. Today, light wines are more in demand and rosé has gained popularity. “Thanks to regular feedback from our sommeliers Antonio Pischedda (*Cantina alla Maggia*), Sergio Bassi (*Castello del Sole*) and Stefano Petta (Director of Wine of *The Living Circle*), I can respond to what our guests want”, says Ettore Biraghi.

Nonetheless, he does need some lead time. To increase the production of Merlot white wine, the vines are pruned significantly in winter. The more fresh shoots Biraghi leaves behind in spring, the more grapes will grow. That way, the grapevine can distribute all its energy to the many berries. As a result, the wines made from these grapes are light and fruity. The rosé that will be introduced to the market in spring 2025 reflects the new trend, not only in terms of flavour. The colour is also lighter and more luminous. “Because as with food, the visual aspect plays an important role when choosing a wine.” *Anina Rether*



**CANTINA ALLA MAGGIA**  
The winery and agricultural estate is a leading winemaker in Ascona. Apart from merlot, bondola, Kerner, chardonnay and blends, it produces gin, grappa, nocino and an amber-coloured whisky from its own barley malt.

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Hosts: Fabio Del Pietro & Guendalina Rampazzi

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6612 Ascona, [cantinaallamaggia.ch](http://cantinaallamaggia.ch)





PC-24

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CANTINA ALLA MAGGIA



**ANTONIO PISCHEDDA**

Sommelier and Head of Sales, Events and the Enoteca Alimentare

Which is his favourite wine from the *Cantina alla Maggia*: *Il Giubileo* What is most exciting about his job: the energy and the constant challenges How long he has worked at the *Cantina alla Maggia*: since 2018 What moment makes him happy: seeing customers' satisfied faces Which wine glass he considers indispensable: Zalto burgundy glass Which wine he would never serve: a great wine that is too young His motto in life: respect everyone and be resolute What others say about him: that he always stays calm. What's the point of getting upset? A talent he wished he had: to speak ten languages perfectly His greatest temptation: the Way of St. James from Santiago de Compostela by bicycle What he is proud of: being a father to a fantastic daughter His personal tip in the region: the view of Monti di Lego



# SMALL BUT PACKS A PUNCH

**All-round sustainability** *Terreni alla Maggia* was the first agricultural estate in Switzerland to cultivate risotto rice. The Loto rice variety **1** is grown in a dry-land environment, a farming method that is ecological because it cuts water use **2**. As part of its overall push to improve sustainability, the estate uses all parts of the rice grain.

**Start of the sustainable cycle** After it is harvested, the “paddy rice” **3** initially is still surrounded by a hard husk that protects it against pests and weather. In the drying process, rice loses up to 10 percent of its weight. The husks are removed by machine, leaving behind the valuable rice fruit, consisting of the germ, bran and endosperm. The germ is highly nutritious, being a source of essential fatty acids and vitamins. The previously removed husks can be used to cover the floor in stables or barns and improve the water-holding capacity of the fields.

**First step: whole grain rice** Unpolished rice grains **4** are referred to as brown rice. Because they still have the bran and germ **5** they retain most of their nutrients, including dietary fibre, vitamin B complex and minerals such as magnesium and iron. Brown rice is processed in the rice mill for sale in the *Terreni alla Maggia* shop.

**Second step: broken rice** When rice grains break during harvesting and processing, the result is referred to as “broken rice”, which is very versatile. Part of these “flawed” rice grains are used to make soap. Rich in nutrients, this sustainable product **6** is used in all *The Living Circle* member businesses. Another portion goes into producing rice beer **7**. Any broken rice left over from making these two products is processed into rice flour **8**. The *Terreni alla Maggia* recently started to produce its own gnocchi together with Pastificio Di Lella.

**Third step: Loto risotto rice** The last step in rice processing at the *Terreni alla Maggia* is the production of Loto risotto rice. In this process, the bran and germ are removed by milling to produce a more mildly flavoured rice. The distinctive flavour, long shelf life and the fact that it retains its shape when cooked make Loto risotto rice **9** is one of the most popular products of the *Terreni alla Maggia*.

**Conclusion: rice in all its glory** Whether in the kitchen, livestock breeding or soap production, the processing of rice is an outstanding example of efficient resource use. By using the entire rice grain, we not only show our commitment to using food responsibly, but also actively contribute to reducing waste and boosting sustainability. As a result, rice is both a source of nourishment and a symbol of respect for nature and our natural resources. *(rea)*

By using the entire rice grain, we are showing our commitment to sustainability as well as respect for nature and natural resources.

Photos: *The Living Circle* © archive; Tom Egli



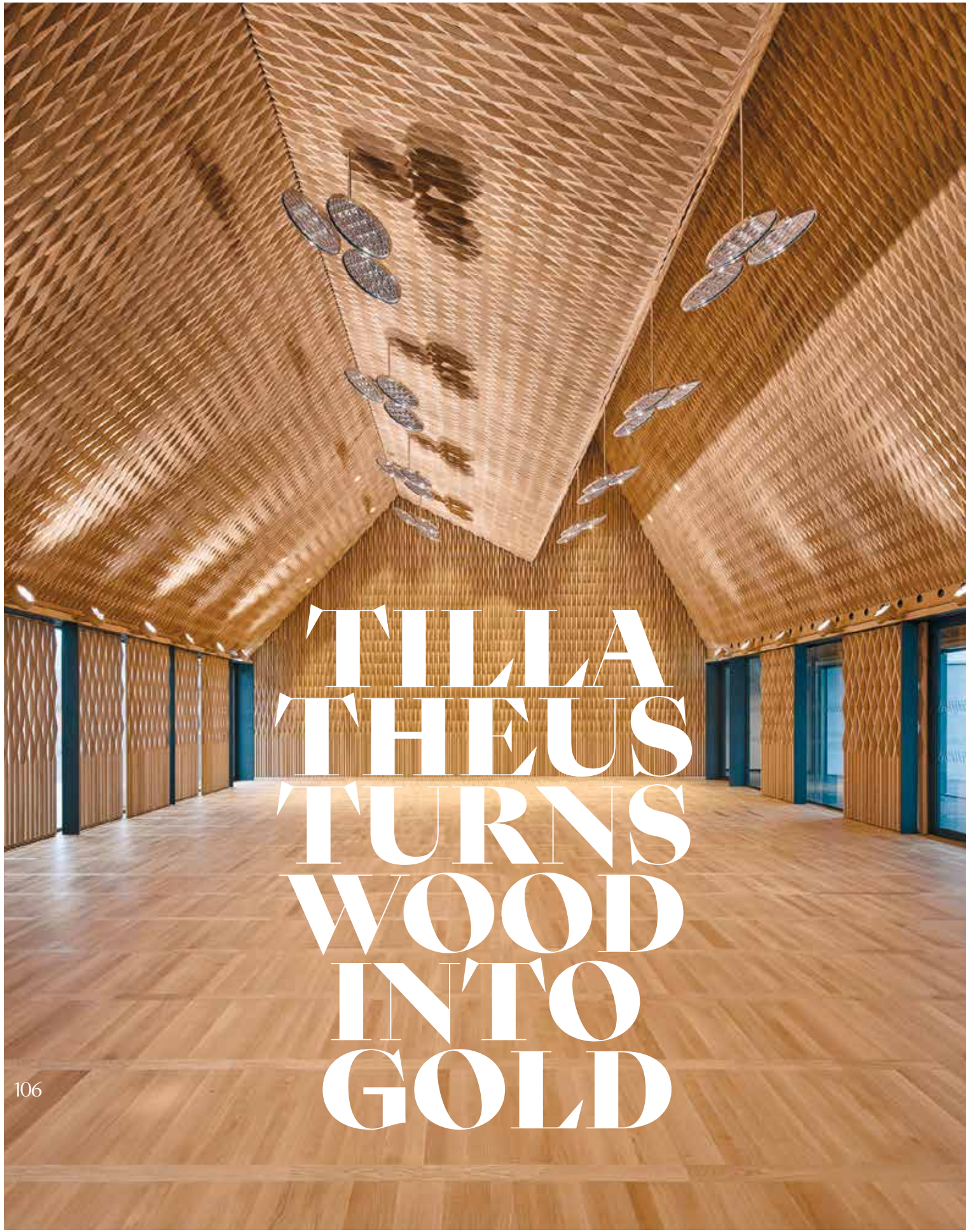
## TERRENI ALLA MAGGIA

The *Terreni alla Maggia* is an agricultural estate in the Maggia Delta. The people who work here are passionate about growing grains, rice and corn, and producing specialty foods like yuzu white wine vinegar and linden honey.

Hosts: Fabio Del Pietro & Guendalina Rampazzi

6612 Ascona, [cantinaallamaggia.ch](http://cantinaallamaggia.ch)





The distinguished architectural firm Tilla Theus und Partner AG is based in the idyllic Zürichberg district in an inspiring environment. Eighteen creative minds work here, pooling their expertise to re-think architecture from the ground up. The architects are not only masters of overseeing and executing new building projects in complex urban contexts; they are also experts in restoring historic buildings as well as in stylish interior architecture and design.



**ISR Architecture Award, summit restaurant Arosa Weisshorn**  
The new restaurant at the summit of Weisshorn mountain in Arosa sets new standards: Designed as a distinctive landmark, the building blends in with the imposing mountains surrounding it. With its angled walls and sloping roofs, the folded structure appears to emerge from the rocky ground. Its archaic form perfectly combines atmosphere and nature.



**Golden metalwork, Unterengstringen municipal building**  
The new municipal building in Unterengstringen brings together traditional and contemporary design. The symbols from the town's coat of arms — a ploughshare and billhook on a red background — feature as cut-outs in the building's anodised aluminium façade. With its clear lines and inviting entryway, the building is an impressive meeting place for the community.



**Prix Lignum National Gold, Drei-Häuser-Hotel CASPAR, Muri**  
The large hall is the heart and lifeblood of this building ensemble. Its roof with a multi-fold design is a self-supporting wooden structure that spans the space between the foundation walls. The wall and ceiling surfaces are covered with 20,000 solid oak pieces cut in a pyramidal shape. Arranged in an offset pattern, they create a structured surface. They are cut so cleverly that it was possible to process the raw material without any waste.



# BUECH

## PLEASURE, ART AND VIEWS OF LAKE ZURICH

*Restaurant Buech* is a total work of art, a unique blend of nature, pleasure and art high above Lake Zurich. **For over 100 years it has stood at the heart of an ancient vineyard with incomparable views of the lake and the Alps.** The kitchen serves seasonal fare and exquisite wines. A particular highlight is the garden terrace where diners can sit in the shade of the trees and enjoy romantic sunsets. Guests at the *Hotel Storchen* or *Alex Lake Zürich* also have the option of travelling to the restaurant in the company's own boat.

[restaurantbuech.ch](https://restaurantbuech.ch)



# LIFE & STYLE

See our events page for highlights that will brighten up 2025. Enjoy browsing!



[thelivingcircle.ch/en/offer-events](https://thelivingcircle.ch/en/offer-events)

Photo © Stefania Giorgi





# NEW MANAGEMENT



**BENJAMIN DIETSCHKE**  
New General Manager at the *Widder Hotel*



**STEPHANIE MEYER**  
New Hotel Manager at *Hotel Storchen*

## 5 QUESTIONS

**What are you looking forward to most in your new role?**

**SHE SAYS:** The *Storchen* is much more than just a place to work: It is a passion, a building steeped in history, with fantastic employees and a breathtaking location. I very much look forward to creating unforgettable experiences for our guests together with my team, and to taking the incomparable quality of this hotel to a new level.

**HE SAYS:** During my training, I was always fascinated by high-end hotels in Switzerland. The *Widder Hotel* had a particular appeal. That I now have the honour of managing this historic hotel, together with a highly motivated and dynamic team, is a very special responsibility, one I am greatly committed to.

**What will be your first official act?**

**SHE SAYS:** I have been part of the team at the *Storchen* for the past four years, so I know the people and the working culture, and feel strongly affiliated with the hotel. My focus now will be to better understand the internal processes, so I can set some new priorities and promote lasting change. At the same time, I would like to bring in some fresh impetus to accompany the hotel on its successful course and further strengthen it.

**HE SAYS:** To foster a greater sense of togetherness and promote open communication. I would like to create an atmosphere of mutual respect and collaboration, in which staff feel involved and motivated. At the same time, I think it's important to recognise the individual strengths of each team member and to work together on achieving our goals.

**What is your future vision for the *Widder Hotel* or the *Storchen*?**

**SHE SAYS:** I want the *Storchen* to continue to be synonymous with excellent service, warm hospitality and innovative services. My goal is to achieve a balance between tradition and innovation. I also want to ensure that the *Storchen* remains a place where not only international guests, but also people from Zurich feel equally at home.

**HE SAYS:** My vision is to retain the hotel's distinctive character while giving it a modern focus. The *Widder* is an impressive combination of historic buildings and designer furniture. It is so well integrated in Zurich's historic centre that it is sometimes hard to distinguish from the outside. But behind its walls it is bustling with life, from the fine-dining restaurant to the inner courtyard and the *Zunft zum Widder* guild room. I would like to preserve the soul of this unique place while looking to the future.

**What improvements have you planned?**

**SHE SAYS:** We will be making some minor renovations to further enhance and improve the hotel's ambience. We will see over the coming year what our next major project will be.

**HE SAYS:** The project we will be tackling next is to extensively renovate and modernise the staff cafeteria.

**Both hotels have idyllic locations in the heart of Zurich's old town. Have you already found a favourite spot?**

**SHE SAYS:** Yes I have: one of our Riverside Panorama Corner View rooms. The view of the water is calming and inspiring; the full-length windows and the silver ceiling give it a unique flair. If I were a guest, I could imagine lying in bed, drinking an aromatic cup of coffee and enjoying the gorgeous view across the lake to the Alps.

**HE SAYS:** I was taken by the very special atmosphere in one of our 54 unique rooms. It has a small, medieval oriel, which makes it an ideal spot to work in peace on a project with a cup of tea and watch the hustle and bustle on the street below. A perfect combination of past and present.

## HALLYU

**THE KOREAN WAVE**  
MUSEUM RIETBERG  
UNTIL 17.08.2025



**HALLYU! THE KOREAN WAVE** showcases South Korea's vibrant and diverse popular culture. Since the late 1990s, this cultural phenomenon has made waves around the world. From K-Pop costumes, to dance routines that are known worldwide, unforgettable film props, and clips from music videos, beauty trends, and Korean fashion, **HALLYU! THE KOREAN WAVE** is a dazzling kaleidoscope of South Korean art and cultural history.

Following a successful tour of London, Boston, and San Francisco, Museum Rietberg in Zurich now presents this spectacular exhibition in cooperation with the Victoria & Albert Museum on its only stop in Europe.

Guests at the hotels of *The Living Circle* receive a 50 % discount on the entrance fee.  
[rietberg.ch](http://rietberg.ch)







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Photos: no. 1: *The Living Circle* © archive, no. 2: Schloss Au conference centre, phzh.ch; no. 3: Münsterplatz fountain © Wikipedia; no. 4: enea.ch/baummuseum; no. 5: © Roland Fischer, Zurich (Switzerland) / Wikimedia Commons; no. 6: pavillon-le-corbusier.ch

LIFE & STYLE

# WATER IS LIFE

Zurich is teeming with life on, in and around the water. Some 1,200 fountains throughout the city supply refreshing drinking water. And there are many lovely spots on the water's edge that are perfect for relaxing and enjoying the spectacle of nature. Seven ideas for days out on, or close to, the water.

## AU PENINSULA

On a boat trip on Lake Zurich, visitors can hop on / hop off at 31 different landing stages. One is our very own stop at *Hotel Storch* ❶. From the Au peninsula ❷ with its grottoes and nature reserves, to Lachen on upper Lake Zurich with its attractive village centre, and the beautiful park at Zürichhorn, there are countless destinations around the lake just waiting to be explored, marvelled at, discovered, investigated and experienced.  
zsg.ch

## FOUNTAINS

Tucked away in courtyards, standing proud on large squares, or gracing the winding medieval lanes are more than 1,200 public fountains that supply Zurich with fresh water. One of them can be found on Münsterplatz Square ❸. Most of the water comes from springs excavated in the surrounding hills in the 15<sup>th</sup> century. Thanks to these fountains, there is no need to lug heavy water bottles around on a shopping trip, because fresh, clear spring water bubbles out of Zurich's fountains 24 hours a day.  
zuerich.com

## GARDEN DESIGN

Trees galore: This 75,000 m<sup>2</sup> park near Rapperswil-Jona is a popular destination for people to enjoy both nature and natural art. The Tree Museum ❹ by Swiss garden designer Enzo Enea can be found here. It showcases more than 50 trees of over 25 species, some of them over 100 years old, and all from our climate zone. In addition, the park surrounding the museum boasts 3,000 trees and shrubs as well as numerous sculptures by internationally renowned artists. A feast for the senses!  
enea.ch/baummuseum

## WATER CHURCH

The water church is iconic. It is located on the right bank of the Limmat, in the centre of Zurich, where the city's patron saints Felix and Regula were executed by the Romans. Throughout its history, the late-Gothic church ❺ has had many uses, for example as a warehouse and library. Since 1942, it has hosted not only church services but also cultural events. It also attracts art enthusiasts who come to admire the windows in the choir by Augusto Giacometti, which compare the life of Christ with that of mortal man.  
wasserkirche.ch

## ZÜRICHHORN

The extensive grounds around Zürichhorn are a popular recreational spot for the people of Zurich. Besides a traditional Chinese garden, the park is home to Le Corbusier-Haus ❻ designed by the Swiss-French architect, which today houses a graphic art museum. Art is truly ubiquitous at Zürichhorn: The expansive lawns are dotted with sculptures by modern artists, including "Heureka", a large kinetic art sculpture by Jean Tinguely.  
pavillon-le-corbusier.ch





# 2025 HIGHLIGHTS

On our events page you can find highlights for all the senses to bring some variety to the coming year. Have fun discovering them!



*Lady in Red... not just a popular song, but also a guest at last year's Alex Day Party.*



## AN AFTERNOON WELL SPENT

Unique cocktails, exquisite delicacies and mellow sounds by the lakeside: What better way to spend a beautiful summer's day than at a day party?

This year, our *Alex Day Party* enters the next round and promises fun, fine foods and the perfect opportunity to unwind.

**WHEN:** 29 June and 31 August 2025 in good weather

**WHERE:** *Alex Lake Zurich*  
alexlakezurich.ch



### BYE BYE SUNDAY BLUES

Banish those Sunday blues, lean back and relax with a view over the roofs of Zurich. On the last Sunday of each month, you can enjoy a Lazy Sunday at THE NEST, weather permitting. We will treat you to culinary highlights and the best champagne on the most beautiful rooftop in Zurich, where you can admire the view of Zurich's iconic church towers, the lake and beyond to the Alpine peaks.

**WHEN:** 25 May / 29 June / 27 July / 24 August 2025

**WHERE:** *Hotel Storchen*  
storchen.ch



### A ROMANTIC EVENING IN LA RÔTISSERIE

Enjoy an unforgettable evening with a fantastic view of the Limmat at a candlelight dinner for two at our *La Rôtisserie* restaurant: In the light of the candles, with melodious background music and a cosy atmosphere, Michelin-starred chef Stefan Jäckel will regale you with a lovingly composed menu. Raise a glass to love!

**WHEN:** 27 October and 24 November 2025

**WHERE:** *Hotel Storchen*  
storchen.ch



### CULTURAL HIGHLIGHT: THE ZUNFTKONZERTE CHAMBER MUSIC FESTIVAL 2025

The eighth edition of this festival is once again packed with highlights. From an East-to-West journey with the marimba and violoncello, to Handel on four saxophones, as well as the virtuoso Artichic Ensemble and the Szigeti Piano Quartet, there are wonderful musical surprises to look forward to. Don't miss the concert in the *Widder Saal*, where the winner of the audience prize at the Concours Géza Anda will perform two masterpieces on the piano.

The theme of the **Lavatertage 2025** chamber music festival is The Enlightenment. The correspondence between Johann Caspar Lavater and his contemporaries opened up a new range of musical possibilities. For example, Carl Philipp Emmanuel Bach pursued musical Enlightenment in his own unique way.



WHEN: until 7 December 2025  
WHERE: Lavaterhaus Zurich  
[zunftkonzerte.ch](http://zunftkonzerte.ch)

# ILYA SHMUKLER 2024 WINNER

Every three years, the Concours Géza Anda offers young pianists a unique platform for demonstrating their proficiency. Listen to Ilya Shmukler, overall winner of the Concours Géza Anda 2024 and holder of the audience prize, in the unique ambiance of the *zum Widder* guild house. Prepare to be enchanted by an evening of musical magic and emotional depth, performed by one of the most promising pianists of his generation.

WHEN: Sunday 26 October, 4:00 p.m.

WHERE: *Widder Saal*  
[widerhotel.com](http://widerhotel.com)



GÉZA ANDA FOUNDATION  
CONCOURS GÉZA ANDA

Photos left: Lavaterhaus © zunftkonzerte.ch, Ilya Shmukler © emil Matveev. Photos right: ZFF Zürich, Kate Winslet, 2024 © Andreas Rentz (Getty); Zürich liest, Ralph Tharayil © Mirko Lux; Allianz Cinema © zuerich.allianzcinema.ch



## ZURICH FILM FESTIVAL

Every autumn, Zurich is transformed into a meeting place for the film world: Zurich Film Festival presents some 100 films by up-and-coming international filmmakers. The ZFF has set itself the goal of making top-class cinema more accessible to a wider audience.

In addition to exclusive film premieres, including some potential Oscar winners, the ZFF is the perfect place to meet and mingle with like-minded people.

WHEN: 25 September — 5 October 2025

WHERE: The festival takes place around Sechseläutenplatz Square in Zurich

Films are shown in the following cinemas: Corso, Le Paris, Arthouse Piccadilly, Arena Cinemas Sihlcity, Frame and in the Kongresssaal event space.  
[zff.com](http://zff.com)



*After twenty years, the highly acclaimed Zurich Film Festival has become a fixture in Zurich's cultural year.*



### BOOK FESTIVAL

Literature fans of all ages meet at the five-day **Zürich liest** book festival, with talks, workshops, readings and debates. It covers the entire gamut, from national and international authors to great works in literature and more entertaining books. What they all have in common is stories that have the power to move us.

WHEN: 21—26 October 2025

WHERE: At more than 100 different locations in and around Zurich  
[zuerich-liest.ch](http://zuerich-liest.ch)



### ALLIANZ CINEMA

From the latest blockbusters to old film classics, the open-air Allianz Cinema is the perfect place to lose yourself in the world of movies. Enjoy a delicious meal and drinks before the curtain goes up against the backdrop of Lake Zurich. Let yourself be captivated by the magical atmosphere together with friends and family.

WHEN: 17 July — 17 August 2025

WHERE: Zürichhorn, on the lakeshore  
[zuerich.allianzcinema.ch](http://zuerich.allianzcinema.ch)





## CONCOURS GÉZA ANDA

**Six hours, five rounds, and 170 competitors who perform some of the most challenging piano pieces from memory and to perfection. Only three will advance to the finals. The Concours Géza Anda is held every three years in Zurich and Winterthur.**

It is one of the most prestigious piano competitions in the world. Participants are judged by a jury and world-renowned conductors, including the doyenne of all pianists, Martha Argerich, and the Music Director of Zurich's famous Tonhalle Orchestra, Paavo Järvi, both of whom were involved in the last edition of the Concours.

Two things set the Concours apart, in addition to the generous prize money: During their stay in Zurich, the pianists, who are between 18 and 31 years of age and come from all corners of the world, live with guest families who offer them a homebase and help them find their way around Zurich. But for the winners of one of the six main and countless special prizes, this is just the beginning: The Géza Anda Foundation acts as manager and mentor to the prize-winners of the Concours for at least three years to ease their transition to a professional career. That includes arranging some 90 concert performances a year around the world.

For performances by the prize-winners of the Concours Géza Anda, visit [geza-anda.ch/concerts/](https://geza-anda.ch/concerts/)



### LINKS TO THE LIVING CIRCLE

The Géza Anda Foundation was established in 1978 in memory of the Hungarian-Swiss pianist Géza Anda, following his death in 1976. Its objective is to promote young pianists in the spirit of Géza Anda. *The Living Circle* is closely linked to the foundation through its owners. [geza-anda.ch](https://geza-anda.ch)

The photo shows Dmitry Yudin and conductor Paavo Järvi at the finals of the Concours Géza Anda 2024 in the historic Tonhalle concert hall in Zurich.

Photos left: Concours Géza Anda © DKH Productions; Géza Anda © archive of *The Living Circle*; Photos right: Zurich Opera House, Roméo & Juliette, photo © Juliette Fuchs; female footballers © de.uefa.com/womenseuro; Zurich Christmas village © zuerich.com

## ZURICH OPERA HOUSE

The Zurich Opera House is a highly acclaimed venue that has adorned Zurich city centre since 1891. From classical and contemporary opera and ballet to concerts and programmes for children and young people, it offers a wealth of unforgettable experiences.

What was once Zurich's first permanent theatre today stands for cultural excellence. Our concierges will be happy to organise tickets for you. For those who not only enjoy watching opera on the stage, but would also like to get a glimpse behind the scenes, Zurich Opera House offers both private and public guided tours.

**WHAT:** Guided tour of the opera house  
**WHEN:** Every Saturday and Sunday

**WHAT:** Tour of the stage technology department  
**WHEN:** Until 4 July 2025

**WHAT:** Tour of the costume department  
**WHEN:** Until 21 June 2025

**WHAT:** Tour of the make-up department  
**WHEN:** Until 28 June 2025

[opernhaus.ch](https://opernhaus.ch)



### UEFA WOMEN'S EURO

**Switzerland is hosting the UEFA Women's EURO 2025!** Football fans and prospective supporters can cheer on their team this summer together with friends, family and the championship's mascot Maddli, a cute Saint Bernhard puppy.

**WHEN:** 2–27 July 2025

**WHERE:** In various Swiss stadiums, including the Letzigrund Stadium in Zurich

[uefa.com/womenseuro](https://uefa.com/womenseuro)



### CHRISTMAS MARKETS IN ZURICH

When "Lucy", the much-loved Christmas lights along Zurich's Bahnhofstrasse, are switched on every year at the end of November, this also marks the start of the nearby Christmas markets. Scattered around town, they attract people of all ages who come to experience the magic of Christmas with cookies, mulled wine and gift ideas.

**WHEN:** From the end of November

**WHERE:** Sechseläutenplatz Square, historic town centre, main railway station, Münsterhof, Werdmühlplatz Square, "Christmas Allee" [zuerich.com](https://zuerich.com)



# CULINARY HIGHLIGHTS



Experience these unique culinary events at the heart of the picturesque Jura mountains! Enjoy the culinary expertise of leading chefs and discover exceptional flavours at our beautifully decorated table.



## SANBRITE — EXQUISITE ALPINE CUISINE

Riccardo Gaspari, who has been awarded one red and one green Michelin star, brings his philosophy of regenerative agriculture to *Château de Raymontpierre*. Experience a world of authentic flavours.

20 — 22 June 2025

## DOMINIK HARTMANN — VEGETABLES RE-DEFINED

Gault & Millau's Rising Star of the Year 2025 transforms simple vegetables into masterpieces. Spend two nights in the Jura mountains and enjoy an unforgettable tasting menu prepared by the team from the Magdalena restaurant in Rickenbach.

9 — 11 August 2025

## REBECCA CLOPATH — CULINARY ART ON THE OPEN FIRE

Immerse yourself in Rebecca Clopath's world of "taste perceptions". On three evenings, she will cook a "Four Hands Dinner" together with Timon Wolf, with nature and the Feuerring barbecue taking centre stage. An experience that plays to all the senses.

14 / 15 / 16 August 2025

## MATTIAS ROOCK — SAPORI DEL NOSTRO ORTO

Mattias Roock brings the flavours of his garden to the Jura mountains with his signature *Sapori del nostro orto* menu.

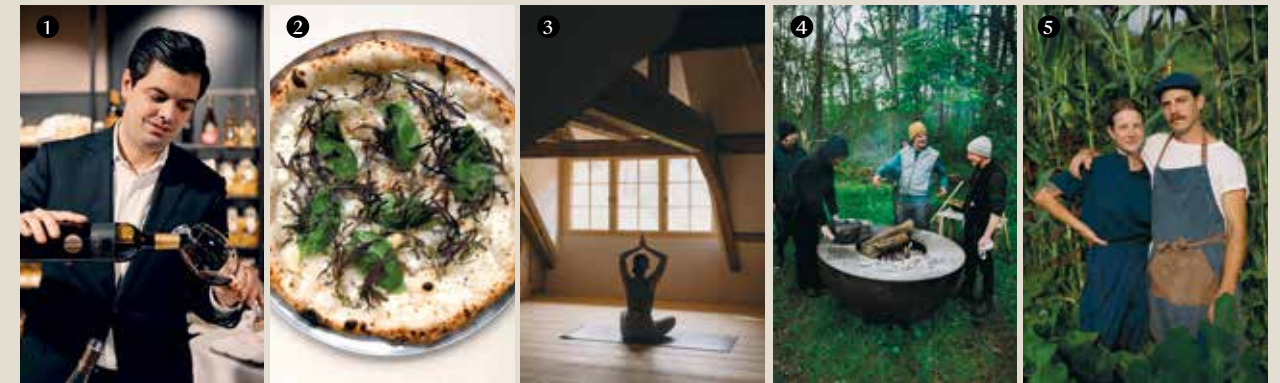
The *Locanda Barbarossa* restaurant and *Château de Raymontpierre* invite you to an inspiring evening with a tasting menu, wine pairing and an overnight stay. In the morning, you can enjoy a traditional farmhouse breakfast. As is fitting for a château, all guests dine together at one long table.

24 — 25 September 2025

## ECLUSE BIEL — REGIONAL AROMAS

Laura and Sandro Bianchin serve a sustainable tasting menu with ingredients from the region around Biel. Enjoy two nights at the *Château* with delightful evenings and discover a fine balance of regional flavours accompanied by selected wines.

26 — 28 September 2025



# MASTERCLASS

In contrast to our Culinary Highlights, where you can just lean back and enjoy, the focus of our Masterclasses is on discovering, experiencing and learning new things. Enjoying delicious foods is a big part of this experience, and the hands-on approach makes it all the more memorable.

## 1. WINE MASTERCLASS WITH STEFANO PETTA

Explore the world of wine with the Gault & Millau Sommelier of the Year 2024. The masterclass combines wine-tasting with theory and excursions.

### HIGHLIGHTS

*A mix of theory and wine-tasting*

*Learn all about wine*

*Visit local vineyards in Vermes*

9 — 11 May 2025

## 2. SOURDOUGH PIZZA

ALBA Pizza in Zurich-Wiedikon teaches the art of making a perfect sourdough pizza, from starting your own sourdough to selecting the very best ingredients.

### HIGHLIGHTS

*Two overnight stays*

*Farmhouse breakfast and communal tavolatas*

*Sourdough and mozzarella workshops*

*Pizza feast and culinary surprises*

*Aperitif and wine pairings*

6 — 8 June 2025

## 3. YOGA RETREAT WITH DANAË BORSANI

At this three-day retreat with yoga and mindfulness trainer Danaë Borsani, you can learn different yoga and meditation techniques in the fresh air.

### HIGHLIGHTS

*Boost your energy with exhilarating yoga classes*

*Meditation and detox*

*Culinary happenings*

21 — 24 August 2025

## 4. WOODCUISINE

Experience the unique connection between nature and cuisine with the innovative "Woodcuisine" concept from Berlin.

### HIGHLIGHTS

*Two overnight stays*

*Farmhouse breakfast, lunch buffet and dinner at the open fire*

*Cooking outdoors and mushroom hunting*

*Workshops, culinary experiments, aperitif,*

*Wine pairings and relaxation in the spa*

3 — 5 October 2025

## 5. RADICAL FARM — FROM LEAF TO ROOT

Discover the essence of food, fire and sustainability in two inspiring Masterclasses with the team from Radical Farm in Liguria.

Day 1: *Fermentation and food preservation*

Day 2: *History of wheat and pasta workshop*

### HIGHLIGHTS

*Fresh, garden-grown ingredients*

*Dinner together with home-made pasta*

*Insights into sustainable farming and food preservation*

16 — 19 September 2025

Reserve a place now!  
[chateauderaymontpierre.ch](https://chateauderaymontpierre.ch)







# THE ARCHITECT

*Château de Raymontpierre* was converted into an exclusive resort from 2022 to 2024. The architect responsible for the design was Daniel Kubli. The 55-year-old from Küsnacht, in the canton of Zurich, has worked with *The Living Circle* for many years. His signature style involves preserving history and imbuing it with contemporary luxury. The focus of the renovation was on sustainability. The stylish interiors feature local materials such as moon wood from nearby forests and limestone from local quarries. The adjoining farm has its own wastewater treatment system and an eco-friendly wood pellet heating system. Even the drinking water comes from the *Château's* own spring in the foothills of the Raimeux mountains.

What was the greatest challenge? "To continue spinning the threads of history and combine them with new elements", says Kubli. By carefully incorporating a modest but elegant wellness area, he has impressively achieved this goal, in keeping with the philosophy of *The Living Circle*: Simplicity is the new luxury. For the experienced architect, the project was a milestone in his career: "I was able to combine my knowledge of materials, monument preservation and working with historic structures, all in one place. That is a unique opportunity."

[chateauderaymontpierre.ch](http://chateauderaymontpierre.ch)

- 2017  
July: Start of project planning
- 2017  
October: Meeting with the monument preservation office; pitching the project idea
- 2017  
December: Moon wood felled in company-owned forests
- 2018  
February: First occupancy concept by *The Living Circle*
- 2019  
July: First building application submitted
- 2020  
July: Planning application published in the official gazette
- 2021  
October: Final meeting with the Department of Agriculture and Regional Planning of the canton of Jura
- 2022  
January: Building permit received
- 2022  
July: Start of construction
- 2024  
April: Construction completed
- 2024  
25 May: Opening day at *Château de Raymontpierre* for local residents

Photo left: Daniel Kubli © Tom Egli. Photos right: The Living Circle © archive; Beat Imhof © GastroJournal / Daniel Winkler



# INNOVATIONS AWARD

CHÂTEAU DE RAYMONTPIERRE:  
SUSTAINABILITY MEETS LUXURY

*Château de Raymontpierre* in Vermes, Canton Jura, was presented with the coveted **HOTEL-INNOVATIONS-AWARD** in 2024. This accolade is presented by Gastrosuisse and the Swiss Association for Hotel Financing (SGH).

According to Gastrosuisse president Beat Imhof, *Château de Raymontpierre* impressively combines regional values with an exceptional guest experience. "This inspiring project, nestled in the untouched landscape of the Swiss Jura mountains, shows how luxury and sustainability can go hand-in-hand. Under the motto "Luxury fed by nature", the *Château* sets new standards in environmental and regional responsibility", says Beat Imhof.



## HAVEN FOR NEW IDEAS

The *Château* is the ideal venue for seminars and meetings of a special kind, whether for one day or on a retreat with an overnight stay. With 14 bedrooms and a seminar room equipped with state-of-the-art technology, it offers space for concentration and creativity.

Why not combine work with pleasure and plan your stay around one of our Signature Experiences. The *Château* offers a wide range of activities of various lengths to choose from.  
[chateauderaymontpierre.ch](http://chateauderaymontpierre.ch)





CANTINA ALLAMAGGIA  
ASCONA



PER PASSIONE  
PER NATURA  
cantinaallamaggia.ch



Photos: Capanna Al Legn © capanneti.ch; Capanna Monte Comino © comino.ch; Capanna Borgna and Capanna Mognone © sac-cas.ch;  
Capanna Alpe di Naccio © ticino.ch; Capanna Osola © capannaosola.ch

LIFE & STYLE

# FLYING HIGH

The region around Locarno in Canton Ticino is home to several fantastic mountain cabins or refuges that are ideal for relaxing and enjoying the Alpine countryside. Called *capanne* in Italian, the cabins are self-catering or combine authentic Ticino hospitality with glorious views and the calming seclusion of the mountains.

## CAPANNA AL LEGN (1)

**Location:** Above Brissago

**Special features:** Wonderful views of Lake Maggiore, ideal for sunrises and sunsets.

**Altitude:** 1800 m

**Access:** Easy hike from Brissago or by cable car to Cortaccio

## CAPANNA MONTE COMINO (2)

**Location:** In Centovalli, reachable from Verdasio

**Special features:** Rustic cabin, wonderful views of Centovalli and the valleys below.

**Altitude:** 1200 m

**Access:** Cable car from Verdasio, followed by a short hike

## CAPANNA BORGNA (3)

**Location:** Between Cima dell'Uomo and Pizzo Vogorno

**Special features:** Self-catering. Fantastic views of Locarno

**Altitude:** 1910 m

**Access:** Hike from Vogorno or Mornera

## CAPANNA ALPE DI NACCIO (4)

**Location:** Between Ascona and Monte Verità

**Special features:** A perfect place to enjoy the peace and the panorama of Lake Maggiore.

**Altitude:** 1397 m

**Access:** Hike from Brissago or Ronco sopra Ascona

## CAPANNA OSOLA IN VERZASCA (5)

**Location:** Close to Brione Verzasca

**Special features:** Surrounded by chestnut forests, family-friendly and ideal for a relaxing weekend.

**Altitude:** 1418 m

**Access:** From Brione Verzasca via Daghei di Dentro

## CAPANNA MOGNONE (6)

**Location:** Above Valle Maggia, near Aurigeno

**Special features:** Self-catering chalet, perfect for outdoor enthusiasts who want to escape the daily routine.

**Altitude:** 1450 m

**Access:** Hike from Aurigeno





# POWER AND PRECISION

## BOXING WORKOUT WITH DAN MORLEY

Practice boxing with English professional boxer and trainer Dan Morley, known for his challenging workouts for body and mind. Morley may fight as a lightweight in the ring, but with 322,000 followers on Instagram, he is definitely a heavy-weight on social media among boxing fans worldwide.

Learn boxing techniques as part of a full-body workout, combined with strength, fitness and conditioning exercises.

For beginners and advanced boxers. Training is tailored to your individual needs.

2 July — 2 August 2025  
[castellodelsole.com](https://castellodelsole.com)



Photos: The Living Circle © archive; Tom Egli



## DESIGNING WITH CLAY

Spend four or five nights with half-board at the *Castello del Sole* and discover your creative talents in a seven-hour pottery course (Monday to Wednesday). Under the expert guidance of ceramic designer Tessa Donati, you will learn different techniques for forming clay. Objects created in the course will be painted, fired and delivered to your home. The package also includes two 45-minute yoga sessions to pamper body and soul.

From CHF 1,779 per person in a double room  
[castellodelsole.com](https://castellodelsole.com)

For guests at the *Castello del Sole* who would like to work with clay during their stay, Tessa Donati offers weekly ceramics courses every Friday from 2:00 — 4:30 p.m.

Reserve a spot with our concierge by 9:00 a.m. on Friday. The course will be held with a minimum of two and maximum of ten participants. Suitable for age six and up.  
CHF 180 per person  
[castellodelsole.com](https://castellodelsole.com)



## #2<sup>IN</sup> BILANZ HOTEL RANKING

We are delighted to have been awarded second place in the 2024 BILANZ ranking of the best holiday hotels in Switzerland, as well as fourth in the top 150 in Europe in the same category. This recognition is the fruit of the tireless work and dedication of our entire team.  
[castellodelsole.com](https://castellodelsole.com)

## 2<sup>✿ ✿</sup> MICHELIN KEYS

Just as a Michelin Star distinguishes the best restaurants in the world, Michelin Keys do the same for outstanding hotels. *Castello del Sole* has been awarded two keys, meaning it guarantees an exceptional stay. “Every hotel awarded one, two or three Michelin Keys is a gem sculpted by talented professionals”, says Gwendal Poullennec, International Director of the Guide Michelin.  
[castellodelsole.com](https://castellodelsole.com)

## EXERCISE FOR EVERYONE

Guests at *Castello del Sole* can choose from a number of daily athletic activities. From early in the morning until late at night, our experienced personal trainer Floriana offers unique workouts to promote physical fitness and a feeling of well-being, at no extra cost. The classes are held outdoors in the park or in our spacious spa, where you can decompress in a luxurious world of warmth.  
[castellodelsole.com](https://castellodelsole.com)



# SWISS MOUNTAIN SPRING

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ADVERTORIALS

# SHOPPING IN ASCONA

Ascona is a fantastic place to shop! Discover exclusive boutiques, stylish fashion and fine craftsmanship in the narrow lanes of the charming old town. From designer clothes to regional specialities, Ascona offers a unique blend of conventional and contemporary style. Stroll along the picturesque lakeside promenade and end the day in one of the cosy cafes.

## BOUTIQUE EWA (1)

For ten years, my small, multi-brand boutique in Ascona has gained a reputation for curated pieces and personalised shopping. To mark this anniversary, I am now introducing something new: my own label ElfieSelfie! Discover my style online or visit my boutique – I look forward to meeting you! XOXO, Ewa

[elfie-selfie.com](http://elfie-selfie.com)

## BOUTIQUE PANCALDI (2)

PANCALDI has been a reliable address for shoppers looking for quality and style for more than 50 years. We guide you through the world of new trends and timeless classics, with a keen eye for exceptional items. Every season, we carefully select pieces that are sure to delight: elegant, individual, with that certain something.

[Instagram @boutique\\_pancaldi](https://www.instagram.com/boutique_pancaldi)

## LA GIOIELLERIA GERBER (3)

It is the beautiful things that make our day-to-day lives so much richer and accompany us wherever we go. Enjoy special moments and let us enchant you.

We present our unique collections in an intimate, sophisticated atmosphere.

That way, we can respond to your individual needs and wishes while still being able to show you the full range of our brands.

[gerber-ascona.ch](http://gerber-ascona.ch)

## BALÙ WM — BALÙ DONNA — BALÙ GLAM (4)

Balù was established in 1988 at the heart of Ascona. It is a place that oozes charm and inspiration, where fashion becomes a passion and shopping an experience. In our three boutiques, style and personality blend to create something unique.

For 35 years, Balù has spotted trends that express our clients' individuality. Now you can also visit the world of Balù online.

[balu.ch](http://balu.ch)

## LIFESTYLE MANWOMAN (5)

LIFESTYLE MANWOMAN on Lake Maggiore is the boutique of choice for stylish individualists.

As well as European fashion, we offer bespoke pieces (see photo) and elegant decorations.

Give your life a touch of style.

[lifestyle-ascona.com](http://lifestyle-ascona.com)





# YUZU

## CONCENTRATED POWER

The yuzu is an Asian fruit that resembles a small, unripe orange with a wrinkled peel. Despite its unassuming appearance, it has an intense fragrance and versatile aromas.

The yuzu fruit has an unusual and complex flavour, a light acidity paired with a subtle sweetness, rounded off with a nuanced bitter note. It is this flavour that makes its juice, flesh and peel so effective in the kitchen: Just a splash of yuzu gives dishes an unforgettable taste. The four yuzu trees in the herb garden at the *Castello del Sole* bear more than 200 kilos of fruit every year. Head chef Mattias Roock uses the juice and peel of this unusual fruit to add a finishing touch to his recipes. At the *Cantina alla Maggia*, the yuzu also lends its flavour to four products:

**GIN** its fruity citrus aroma pairs wonderfully with the other botanicals  
**WHITE WINE VINEGAR** made with white wine from the *Cantina alla Maggia* and yuzu puree  
**MUSTARD** made in Ticino with yuzu white wine vinegar  
**SALT** a blend by Mattias Roock with the best fleur de sel and yuzu



Besides our yuzu products, we have plenty of other delicacies for you to discover — from wine to polenta and risotto. Available in our online shop [cantinaallamaggia.ch](http://cantinaallamaggia.ch)



## MERCATO DEL GUSTO

Following the success of previous editions, we will be holding the Mercato del Gusto festival for the third time on Sunday, 15 June 2025.

With 50 stands offering a selection of Ticino specialties, it is a must for connoisseurs of all kinds. Chefs with a dizzying number of Michelin stars and Gault & Millau points between them will be present. The wide variety of local products ranges from fresh fruit and vegetables to artisan cheeses. And of course, there will be no shortage of fine wines from our *Cantina alla Maggia*. Look forward to a feast for the palate!

[cantinaallamaggia.ch](http://cantinaallamaggia.ch)



# SIGNATURE EXPERIENCES

Our establishments in southern Switzerland — *Castello del Sole*, *Cantina alla Maggia*, *Terreni alla Maggia* — offer guests diverse experiences. From winemaking to boat trips and special moments in secluded spots in the park or on the lake.

### 1. CREATE YOUR VERY OWN WINE

Become a winemaker for a day and craft your own personal cuvée. Supervised by our oenologist Ettore Biraghi (page 96), you can learn the secrets of viticulture, grape varieties, and regional distinctions.

CHF 260 per person  
 From 12 to 25 participants  
[cantinaallamaggia.ch](http://cantinaallamaggia.ch)

### 2. HEAVEN ON EARTH FOR FOOD LOVERS

Delectable finger food by Michelin-starred chef Mattias Roock and chocolate from Chocolat Stella are masterfully paired with six wines from the *Cantina alla Maggia*. This culinary experience includes a visit to the vineyards.

CHF 110 per person  
 From 8 to 15 participants  
[cantinaallamaggia.ch](http://cantinaallamaggia.ch)

### 3. PRIVATE DINNER IN THE ORCHARD

Your exclusive table for two in a unique setting becomes a secluded haven. Indulge in a sophisticated five-course menu of your choosing, accompanied by the recommendations of our Michelin-starred chef, Mattias Roock.

CHF 700 for two  
 Not including drinks  
[castellodelsole.com](http://castellodelsole.com)

### 4. MOTORBOAT EXCURSIONS

Enjoy the spectacular scenery of Lake Maggiore and experience its incomparable beauty from our elegant Frauscher 1017 Lido motorboat. Enjoy an aperitif on the water or a stylish tour of the islands.

*Aperitif on-board, two hours in the evening from 5:00 to 7:00 p.m., CHF 700 not including aperitif*

*Tour of the Brissago Islands, Cannero Riviera and the Borromean Islands, three hours in the morning or afternoon, CHF 1,050 not including catering, snacks, entrance fees on the islands*

[castellodelsole.com](http://castellodelsole.com)

### 5. GOURMET PICNIC

We will fill your picnic basket with local specialties such as Valle Maggia cheese, *salame ticinese*, freshly baked bread, *Cantina alla Maggia* wine, and fruit and vegetables from our garden. Find a comfortable spot in our garden or plan a local outing. *Buon appetito e salute, alla vostra!*

Basic CHF 69 for 2 persons  
 Deluxe CHF 170 for 2 persons  
[castellodelsole.com](http://castellodelsole.com)

Read about our Signature Experiences  
[castellodelsole.com](http://castellodelsole.com)



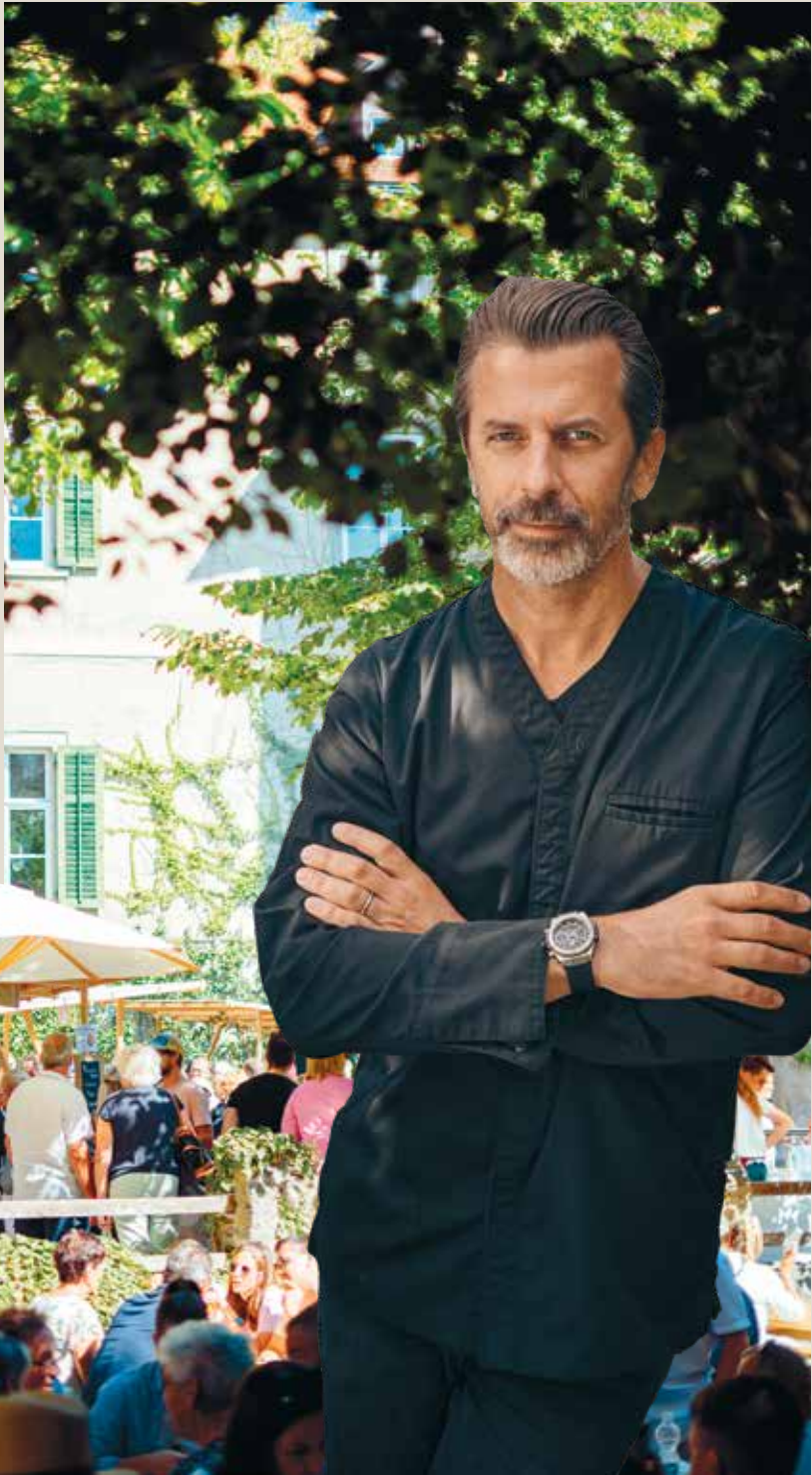


FALL IN LOVE —  
FÜRSTENAU  
GOURMET MARKET

The historic town of Fürstenau will host its eighth outdoor market for regional specialties in September 2025.

Discover and taste the best of the region at over 50 market stalls clustered around the award-winning Schloss Schauenstein and the Casa Caminada: from fresh fruit and vegetables to home-made specialties, Bündner meat and well-aged mountain cheese as well as selected wines and brandies to freshly baked wood-fired bread, home-roasted coffee and fine pastries, and plenty more. Top-class guest chefs provide many small culinary samples for an enjoyable afternoon. Enjoy the lively market atmosphere in the smallest city in the world. Andreas Caminada and everyone involved are looking forward to your visit!

Sunday, 7 September 2025  
11:00 a.m. to 5:00 p.m.  
andreasaminada.com



ISSUE N°8 2025/2026 — PUBLISHED BY *The Living Circle Group AG, thelivingcircle.ch* CONCEPT Reto Wilhelm (Panta Rhei PR AG) & Sonja Studer (Sonja Studer Grafik AG) PUBLISHING ADVISOR Lidia Anda PUBLISHER Fabio Slongo EDITOR Anina Rether ASSISTANTS Laurence Saas, Alexia Röper, Alexandra Cuérel, Nina Fink, Guendalina Rampazzi ART DIRECTION & LAYOUT Sonja Studer AUTHORS Anina Rether, Sydney Karolewski, Reto Wilhelm, David Minoretti, Laurence Saas PHOTOS Digitale Massarbeit, Tom Egli, Roland Korner/ Close-Up AG, Claudia Link, Lucas Ziegler, Archiv *The Living Circle* TRANSLATIONS Claire Gordon-Kühl COPY EDITOR Erika Suter PRINTED IN SWITZERLAND Erni Druck and Media AG, Offset FSC® CIRCULATION 18,000 copies in German and English NOMINAL CHARGE CHF 22, EUR 18

Photos: archive Caminada Group

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.*



**CANTINA ALLA MAGGIA**  
*Cantina alla Maggia is the new name of our winery — as a tribute to the many years of commitment that have made us a leading winery in Ascona.*



**TERRENI ALLA MAGGIA**  
*Terreni alla Maggia in Ascona is committed to cultivating fine specialties on 85 hectares of land: Rice, polenta, pasta and much more can be bought in the farm shop.*



**CHÂTEAU DE RAYMONTPIERRE**  
*This exceptional private hideaway in the canton of Jura is set in 650 hectares of woodlands and meadows: A newly renovated castle with its own farm.*

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**SCHLOSS SCHAUENSTEIN**  
*A 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 great start in October 2022 with 18 Gault & Millau points.*



**IGNIV**  
*Creative top cuisine with a shoring concept: celebrating the art of sharing at the Grand Resort Bad Ragaz, the Marktgasse Hotel Zurich, the St. Regis Bangkok, and at Haus Maya in Andermatt.*



**OZ**  
*In the Oz, meaning “today” in the local Romansch dialect, the garden sets the tone. Seating 12 guests, the restaurant in Fürstenau 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.*



FALL IN LOVE —  
FÜRSTENAU  
GOURMET MARKET

The historic town of Fürstenuau will host its eights outdoor market for regional specialties in September 2025.

Discover and taste the best of the region at over 50 market stalls clustered around the award-winning Schloss Schauenstein and the Casa Caminada: from fresh fruit and vegetables to home-made specialties, Bündner meat and well-aged mountain cheese as well as selected wines and brandies to freshly baked wood-fired bread, home-reasted coffee and fine pastries, and plenty more. Top-class guest chefs provide many small culinary samples for an enjoyable afternoon. Enjoy the lively market atmosphere in the smallest city in the world. Andreas Caminada and everyone involved are looking forward to your visit!

Sunday, 7 September 2025  
11:00 a.m. to 5:00 p.m.  
andreasaminada.com



ISSUE N°8 2025/2026 — PUBLISHED BY *The Living Circle Group AG, thelivingcircle.ch* CONCEPT Reto Wilhelm (Panta Rhei PR AG) & Sonja Studer (Sonja Studer Grafik AG) PUBLISHING ADVISOR Lidia Anda PUBLISHER Fabio Slongo EDITOR Anina Rether ASSISTANTS Laurence Saas, Alexia Röper, Alexandra Cuérel, Nina Fink, Guendalina Rampazzi ART DIRECTION & LAYOUT Sonja Studer AUTHORS Anina Rether, Sydney Karolewski, Reto Wilhelm, David Minoretti, Laurence Saas PHOTOS Digitale Massarbeit, Tom Egli, Roland Korner/ Close-Up AG, Claudia Link, Lucas Ziegler, Archiv *The Living Circle* TRANSLATIONS Claire Gordon-Kühl COPY EDITOR Erika Suter PRINTED IN SWITZERLAND Erni Druck and Media AG, Offset FSC® CIRCULATION 18,000 copies in German and English NOMINAL CHARGE CHF 22, EUR 18

Photos: archive Caminada Group

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