

Our Discoveries

THIS AUTUMN

WORDS MICHAEL TULGAY AND EVELYN GORGOS

**01 | Hello, Shoreditch**

Aethos lands in London, taking over the old Nobu Hotel with laid-back style and big community vibes. Think: Japanese eats, supper clubs, live music, and talks, all wrapped in cool industrial charm by Astet Studio. "It's not just about service - it's about connection," says co-founder Benjamin Habbel. We say: come for the food, stay for the feeling. aethos.com



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02 | Japan Meets Zurich

In the heart of Zurich, Seam on Löwenstrasse reinterprets the Japanese kappo principle. Chef Yusuke Katayama brings craftsmanship and precision to the counter - from oyster rice to Wagyu Katsu Sando. A place of simplicity where only what matters counts: quality, silence, and taste. kappo-seam.ch

03 | Leather & Design

With his new boutique on Spiegelgasse in Zurich, Swiss-American designer Peter Nitz unites showroom and workshop under one roof. In addition to exclusive ready-to-wear collections, bespoke pieces are handcrafted here from rare leathers such as alligator and ostrich. For the first time, the boutique offers clients the opportunity to experience materials and models directly. peternitz.com

04 | Mediterranean, Minimal, Magical

When Switzerland hides beneath fog and frost, El Llorenç beams like a pocket of Mallorcan sunshine. Tucked away in Palma's historic La Calatrava, just a stone's throw from the sea and the soaring cathedral, it's a place to wander cobbled alleys, bask in Mediterranean light, and rediscover the island's soul. A splash of summer when you need it most. ellorenc.com

05 | Danish Cocktail Icon

TATA, tucked inside Hotel Sanders, is one of Copenhagen's most charming bars. A place of velvet chairs, theatre proximity, and drinks like stage sets - intricate, whimsical, and understated. Those who come, stay. Those who leave, return. hotelsanders.com



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06 | Basel Shares the Flavour

The Grand Hotel Les Trois Rois reveals a playful and bold new side on the culinary stage. At Banks, the new restaurant in the former ballroom, fusion cuisine takes the spotlight. European-Asian flavours served as shared plates: nori tacos with tuna and avocado, sweet-and-sour sea bass, or miso salmon. Head Chef Kevin Bornschein sums it up: "What we serve should be fun, surprising, and bring people together." banksbasel.com



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Image: Elena Stenness

07 | Fine Cuts, Fine Dining

At Williams Butchers Table in Zurich, craftsmanship meets cuisine. Meat goes straight from the counter to the plate – honest, precise, finished over open fire. Bone marrow shots, tartare, prime cuts: not a concept, but a mindset. williamsbutcherstable.ch

08 | Urban Escape

Tucked in a Zurich penthouse, BEYONDSKIN is where city buzz meets deep exhale. Skincare know-how meets sound baths and crystal bowls, tuning you back into yourself—gently, quietly, beautifully. The view? Just the Alps and everything you've been too busy to notice. beyond-skin.ch

09 | Between Nature & Lake Como

Hidden in Valle di Muggio, Switzerland's southernmost valley and just half an hour from Lake Como, lies Cloud9. Surrounded by untouched nature, this retreat combines alpine clarity with Italian ease. For seekers of peace – or paths to walk through it – a quiet hideaway with a deep sense of form, light, and material. welcometocloud9.com



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10 | Real Bread Has Character

The Eigenbrötler bakery in Wauwil is dedicated to traditional craftsmanship, working with natural fermentation, house-made sourdoughs, and long proofing times. Only organic ingredients are used, with a special passion for ancient grains and spelt. The result: breads with character, depth, and an unmistakable taste. eigenbroetler.info

11 | Mixology Meets Sustainability

Head Bartender Matthieu Doucet fuses top-tier mixology with a rigorous commitment to sustainability. The result: sophisticated signature drinks like the "Colour Green" or alcohol-free "Elderflower Breeze," created with resource-conscious ingredients and innovative techniques. Leftover cucumbers become house-made cordials, citrus peels turn into Bauhaus-inspired discs and citrus salt – every detail crafted for mindful and stylish enjoyment. thedoldergrand.com

12 | Krug x Carrot

For 2025, champagne house Krug dedicates its annual edition to an unassuming ingredient: the carrot. At Osteria Enoteca Cuntitt in Castel San Pietro, it became the star of a refined evening – accompanied by Krug Grande Cuvée and Krug Rosé and narrated by Cellar Master Julie Cavil. A dialogue between cellar and kitchen, between earthiness and sophistication. krug.com | cuntitt.ch



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