

ST. MORITZ

PEOPLE AND STORIES FROM THE TOP OF THE MOUNTAINS

Issue Summer 2016

COSMOPOLITAN

*Summit of natural beauty: mountains,
lakes and wind lure international guests
to St. Moritz in summer*

St. Moritz



STEFAN SKIERA

In this issue, journalist Stefan Skiera writes about the beautiful spots of the Engadin, visiting the lakes, springs and glaciers in the valley, speaking to glaciologist Felix Keller and hiking to the idyllic Segantini mountain hut. When not around and about in St. Moritz, Stefan Skiera is a freelance chief editor and writer for publications such as Elle, Burda Style, Places of Spirit and Playboy.

CARLO STANGA

Italian-born Carlo Stanga has always had a passion for drawing. After graduating in architecture in Milan, he decided to continue studying the subject. Today he is an illustrator for several well-known Italian magazines and newspapers, including La Repubblica, Il Sole 24ore and RCS. His typical style has already won him several international awards. Carlo Stanga illustrated the various water sports options in the Engadin for us.



KATJA STUPPIA

Katja Stuppia is a horse photographer who travels all over Switzerland for her shoots. She works for various magazines and is the official tournament photographer for CSI Zurich, Basel and St. Moritz and the CSIO St. Gallen. Katja Stuppia lives in Lachen, in the canton of Schwyz, with her husband and their two daughters. For this issue of the St. Moritz Magazin, she photographed the first CSI St. Moritz.



PATRICK BLARER

Architect and photographer Patrick Blarer not only provided the cover for the current issue of the St. Moritz Magazin, but he also provided the photography for gastronome Daniel Müller, Natascha Lamm at Cashmere House and gallery owner Karsten Greve. Patrick Blarer and his family live in Samedan.



ST. MORITZ MAGAZIN TEAM

The Tourism Organisation Engadin St. Moritz and C3 Creative Code & Content have invested much enthusiasm and commitment in compiling the St. Moritz Magazin for three issues now. Left to right: Charlotte Bourdeix (art director), Yasmine Sailer (editorial staff), Franziska Cruccolini (picture editor), Roberto Rivola (Director of Corporate Communications Engadin St. Moritz), Ariane Ehrat (CEO of the Tourism Organisation Engadin St. Moritz), Sara Austen-Schrick (project management), Christine Fehenberger (concept) and Tanja Schug (Business Development Manager, Brand Trust).



Gold for the St. Moritz Magazin: our very first issue was a winner at the Galaxy Awards 2015 in the category "Design: Corporate Publications – Lifestyle".

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COSMOPOLITAN

In St. Moritz locals and visitors from all over the world can experience sporting activities (like here in the Ovaverva pool), cultural highlights, culinary adventure, long-held traditions and the miracles of the Engadin landscape. Why don't you share the sophisticated contrasts of St. Moritz in the summer? Let yourself be inspired by the people and stories from the top of the mountains.



ARIANE EHRAAT IN CONVERSATION WITH MATTHIAS SCHRANNER

Ariane Ehrat: Matthias, you've negotiated with governments, major corporations and hostage-takers. Please tell us a little about your work. Matthias Schraner: Basically, there are two types of negotiation: the classic win-win situation, where both parties want a good result and think in the long term, and then there's the negotiation that needs to resolve a conflict, for instance when a hostage has been taken. It is a fact that there are some very high, unbridgeable requirements and little willingness to co-operate. We specialise in the second area.

Ariane Ehrat: What have you experienced specifically in such situations? Matthias Schraner: One example is a family argument where a man was threatening to shoot a woman. We had to introduce calm, discover commonalities and set our own requirements. It is important in such a negotiation not to justify, but to dispense with arguments and instead state specific requirements with tremendous calm. Conflicts in the family are the most difficult negotiations because the consequences are the highest: the inability to agree with a life partner means divorce; the inability to agree on the company



Matthias Schraner offers negotiation workshops in the Engadin – including ones for families.

“TO ME, ST. MORITZ IS THE MOST COSMOPOLITAN ALPINE DESTINATION.”

Matthias Schraner, negotiating consultant

ABOUT ARIANE EHRT

Ariane Ehrat was born in Schaffhausen in 1961. She was a successful ski racer, and competed for the Swiss national team. She came in fourth at the Olympic Games in Sarajevo, and won silver in the downhill at the 1985 World Championships. Since 2008, the communication scientist has been the Director of Tourism of Engadin St. Moritz.

ABOUT MATTHIAS SCHRANNER

Matthias Schraner was trained by police and the FBI for the most difficult negotiations. As a consultant, he supports the U.N., global corporations and political parties in over 40 countries. He is the author of numerous publications, a lecturer at St. Gallen University and President of the SNI LLC New York.

www.schranner.com

INFO

Negotiation Summer Camps with Matthias Schraner
3–5 August 2016
Kempinski Grand Hotel des Bains, St. Moritz

heritage spells the destruction of the company. The consequences are dramatic. That's one reason why we started holding our summer camps for families.

Ariane Ehrat: We are delighted that you are organising negotiating camps in the Engadin. What is the aim of these summer camps, and what do the participants expect? Matthias Schraner: We offer three seminars: negotiating in business, with the family, and for children. Children, for instance, learn how to negotiate with parents and teachers, and how to defend themselves against bullying. Joint events are planned for the afternoons, such as a barbecue on the Diavolezza or a spot of fishing. And we spend the evenings together, sitting and chatting – invariably into the small hours. Topics are discussed to the end, and under the professional guidance of psychologists and other experts.

Ariane Ehrat: Why did you choose the Engadin as the venue for these camps? Matthias Schraner: In difficult situations, you need creativity, and this comes from inspiration from outside. We need a place for these camps that is inspiring, as that will get people talking. Away from the everyday, with views of the vast landscapes, people start talking about things that they wouldn't talk about elsewhere.

Ariane Ehrat: The topic of this issue of our magazine is “cosmopolitan”, in the sense of the town being sophisticated, worldly. What does this make you think about in association with St. Moritz? Matthias Schraner: To me, being worldly means being open to, as well as of the world. Let me give you a little explanation. Today, I wanted to buy something in a sports shop, and the man working there was American. We spoke in English. Then my wife and I had udon noodles on the Corviglia and listened to the latest remix. This is, to me, what makes St. Moritz open to the world: communicating in different languages, the latest music, international cuisine. Of all the Alpine destinations I know, St. Moritz is the one that is most open to the world, because even as a non-Swiss you simply feel completely welcome and at home here.



NATURAL BEAUTY

Water defines the natural landscape in and around St. Moritz more than any other element. The unique lakes and glaciers of the area are perfect for exploring, like here at Lake Staz. Those who prefer not to get their feet wet can venture up to the Segantini mountain hut, where the views inspired artist Giovanni Segantini to paint his fabulous paintings, and where – according to Marcel Proust – “all you can hear are marmots, as the chamois fly gracefully across the vast snowy expanses”.



Photo: Romano Salis

LIQUID ELIXIR OF LIFE

THE MAGIC OF WATER

Whether a lake, glacier or mineral spa, the water around St. Moritz fascinates in all its many forms. We take you on a discovery tour to the loveliest highlights.

PHOTOS: ROMANO SALIS



Hotel Restaurant Lej da Staz is in an idyllic location on Lake Staz.

You would expect to find ice floes in Antarctica – but in the mountains of the Engadin? On a hot day in June? This rare natural phenomenon can be seen and admired on Lake Caralin below Piz Palü. The glacier is slowly melting here, piece by piece. Over the past two decades, its meltwater and icefalls have created a new lake. In summer, white ice floes float on the top of the mountain lake as waterfalls cascade over the rock faces. This place clearly illustrates how the more than 200 lakes of the Engadin were created. Some 20,000 years ago, glaciers covered almost the whole of Switzerland, and pushed forward into the valleys – to the point where St. Moritz is now located. Once there, the ice burrowed down into the ground, leaving indentations that filled with water as the warm period arrived. The result was the Oberengadiner Seenplatte, the Engadin lake area that every summer attracts almost a million tourists from all over the world.



Mountains and water:
key features of the
Engadin, like here the
Ova dal Mulin stream
on the Piz Grevasalvas
mountain



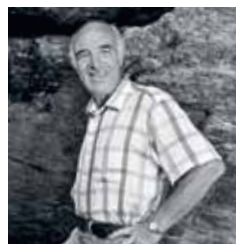


*“THIS IS THE
LOVELIEST PLACE
IN THE WORLD”*

visitor Veronique Dereme

Pure nature: Lake Staz can only be reached on foot, by horse-drawn carriage, hotel shuttle or bicycle.

The Engadin not only has numerous lakes in the valley and mountains (right), but also the glacial mills of Cavaglia (below) are another highlight for nature lovers.



Giovanni Lardelli is vice president of the Glacier Gardens Club in Cavaglia.



GLACIER TRAIL MORTERATSCH: IN THE FOOTSTEPS OF THE ETERNAL ICE

*A themed path for the whole family follows
the third-longest glacier in the Eastern Alps.*

The breathtaking beauty of the Bernina range has always attracted locals and visitors alike. The Morteratsch glacier path and its eternal ice is an easy walk that also is suitable for prams or pushchairs. The path has 16 stopping points with information on the retreat of the glacier and the mysterious life in its forefield. You can already see your destination, including the milky glacial lake and glacial tongue about 50 minutes after you leave Morteratsch railway station. The Bernina Glacier app gives gripping literary texts with exciting information. Children between the ages of 5 and 12 will enjoy the stories of Sabi, the little glacier spirit from the Morteratsch children's book. The little books on the adventure tour are available from Tourist Information Pontresina, Camping Morteratsch and from the Alpine show dairy Pontresina.

www.engadin.stmoritz.ch/morteratsch/en

www.bernina-glaciers.ch/en

Tourists Veronique and Thierry Dereme from Belgium are holidaying here for the first time. The two are sitting on the wooden bridge on Lake Staz, dangling their feet in the water. "This has got to be loveliest place in the world," says Veronique, 54. "A beach right in the middle of the mountains." The couple is staying in the only hotel on Lake Staz, 4 km from St. Moritz and only accessibly by foot, horse-drawn carriage, hotel shuttle or bicycle. The banks are fringed by lush green meadows and tall grasses; dragonflies circle over the water, and here and there the occasional swimmer leaves a trail. "We love the peaceful atmosphere here," says Thierry, who is a doctor. "We

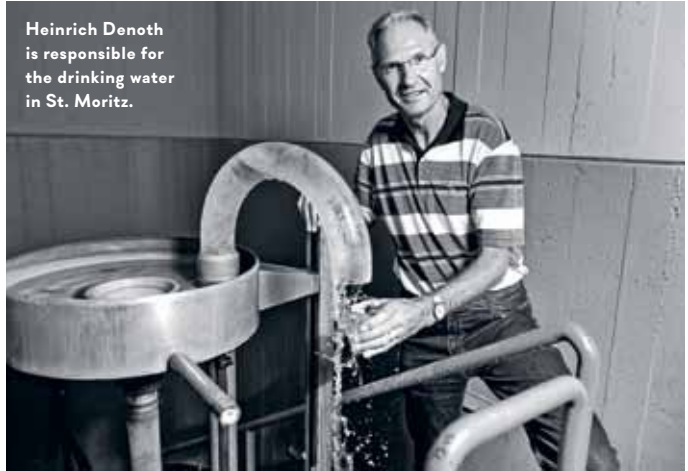
plan to explore the main lakes of the Engadin over the next few days." On this landscape stage, four main performers, each with its own unique character, await him and his wife. Lake Sils is the largest in the area, and boasts two islands covered with Swiss pine. Further to the north east is Lake Silvaplana, buffeted on a daily basis by the Maloja wind. Lake Champfèr is the smallest of the four lakes, but has its very own unique highlight in the form of its larch-covered peninsula. Finally, at the exit from the valley, Lake St. Moritz forms a glamorous venue and finish for numerous sailing events. Although it is extremely close to the town in the west, plenty of idyllic little spots remain. The meadow terrain to the north is a meeting place for anglers fishing for trout, grayling and char. And the forest path on the southern bank is perfect for a leisurely stroll.

Visitors to this picturesque area will find it hard to imagine that unimaginable quantities of melt water roared down the mountains at the end of the Ice Age. However, a direct impression from the sheer force of the quantity of water in that time can be seen at the Glacial mills of Cavaglia – a natural wonder that requires a little explanation. This is provided by Giovanni Lardelli, who strolls through the glacial gardens several times a week with visitors like Brigitta Broch and Uwe Reichard from Bremerhaven in Germany.

The two hikers are standing at a rocky edge, gazing down into a hole 15 metres deep and 4 metres wide – a cylinder, cleanly washed out and smooth as if the stony inner walls had been specially ground and smoothed off. "It took thousands of years for the pressure of the water from the melting glaciers to work into the rock," explains Giovanni Lardelli. There are around 30 of these "Giants' Pots" spread around the small, high plateau. "It is just the most incredible sight," says Brigitte. "As are the numerous herbs and flowers that grow all over the rocky ground," she adds.

Blueberries, sloe and Alpine roses now grow in abundance on an area that, thousands of years ago, was covered in a layer of ice some 900 metres thick.

Heinrich Denoth
is responsible for
the drinking water
in St. Moritz.



Some other impressive remnants from this time also still remain: the more than 150 glaciers of the Engadin. The biggest ones include the Morteratsch and Pers Glaciers, whose tongues almost touch. If your nerves are strong enough, take yourself up to the lookout platform at the Diavolezza mountain station, which opened last year. Visitors look down between their feet to a depth of several hundred metres, enjoying the best possible view of the ice. You can also approach the natural phenomenon from the valley. There is a hiking trail from Morteratsch railway station to the tip of the glacier tongue. Along the route are 16 boards providing information on climate change and the retreat of the ice.

However, it isn't necessary to put on your hiking boots in order to admire the glaciers of the Engadin. Heinrich Denoth of the St. Moritz building authority is fortunate enough to be able to see a little one, glistening in the sun, from his office window. He also has a view of Lake St. Moritz, and watches its colours change over the course of a year. "It's often black, blue-ish or green, depending on the season and the way the sun falls on it," he explains. The wiry 60-year-old knows a tremendous amount about drinking water, and is passionate about this element. He is also the drinking water official of St. Moritz, and responsible for ensuring that its 7,000 residents and 15,000 tourists only have to turn on the

tap when they are thirsty. "Consumption is at its height between 7pm and 9pm on New Year's Eve," he says. "This is when people are showering and cooking. Then they go on to drink champagne." When on the way to the water reservoirs and 25 mountain springs, the master plumber often treats himself to a sparkling mouthful. Not of champagne, but of the carbonated, reddish healing water of the famous St. Mauritius spring. In the middle of the 19th century, it was responsible for the boom in tourism to St. Moritz, and helped to make the town world famous. The poet Jakob Christoph Heer was greatly impressed by the elegant ladies of the aristocracy, who drove through the town in fabulous carriages after their spa treatments. He wrote: "... everyone comes to St. Moritz for a beauty competition; there is so much that is glowing and coolly refreshing to see, so much from the North and of the Oriental, that even an old boy starts to feel warm under his chest cloth."

International guests today still enjoy the moor and water treatments in the healing baths. Those in any doubt of their effects simply have to immerse themselves in a whirlpool, allow themselves to be borne by the bubbles, and admire the views of the snow-covered Piz Julier from the bath. It's amazing how quickly you become convinced that there is indeed something magical about this water.

Author: Stefan Skiera



In the tracks of
the eternal ice:
Morteratsch
glacier path



Photos: Romano Salis (2), PR (1)

INFORMATION & ADDRESSES

Explore the glacier worlds

Guided tours are offered by the Pontresina mountaineering school (T +41 81 842 82 82, www.bergsteiger-pontresina.ch). Today, there are more than 150 glaciers in the Engadin, four of them on the north side of the Piz Palü. Highlights: to the Vadret da Palü glacier lake (Lake Caralin) on Piz Palü (about 4 1/2 hours, individuals or private groups only, from CHF 380) or from Diavolezza mountain station via the Pers and Morteratsch Glacier to Morteratsch railway station (about five hours, CHF 60).

Mineral springs of St. Moritz

The spa offers a wide range of wellness treatments. The classics include moor packs (from CHF 40) and carbon dioxide mineral baths (from CHF 35). The spa waters can be sampled at the public tapping point (T +41 81 833 30 62, www.heilbad-stmoritz.ch). An exhibition in the neighbouring Forum Paracelsus (open daily from 7am until 8pm, admission free) provides information on the mineral springs and spa culture.

Glacial mills of Cavaglia

Guided tours Tue, Thu, Sat, Sun at 2pm (CHF 7), booking not required), meet at Cavaglia railway station. Or explore the glacier garden (www.ghiacciai.info).



ENVIRONMENT IN CHANGE

DELICATE BEAUTY: THE ETERNAL ICE

Glaciers dominate and protect the unique landscape of the Engadin. However, climate change is causing the ice to melt. So is the beauty of the landscape in danger? An interview with glaciologist Felix Keller.

A landmark of the Engadin: the Morteratsch, the biggest glacier in the region, seen here as it was 20 years ago



r. Keller, to what extent

does water shape the landscape of the Engadin?

There are more than 150 glaciers and 209 lakes in the region. Most of these bodies of water, including Lake St. Moritz, were caused by glaciers as they burrowed into the valleys about 10,000 years ago, and then drew back. These lakes and the eternal ice are what make the Engadin so unique.

Is climate change putting this beauty at risk?

Over the past 20 years, our best known and biggest glacier, the Morteratsch in the Bernina range, has melted by an average of 30 metres a year. Today, there are lots of trees where the glacier tongue used to be. It is clear that the eternal ice in our mountains will continue to melt in the coming years. But we will still have glaciers in 100 years' time.

What part do glaciers play in the circle of nature? They help to keep the balance of the rivers at a constant level. In warm summer months when there is little rain, the glaciers melt and fill up the rivers. If the glaciers shrink or even disappear altogether, they will no longer be able to perform this function. In the extreme case, and looking far into the future, some rivers in regions with little rain may well dry up altogether. A frightening scenario, especially with regard to fish stocks.

What is being done to prevent glacier melt in the Engadin? St. Moritz is committed to treating the environment with care, and to using a specific proportion of renewable energies. The municipality has received the national "Energy Town" award for its responsible environmental policy. This awareness of responsibility is also reflected in tourism. Badrutt's Palace Hotel in St. Moritz is heated by a heating pump. There are photovoltaic systems along the Corviglia railway and at the Piz Nair railway mountain station. And the solar cells



ABOUT FELIX KELLER

54-year-old Felix Keller was born in the Engadin. He is a qualified geographer, and is researching the climate-based melting of the glaciers and the development of the permafrost areas. In his home town of Samedan, a neighbouring municipality of St. Moritz, the glaciologist carries out his scientific projects at the Higher Professional School of Tourism of Graubünden in cooperation with universities both at home and abroad.

on the Romantik Hotel Muottas Muragl actually provide more energy than the hotel uses. These are only a few examples.

Are you doing anything yourself? I love playing the violin, so three friends and I have founded the "Swiss Ice Fiddlers", a quartet that plays music on glaciers. We want our concerts to win people over to climate protection. One of our highlights was our performance in the ice cave of the Morteratsch glacier. And if it convinces a few people to leave their car behind or perhaps not travel by air, then that is quite an achievement.

Interview: Stefan Skiera

Photos: Alamy, Stefan Skiera



When things quiet down in the evenings, the Alpine ibex venture up close to the Segantini mountain hut.

B

e careful when you open your bottle of beer. There's pressure on it up here!" Landlady Martina Tschärner's warning is addressed to a thirsty American who has arrived at the Segantini mountain hut with a group of companions and has ordered an Engadin beer with a flip-top.

Sure – at an altitude of 2,731 metres, the low air pressure will make the "hiss" a little louder. Kristian Salvesen of San Francisco heeds Martina's warning as he opens the bottle and passes the message on to his group of American, Canadian and Hong Kong-Chinese hikers. "Why are the beers here called Palü, Bellavista and Bernina?" one of the members of the international group asks. "Because they're some of

the most striking peaks around here," answers Martina Tschärner, stretching out an arm to the horizon, where the light blue sky meets elongated mountain chains that stand three- to four-thousand metres high.

The guests can easily recognise Piz Palü: it has three peaks, with sharp rocky edges extending down by several hundred metres until they sink into the snow and ice. The Bellavista looks a lot softer and gentler because it is still dusted in white up to the peak. A little over to the right is the Piz Bernina, a geometric work of art with a stone black north side in the shape of a triangle. Martina and her husband Anselm often sit out on the sun terrace for an evening, enjoying the views and the landscape around





ALPINE STORY

BOX SEAT ON THE PEAK

The Segantini mountain hut on the Schafberg offers fabulous views of the Engadin Alps and two hosts who pamper their guests with Swiss specialties such as Pizokel and Füürtüfel.

PHOTOS: ROMANO SALIS

The hosts and their place of work: Martina and Anselm Tschärner (below) love the sun terrace of the Segantini mountain hut.



*“NO TWO MOUNTAINS
ARE THE SAME, AND
EACH ONE IS BEAUTIFUL
IN ITS OWN WAY.”*

Anselm Tschärner, landlord of the Segantini mountain hut



The cosy lounge is the perfect spot to relax. The hut is named after Giovanni Segantini, who once lived, painted and died here.

them. "Sometimes the Alpine ibex come up to only 20 metres from the building," she says. "But not until it's got a little quieter up here."

Most of the hikers turn up between noon and 2pm. Then it's clear who does what. Anselm looks after the kitchen, frying Pizokel (thick spätzle), cooking Fүүrtüfel (spicy pork sausages) and baking apricot cakes. His wife takes care of the till, dispenses food and drinks, and listens to guests' requests and questions. And there are plenty of them. A Chinese lady in a wide-brimmed hat, for instance, wants to know where the water up here comes from. Martina explains that the rainwater is collected at the beginning of the season. It is boiled and then used for cooking or hot drinks. The supply becomes a little easier when the nearby mountain spring starts to bubble around the end of June. A 3.5-km long pipe carries the water to the hut. "But we're not allowed to drink the spring water," explains Anselm. Guests soon find out where the sparkling water, bacon and Engadin beer come from when a helicopter lands 30 me-

tres from the hut. Pilot Josef Matter jumps out, and first enjoys a cup of coffee handed to him by Martina. Once or twice a week, he or one of his colleagues fly the provisions up to the hut. "But at the beginning of the season we also still bring up loads in a rucksack," says Martina.

The shortest way to the Segantini mountain hut is across the mountain station of the Muottas Muragl railway. From there, it's another 400 metres in altitude and an hour and a half's hike, past black Angus cattle and horses grazing beside a mountain stream. Over a small bridge, the route continues up the Schafberg, delighting the observer with more views of the Engadin lakes and Alps. It's a sight that also thrilled the artist Giovanni Segantini, the hut's namesake. In 1898 he drew the first sketches for his triptych "Werden – Sein – Vergehen" ("Becoming - being - passing") close to what was then the sheepfold. Today, this and others of his works can be seen at the Segantini Museum in St. Moritz. The artist had originally planned a seven-piece painting, but in 1899 he succumbed to peritonitis while at the hut. A photo of his deathbed and two portraits of the artist hang in Martina and Anselm's parlour.

The couple have been running the Segantini mountain hut since 2015. Sometimes hikers ask Swiss Martina and Bavarian Anselm which are their favourite mountains. "We don't have any," replies Anselm. "No two mountains are the same, and each one is beautiful in its own way." Which is something you can again see for yourself on the way back to the cable car station. Late in the afternoon, you can almost have the hiking trail to yourself. This is when the marmots venture out of their burrows on the grassy slopes. One is stretched out on a hip-height rock that is still warm from the sun. Well, that's at least one resident who has found his personal favourite peak here.

Author: Stefan Skiera

INFO

Segantini Mountain Hut
Oberer Schafberg
Pontresina
Open: June–October,
9am–5pm
T +41 79 681 3537
www.segantinihutte.ch



CUISINE

When the temperatures start to rise in summer, it's time for some culinary delights to conjure up the South on your palate. In St. Moritz, this is achieved through the Mediterranean-Asian cuisine of Daniel Müller at Restaurant Mulo's, the international specialties at the La Tavolata food festival and the Swiss classic par excellence: exceedingly good chocolate ...



Daniel Müller brings
a fresh breeze to
the gastro scene of
St. Moritz with Mulo's.





Friends from hello: Daniel Müller (left) and food writer Christian Krabichler

CHRISTIAN KRABICHLER SITS DOWN WITH ...

DANIEL MÜLLER

The young chef and gastronome Daniel Müller has travelled far and gathered culinary experience all over the world. Now he brings an unstressed Mediterranean cuisine and feeling to St. Moritz at his restaurant, Mulo's.

PHOTOS: PATRICK BLARER

L

ake St. Moritz sparkles in the summer sun, fringed by the green of the meadows and trees on the opposite bank. You can see an Engadin idyll from the roof terrace of Mulo's. Daniel Müller, 35, born in St. Moritz, sees even more: "There's a bit of an Ibiza feeling up here." The first thing you need to know is that Mulo's, Daniel Müller's restaurant, really is about enriching the Champagne climate of the Engadin with a touch of the Mediterranean spirit. The second is that for five summers, the trained chef and gastronome Daniel Müller swapped the Engadin for Ibiza. He was head chef at the designer hotel Ocean Drive, an icon of the Ibiza lifestyle on the Balearic island.

Daniel Müller is fascinated by the casual juxtaposition of haute cuisine and simple tapas on Ibiza: "One day you go to a starred chef and think, 'wow!'", and the next you're in an authentic Spanish pub enjoying hand-sliced jamón or a bowl of paella – perfect." Daniel Müller has now given this unusual culinary experience a new home – at Mulo's Restaurant & Bar on Lake St. Moritz.

The gastronome deliberately eschews linen tablecloths; instead, there are lovely glasses on plain wooden tables. The dishes, which are naturally only based on the best ingredients, are the classics of good-mood cuisine: Bündner raw ham with buffalo mozzarella, pesto and tomato chutney, the basic yet



***“IT’S NOT ALL ABOUT CAVIAR
AND TRUFFLES. THE TREND IS:
BACK TO THE ROOTS.”***

cosmopolitan spaghetti aglio, olio e peperoncino, a tagliata of sirloin steak, a risotto with Bündnerfleisch (dried meat) or Flammkuchen (tarte flambée) fresh from the wood-fired oven. “I’m not interested in yet more lobster, caviare and truffles,” says Daniel Müller. “The global trend is back to the roots. You can come to me for a bowl of spaghetti and a glass of red wine for CHF 25 – or you can explore the chef’s speciality menu.”

Müller’s culinary experiences are broad. On Bali in Indonesia, he grilled prawns wrapped in banana leaves over coconut shells, and in Thailand and Hong Kong he looked over the shoulders of local chefs. Although Asia is undeniably one of his dream destinations, the ties to home eventually proved stronger. Daniel Müller grew up in St. Moritz. His father spent 30 years running the catering establishments on the Corvatsch. Daniel Müller ran the same establishments for a year, then decided to take up other challenges. At the Dracula’s Ghost Riders Club, where Daniel Müller was also once chef, he had to deal with a healthy portion of scepticism when he decided to put good, plain food on

the menu – such as calf’s cheeks. However, these very same dishes rapidly became the season’s biggest hits.

The same principle applies at Mulo’s: “I’m glad that I don’t have to garnish every dish, like I used to have to, or top things with a blob of cream – it’s not necessary.” Anyone who disagrees with that only has to watch Daniel Müller preparing an Asian dish that he has created for Mulo’s, tuna sashimi: “I sauté the mushrooms over a really high heat and then caramelise them with sugar, which adds a little sweetness to the dish. I then deglaze everything with white balsamic vinegar. Then I add ginger, chilli and fresh coriander, which go really well with the tuna.” And that is still unbelievably easy.

And to really bring the Ibiza feeling from the island into the mountains, the chef turns the music up after dinner in the evenings. After all, Ibiza isn’t the only place in the world where people know how to party. And with the right sounds in Mulo’s, Lake St. Moritz actually looks a little bit like the Mediterranean in the moonlight ...

Author: Christian Krabichler



Mulo’s
Restaurant & Bar
Via dal Bagn 20
7500 St. Moritz
T +41 81 834 1010
www.mulos-stmoritz.ch



A touch of Asia
in St. Moritz:
tuna sashimi and
flambéed king prawns
on Asian vegetables

ABOUT DANIEL MÜLLER

Daniel Müller was born in St. Moritz. He trained as a chef at Badrutt's Palace Hotel, then worked at the Hotel Castello del Sole in Ascona before going to Ibiza and the cult hotel Ocean Drive. For six years he ran the legendary restaurant-bar Cascade in St. Moritz as managing head chef, and after that, Rolf Sachs's no less well-known Dracula's Ghost Riders Club. He frequently interrupted his activities in the Engadin to spend time abroad. He opened Mulo's in June 2015, naming it after his own nickname. Daniel Müller's favourite dish: sausage and cheese salad.





LA TAVOLATA

THERE'S ROOM FOR ALL AT THIS TABLE

Once a year, the pedestrian zone of St. Moritz is transformed into a culinary paradise with aromas from all over the world. People sit at the long wooden table to chat, laugh and eat. And to think it all started with a joke ...

PHOTOS: VERA BOHM

A typical group of men, back in December 2010, talking about life, the universe and all that.

All agreed that there was no longer any real personal contact in this world of the Internet and mobile phones, of email and Twitter. And then Thomas Kriemler, owner of a textile company in St. Moritz, suggested that a long wooden table be set up in the pedestrian zone, laid with food and wine, and then everyone could sit down together to eat and talk. Thomas Kriemler still says today that he only meant it as a joke, a throw-away remark to his friends from the village club, where he serves as vice president. But the joke grew legs and turned into "La Tavolata", one of the culinary highlights in the St. Moritz summer.

La Tavolata is all about a whole summer weekend during which 42 prettily decorated tables made of Swiss stone pine wind their way along 400 metres of the streets of St. Moritz. It's all about stands at which chefs from the region's top hotels and restaurants conjure up a potpourri of delights for all tastes from their pots and pans under the open sky. It's all about street musicians and bands who provide the musical setting. And it's all about the



At La Tavolata, an attractively decorated 400-metre long table winds its way through the streets of St. Moritz's pedestrian zone.



A perfect day at La Tavolata: street musicians and bands provide the musical fringe programme (1), while people sit together happily under the open sky (2 & 3) and enjoy the delights prepared and served by the region's restaurants and hotels (4).





“GUESTS AND VISITORS, OLD AND YOUNG, SIT AT THE TABLE TOGETHER.”

Thomas Kriemler, organiser of La Tavolata

numerous helping hands who work so hard to set everything up, decorate it, then take it all down again. They work the tills and backstage before, during and after the event. All, every single one of them, help to make the event a huge success. At the first event, back in 2010, there were 5,000 people at the table; today, the figure is more like 9,000 – and, as is usually the case in St. Moritz, they come from all over. “A wonderful ambience, company and fabulous food,” reports a happy Lue Cheng from Asia, and Sophia comes every year from (not quite so distant) Zurich to attend “because it’s such a lovely idea”. For Lukas from St. Moritz, La Tavolata is an opportunity to “meet fabulous people and eat really well”.

Objective achieved, says Thomas Kriemler: “Whether locals or visitors, rich or poor, old or young, everyone sits down at the table together. What is important is that we redefine ourselves as hosts again, and that we pass this

on.” It was also Thomas Kriemler who insisted on the lovely wooden tables. “I wanted to have tables made of Swiss stone pine from our forests so that people would be able to smell the region as they sat here,” says the organiser. A fragrance that then blends with the irresistible aromas that arise from the cooking stands and fill the pedestrian zone. Christian Ott, head chef at the Hotel Schweizerhof, serves the Engadin speciality “Plain in Pigna”: raw potatoes cut into slices, mixed with Salsiz (air-fried sausage) and ham, then put in the oven in dough. He shares the stand with the Kempinski Grand Hotel des Bains, whose speciality is Ochsenfleischsemmel – pulled ox meat with mustard onions and gravy. “It’s a good place to meet other head chefs and exchange ideas,” says Matthias Schmidberger, Executive Chef at the Kempinski Hotel. The Art Boutique Hotel Monopol and the Hotel Edelweiss Sils also share a stand. Claudio Della Pedrina, head chef at the Hotel Monopol, conjures up Piadina with tomatoes and mozzarella, but there’s also a hamburger on the menu. Guests are served venison fillet Stroganoff with polenta by Benny Kleger of the Hotel Restaurant Salastrains, while Danijel Krasnic of the Restaurant Dal Mulin offers his famous beef tartar with onion crumble, and Valmiro Pasini of Badrutt’s Palace Hotel sets up suckling pig with beans and mashed potatoes. Then it’s on to the sweet options: the Hauser family offers fruit slices and home-made ice cream. And Confiserie Hanselmann, at the heart of the activities, makes “Berliners”, a type of German doughnut with filling. “In the first year it was a bit like an invasion – we’d completely sold out after an hour,” remembers co-owner Andreas Mutschler.

But it’s an invasion that St. Moritz is only too happy to welcome. What started six years ago as a small, relaxed party for families and friends is now not only the (probably) longest table in Switzerland, but also a culinary highlight that locals and guests delight in sharing with each other. The whole village at one table – Thomas Kriemler’s joke is one that the whole world understands and loves.

Author: Christian Krabichler



DELICIOUS TREATS

SWEET SINS

They have a long tradition, and are famous all over the world: sweet delights such as the Engadiner Nusstorte (nut cake), Bündner Birnenbrot (pear bread) and St. Moritz Sünneli (chocolates). Here is an overview of the finest chocolatiers and confectioneries in St. Moritz.

It is the sweetest and worst-kept secret in the world: the Swiss are among the best chocolatiers on the planet. And every Swiss town has its own secret source of the very best chocolate – including St. Moritz. In addition to the well-known establishments such as Läderach, they include, of course, the traditional family companies that have preserved the regional chocolate recipes for generations, constantly developing them and sending their wonderful creations to customers all over the world.

The Engadin boasts a further speciality: the tradition of confectionery. It can be traced back to the 15th century, when the Engadin

was considered a temple to the art of confection. Families often moved to far-off places in order to feed themselves, settling there and finding fame and fortune. Always maintaining their ties to their homes, they then helped to restore the villages of the Engadin and built the beautiful buildings still featured in the hearts of the towns. Today, the confectioners of the Canton of Grisons not only can be found in almost 900 European towns and cities, but also continue with their art in the original home to the highest standards. The world-famous “Engadiner Nusstorte”, Engadin nut cake, is only one example of their varied and popular delights. But where will you find the best nut cake and the tastiest pear bread in St. Moritz? Who has the finest pralines, and where is the biggest selection of chocolate? We present the chocolatiers and confectioners of St. Moritz – and the decision is yours alone.

Photos: Stocksy/Luminia





BÄCKEREI KONDITIONEIREI BAD

Bäckerei Konditorei Bad is famous for its Engadiner Nusstorte. The cake is made from a decades-old recipe with plenty of specialist skill and from carefully selected walnuts, butter, full-fat cream, flour and other choice ingredients. Engadin nut cake is not only a popular cake to have with coffee in the afternoon - "Zvieri" - but also is perfect as a holiday souvenir for people back home, as it keeps well for more than a month.

Another speciality from this confectionery is the "naked" Birnenbrot, pear bread, which isn't covered in dough as is normally the case. What makes Bündner Birnenbrot so special is that the dried and sliced pears aren't boiled, but rather are preserved in "Träsch", a fruit brandy, which gives them a delicate flavour.

Via dal Bagn 4, 7500 St. Moritz
www.baeckerei-bad.ch



Engadiner Nusstorte is a round, flat cake made from shortcrust pastry and filled with caramelised, roughly chopped walnuts.

*"CHOCOLATE IS A FEELING OF
HAPPINESS THAT YOU CAN TOUCH,
HOLD AND ABOVE ALL EAT."*

Wim Wenders, German film director



Läderach's specialities: truffles, pralines
and chocolate in many variations



LÄDERACH – THE CHOCOLATE FAMILY

It was a chocolate ball that set the story of the Confiserie Läderach's success rolling. Company founder Rudolf Läderach, who learnt the art of baking and confectionery from his father, invented a new process for making thin-walled hollow chocolate balls. With his innovativeness and enthusiasm for chocolate, he revolutionised the production of truffles. Today, the family company is being run by the third generation, and is known for providing the very highest Swiss confectionery culture. As a premium supplier, Läderach guarantees consistent, high quality from the cocoa bean to the finished chocolate. The company, which employs around 500 people and is based in Glarus, Switzerland, has numerous shops in German-speaking areas – including St. Moritz.

Via Serlas 26, 7500 St. Moritz
www.laederach.com



Läderach has stood for exclusive,
handmade Swiss chocolate
specialities since 1962.



Coffee house with tradition:
Hanselmann's tasty treats can
also be consumed on the spot.

CONFISERIE HANSELMANN

Enter this coffee house with the wonderful "Sgraffito" façade at the heart of St. Moritz, right next to the St. Mauritius fountain, and you will find 115 years of tradition and a culinary offer that will delight the sweet-toothed everywhere. Bakery, confectionery, coffee and tea house – Hanselmann is an institution in St. Moritz. The finest gateaux, truffles and chocolates are made by hand, then safely wrapped and packed before embarking on their often long journeys to customers all over the world – that's if they're not bought straight from the display by locals and visitors, of course. Hanselmann's history goes back to 1894, when Fritz Hanselmann opened a bakery in "Haus Elvezia". It became a coffee house and restaurant early in the 20th century, when it relocated to the current premises on Via Maistra.

Via Maistra 8, 7500 St. Moritz
www.hanselmann.ch

HAUSER CONFISERIE

The confectionery of the Hotel Hauser is equally popular with locals and visitors. It sets great store by the use of regional and hand-selected ingredients. And so, for instance, the home-made fresh fruit gateaux are made with seasonal fruits, and the truffles and pralines are made from the finest raw chocolate by hand by the confectioner. Hauser's speciality is Engadin chocolate and nut cake, a further development of the classic Engadin nut cake. The Tuorta da Nuschpigna is another variation on the classic, and is made with Swiss stone pine kernels as a very special regional ingredient. Those who would like to take the Engadin home with them can purchase a chocolate profile of it from Hauser – a very special gift, and a lovely memento of the Engadin mountains.

Via Traunter Plazas 7
7500 St. Moritz
www.schoggishop.ch



The fresh fruit torts and the Engadin
Nut cake variations are among the
bestsellers from Hauser Confiserie.





SPORT & ADVENTURE

Whether on water or land, on two wheels or four, the back of a horse or under full sail, the variety of summertime sports available in the Engadin appeals to visitors and locals in equal measure. International events such as the CSI horse show provide entertainment, while on the lakes there are numerous water sport activities just waiting to be sampled.

Photo: Patrick Blarer

WATER SPORTS IN THE ENGADIN

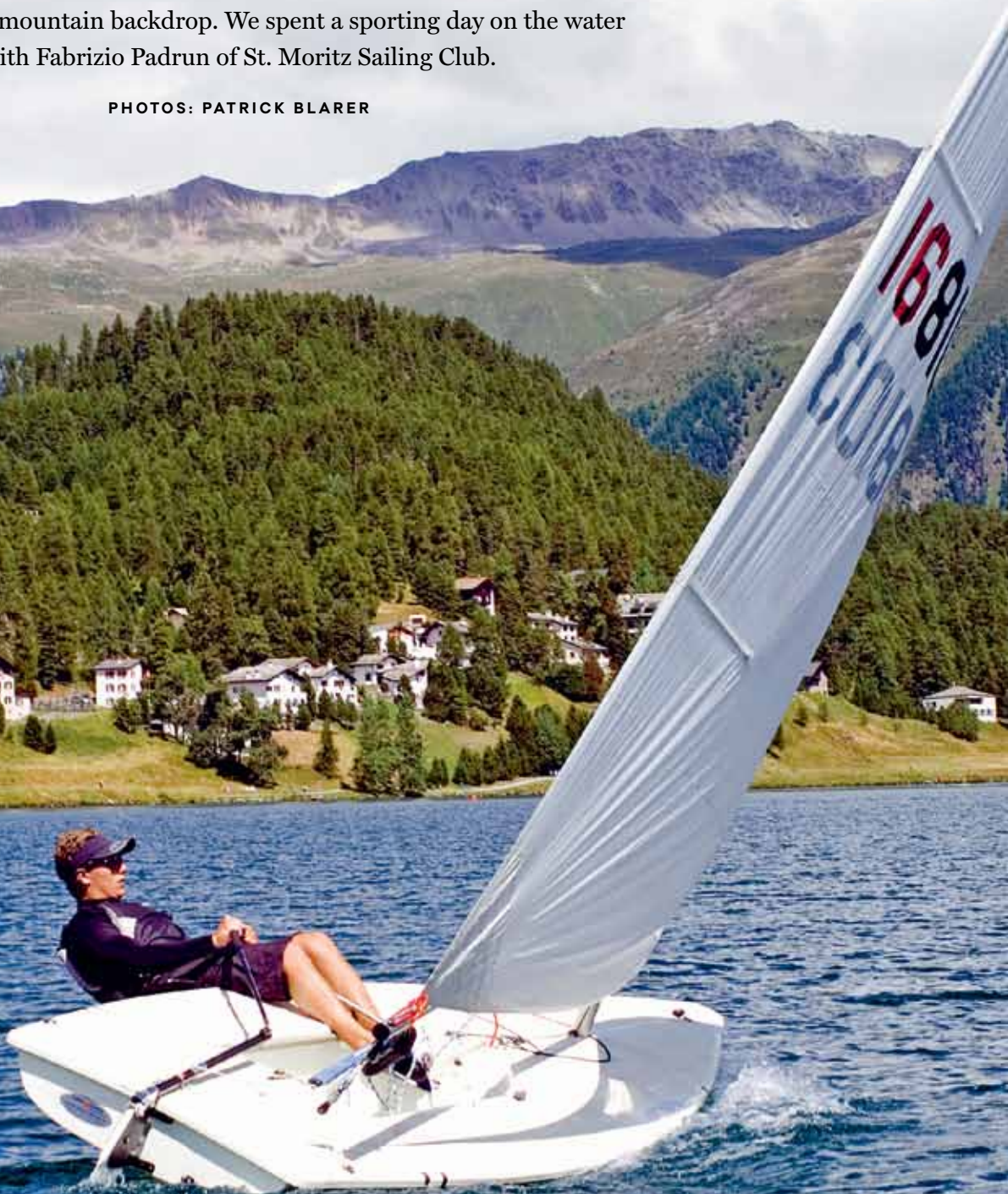
CAST OFF!

Beginning in June, the news quickly spreads around Lake St. Moritz: fair winds.

That's when guests and locals meet to sail against this breathtaking mountain backdrop. We spent a sporting day on the water with Fabrizio Padrun of St. Moritz Sailing Club.

PHOTOS: PATRICK BLARER

Fresh winds: sailors from all over the world appreciate Lake St. Moritz for the reliable Maloja wind.





Keeping an eye on everything: Fabrizio Padrun on board the training school's ship

T

oday is the perfect day for sailing! Maybe not quite enough wind, but it'll come," says Fabrizio Padrun, 18, as he handles his Laser sailboat "Crazy" with neat, expert movements. After only a few minutes, and the dinghy is ready for the off. Fabrizio can hardly wait to finally get out on the water. "I sail three to four times a week in summer," he says, alternating between his own Laser and taking student sailors out on the training ship, a blu26. Fabrizio discovered his passion for sailing when he was ten years old. "At first I was a little nervous to be out there on the lake on my own." He didn't understand the wind, and capsized a number of times. But he never gave up. That was mostly thanks to his sailing instructor Wim Rossel, who kept encouraging him to try again. But at some point the breakthrough happened, and ever since then Fabrizio Padrun's favourite spot has been at the helm or guiding the sail of a sailboat.

"Crazy" glides smoothly over the sparkling lake. The sun is shining, and fluffy white clouds dot the sky. The force two measuring on the Beaufort scale is definitely not enough for Fabrizio: "Five or six would be perfect." Even for the learners practising on the training ship on the lake? "Especially for them. Here you are almost guaranteed wind in summer because of the Maloja wind, so practical lessons take place daily and you can learn to sail within a week," says Wim Rossel. "Lots of people from Zurich come to St. Moritz just to do a sailing course, because the wind isn't as good on Lake Zurich in summer as it is here on our Lake St. Moritz."

The Maloja wind is a unique global phenomenon, a valley wind that blows from the top down, and usually builds up in the afternoon. It's at its strongest in Silvaplana, which is where windsurfers and kitesurfers meet. At 78 hectares, Lake St. Moritz is the smallest of the



Fabrizio Padrun, born in 1997, is practically a pro: he has been sailing for nine years.



four Engadin lakes, but it's ideal for sailing. As it's relatively small, sailing instructor Wim Rossel always has all his students in his sight, which is a very important safety consideration. He ensures that they all, whether beginners or pros like Fabrizio, wear a life jacket. Belgian-born Wim has been teaching students to sail in St. Moritz since 2005. In winter he is an official with the Alpin ski racing organisation. "I have had the great good fortune to be able to earn a living from my two main passions in life, sailing and skiing."

The wind picks up later in the afternoon – at last: the Maloja wind that we have heard so much about today. The sailing school's spinnaker fills, its printed picture of an ibex twinkling in amusement, and Fabrizio's Laser simply flies over the water. The blustery wind, now really strong, presents the sailors on this little lake with quite a few challenges. It's only moments until they're on the other side of the lake and have to turn their boats around. They have to focus the whole time. But that's exactly why Fabrizio loves sailing here so much. "I've sailed on Lake Constance,

on the Mediterranean off Croatia, in the Caribbean and off the Florida coast. But I still like it best of all at home, because there aren't many places in the world where the wind conditions are so good," he explains. "The only thing is that if you're going to fall in, it's more pleasant to do so in the warm waters of the Caribbean," he adds with a grin.

What Fabrizio enjoys most about sailing is the combination of action, tactics and the ability to "read" the wind and water. "The really exciting thing is that it can all change in minutes. You can be the last in a regatta and still win in the end. With sailing, you just simply mustn't give up," Fabrizio is convinced. And what does it take to be a good sailor? "Team spirit, and an interest in wind and water. And a bit of courage, of course." The latter is something you will acquire at the very latest during your first lesson on Lake St. Moritz. The Maloja wind and that lovely feeling that comes when you're gliding over the water under full sail will blow all your worries away in moments.

Author: Yasmine Sailer



Segel-Club St. Moritz
Via Grevas 34
7500 St. Moritz
T +41 81 833 4056
www.scstm.ch

Full physical involvement:
Fabrizio Padrun with
sailing learners on
the blu26 (below) and
on his own (right)



*“THERE AREN’T MANY
PLACES IN THE
WORLD WHERE THE
WIND CONDITIONS
ARE AS GOOD AS THEY
ARE HERE.”*

Fabrizio Padrun, leisure sailor



Wim Rossel has made a
profession of his passion, and
now teaches visitors and
residents to sail in St. Moritz.



THE PERFECT WAVE

From sporty to romantic, the lakes of the Engadin delight with their unique location, and encourage even the most hardened landlubber to sample the wide range of water sports available including surfing, paddling and diving.

KITE SURFING

The sight of the brightly coloured kites dancing over Lake Silvaplana is enjoyed by kites and observers alike.

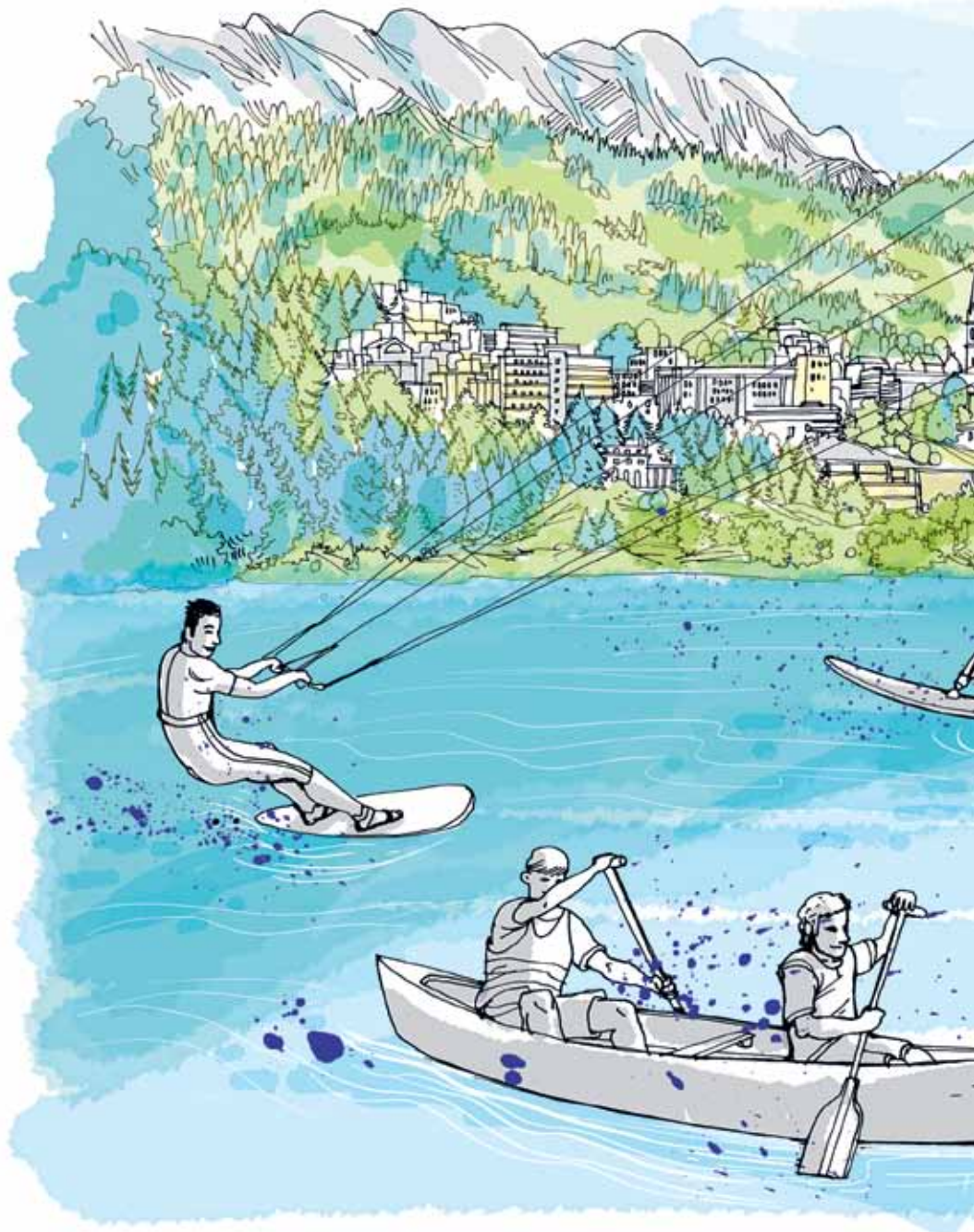
The trendy sport was invented on Lake Silvaplana, and remains popular to this day. Beginners can book a few practice hours through the Swiss Kitesurf School Silvaplana.

SWISS KITESURF GMBH
T +41 81 828 9767
www.kitesailing.ch

CANOEES & KAYAKS

You'll get a fascinating, entirely new view of the landscape of the Engadin from a canoe or kayak. If you'd like to enjoy this very special experience from the water, all you have to do is hire a boat and get going.

SEGEL-CLUB ST. MORITZ
T +41 81 833 4056
www.scstm.ch



WINDSURFING

Windsurfers have chosen the Engadin as one of their favourite spots. Whereas advanced surfers and professionals set their sails at Silvaplana, families and beginners will find the perfect conditions in Sils. And they all know about the phenomenon of the Maloja wind, which sets up shortly after noon and which carries windsurfers across the water at top speeds.

WINDSURFING SILVAPLANA GMBH

T +41 81 828 9364

www.windsurfing-silvaplana.ch

SAILING

The legendary Maloja wind guarantees the perfect sailing conditions in the Engadin when everywhere else is becalmed. The highlights of the season are the Swiss, European and World Championships on Lakes St. Moritz and Silvaplana. It is possible to obtain the Swiss Sailing Certificate Category D on a one-week course at St. Moritz Sailing Club. The sailing school is open between 9am and 6pm from beginning of June until the end of October.

SEGEL-CLUB ST. MORITZ

T +41 81 833 4056

www.scstm.ch

STAND-UP PADDLING

Stand-up paddling has become incredibly popular in the last few years. The Engadin lakes are calm and peaceful until the Maloja wind builds up around lunchtime – perfect for a lovely session of gliding silently across the water and enjoying the silence.

SWISS KITESURF GMBH

www.kitesailing.ch

WINDSURFING SILVAPLANA GMBH

www.windsurfing-silvaplana.ch

SEGEL-CLUB ST. MORITZ

www.scstm.ch

SWIMMING

With an above-average number of sunny days in a year, the weather in the Engadin is often ideal for swimming. In addition to the four large lakes of the Engadin Seenplatte, other idyllic water spots include Lake Nair (only reachable on foot), Lake Marsch and Lake Staz between St. Moritz and Pontresina. And on the rare occasions when the sun doesn't shine, you can head for an adventure pool.

www.pontresina-bellavita.ch/en

www.mineralbad-samedan.ch/en

www.ovaverva.ch/en.html

www.familienbad.ch (German)



Illustration : 2Agenten/Carlo Stanga

SOAPBOX RACE

FAST & FURIOUS

The Swiss Soapbox Racing Championships is a family event in St. Moritz that is as exciting as Formula 1 and action cinema combined. For children up to 16 years of age.

PHOTOS: STEFAN SKIERA

The pit lane smells of rubber. There are lines of brightly coloured sun canopies, providing shade for the young racing drivers seated next to their vehicles made of polyester and carbon. Family man Peter Hilpertshauser quickly wipes some sandpaper over the wheels of the green speedster that his daughter Ariane hopes will win her one of the top places. The run took her one minute, 52 and 75/100 seconds. "I can improve on that," says 16-year-old Ariane in her streamlined outfit, jamming her integral helmet under her arm for the next run.

Almost 70 competitors aged between 8 and 16 years have come to St. Moritz today to whiz down the 900-metre road beside the Olympic bobsleigh track as fast as they can – not under engine power, but simply using the momentum of the downhill route. The daredevil drivers in their sleek, almost-flying machines will reach speeds of up to 50 km/h. "I carry out in-depth checks before the race," says organiser Urs Nägeli, "to make sure that nothing can go wrong." Checks are undertaken on tyres, brakes, steering and helmets. "And if there ever is an accident despite the thick foam barriers, we have four paramedics on site," he adds.



Waiting for the starting gun: tension rises before the race.



Just 900 metres to the finish line: Lukas Flum, the winner of the 2015 Swiss Championship, took just 1:49:05 minutes to complete the course.



Racing driver:
Ariane steered her
soapbox down the
course at speeds of
up to 50 km/h.



16-year-old Ariane joined 70
other contestants in the 2015
Swiss Championship.

Contestants like Ariane qualified in one of the 19 competitions that were held in the 12 months leading up to the Swiss Championship. “The final qualifying race took place yesterday in St. Moritz,” explains Urs Nägeli. “One of the derbies is usually carried out here, and if anyone decides to join in on the spur of the moment, they can borrow a soapbox.”

More than 300 visitors are positioned along the route for the main event on a warm day in June to encourage the contestants. Even Reto Götschi, the former professional bobsleigh driver, heads for the starting line – although at age 49, he no longer qualifies for the race. But in the break, he races down the asphalt with other bobsleighters in order to promote his sport. At the finish line, the commentator announces: “Reto, that took you all of two minutes and 18 seconds – what on earth happened?” Race leader Urs Nägeli is not in the least bit surprised by

this decidedly below-average achievement. “If a pro does want to join in the race, I always tell them not to underestimate driving a soapbox.” The true experts on the racing course are the children and teens. Watching them duck down to reduce the air resistance, there’s no denying that they are fighting for every hundredth of a second. “You need to drive as if you were on tracks; that’s the only way to come first,” explains Ariane’s mother. At the end of the third run she has to console her daughter a little, as in the overall ranking she only came ninth. “It’s not that bad,” says Ariane. “I’m training to be a decorator – I don’t plan to be a racing driver.” Later on in the evening, last year’s winner Lukas Flum from Oberhofen is again at the top of the winners’ podium. But instead of taking a champagne shower, he cools off in the river beside the track.

Author: Stefan Skiera

LONGINES CSI ST. MORITZ

THE HAPPY PRESIDENT

A young Engadin lady is using charm and commitment to bring St. Moritz its very own international CSI. Every summer, the world's top show jumpers and their mounts give guest performances open to the public on the polo field beside Lake St. Moritz. Leta Joos tells us about her big idea.

PHOTOS: KATJA STUPPIA



CSI president Leta Joos with main sponsor Walter von Känel (Longines)

Leta is a Rhaeto-Romanic name which means “the happy one”. And indeed, on this early morning, the sun is competing with Leta Joos of Samedan to see which is the brighter – although as the organisation committee president of the first CSI St. Moritz, Leta has missed out on a few hours of sleep recently. But the start of the international show-jumping tournament was a success, the first prizes have been handed out, and the mood of the audiences, riders and sponsors is excellent. Not least because the weather also played its part. On this second day of the tournament, the blue sky makes the slopes of the Piz Rosatsch, shimmering in a late-autumn, green glow like a painting by Giovanni Segantini. It is the postcard picture Engadin. So fortune is on Leta Joos's side – small wonder, with such a pretty first name that, like its owner, radiates pure optimism.

But happiness is only one side of Leta Joos. The other, by her own admission, is stubbornness. And that's something she certainly needed in buckets when she was preparing for the new top event that is going to become one of the major summer highlights of St. Moritz and the whole Engadin over the coming years. Holding a Concours de Saut International, CSI for short, on the hallowed grounds of the polo field in St. Moritz Bad requires more than money and conviction. It calls for someone with charm and single-mindedness who can soften the legendary stubbornness of the people of canton Graubünden, and at the same time accommodate the region's requirements regarding their traditions with respect and sensitivity. Leta Joos is a woman who combines both. Luckily for the CSI. And luckily for St. Moritz. Does she also think becoming president of the organisation committee was a stroke of luck?



The crème de la
crème of international
show jumpers
gathered for the CSI
St. Moritz 2015.



The four-day event is held on the polo field in St. Moritz Bad.



American Laura Kraut won the grand prix of St. Moritz on Deauville S. Chantal Müller (right) from Switzerland came in eighth.

ABOUT LETA JOOS

Leta Joos was born on 21 January 1983 in Samedan. After finishing school, she went to Cuba to learn Spanish, and on her return registered to study legal sciences (Jus) at university. After acquiring her Master's in sports, she created a number of international TV productions for the Swiss Bobsleigh Association. Her favourite hobbies are riding and skiing, so it is not surprising that in February 2015 she became the first woman in 108 years to win the skijoring race at the St. Moritz White Turf.

Leta Joos, do you like summer holidays? Well, yes, really. Although I can't quite remember what they are like at the moment.

You won't be having a summer holiday for the next few years either, now that you are president of the CSI St. Moritz, which is held in August. That's right. Which is why my partner and I have changed our holiday plans to the winter. As well as skiing at home, there's no reason not to go further away for once.

Summer in St. Moritz: Do you need an international show-jumping tournament to get people here at this time of the year? It's been more than 150 years since Johannes Badrutt got the English to come to St. Moritz in winter. So why not create an event that brings people here in summer as well? I know lots of people with houses and apartments in the Engadin who have never been here in the summer. I want that to change.

Why did you accept the job as president of the CSI St. Moritz? (Laughs) Oh, that's something I sometimes ask myself! But because it was all created in my head, I'm now responsible for the next step, like it or not.

And how do you create a project like this in your head? By riding out into the Engadin woods and forests. This whole thing is an idea that has been going around in my mind for the past five years. So I made the decision to take the initiative, along with my partner Beat von Ballmoos and our sports director Frank Rothenberger. When it came to organising the presidency, everyone agreed it would be better if it was a local person. And I was chosen.

What makes you so suitable for this job? I've got strong nerves! It takes a lot for me to lose my cool. My motto is: there are always more solutions than problems.



CSI St. Moritz
25.-28. August 2016,
Polowiese St. Moritz
www.csistmoritz.ch



Alphorn blowers provided the right fringe programme.



Did you benefit from your strong nerves during the planning stage? Oh, most definitely! Frequently, in fact. In the last few days before the event, when the riders and their horses arrived, and again at the start of the tournament. Lots of things were created on paper, but when it came to the practical implementation we realised that things can also be done differently. I think that's usually the case when you're holding an event like this for the first time.

What was your biggest challenge? Staging the CSI on the polo field in St. Moritz. This field is more than holy in the village, and it called for lots of conviction.

Such as? In order to launch a summer event in St. Moritz, it needs a recognition factor.

Especially for the media reports. Nowhere else offers better views of the village in summer than the polo field. It guarantees us that the pictures on TV and in the newspapers will also promote St. Moritz and the Engadin. Plus the polo field is in a central location, and people can just pop in and have a look even if they're not necessarily into equestrian sports. The aim is to open up the CSI to the population at large. It is a festival for everyone, and that's why we're deliberately keeping the stand, ticket and catering prices low.

A counterpart to the sophisticated image of St. Moritz in winter? Absolutely. In summer, we can attract lots of new segments, such as families. But that costs lots of money. So we are delighted to have a multi-year agreement with Longines as our main sponsor.

How important is St. Moritz as the venue for the CSI? Tremendously! Because St. Moritz is an internationally famous destination, we were able to attract a number of prominent sponsors in the first year. We are making CSI history. Never before has this been achieved in the first year of a tournament.

Author: Zeno van Essel



Show jumper Martin Fuchs, born in 1992

"ST. MORITZ IS ALMOST A HOME GAME"

Martin Fuchs, internationally successful show jumper, on the CSI St. Moritz:

Mr. Fuchs, how did you like the first CSI in St. Moritz? It was brilliant! The ambience is amazing. Everything is very well organised, and the mood among the participants is excellent. The hotels are the best, and the landscape captivates everyone.

How do the horses fare at this altitude? They're a little fresher up here than lower down. One has to make sure the horses don't get too high-spirited.

And bringing them across the Julier Pass? Don't they feel sick? No. Horses never feel sick. But the tight corners are most definitely a chal-

lenge for the drivers of the horse boxes. In fact, one English driver thought he'd even left the route. He was pretty amazed when I told him no, that was the usual route.

Your mother was born in the Engadin. Have you ridden much in St. Moritz? I've only taken part in one tournament, but I often come here in my spare time. To ride in summer, and to ski in winter. St. Moritz is like a piece of home to me.

How important is it for St. Moritz to have its own CSI? I think it's terrific. It's certainly an asset – for the Engadin and the whole of Switzerland. I love riding in front of a local audience. To me, St. Moritz is like half a home game.

CULTURE

Alfred Hitchcock, who spent his honeymoon and countless Christmas holidays in St. Moritz, once said, “To me, art comes before democracy”.

And when we look at the highly-acclaimed works of art by international artists in the Galerie Karsten Greve (at right: “Seedy” by Claire Morgan, 2014) and the budding musical talents at the Chesa da Cultura, we just have to agree with him.



A full-page photograph of Karsten Greve, an older man with a grey beard and hair, wearing a dark brown tweed jacket over a white shirt and a patterned yellow tie. He is standing in an art gallery, with his left hand in his pocket and his right hand holding a small, light-colored knitted object. In the background, there is a large, abstract painting with blue, orange, and white tones. The lighting is soft and even.

Karsten Greve has
owned a gallery in
St. Moritz since 1999.

ART SCENE

“I LIKE OUTSIDERS”

Karsten Greve brought international art to St. Moritz 17 years ago. With his eye for exceptional artists and the “right” collectors, the renowned gallery owner turned the place into a hot spot for art lovers.

PHOTOS: PATRICK BLARER



Galerie Karsten Greve is to be found in the former Posthaus Hotel in the centre of St. Moritz village, and represents artists such as Louise Bourgeois (top left, *Untitled*, 2004).

V

ia Maistra 4, at the very heart of St. Moritz in what was once the legendary Posthaus Hotel that has been brilliantly recreated by architect Norman Foster, is home to the internationally renowned gallery owner Karsten Greve. Inspired by art lovers and artists who were already living in the Engadin, Karsten Greve decided to take his Cologne gallery to St. Moritz as well in 1999. He wanted to make some kind of cultural difference in the town that he had so often visited on holiday. And so he opened the first international gallery in St. Moritz with an exhibition by Louise Bourgeois. "At the time, there was no art market here," he says of the early days. He had no idea whether his experiment would work. "But St. Moritz has always lived off an international audience. So my approach was: let's show artists from all over the world to customers from all over the world." Today there are about 100 art collectors in the area; the scene is now established.

Karsten Greve opened his first gallery when he was a mere 23 years old, with an exhibition by Yves Klein in Cologne; later he added another branch in Paris. "If I were 30 years younger, I would also have a gallery in Asia." Today, he represents renowned artists such as Lucio Fontana, Piero Manzoni, Yves Klein, John Chamberlain and Cy Twombly, but is also

constantly adding young artists to his programme. And he knows them all personally. "Every good gallery owner dreams of discovering exceptional talent. I was always worried about suffocating in normality. Which is why I became interested in outsiders," he explains. He was attracted to contemporary art at a very early stage. He started acquiring works of art when he was still a student. In those days, a Roy Lichtenstein graphic cost CHF 100, a Cy Twombly CHF 3200. "I had to work all hours in the holidays in order to pay those prices." Today, works by these artists trade for seven to eight figures. Later, when he was buying for the gallery, to the irritation of the artists, Karsten Greve never asked about prices. Mostly he had a feeling for them, although he also received the occasional surprising invoice through the mail. Of himself, he says modestly that he has a small but not uninteresting collection of over 100 works at home, mostly artists who have been left over in his gallery.

In addition to his gallery activities, Karsten Greve also attends art fairs. "We want to introduce new target groups to art there," he explains. The customers are just as important to him as the artists are. What he likes about St. Moritz is that there are different kinds of collectors: those whose taste is established, and those who are interested in new art; the



Karsten Greve's gallery shows established as well as rising artists in equal parts.

ABOUT KARSTEN GREVE

Karsten Greve is one of the most important gallery owners in Europe. He was born in Brandenburg in 1946, grew up in various countries, and studied law and the history of art in Cologne, Lausanne and Geneva. He came to art through his grandfather, who collected porcelain, although Greve is more interested in contemporary art. Karsten Greve owns galleries in Cologne, Paris and St. Moritz, and exhibits at leading art fairs such as Art Basel, Art Cologne and FIAC. He is married, and has three daughters and two grandchildren. He spends half the year in St. Moritz, where he enjoys the Engadin with his dog Iko.

born collectors, and those who don't even want to be collectors. Karsten Greve believes it is an advantage that some customers approach art with a naive eye. "Either there is something they don't like, or they simply think the painting is fabulous. They have a genuine perceptive faculty," according to Greve. On the other hand, he sometimes tells a potential buyer that doesn't match up to his ideas that the painting is already sold. He thinks it is important to only do things that you are absolutely convinced are right. And success proves him right: to date, Karsten Greve has sold more than 20,000 works worth several million francs.

With the aim of bringing new and international art to St. Moritz, the beauty of the landscape was another factor that convinced Karsten Greve to settle here. "The wonderful landscapes are, to me, not only lovely, but they also have a spiritual quality." There is only one thing he regrets, as he says with his tongue slightly in cheek: "Other art dealers used to ask me how business in St. Moritz was doing. I gave an honest answer, which was a mistake. I should have said it was a disaster. Then no other dealers would have decided to come here."

Author: Valentina Knapp-Voith

NEW PHOTO EDITION

ART FROM THE ENGADIN

Photographer Claudio Gotsch has produced a series of pictures with motifs from his home. These photos will introduce a touch of the Engadin into living rooms all over the world.



LUMAS Black Edition consists of reduced animals shots (1), complemented by fascinating landscape images (2) by the Engadin photographer Claudio Gotsch (3).

ABOUT LUMAS

With more than 40 galleries in 17 countries, LUMAS makes contemporary photography accessible to an international audience. More than 1,800 works by 200 established artists and highly promising newcomers are available as hand-signed originals in limited editions usually of 75 to 150. To see the entire portfolio and for further artist information:

www.lumas.com

Photos: Claudio Gotsch

Photographer Claudio Gotsch has produced a series of pictures with motifs from his home that will introduce a touch of the Engadin into living rooms all over the world. The new LUMAS series of images by the La Punt photographer includes eight motifs consisting of half black-and-white animal shots, as Gotsch is passionate about nature and animals. Even as a 10-year-old boy, Claudio Gotsch photographed forest animals with a small yellow underwater camera. By reducing the choice of colours and the backgrounds, the recent photos focus entirely on the animals. "And you can recognise the animal's soul in the photograph," explains the photographer.

Then there is the series of photos of the Engadin landscape. "It is intended to show what a wonderful area these animals live in. I consider myself fortunate to be able to call this area my home as well," he adds.

"In recent years, we were asked again and again if we also have any motifs of the Engadin in our portfolio", explains LUMAS CEO Bernd Stadlwieser. "Lots of people love Graubünden, and want to have photos of the wonderful lakes, mountains and valleys in their homes. In Claudio Gotsch we have found a photographer who not only loves his home, but also photographs it perfectly."



LUMAS Switzerland
Marktgasse 9, 8001 Zurich
Fischmarkt 1, 4051 Basel

ARTIST RETREAT

THERE'S MUSIC IN THE AIR!

Cellist Albert Roman brought a very special project to life in the Chesa da Cultura in St. Moritz. He's created a place for up-and-coming musicians to meet and find encouragement and support – a house that is full of music.

T

he Chesa da Cultura can be found right at the end of the Via Dim Lej on the banks of Lake St. Moritz. The “house of artists” is a dream come true for cellist Albert Roman: “I wanted to build a house that would always be lived in. And when the young musicians are in residence, working at their music, then the house comes alive – all year round.”

Albert Roman is a true man of the Engadin, and he discovered his passion for the cello at the tender age of just seven years. He studied in Paris and Basel, where he played in an orchestra and as a solo cellist. However, in the holidays he always found himself back at home. After meeting Margherita Staehelin in New York in the mid-1990s, the two set up the Chesa da Cultura as a centre of culture for musicians. The well-known composer and conductor Pierre Boulez was the honorary president of the Pro Musica e Cultura as the sponsor of the Chesa da Cultura until his death in January 2016. Albert Roman, who remembers his own training only too well, wanted to sponsor up-and-coming talents. “It is an opportunity for young musicians to work with well-known professors who don't usually teach, and enables them to meet the specialists in their field.” For-



Albert Roman plays cello at the Chesa da Cultura.

mer students remember their inspiring time under their honoured lecturers at the Chesa da Cultura, whom they get to know privately as well as during their lessons, with warmth and affection. All of them, lecturers and students, live here together during a course, forming a “violin family”, a “composing family” or a “cello family”. Five- or six-week-long master classes take place at the Chesa da Cultura each year. Renowned artists such as Sofia Gubaidulina, Oscar Ghiglia, Klaus Huber, Gary Karr, Rudolf Kelterborn, Miklós Perényi, Wolfgang Rihm,





The Chesa da Cultura is on the banks of Lake St. Moritz. Its motto: "Artistic communication – creative renewal"

ABOUT ALBERT ROMAN

Albert Roman was born in Celerina, and grew up in a family of music lovers. After studying at the Music Academy of Basel, he continued his studies under André Navarra in Paris, Pierre Fournier in Geneva and Mstislav Rostropovitch. He then spent a number of years as solo cellist with "Radio Svizzera Italiana" and, in addition to giving concerts, taught the cello at various music schools and academies. In 1999, he received the "Friendship Award" of the People's Republic of China for promoting young Chinese musicians. Albert Roman is the conductor of the Swiss China Cello Orchestra and artistic director of the Chesa da Cultura in St. Moritz.

www.cultura-stmoritz.ch/en.html

their courses, the musicians demonstrate their skills in a concert in the "Musiksaal" that was built by the well-known acoustician Russel Johnson (KKL Lucerne). The in-house sound studio is used by the students and by well-known music labels. "Because of the total silence that surrounds the Chesa da Cultura, it is possible to record here day and night," explains Albert Roman, who also has a special link to China as well as to the Engadin. He has been teaching at universities there since 1997, and in 1999 20 Chinese cellists opened the Chesa da Cultura as the "First China Cello Orchestra". Under the leadership of Albert Roman, the orchestra had studied a tour programme that was celebrated with tremendous enthusiasm in the metropolises of China. "Asians love classical music," he says. "If 800 people come to one of our concerts here, that's a lot of people. In Asia it would be several thousand." What matters most to Albert Roman is training and supporting young people, whether in Shanghai or St. Moritz. He has no children of his own. Any regrets? His reply: "Well, I've taught so many cellists since I was 18, and I have to say they are a little like my children..."

Author: Valentina Knapp-Voith

Hopkinson Smith, Maurice Steger and of course Albert Roman himself have also given courses here.

The idea is for young musicians (there is room for up to 25 at the Chesa da Cultura) to be able to work in an idyllic location, and take the creative feeling of the Chesa out into the world with them. "It's a place for them to withdraw to, a haven, where they can be inspired by the picturesque surroundings, the light and the atmosphere of the Engadin at no expense to themselves," explains Albert Roman. At the end of



ARTS & CRAFTS

In summer, the pedestrian zone of St. Moritz puts on its brightly coloured face. Traditional shops with sophisticated ranges are perfect for window shopping, and guests and locals discover regional and international treasures.



Photo: Patrick Blarer

NATASCHA LAMM

THE CASHMERE DYNASTY

Natascha Lamm is the fourth generation of the family to run the Cashmere House Lamm in St. Moritz. This traditional company has what is probably the biggest selection of cashmere items in the world. We spoke to Natascha Lamm about fashion, style, and why cashmere goes so perfectly with St. Moritz.

PHOTOS: PATRICK BLARER

Isn't it a little warm for cashmere today?" Friendly Natascha Lamm, sporty and elegant in a coat from a current collection, is in a happy mood for our meeting, a woman without airs. She carries the tray of drinks herself, and won't let her staff serve her. We're sitting in glorious sunshine on the roof terrace of the Cashmere House Lamm, with lovely views of the St. Moritz market square. With its location in the middle of the village, the shop is the "top dog" for exclusive knitwear. Natascha Lamm runs the business, representing the fourth generation of the family. "The business has just celebrated its 80th anniversary, and I am 40," explains the owner cheerfully. Age doesn't matter to Natascha, except when it comes to her years of passion for cashmere: "My first cashmere item was a baby blanket, and one of my cousins is still using it today for his children."

With some 3,500 jumpers in an area of 200 sq. metres, the fashion boutique, which has just been given a complete refurbishment



Looking for something in cashmere? You're sure to find it at the Cashmere House Lamm.

in retro mountain chic, has an impressive selection of cashmere. Not only do the ladies and gents of the jet set find whatever they are looking for here, but the shop also sells baby items and made-to-measure shirts, as well as individually made jumpers that can be ordered. Lamm not only stocks 15 different brands, but the shop also has its own label that produces around 20 new items every season.

One of the bestsellers with locals and visitors: a cosy blanket that has a different motif of St. Moritz every year. Produced in a limited edition of 20 items, one year it had a skier, an-



Fashion expert
Natascha Lamm
understands the
St. Moritz style.



*"A CASHMERE
JUMPER WILL LAST
A LIFETIME."*

Natascha Lamm



The Cashmere House Lamm has what is probably the world's largest selection of cashmere items (1 & 3). In addition to various famous labels, it also has its own brand with, for instance, a rug with a different St. Moritz motif every year (2).



other an ice skater over the familiar St. Moritz wording. A retro-looking St. Moritz ski jumper is another Lamm exclusive. “Personally, I prefer to wear cashmere for downhill or cross-country skiing. My friends say I’m crazy, but I think it’s nicer than anything synthetic against the skin,” explains Natascha.

The 40-year-old fashion expert knows what her customers like. “We cover every age group, and many of our customers have been buying from us for decades. Once the grandparents came, and today it’s the grandchildren,” she adds. She believes that the reason cashmere has never gone out of fashion is due above all to the exclusive quality of the material. “If you want to have something of genuine quality, something that you are going to enjoy for a long time, then it’s worth making the investment,” she says. When you hold such an elegant item in your hands, it is almost impossible to imagine the amount of work that goes into its manufacture. It starts with the raw material. “The very long, thin hair of the mountain goat of China, Mongolia or Afghanistan are the best quality, and the only ones that go to Europe,” explains Natascha. The goats are only combed, never shorn. In the second stage, the hairs are made into the yarn, and then finally into the knitted items. Sustainable, fair production is extremely important to her. “We only produce with Fair Trade or in Europe – Scotland or Italy.” And has she ever knitted a jumper herself? “No,” she laughs. “I did once try to knit, but I’ve absolutely no talent for it.”

It is important to Natascha Lamm that her staff are happy, and enjoy the products and their work. The Lamm corporate philosophy: tradition, value, joy. Which is why Natascha Lamm also looks after her customers after they have left the shop. Her “Cashmere Care Programme” offers customers a laundry and repair service, because very many of them are not too confident about washing these exclusive items themselves. But Natascha is happy

ABOUT NATASCHA LAMM

Natascha Lamm was born in St. Moritz in 1975. After studying business administration at the University of Fribourg, she moved to Zurich and worked there for a large company. She has been working in the family shop since 2008, and has been the manager since 2011. She loves trying new things, drawing, and enjoying sports such as yoga, cycling, windsurfing, jogging and tennis. She is proud of being from St. Moritz “because I think it’s so lovely here”.

to share her care tips. “With the exception of woven cashmere, which will felt, it is best to wash cashmere in a proper wool detergent or baby shampoo without a brightener, by hand or on the wool wash programme of your washing machine. You can then iron it under steam.” It’s worth making the effort: “I’ve got some cashmere jumpers at home that are older than I am. Unless you’ve got moths, our jumpers will last for generations.” But don’t fashions change over time? “Our garments are not entirely subject to fashion trends, and in fact only 30 percent of our range is trendy. A classic jumper will never go out of fashion,” she confirms.

Natascha Lamm has never regretted returning to her home town of St. Moritz in 2008 after a number of other stops. “I’ve found my dream job, and I’m just delighted to be able to do it in a place that I love. At high season, it’s wonderfully international and busy, but I also really like the low season, because that’s when you meet the locals more often.” And perhaps she also likes this place because it’s somewhere where she can wear cashmere (almost) all year round.

Author: Valentina Knapp-Voith

INFO

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WHAT ST. MORITZ WOULD TASTE LIKE

What if St. Moritz were a menu? What ingredients would be used? And which dishes best reflect the town's soul? We asked Tohru Nakamura, German-Japanese virtuoso of the hob and guest chef at the St. Moritz Gourmet Festival 2016.

Purist", "virtuoso of aromas", "discovery of the year" – just a few of the accolades bestowed on Tohru Nakamura to date. The son of a Japanese father and a German mother has been creating Eurasian delights as chef de cuisine at the traditional Munich establishment Geisels Werneckhof since 2013, and has already been rewarded with a Michelin star and 18 Gault-Millau points. At this year's St. Moritz Gourmet Festival, the 32-year-old was one of nine star chefs who delighted festival guests with the crème de la crème of Japanese cuisine.

Mr. Nakamura, what did you think of the St. Moritz Gourmet Festival 2016? It was an unbelievably exciting change from normal daily life, and very interesting to see how the colleagues worked and to sample their dishes. I think the guest chefs at the festival were a very clever combination of representatives from traditional Japanese cuisines, modern interpreters and chefs with Japanese backgrounds

who cooked European food. Although they all had Japanese names, they all had their own individual style. And then the response of the guests: we were excited to see how our dishes would be received by such an international audience. And of course, St. Moritz is the most spectacular backdrop – the views from the valley of the mountains and the countryside, the lake, the top-class hotels – it's all simply breathtaking. We're talking about one of the most important gourmet festivals in the world, and we were delighted to be a part of it.

You normally cook on the lowlands, and the Gourmet Festival is at 1850 metres above sea level. How did you prepare for it? Certain recipes – soufflés, for instance – don't work at altitude. In Munich, they're guaranteed to succeed, but in St. Moritz they're a challenge. Everything has to be cooked longer at altitude, you have to work with temperatures. We thought carefully about the menu in advance, and we worked

Tohru Nakamura serves his signature menu at the Restaurant Cà d'Oro in the Kempinski Grand Hotel des Bains.

Photo: Jelena Moro (1)

MENU

NORWAY LOBSTER
S, CELERY AND LEMON BALM

SCALLOPS
SEA URCHINS AND MIKAN

SEABASS
TAGETES FLOWERS,
AND BUCKWHEAT

ST. MORITZ
S, MOUNTAIN CHEESES
H BLACK TRUFFLE

ON
MUSHROOMS
TICHOKES

TEA AND SHISO

ANACHE



ABOUT TOHRU NAKAMURA

Tohru Nakamura, born in 1983, is chef de cuisine at Geisels Werneckhof in Munich, where he has already cooked up a Michelin star and 18 Gault-Millau points. The son of a German mother and a Japanese father, he trained at the Hotel Königshof in Munich, and then spent two years working with top chefs Joachim Wissler and Sergio Herman. Before returning to Munich, Tohru Nakamura was drawn to the best restaurants in Tokyo, where he furthered his knowledge of Japanese cuisine. In January 2016, the culinary skills of Tohru Nakamura and his team delighted the audience – and their palates – at the St. Moritz Gourmet Festivals.

www.geisels-werneckhof.de/en

closely with Matthias Schmidberger of the Kempinski Grand Hotel des Bains. His team supported us perfectly.

So what did you cook for the festival guests?

And how did these dishes reflect St. Moritz?

St. Moritz is a very cosmopolitan place with an international audience. We wanted to offer these guests something special: our European-Japanese cuisine, enriched with local products from the Engadin. So our menu consisted partly of familiar dishes – such as our Kaisergranat, Norway lobster with tonka beans, celery and lemon balm – but also of courses that we created exclusively for the festival. We found our inspiration in the region, and used ingredients such as mountain cheese and Bündnerfleisch, the local dried meat. We wanted guests to have a completely unique menu, the sort of thing they would not find in Munich. And at the same time, that went perfectly with St. Moritz.

You cultivate a Japanese philosophy of cooking. To what extent? We generally do a lot of experimenting, such as the way we cut things, cook them and arrange them, because every

single ingredient wants its own form of preparation that suits it. This Japanese philosophy of cooking – of highly appreciating the product – is the focus of every single one of our dishes.

Your new culinary alignment is clearly evident in the festival menu. Please explain it to us. The inspiration came to me in Japan, because the Japanese present fish, meat and vegetables as purely and as unspoilt as possible. In recent years, our cuisine has also become more focused and more pared down, which is reflected in the fact that all of the courses in the two menus can be freely combined. And although we recommend a combination, guests are welcome to choose their seven courses themselves. Every single version creates a harmonious image.

This wasn't your first visit to St. Moritz. What do you like about the Engadin? I used to come here a lot with my parents on holiday. Being at the Gourmet Festival rekindled all my lovely childhood memories. You could say I have rediscovered the Engadin for myself, and I am looking forward to my next holiday here.

Interview: Yasmine Sailer

INFO

St. Moritz Gourmet Festival
30. January – 3. February 2017
www.stmoritz-gourmetfestival.ch/en

PREVIEW

The anticipation is growing: in the next edition of our magazine, we'll be taking a look behind the scenes of the biggest event of the season, the 2017 World Ski Championships in St. Moritz. Plus: glistening snow, Engadin culinary delights at the Hotel Suvretta House, ice sculptures and insider tips from a free-ski pro.



Made in the Engadin: since 2012, Raffael Viletta has been making very special skis in his garage in Silvaplana.



It's the winter event that beats them all: the 2017 World Ski Championships in St. Moritz. We talk to the people who help make the event a success.



At the Schlitteda, the gentlemen take their ladies out for a ride through the snowy landscape on their beautifully decorated sledges.

Photos: Filip Zuan, Swiss-image.ch/Christof Sonderegger

*“I’VE SEEN SO MANY LANDSCAPES,
AND I LOVED ALMOST ALL OF THEM ...
PROBABLY THE LOVELIEST,
AND THE ONE THAT HAS HAD
THE BIGGEST EFFECT ON ME,
IS THE ENGADIN.”*

HERMANN HESSE, WRITER, 1877–1962



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