

ST. MORITZ

PEOPLE AND STORIES FROM THE TOP OF THE MOUNTAINS

Issue Summer 2017

ROOTED IN TRADITION

The quintessential luxury: sparkling waves below, reflected by the azure sky above. Therebetween are we – in touch with nature.

St. Moritz



VALENTINA KNAPP-VOITH

St. Moritz is virtually a second home for fashion journalist Valentina Knapp-Voith. Not only was she baptised in St. Moritz, but she has spent a large part of the year in the Engadin since her earliest childhood. For this issue of the St. Moritz Magazin, she got out the golf clubs in Samedan and interviewed legendary barman Mario da Como (left).



ROMANO SALIS

Romano Salis has now been taking photographs for five issues of the St. Moritz Magazin. Apart from being a gamekeeper and mountain guide, his big passion in life is photography. The Pontresina native is particularly attracted to the mountain landscapes, which is why for the current issue he captured the sunrise on Piz Nair in fascinating images.



CLAUDIA MEITERT

The creator of the pretty plant illustrations on pages 20/21 studied communication design in Nuremberg and Salamanca, Spain, then worked as a theatre stage designer. After spending time in several foreign countries and working as an art director for various agencies, Claudia has been active internationally as a freelance illustrator since 2012.

RAVI SATPUTE

Graphic designer and illustrator Ravi Satpute was born and grew up in Mumbai, India. Ravi, 32, has worked for agencies and media companies in several different countries, and now lives in Munich. For this issue of the St. Moritz Magazin, he gave illustrative consideration to this question: What if St. Moritz were a cocktail?



IMPRINT

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EVENTS CALENDAR

The highlights of the St. Moritz Summer 2017

JUNE

30
JUNE | ENGADIN BIKE GIRO
Mountain bike stage race for pros and hobby athletes (until 2 July)
www.en.engadin-bike-giro.ch

30
JULY | SUNRISE PIZ NAIR
Gondola ride up Piz Nair at sunrise (other dates: 27 Aug., 24 Sept.)
www.engadin.stmoritz.ch/sunrise-on-piznair/

JULY

01
JULY | ENGADIN ST. MORITZ ULTRAHS
Trail running competition in three different categories
engadin.ultrahs.com/en/

4
AUGUST | SUMMER CONCOURS HIPPIQUE ST. MORITZ CHAMPIONSHIP
Traditional horse show (until 6 August)
www.stmoritz-concours.ch/sommer

06
JULY | FESTIVAL DA JAZZ
The St. Moritz Jazz Festival is celebrating its tenth anniversary in 2017 (until 31 July)
www.festivaldajazz.ch/en/Startseite

11
AUGUST | CONCOURS HIPPIQUE ZUOZ
Horse show in all categories (until 13 Aug.)
www.zuoz-concours.ch

07
JULY | BRITISH CLASSIC CAR MEETING
Lovers of British classic cars meet in the Engadin for a classic car rally (until 9 July)
www.bccm-stmoritz.ch/en

16
AUGUST | ENGADINWIND
Surf and kite marathon and the Swiss Windsurfing Championships (until 20 Aug.)
www.engadinwind.ch

09
JULY | ENGADIN CYCLE MARATHON
One of Switzerland's best-known and prettiest cycle marathons over 97 or 211 km
www.rad-marathon.ch

18
AUGUST | CELERINA NEW ORLEANS JAZZ FESTIVAL
Open-air New Orleans jazz concerts (until 20 August)
www.celerina-jazzfestival.ch

11
JULY | GOLF: 4TH INTERNATIONAL SWISS SENIOR AMATEUR CHAMPIONSHIP
Amateur Golf Tournament in Samedan (until 13 July)
www.engadin-golf.ch/en

18
AUGUST | PASSIONE ENGADINA
Gathering for vintage automobiles made in Italy before 1981 (until 20 Aug.)
www.passione-engadina.ch

28
JULY | LA TAVOLATA
The heart of St. Moritz is transformed into a culinary paradise (until 30 July)
www.tavolatastmoritz.ch

20
AUGUST | ENGADIN SUMMER RUN
Fun run along a 25-km route from Sils to Samedan, or 11 km from Pontresina to Samedan
www.engadiner-sommerlauf.ch

29
JULY | ENGADIN FESTIVAL
Classical music festival: concerts in the loveliest parts of the Engadin (until 12 Aug.)
www.engadinfestival.ch

26
AUGUST | NATIONAL PARK BIKE MARATHON
Biggest national mountain bike race, around the Swiss National Park
www.bike-marathon.com

10

MIRACLES OF NATURE

There's always something uplifting about the sunrise. At 3,056 metres, the sight is simply unforgettable.

ROOTED IN TRADITION

People's attachment to their home town – that's what makes up a large part of the charm of St. Moritz. Local families have shaped their homeland for generations, while Engadiners-by-choice contribute their international flair. And our guests have been enchanted the timeless beauty of the area so keep returning. Let our stories inspire you.



SUMMER 2017



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ARIANE EH RAT IN CONVERSATION WITH CHRISTIAN JOTT JENNY

The St. Moritz Summer includes a top-class cultural event: the Festival da Jazz, which is celebrating its tenth anniversary in 2017. Director of Tourism Ariane Ehrat spoke to festival founder Christian Jott Jenny about jazz, inspiration and his roots in the Engadin.

Ariane Ehrat: Christian, you founded the Festival da Jazz in 2008. How has it developed since then? Christian Jott Jenny: There was a certain amount of amusement when we first mooted the idea, the risk, of hosting a jazz

festival in an elegant resort like St. Moritz. But the sceptics have since fallen silent. Today, it is *the* summer event in Graubünden, that is the reputation that we have earned and won internationally. The festival attracts newcomers to the Engadin, while the “hardcore” jazz fans even plan their holidays around it. Naturally, that also makes me feel a little proud.

What made you decide to hold the festival in St. Moritz? To be honest, St. Moritz, or rather the Engadin, made that decision for me! I had never intended to start a jazz festival in



The free open-air concerts on Muottas Muragl are a firm fixture in the Festival da Jazz.

ABOUT CHRISTIAN JOTT JENNY

Christian Jott Jenny started his musical career at the age of six as a "Zürcher Sängerknabe" (choirboy), and later studied to be a classical tenor at the Hanns Eisler School of Music in Berlin. His passion is for the variety that he lives today as an actor, director and inventor of the fictional character "Leo Wundergut". Jenny has been running the Festival da Jazz since 2008 – with as much utter delight and pleasure today as on the first day.

ABOUT ARIANE EHRT

Ariane Ehrat was born in Schaffhausen in 1961. As a ski racer, she came fourth at the Olympic Games in Sarajevo, and won the silver medal in downhill at the 1985 World Championships. From 2008 until May 2017, the communication scientist was the director of tourism of Engadin St. Moritz and publisher of the St. Moritz Magazin.

St. Moritz. But I met the right people in the right place at the right time, and they confirmed my intuition that I needed to do this. And if not in St. Moritz, then where else in Switzerland – indeed, in the world – would you find such a fabulous infrastructure in such a small and breathtaking space?

Why do jazz and St. Moritz go together so well?

That's a question I often hear. After all, think of jazz, and most people automatically associate it with a smoky jazz club and suffering artists with no money – quite simply the opposite of St. Moritz. In reality, neither is quite true. I have never been to any other place in the world where there is so much improvisation! St. Moritz is jazz on the very highest level!

So is it true to say that after ten years of the festival, you are firmly rooted in St. Moritz? Oh yes, most definitely! The Engadin has become an important part of me. I've experienced many moving moments here that have made me who I am. At the same time, it is important to have some friction with St. Moritz, as that produces warmth and creativity.

To you, does "being rooted" mean maintaining the tradition, or does the expression also carry an element of the future? Knowing the past to me is crucial if you want to grasp the future. Many of my artistic projects have me burrowing in nostalgia, but I never forget that we are moving in the here and now. It would do St. Moritz good to take a look at the pioneering achievements of our ancestors.

What do you have planned for the anniversary year? We're inviting artists who are friends and who have given us above-average support in recent years to join us in celebrating the tenth anniversary of the Festival da Jazz. Then there will be a few surprises and new, old venues... We're really looking forward to the next ten years!

As an artist: what is it about St. Moritz that inspires you? The contrariness, the charming decadence, the spontaneity, the hand-knitted internationality, the buildings ... and above all, the people! St. Moritz is a melting pot of madness. It seems that everything is possible here. And I like that. We should hold on to that.



NATURAL BEAUTY

“Many are stubborn in pursuit of the path they have chosen, few in pursuit of the goal,” Friedrich Nietzsche once stated – perhaps even reflecting on the hiking trails of his beloved Engadin. For with their pristine loveliness, they can easily make us lose sight of our goal ...

Photo: Gian Giovanoli



A couple is seen from behind, standing on a mountain peak and looking out over a vast, hazy landscape at sunrise. The man is pointing towards the horizon. The sky is a mix of soft orange and pale blue, with the sun just visible on the right. Below them, a valley with a small lake is visible, surrounded by rolling hills and mountains.

NATURAL SPECTACLE

GOOD MORNING, ST. MORITZ!

Taking an early-morning gondola ride up Piz Nair rewards mountain lovers with a very special experience – watching the sunrise at 3,056 metres.

PHOTOS: ROMANO SALIS



Nature still lies dormant – but in a few minutes, the visitors up here on Piz Nair will experience a very special moment.

His coffee cup is the only thing keeping him warm at the moment. It's five degrees above zero, and Florian is standing on the observation platform of Piz Nair, sipping his cappuccino and looking at the night sky. The zigzag of the surrounding mountain chain is hazy in the low light provided by the stars. Nature is still asleep. But Florian is awake. Well, almost. "It wasn't easy to get myself out of bed at quarter past four," the 19-year-old admits. "But, fortunately, you can get hot coffee up here."

Originally from Memmingen in southern Germany, the student boarded the cable car in St. Moritz with his two sisters and parents at 5.00 this morning to experience the sunrise on Piz Nair. Around 90 other early birds had the

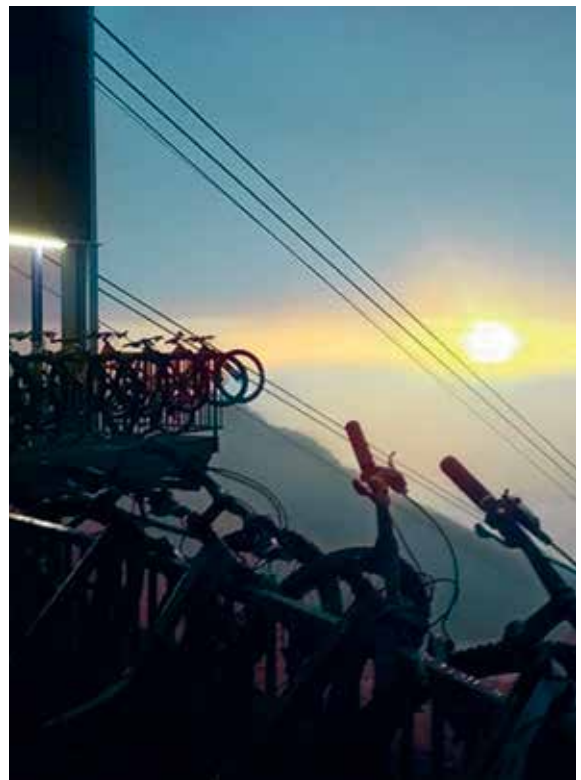
same idea. Most of them mountain bikers who gathered at the valley station at 4.45am sharp with their highly kitted-out enduros and full-face helmets. The ride up the mountain gave them plenty of time to wake up. It took a good 40 minutes to cover the 1,200-metre elevation gain. First they travelled from St. Moritz to Corviglia on the drag lift, then changed to the gondola that floated through the sky as serenely as a long-haul aircraft. At first, the deep-black sky was all they could see. As the cabin passed the east ridge of the Piz Nair, however, the schematic contours of massive rocks could be made out in the gullies. This is what it must be like on the dark side of a strange planet, one imagines. Such philosophical thoughts soon disappear on arrival at the mountain station,



*AT 6.36, EVERYONE
SUDDENLY FALLS SILENT:
THE SUN IS RISING.*



A delight for
mountain bikers
and hikers: the
daybreak rides
up Piz Nair.



Photos: Engadin St. Moritz (1), Swiss Sports Publishing GmbH (1)



The bronze ibex is one of the first to feel the sun on its face.

the landscape at the mountain station, a small group of people heads off from the restaurant towards the peak. It's about another 30 metres in elevation gain, along a path that is lined by cairns. At the top, bikers and hikers talk about the lovely views – until at 6.30 all suddenly fall silent. A red line can be seen across the horizon, followed by a thin sickle of the sun that glows in a dark orange. Smartphones and cameras click away, and it's hard to decide what to photograph first. Some focus their telephoto lenses on Piz Bernina. As it is the highest mountain in Graubünden, its tip is the first to be dipped in light. Shortly after, the sun's rays fall from the east onto the three sharp, vertical rock ledges of Piz Palü. Even the cairns on the top of Piz Nair glow in an orange-red, throwing long shadows. And the first chamois can be seen warming themselves on a slope in the sun. It seems as if all those watching have smiles on their faces.

As do Florian and his family. The five from the Allgäu have already taken lots of photos this morning. After several skiing holidays in Celerina, this is their first joint hiking holiday in the Engadin. "Yesterday we hiked to the Segantini mountain hut," says Florian. "What an experience!" And their plans for the rest of the day? "We're taking the gondola to the Corviglia, then we'll hike to St. Moritz." The other hikers are also starting the descent along one of the many panoramic trails, and the bikers are donning their protectors for the downhill ride. Most of the group will now be embarking on a second adventure, because the day is still young.

Author: Stefan Skiera

when the first pangs of hunger are felt. Someone has already set out a breakfast buffet in the restaurant, with generous platters of cold meats, cheese and fruit, muesli, scrambled eggs, "Engadiner Nusstorte" nut cake and croissants still warm from the oven – they are freshly baked up here. Most people take their coffee or hot chocolate with them up to the observation platform to not miss anything. Although the sun hasn't risen yet, the sky is starting to turn light. The mountains are dipped in a dark blue, and down in the valley the mist lies over Lake St. Moritz like a white band.

While some viewers take photos of the oversized bronze ibex watching proudly over

INFO

Sunrise Piz Nair

Mountain day pass,
mountain bike
transportation and
breakfast buffet:
95 CHF

Dates & bookings:
T +41 81 413 43 43
www.engadin.stmoritz.ch/sunrise-on-piznair

MORTERATSCH THEMED WALK

FOLLOWING THE TRAIL OF THE GLACIER SPIRIT

The hike up to the largest glacier in Graubünden passes boulders, waterfalls and rare plants – an experience for the whole family.

PHOTOS: GIAN GIOVANOLI

S

ometimes nature is so impressive and so varied that it makes you feel a little intoxicated. “In very rare cases, that literally happens,” according to hiking guide Christine Salis, “because a wonderful liqueur is made from the wild musk yarrow that grows here in the valley.” Today is a clear summer’s morning, and we quench our thirst with a cappuccino and mineral water before setting off towards the Morteratsch glacier. We have a 5.8-km walk ahead of us that starts at the restaurant at Morteratsch station. “150 years ago, the glacier reached almost to where we are sitting now,” says Salis, who frequently undertakes the trip to the perpetual ice with hikers.

The trail through the blossoming valley is flanked by 16 boards with information on the vegetation and the retreat of the ice. At one of them we meet 14-year-old Finn, his brother Teague and their parents. Finn is just wonder-





After walking just 50 minutes from Morteratsch railway station, the ice tongue of the glacier can already be seen.



Flowering plants and the milky glacier lake (left) are just two of the highlights on the hike through this charming landscape.



*“150 YEARS AGO,
THE GLACIER EXTENDED
TO WHERE WE
ARE STANDING NOW.”*

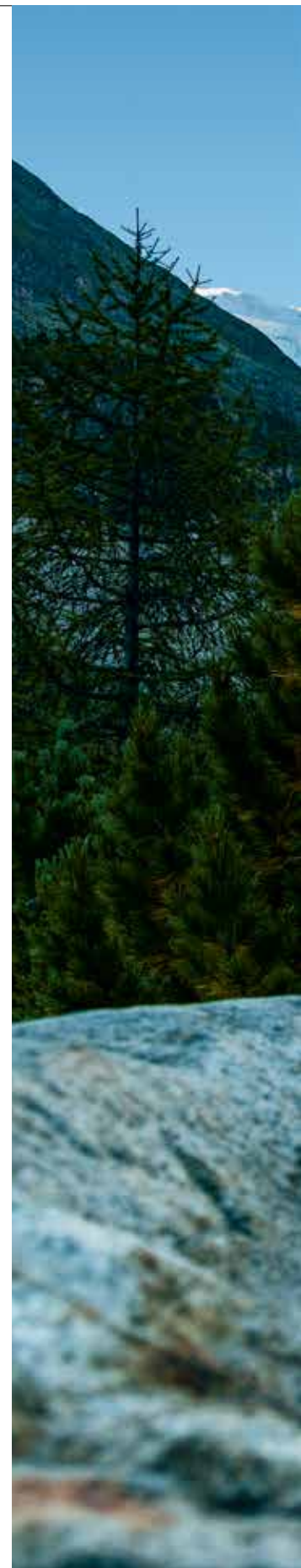
Christine Salis, hiking guide

ing why the information board has the number 2000 on it. “This was where the glacier ended in year 2000,” explains his father, who is on holiday in the Engadin with his American family. Most children can hardly imagine that the ice used to reach up to a height of up to 70 metres, in exactly the spot where willowherb, alpine sorrel and white mountain avens now flourish. At this point, hiking guide Salis usually points to the rough gravel plains on the mountain flanks to illustrate that the glacier once scraped its way past here. Now the ridges of the lateral moraines are lined by little Swiss stone pines that glow a bright blue-green in the sun.

After half an hour, the glacier can be seen more clearly. The angle of the morning sun

casts sharp shadows along its vertical cracks. A work of art created by nature, accompanied by the roar of the waterfall that is fed by the Pes glacier. The “Vadret Pers” is next door to the Morteratsch glaciers, vertically aligned to it, almost touching it. The two glacial tongues release their melt water in the glacier fore-field, from where it winds its way over the rocky base in tiny streams.

Finn and Teague, our two young explorers, have reached the end of the valley, and are admiring the blue, shimmering glacier tongue that is surrounded by the summit panorama of Piz Palü, Bellavista and Piz Bernina. While Finn jumps across the streams in wide leaps, 12-year-old Teague collects the last stamp for his hiking booklet from information board





HOW THE GLACIER GOT ITS NAME

The name “Morteratsch” stems from an old legend according to which Annetta, a wealthy farmer’s daughter, fell in love with Aratsch, a cattle herder. However, her parents forbade her to see Aratsch unless he made his fortune. Aratsch therefore went abroad to earn money as a soldier. Heartbroken at his departure, Annetta died. When Aratsch returned, he rode up into the mountains and made his horse leap into a glacier crevasse. The girl’s spirit could often be heard moving around in the mountains, and the herdsmen heard her mourning wail, “Mort Aratsch” (“Aratsch is dead”).

The Morteratsch Glacier Educational Trail is a unique adventure play area for children.



Children can collect stamps for their hiking books (top) from the information boards.

no. 16. In the booklet “Sabi’s big dream” (for children aged between five and 12 years), Sabi the glacier spirit tells exciting stories about the hike. And those who, like 12-year-old Teague, carefully collect all the stamps from the information boards so they can work out the solution, will find a gift waiting for them at the Pontresina Tourist Information Centre. There’s also additional entertainment for adults on the way: the Bernina Glaciers app provides literary audio texts of the tour.

However, the best accompanying programme on return is the noise of the glacier river. Shining silver, it flows through the pine and larch groves of the Morteratsch valley. Then, just before the station, Sabi the glacier spirit seems to whisper, “come back soon!”

Author: Stefan Skiera



All along the hiking trail text boards provide information on the vegetation in the valley and the history of the glacier (left). The ice is close enough to reach out and touch here (top).

MUSEUM ALPIN

A LOOK INTO THE PAST

Visitors experience the region's history up close at the Museum Alpin in Pontresina.



The Museum Alpin located in the middle of Pontresina in an impressive Engadin house that dates back to 1716.

Find out how mountaineers were equipped a hundred years ago when they explored the glaciers of the Engadin – at the “Museum Alpin Pontresina”. The farmhouse, which dates back to 1716, contains displays of mountaineers’ clothing, hunting weapons, minerals and preserved animals. The parlours with their antique interiors are exactly as they would have been when the Engadin farmers still lived and worked there in the 19th century.

www.pontresina.ch/museumalpin

INFO

Morteratsch hiking tours

June to mid-October

Bookings:
Pontresina Tourist
Information
T +41 81 838 83 00
pontresina@estm.ch

[www.engadin.stmoritz.ch/
morteratsch/en](http://www.engadin.stmoritz.ch/morteratsch/en)

Photos: PR (1)

NATIVE MEDICINAL PLANTS

ALONG THE WAY

In the Engadin, plants with healing properties virtually grow right outside the front door. All it takes is knowing how to identify and properly apply them. Herbalist Annina Buchli presents six wild herbs full of goodness.

GREAT YELLOW GENTIAN

Found on many alpine pastures, the great yellow gentian can reach the height of a man and live for up to 60 years. Its root is extremely bitter and helps to relieve loss of appetite or digestive problems. Enzianschnaps, a liquor made from the gentian, is famous. Yellow gentian must not be mistaken for the highly toxic veratrum album, also known as European or false hellebore or white veratrum. Gentian roots should never be dug up in the wild and only used when harvested from cultivated plants.

Vaccinium vitis-idaea



LINGONBERRIES

Enjoyed as a compote or juice, lingonberries possess preventive properties against urinary tract infections. The plant looks very similar to the bearberry, but is identified by the brown spots on the underside of the leaf. Lingonberries grow in or on the outskirts of forests, and taste best after the first frost.



SUNDEW

This carnivorous healing plant reaches a height of only a few centimetres and can be found on the peat soil along Lake Staz, for instance. It should never be picked, as it is extremely rare and strictly protected. Extract of sundew is used for treating a dry or chesty cough, especially in paediatrics.

Drosera

Gentiana lutea

INFO

Annina Buchli's herbal walks around Bever will take place on 12 June, 26 June and 10 July, 2017, starting at 6.30pm.

Bookings:
T +41 79 727 66 76

WILD THYME

This herb provides a particularly lovely fragrance along many hiking trails and paths: Wild thyme grows wherever it is dry and sunny. Its essential oils have an expectorant effect when inhaled and wild thyme also serves as a popular herb in the kitchen.



Thymus pulegioides

Arnica Montana

ARNICA MONTANA

Arnica grows in unfertilised meadows, including above the tree line. When applied externally, it acts as both a pain reliever and an anti-inflammatory on sprains, bruises and haematomas. Instead of self-conducted gathering, the plant had better be purchased from a pharmacy or drug store in shape of a cream or tincture.



ABOUT ANNINA BUCHLI

Annina Buchli was born in 1964 and grew up in Pontresina. She lives in Bever and works as a registered nurse. On her herbal walks, she points out which medicinal plants thrive in and around St. Moritz and explains how they work and are prepared. She has two children, who "repeatedly provided opportunities for trying out my own medicinal plant treatments."



EVERGREEN BEARBERRY

Tea made from bearberry leaves can be used as a disinfectant to treat urinary tract infections, such as cystitis. The tea is prepared as a cold extraction using chopped leaves, which prevents it from becoming too bitter. Bearberries grow along the alpine path between Punt Muragl and Alp Languard.

Arctostaphylos uva-ursi



CULTURE

The more alive a tradition is kept over the years, the more treasured it becomes. Knowledge passed on from generation to generation is greatly valued in the Engadin – ranging from the artistic skill of “sgraffito” being continuously reinterpreted to this day, to happily shared insider tips about the region’s loveliest places.

Photo: Romano Sulis



REGIONAL ARTISAN CRAFTS

SCRATCHING THE SURFACE

St. Moritz is a melting pot of the most diverse architectural styles. Also amongst them are typical Engadin houses with their characteristic sgraffiti design. A tour of some outstanding examples of this traditional art of embellishment.

PHOTOS: ROMANO SALIS

Known as an institution in St. Moritz, guests from all over the world flock to Konditorei Hanselmann to enjoy the home-made specialities served in this 123-year-old café on the Via Maistra. Paulin Nuotclà is also delighted time and again: “This is artistry and craftsmanship on the very highest level. One of the most tremendous works in all of the Engadin!” The 65-year-old sgraffiti specialist from Ftan is not referring to the art of confectionery, however. He points to the deep-red façade of the palazzo-like building with its countless playful rosettes and ornaments that cover the vast building right up to the roof. Equally impressive are the four life-sized allegories above the stone entrance symbolising the four seasons and bearing a strong resemblance to figures by Ferdinand Hodler. Created over 100 years ago by long-forgotten artists, the magnificent shell of the building is now protected. And quite rightly so, as Nuotclà



Konditorei Hanselmann in St. Moritz is one of the most beautiful examples of a sgraffiti façade in the entire Engadin.

believes. Not only are the coloured plaster and all-over embellishments unusual, but “the precision and passion for detail that have gone into the creation of this façade are simply remarkable.”

Paulin Nuotclà knows what he is talking about. Initiated at an early age into the secrets of sgraffito by the well-known Zuoz artist Constant Könz, the trained art teacher worked



*“A SGRAFFITO
REQUIRES STRONG
IMAGINATIVE POWER,
A PRACTISED
HAND AND SPEED.”*

Paulin Nuotclà, Sgraffiti specialist

Fabulous sgraffiti in
St. Moritz: the
BPS Suisse building (1),
the Protestant
rectory (2) and the
Engadin Museum (3)



with conservator Jörg Joos for a longer period of time. Having run his own painting and plastering business since 1981, he is one of only a few to have specialised in this artisan craft-form. By his own estimation, Nuotclà has decorated the façades of more than 800 buildings over the years. Just recently, it was the exterior of a modern bank building right next to Konditorei Hanselmann, where the artist decorated the corners of the building – by hand, as he emphasises – with a series of finely outlined rectangles. A good example of how the simple pattern, which is also seen on traditional Engadin houses, can blend seamlessly with contemporary architecture.

Sgraffiti became very popular during the Renaissance era. As it was easier to create than stucco work, even the less wealthy could afford to have the façades of their houses enhanced. The art form was brought to the Engadin some 600 years ago by migrant workers from Italy, which also explains the name: *sgraffiare* is the Italian word for “to scratch”. As simple as that may sound, there is much more to it than just a bit of scratching. “Strong imaginative power, a calm, practised hand and speed are essential,” says Nuotclà. The largest challenge is scratching the decorative patterns into the still damp plaster. Which works like this: First, a dark lime plaster undercoat is



Paulin Nuotclà is one of Switzerland's few sgraffiti specialists and has decorated more than 800 façades.

applied to the façade, followed by three or four layers of a lighter whitewash then applied wet on wet ("al fresco"). The various patterns are then scratched into this – still damp – coating by hand utilising a carpenter's compass and stucco blade until the colour of the underlying plaster is exposed. Once it has all dried, the hardened limestone is entirely resistant to the elements. Unlike mural painting, sgraffiti will last for centuries. Some beautiful examples sit in the historic heart of the Engadin villages Zuoz, Samedan and La Punt, where a large number of proud patrician houses proves exceptionally well preserved.

Two such wonderful buildings are also found in St. Moritz. An abstract pattern of triangles and squares covers the front of the Protestant rectory on La Serletta street. The door is framed by a zigzag line, and the symbols of the Four Evangelists are engraved in the plaster under the eaves: man, lion, eagle and bull. The simple graphic motifs stand in stark contrast to the artistic expression of the

figures. "All done by hand, mind you. Which is by no means a given and hasn't been for a long time, as the large-scale sgraffito on the Via dal Bagn shows. It was created with stencils," explains Nuotclà. In direct contrast to the façade of the Engadin Museum, just a few steps away. Nuotclà pulled out all the stops for the restoration of the sgraffiti on its solid walls. Edges, window frames, roofline, door frames – the highly experienced sgraffiti artist left out nothing. Yet the specialist did it all by hand, incorporating fantasy patterns as well as traditional motifs with specific meanings. "One popular ornament is the 'running dog', as the double wavy band is commonly called," he says, pointing to the window borders. Yet this ancient motif not only matches traditional Engadin houses. Only recently, he says, he applied it to the aforementioned modern bank building. An apt choice. For it symbolises life's constant ups-and-downs and the unstoppable changes between becoming and passing.

Author: Anina Rether

INSIDER TIPS

FAVOURITE PLACES

Daniela Spuhler, a businesswoman from Zurich and regular visitor to St. Moritz for many years, as well as St. Moritz-born Max Weiss, a photographer and publisher, share their personal highlights in and around St. Moritz.

FIRST STOP: EL PARADISO

Those visiting St. Moritz for the first time should not hesitate to take the mountain cableway up to Salastrains or El Paradiso on Corviglia, for example. While taking a stroll or enjoying a drink on the terrace, everything can be taken in from above, including the panoramic views of the valley.

www.el-paradiso.ch/home-en



CULINARY EVENT OF THE YEAR: LA TAVOLATA

In late July, 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.

www.tavolatastmoritz.ch





RECOMMENDED: FESTIVAL DA JAZZ

Apart from the St. Moritz Art Masters, another favourite cultural event during the summer is the Festival da Jazz. The concerts at various venues in and around St. Moritz are always a fabulous experience.

www.festivaldajazz.ch/en/Startseite



Photos: Filip Zuan (2), Mauritius Images, PR/Vera Bohm, PR/Mathias Heyde, FI online

ABOUT DANIELA SPUHLER

Daniela Spuhler is a businesswoman, who manages the two construction companies Barizzi and Esslinger. She grew up in Zurich, and now lives with her husband Peter and daughter Ladina in the Canton Thurgau. She and her family regularly come to vacation in the Engadin.



THE BEST RESTAURANT: TALVO

My favourite place to eat in St. Moritz is at the restaurant Talvo by Dalsass. The ambience in one of the Engadin's oldest establishments, the service and the light Mediterranean cuisine are all on a very elevated level. Lunch on the sunny terrace with fresh tuna tartare or the famous mini hamburgers is simply perfect.

www.talvo.ch/en



“MY TIP FOR SUMMER: SEIZE YOUR BACKPACK AND JUST GO!”

Daniela Spuhler, regular visitor to St. Moritz



MY FAVOURITE EXCURSION: LAKE CAVLOC

The hike to Lake Cavloc is pleasantly relaxed and even my 8-year-old daughter can easily master it. Once we arrive at our destination, we enjoy the wonderful colour of the lake and the views of the surrounding mountains, go for a swim, and then enjoy a picnic or drop in at the Cavloccio mountain restaurant.

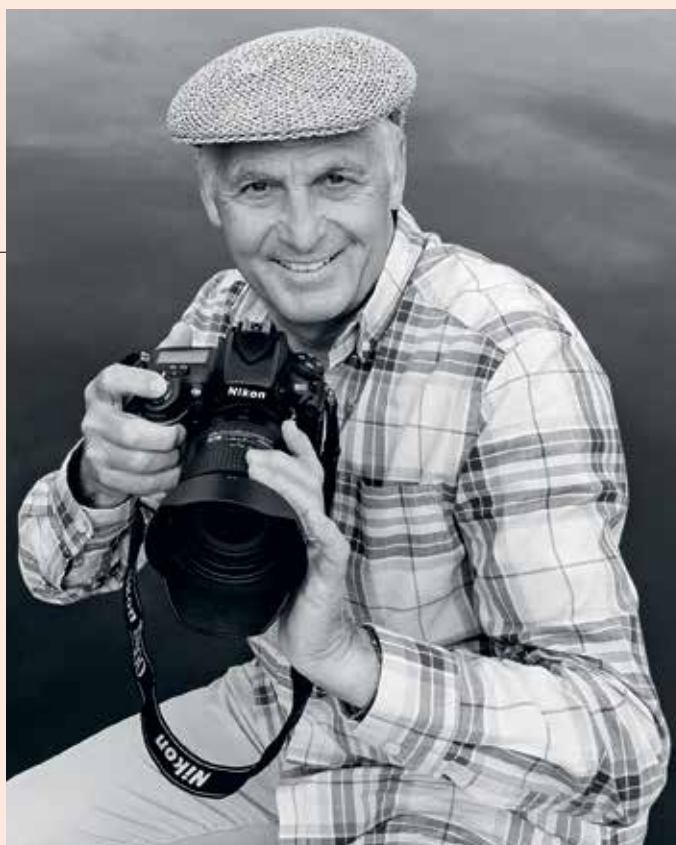
T +41 79 438 92 82

"I CAN NEVER GET ENOUGH OF THE ENGADIN MOUNTAIN PANORAMA"

Max Weiss, publisher and photographer from St. Moritz

ABOUT MAX WEISS

Max Weiss was born in Fehraltorf in the Zurich Oberland in 1945. He is a trained typesetter, photographer and owner of the Montabella publishing company. The former trooper is an enthusiastic skier and hiker. Max Weiss loves St. Moritz, where he has lived for 37 years, and is committed to an intact Engadin where locals and guests feel completely at home. With his work, he hopes to make people aware of how beautiful this mountain region is. He and his wife Anne have two adult daughters.



FOR FAMILIES: CARRIAGE RIDES

As I am also a little older now, my wife and I like to do things at a slower pace. As grandparents, we also enjoy activities that are suitable for three generations, such as the carriage rides to the Roseg or Fex valleys. They are a delightful experience for families.

www.engadin.stmoritz.ch/horse-carriage

INFO

Would you like more insider tips from locals? Go to www.engadin.stmoritz.ch/sommer/de/heimvorteil (in German)

A PERFECT SUMMER'S DAY ...

... for me begins with a lovely breakfast on the balcony, basking in the morning sun. My wife and I will then take our bikes or e-bikes to Lake Staz, where we enjoy swimming in the idyllic mountain lake and sunbathing. Refreshments and culinary specialities are available from the Hotel Restaurant Lej da Staz, which is close by.

www.lejdastaz.ch



MY TIP FOR ENGADIN "NEWBIES": MUOTTAS MURAGL

No first-time visitor should miss an evening ride on the cable car up to Muottas Muragl to watch the sunset over a delicious meal. The views of the delightful valley, surrounded by mountain peaks, are one-of-a-kind. Incidentally, Muottas Muragl is also the starting point for a hike to the Segantini hut – for me, this is the loveliest spot in the Engadin during summer.

www.muottas-muragl.ch/en



Photos: Filip Zuan (2), Eisele Photos, Max Weiss, PR (2)

SUMMER 2017 ST. MORITZ



THE LOVELIEST WALKING TOUR: LAKE HAHNENSEE

I am a keen hiker. In addition to family-friendly hikes – such as from the Corvatsch middle station to Furtshellas or along the Muottas Muragl ridgeway to Alp Languard, I also like the short mountain hike from St. Moritz to Lake Hahnensee, with a stop at the restaurant of the same name. The descent towards Surlej is a delight with fabulous views of Lake Silvaplana and Lake Sils. Once returned to St. Moritz, my wife and I enjoy an aperitif in the evening sun, sitting on the terrace of the Viv restaurant at the Ovaverva pool, spa and sports centre.

www.engadin.stmoritz.ch/hiking

www.ovaverva.ch/en/bistro.html





SPORT & ADVENTURE

There are many ways to find happiness in St. Moritz. For some it's the perfect tee-off on Switzerland's oldest golf course, while others enjoy a hair-raising ride down the flow trail astride a mountain bike. And some find pure delight in dancing with their colourful kites over the turquoise waters of Lake Silvaplana, with the fresh Maloja wind whipping them onward. Happiness really is relative – but here, there are undoubtedly enough choices for everyone.

Photo: Filip Zuan





GOLF IN THE ENGADIN

HAPPINESS ON THE GREEN

Golf courses are traditionally located in the world's most scenic places. This rule especially applies to the Engadin, where impressive mountain vistas accompany golf professionals and amateurs at every step.

PHOTOS: FILIP ZUAN

Not onto the green, you won't," calls out professional golfer Caroline Rominger, addressing three deer that are skipping lightly across the Samedan golf course. Her reprimand appears to work, as the trio obligingly trots around the delicate grass on the green. This pleases not just Caroline Rominger, but all the other golfers here, for neither carts, golf

bags nor deer hooves leaving holes in their wake have any business on the green.

It is a beautiful late-summer afternoon, and Caroline is enjoying the idyllic atmosphere on the Samedan golf course. Caroline, who grew up in Pontresina, is the most successful female golfer in Switzerland today. She has already been Swiss Champion six times and represents



Caroline Rominger, 33, is the most successful golfer in Switzerland. She learnt the sport on the golf course at Samedan.

Switzerland at all European and World Championships. Caroline discovered golf rather late. "At first, it wasn't really my kind of sport," she says. At the age of sixteen, however, she was suddenly bitten by the golf bug. Currently, Caroline Rominger plays between 15 and 20 tournaments a year. She once even managed a hole-in-one, at a tournament in Finland in 2010. "There was something to win at every hole apart from that one," she laughs. Caroline always gladly returns to the Engadin. "In this nature and the quiet here, I'm able to recharge my batteries," she enthuses. While at home, she stays in her old room at her parents' house and plays golf in Samedan. She knows the course and the Engadine Golf Club – which happens to be the oldest in Switzerland – inside out. "I just feel so contented here. And

the views are unique," says Caroline Rominger. The 33-year-old is a cheerful soul, who enjoys a good laugh. She does not employ a manager. "I take care of everything myself. I book my own flights, hotels and cars, run my website, sort out the tournaments I want to play and take care of my sponsors," she says. Ramun Ratti, who has worked at the Engadine Golf Club since 2008 and became its managing director in 2015, is visibly proud of Caroline and her brother, who is also a professional golfer. "Caroline first started playing golf here with us and today tours the whole wide world. There is every reason to be very proud of her achievements, as it's a truly tough business out there."

On this gorgeous August day on Samedan Golf Course, competing is not on the agenda, however. Caroline Rominger has arrived at her

“I CAN RECHARGE MY BATTERIES IN THE ENGADIN.”

Caroline Rominger, golf professional

favourite hole, number 4. “The views are so gorgeous and there are some lovely old larches.” She finds hole 10 quite difficult and suggests using a longer club. Is it fundamentally different playing golf here in the mountains? “Yes, the balls fly farther because the air is thinner,” she says. In 2016, the professional golfer Joe Miller, World Long Drive Champion, achieved a 440-metre drive on Samedan Golf Course and hopes to achieve a new world record before long. And then there is the weather: In July 2016, Samedan Golf Course had to

Golfing first came to the Engadin in 1891 when a golf course was developed at Serletta. The golf course Kulm St. Moritz, established 1896, is one of the highest elevated golf courses in Europe.



Photos: PR/Gian Giovanoli (1), PR (2)

GOLF COURSES IN THE ENGADIN

There are four attractive golf courses within a radius of 10 km around St. Moritz, each with its own particular charm and individual character.



* TRADITIONAL: SAMEDAN

Samedan is a golf course with tradition and history. The course is challenging, and includes a few water hazards and a bunker. Despite the mountains, the course is played flat.

www.engadin-golf.ch/en

T +41 81 851 04 66

* SMALL BUT EXCELLENT: MARGNA SILS

The 6-hole course is located right next to the Parkhotel Margna and its use is free for hotel guests. There are 15 tees, a driving range, chipping green, sand bunker and a putting green.

www.margna.ch/en

T +41 81 838 47 47

* CHALLENGING: ZUOZ

The golf course in Zuoz demands tactical playing. Because of the hills, the ball tends to veer off in a direction not necessarily intended. Sightseeing in the villages of Zuoz and Madulain is included free of charge.

www.engadin-golf.ch/en

T +41 81 851 35 80

* HIGHEST SETTING: KULM GOLF COURSE

Discovered by golfers 125 years ago as a golfing landscape, the Kulm golf course opened in 1896. Set in the park of Hotel Kulm St. Moritz, the 9-hole golf course is one of Europe's highest elevated golf courses.

www.stmoritz-golfclub.ch

T +41 81 836 82 36

remain closed for two days because of snow. "Due to the altitude of 1,720 metres, weather changes must be expected even in summer," explains Ramun Ratti. Yet it is precisely the elevation and the breathtaking scenery that attract amateurs and professionals alike. The course is open not only to members. "Our grounds are public and can be used by any golfer," says Ratti. During the season, courses are also offered to beginners and advanced players alike. "Novices can obtain their license to play in as little as two weeks," says Ratti. "Still: golf should be fun, first and foremost. If

you don't love it, you can practise as hard as you like, you'll be wasting your time. It takes endurance and stamina, and the ability to handle defeat." Caroline Rominger agrees. "Golf requires a lot of patience. I believe it's necessary to accept that you won't always hit the ball well. That's something even us professionals have to deal with." And yet, she says, this makes golf so enjoyable. "Golf is truly a never-ending challenge. There's always room for improvement." Here in the Engadin, pursuing such progress is so pleasurable.

Author: Valentina Knapp-Voith

MOUNTAINBIKING VS. KITESURFING

LAND OR



WATER?

They might share the aspect of rendering an adrenaline rush – yet kitesurfing and mountain biking could not be any more different. A kiter and a biker talk about their favourite sport and why the Engadin is perfect for both of them.

PHOTOS: FILIP ZUAN

The flow trail above St. Moritz (left) sets a biker's pulse racing, while Lake Silvaplana with its Maloja wind attracts kites from all over the world.

For Andrea Gaffuri, nothing compares to being at one with wind and weather while kitesurfing. Romano Cortesi, on the other hand, loves whizzing through the alpine landscape on his mountain bike. One insight is clear to both of them, however: There is no better place to practise their preferred sports than the picturesque backdrop of the Engadin.

FLYING ACROSS THE WATER

“Anyone who has ever watched the numerous colourful sails on Lake Silvaplana might be able to understand why kitesurfing is so fascinating to me. I’m sitting beside the lake, the Corvatsch reflected in it – a good sign that there is no current from the north and the Maloja wind from the south-west direction will soon be whipping past. As soon as the water surface in Sils begins to ripple, I know that the wind is picking up. Then it’s time to set up my kite, clip on the lines, pull on the neoprene and the trapeze, start the kite, grab

the board, run up to the entry point and jump into the water. At that moment, you’ll forget everything else. The feeling of gliding over the water using merely the kite’s power, admiring the mountains around you and just enjoy that instant, is simply indescribable. Being at one with the elements awakens an unbelievable energy in me.

For ten years now, I’ve been working as a kitesurfing instructor in Silvaplana during the summer and also started my training in Samedan as a tourism expert in September 2016. Thus, I will be spending even more time in the Engadin over the next three years. Which suits me just fine – for where else would I be able to indulge all my hobbies right outside my own front door? Yes, indeed – I fell in love with the Engadin. And anyone who has already been here and has felt this magic will understand why.”

Andrea Gaffuri



The 31-year-old kiting instructor Andrea Gaffuri actually comes from the Canton of Glarus, but her chosen home is the Engadin.



Being at one with wind and water is what Andrea Gaffuri enjoys most about kitesurfing.



Romano Cortesi is 36 years old. He has been riding mountain bikes ever since he was a child. His favourite route: the Foppettas Flow Trail.



The trained carpenter and snow sports instructor Romano Cortesi of St. Moritz loves mountain biking.



DOWNHILL ON TWO WHEELS

“Why do I love mountain biking? For one, my bike is the most convenient mode of transport for me here in the Engadin – for sports, for all my leisure activities and for work. On the other hand, I can jump into the saddle whenever I like and spontaneously experience the fabulous countryside and mysterious landscapes. It feels like I’ve been riding a bike ever since I could walk. Especially the flow trails require strength, co-ordination and good reflexes. Naturally, cycling down the mountains also calls for a certain risk tolerance. You are moving close to the limit and the danger of injury always stays with me to a certain extent. My experiences as a football and hockey goalie have trained my responsiveness. I think that helps. Beginners are best advised to ride with someone experienced first and learn the basic techniques on an easy bike trail. This is the basis for then tackling a flow trail with another person and gradually increasing the level of difficulty.

I always feel a certain amount of tension at the top of the mountain, just before I set off. Then I focus, let the critical points of the route run through my mind again, and put on the right music. Music is in fact extremely important to me – it is a basic requirement for the ‘flow’. During the ride, I am absolutely focussed; the sense of elation comes only after the trail run. Then I feel the rhythm that I have set myself. It’s actually comparable to free-riding in winter. After a rapid descent downhill, I like to take a break at the side of the trail and enjoy the views of the Engadin mountains and lakes.”

Romano Cortesi

INFO

Swiss Kitesurf GmbH
T +41 81 828 97 67
www.kitesailing.ch

Suvretta Snowsports School
T +41 81 836 61 61
www.suvretta-sports.ch/en

A PARADISE FOR MOTION

Moving outdoors, right into nature: The Engadin is perfect for hiking, climbing and riding, for sailing, golfing and mountain biking. Fans of trend sports such as kitesurfing and inline skating will also find plenty of options.



1 PONTRESINA**HIKING**

The Schafberg is home to the largest colony of ibex – wild mountain goats – in Switzerland. Interesting facts about the “king of the Alps” can be learned during a stroll through the village of Pontresina, as the distance between the Church of Santa Maria and the “Giandains” protective dam is accompanied by information boards.

www.engadin.stmoritz.ch/hiking

2 LAKE ST. MORITZ**SAILING**

Due to the legendary Maloja wind, the fresh breeze blowing through the Engadin almost daily provides perfect sailing conditions. Visitors can hire a boat or take a course at the St. Moritz Sailing Club.

www.scstm.ch

3 LAKE SILVAPLANA**KITESURFING**

Kitesurfing was invented on Lake Silvaplana and today is one of the trendiest sports.

www.kitesailing.ch

4 CORVIGLIA**MOUNTAIN BIKING**

Bikers have no fewer than three Flow Trails to choose from on the Corviglia. The trails are of different lengths and include banked curves, bumps and jumps, guaranteeing exciting challenges and pure fun.

www.engadin.stmoritz.ch/bike_en

5 ALP LANGUARD**FLYING**

Paragliding over the Engadin mountains offers a bird's-eye view of the landscape.

www.engadin.stmoritz.ch/sightseeing-flights/

6 DIAVOLEZZA**CLIMBING**

Both the difficult and the easy version of a climbing route lead from the Diavolezza mountain station to the Piz Trovat.

www.engadin.stmoritz.ch/trovat-en

7 MORTERATSCH**HIKING**

It is only a 50-minute walk from the Morteratsch train station to the Morteratsch glacier. The theme trail is a great experience for families.

www.engadin.stmoritz.ch/morteratsch/en

8 LA PUNT**INLINE SKATING**

One of the Engadin's official inline skating routes covers 8.6 km between La Punt and S-chanf.

It is suitable for all skater levels, and is also a popular high altitude training route.

www.engadin.stmoritz.ch/inlineskate_en

9 MUOTTAS MURAGL**HIKING**

The panoramic route begins at the Muottas Muragl mountain station, and comfortably continues around the Schafberg. Always in sight: the grandiose panorama of the Bernina chain.

www.engadin.stmoritz.ch/panorama-en

10 ST. MORITZ BAD**JOGGING/NORDIC WALKING**

One of the nicest routes for walkers and joggers leads from lake to lake: After a circuit of Lake Staz, it covers the peat meadows to St. Moritz Bad, where a refreshing drink from the St. Mauritius spring awaits.

www.engadin.stmoritz.ch/high-altitude-training

11 MADULAIN**RIDING**

The horses stabled at the Engadin River Ranch are perfectly calm creatures, providing relaxing rides into the wonderful mountain world. No prior riding experience is needed.

www.engadin-riverranch.ch

12 LAKE STAZ**SWIMMING**

Other than the four large lakes of the Engadin lake district, numerous smaller mountain lakes are inviting options for wonderful bathing fun in summer. Especially idyllic is Lake Staz between St. Moritz and Pontresina.

www.engadin.stmoritz.ch/bathing-lakes

13 ZUOZ**GOLF**

The combination of the tactically challenging course and the truly fabulous backdrop makes golfing in Zuoz-Madulain a very special experience.

www.engadin-golf.ch/en

CUISINE

The best is often found close by – at least when it comes to culinary delights in St. Moritz: Be it the game sourced and freshly prepared by the chef himself, publicly manufactured cheese, or the one choice of red wine that matches any dish, including this light tartare treat.





Photo: Filip Zuan



Pork belly with lettuce is one of about 20 dishes on the menu at the "Dal Mulin". Whenever possible, the products are sourced in the region.



Which wine should accompany the meal? Sommelier Danijel Krasnic (left), easily found an answer to the pondering of author Christian Krabichler.

CHRISTIAN KRABICHLER SITS DOWN WITH...

DANIJEL KRASNIC

At the “Dal Mulin”, the most important question of any restaurant experience is answered quite simply and in an entirely new fashion. It is a matter much related to pork belly and the highest VIP density in the world.

PHOTOS: FILIP ZUAN

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his is an important question, perhaps even an essential one. In liaison with the mood of the moment and personal preferences possibly even be the most significant issue encountered in a restaurant: which wine to have with the meal? The fact that the wine list at Kathrin and Danijel Krasnic’s “Dal Mulin” boasts around 1,000 options to choose from, would appear to make the answer even more difficult. The very easy solution is actually achieved by flipping the question: what food to have with the wine? A trained sommelier such as Danijel Krasnic would probably take that approach anyway, by considering the wine first. His small restaurant already communicates this philosophy on its menu, by proudly carrying the caption “Wine, Dine, Feel Fine”. The fact remains, however, that every patron of the restaurant on the Piazza dal Mulin has so far accepted this insight without

question, and in fact is happy to pass it on. One could easily make the point that Krasnic has simply abolished the problem of picking a wine – possibly because he became a restaurateur rather by chance.

Originally from Croatia, Danijel has lived in Switzerland for 25 years. After spending time in Lucerne and Zurich, St. Moritz is now his home. The fact that he has lived here for 16 years is due mainly to the “Talvo”. Owned and run by Martin Dalsass, this restaurant is a famous Engadin institution that, on some evenings, attracts the world’s highest density of VIPs. Danijel Krasnic worked as a sommelier there, driven by the ambition to develop his wine expertise to the highest possible level. At “Talvo”, he found the guests with whom to philosophise about the world’s greatest wines. He also set up a wine business, naming it “Grand Cru Club” in honour of his greatest

passion. “I actually never really wanted to open my own restaurant,” says Krasnic. Yet when the premises and a stationary wine shop of what is now “Dal Mulin” became vacant, the sommelier spontaneously decided to go for the “whole package”, as he calls it: Food should be served with the wine. Which led to the question of the menu. For what to serve with a simple red from Graubünden, which dish would pair with a sought-after Romanée Conti from Burgundy, and what if a guest insisted on a 1961 Château Latour? To put it in prices: Where is the additional kick for the palate when wines run between about 50 and 12,000 Swiss francs? The answer that Danijel Krasnic and his wife Kathrin, a native of Stuttgart, Germany, came up with is as simple as it is astonishing: The discerning holiday guest will like best what the locals also appreciate. So it wasn't long before prominent guests flocked to “Dal Mulin” – where pork belly with lettuce and home-made ravioli filled with veal shank stuffing are served after a nettle soup starter and followed by apple crumble cake. There are fewer than 20 items on the menu, and all the products and ingredients are sourced from the region as much as possible. To quote Krasnic: “Our philosophy is to have a simple cuisine with dishes that everyone can understand.” Yet in case that nothing edible on offer should tickle the fancy of the guest palate upon selecting a noble wine, the chef knows just what to

“OUR PHILOSOPHY: SIMPLE DISHES THAT EVERYONE CAN UNDERSTAND”

Danijel Krasnic, sommelier and owner of “Dal Mulin”

do. “We will then quickly improvise something to suit the guest's wishes or preferences – such as a three-course vegetarian meal.” This kind of unpretentious attitude is due to Krasnic's conviction that food and drink should add up to “Feel Fine”, which means “when you come



The comfortable restaurant ambience is summed up by the motto of “Feel Fine”.

to the restaurant, you should feel as if you have been invited into my home.” This includes a lack of dress code. Even in the evening, casual is perfectly acceptable in the restaurant with its abundance of wood and the antlers behind the bar, an ambience that doesn't demand fancy evening clothes. This setting is also reflected by the sommelier, almost a restaurateur by chance, who when asked to recommend a wine does not wax lyrical about a Sassicaia on the list or the Mouton Rothschild, but simply comments: “I believe that one wine can accompany the entire meal, perhaps with a different one for desert. That really is enough for the taste buds.” And what might this wine be? “A Pinot Noir. It accommodates a light starter just as it adjusts to a hearty main course.” Which really provides the simplest possible answer to the question of which wine to have with a meal.

Author: Christian Krabichler

INFO

Restaurant dal Mulin
Plazza dal Mulin 4
7500 St. Moritz
T +41 81 833 33 66
www.dalmulin.ch/en



Danijel Krasnic (left) serves a simple, tasty cuisine and a large selection of wines at the “Dal Mulin”. Always the right choice: a Pinot Noir (bottom).



ABOUT DANIJEL KRASNIC

Danijel Krasnic, 37, was born in Croatia, and has lived in Switzerland since 1991. He initially trained as a restaurant specialist in Lucerne, and then moved to the renowned restaurant “Chesery” in Gstaad, where he was “bitten by the wine bug”. In 2001, he moved to “Talvo by Dalsass” in St. Moritz, and also finished training as a sommelier in Zurich. He and his wife Kathrin run the “Dal Mulin”.



ENGADIN DELICACY

THE BIG CHEESE

Be it Heutaler, Gletschermutschli or fresh Ziger: The alpine dairy Sennerei Pontresina still produces cheese the way it did a century ago. With a little luck, guests can not only sample the home-made delicacies, but also try their hand at making them.

PHOTOS: FILIP ZUAN



The cheeses spend several months maturing in the dark cellar.

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heavy wooden ladles, coarse linen cloth, the shimmering copper cauldron and an open fire at the bottom of a fireplace blackened by soot a long time ago: For a short while, it seems as if time had stood still in the mountain hut. Then somebody's smartphone rings and we have swiftly returned to the present. A group of children huddles close to a barrier, curiously craning their necks. Along with a local pair of lovers, as well as tourists from Australia, Austria and Japan, their parents are also following the events in the semi-dark with great interest. For 20 minutes, cheesemaker Paul has been stirring the milk in the "Chessi" with a huge whisk, until gradually the curds separate from the whey. Finally, the white bits resembling cottage cheese sink to the bottom of the cauldron. Without batting an eyelid, the 62-year-old cheesemaker dips his hand in the warm whey shortly afterwards, lifting out a handful of curd, as the curd is also called. "Only when it squeaks between your teeth, will

the consistency be right," he says, and passes a plate around the group for everyone to try. The little ones chew, giggling with pleasure, while the adults nod in acknowledgement.

For more than 20 years, the open dairy of Pontresina at the foot of the vast Morteratsch glacier has been offering insights into the traditional production of alpine cheese. When Hansjürg Wüthrich, a Swiss federally certified master cheesemaker, was setting up the business with his wife Evelyne, he had a version of "Ballenberg", the Swiss Open-Air Museum situated between Brienz and Meiringen in the Bernese Oberland in mind for the Engadin. Which isn't really surprising, considering that Wüthrich was born in the Canton of Bern. "Tradition is important to us, which is why we still do everything by hand up here on the alp," says the 58-year-old "Engadiner-by-choice", who actually still likes to lend a hand in making the cheese as well as running the business. Every season, 55,000 litres of the finest



Master Cheesemaker Paul Ullmann (right) and his famous helper: Quirin Agrippi played "Goatherd Peter" in the movie "Heidi".

"WHILE IT MAY LOOK HOMELY, MAKING CHEESE IS BACKBREAKING WORK."

Paul Ullmann, Alpmeister

unpasteurised milk from the Alp Bernina in the Heutal, Alp Bondo, Alp Roseg, Alp Fex and the village of Pontresina are turned into the Engadin specialities "Heutaler-Alpkäse", "Gletscher-Mutschli" and "Molkeziger".

And these simply fly off the shelves, for guests can not only look on, but also try the cheeses. The Alp-Brunch with regional specialities is especially popular with locals and tourists from all over the world, who settle down together on long benches under the open sky to tuck in. While the Wüthrichs initially sold only a few coffees to hikers, more than a hundred visitors can descend on them today, especially in good weather. It's entirely possible that the face of one or the other teenager helping out behind the counter might look familiar. 15-year-old Quirin Agrippi, better known as "Goatherd Peter" from the 2015 version of the Swiss film classic "Heidi", spends his summer breaks earning his pocket money on the alp.

In the meantime, master cheesemaker Ullmann has prepared the moulds, casting a critical look at the audience. "Now someone has to come and assist me." A young woman ventures forward, and together they use a coarse piece of linen to fish the white cheese mass out of the cauldron and pour it into round moulds. The cheeses are then weighted down and turned regularly until the evening, when they are moved to the cellar and left to mature for several months. "And what happens to the leftover liquid?" asks someone eventually. "Sometimes I use the whey to make ham and salami," jokes Paul Ullmann. One guest duly responds with an incredulous "really, how interesting!" In effect, the whey is not simply discarded. Once production has finished for the day, everyone is welcome to climb into a wooden tub, and enjoy a cheese immersion, well rather a very healthy whey bath, with a glass of Prosecco.

Author: Anina Rether



Alpine dairy Sennerei
Pontresina

Opening times:
12 June until 8 October,
daily from 9.30 am
until 5 pm

Alp-Brunch:
Tuesday until Sunday, 9.30
am until 11.30 am

www.sennerei-pontresina.ch



The whey is stirred in the copper cauldron until the cheese reaches its proper consistency.



The alpine dairy is a popular destination with hikers in summer. It's a wonderful spot for a break with Bündner specialties (left) and fabulous views of the Morteratsch glacier.



The cheesemaker uses a coarse linen cloth to lift the cheese mass from the bottom of the cauldron (left).



REGIONAL DELIGHTS

OUT OF THE WOODS, INTO THE KITCHEN

Besides its fabulous sun terrace, the Hotel Restaurant Salastrains offers another specialty: wild game dishes resulting from personal hunting efforts. We talk to hotel manager and chef Fabian Kleger about the hunt, clever deer, and why ingredients sourced from the local forest are the best.

PHOTOS: GIANCARLO CATTANEO

Fabian, how would you describe your menu at the Salastrains? We have a rather large menu with many different dishes, as we receive many visitors from abroad and therefore need a broad selection. We also offer numerous game dishes because we are passionate hunters ourselves and naturally truly enjoy using our own game.

The Klegers are a world-renowned family of hunters – how many days a year do you invest in hunting? In September, the three of us – my brother, my father and me – will go hunting for three weeks. Mainly in the Val Roseg, on Surlej and in the Bergell. And then, of course,

there's the time we spend in preparation. All through August we rise early every day and do our monitoring – namely observing where red deer has its summer territory and hoping that it will still be there on the first day of the hunting season.

What is your favourite game? Every animal is somehow unique. We like hunting stags because they're very fast and therefore difficult to bag.

Is it true that red deer move into the Val Trupchun just before the start of hunting season because they have learnt about being safe from hunters there? After all, shooting game is not permitted in that area ... Yes, that's actually true. Deer are fast learners. They move to the rutting grounds in September and gather in places where game has not been hunted for numerous years.

***“WE TRULY ENJOY
BEING ABLE
TO OFFER OUR
OWN GAME.”***

Fabian Kleger, Director Hotel Restaurant Salastrains

ABOUT FABIAN KLEGER

Fabian Kleger was born in Samedan in 1991. Having grown up in Surlej, he attended primary school in Silvaplana and later the Liceum Alpinum for his secondary schooling. He then worked at the Hotel Bad Horn in the Canton of Thurgau under Stephan Hinny. After graduating from hotel management school in Zurich, Fabian Kleger returned to the Engadin and today runs the Hotel Restaurant Salastrains.

www.salastrains-en.ch

Your patrons can order game dishes all year round.

Is it always game you have hunted yourselves? Yes, we indeed have an extraordinary lot of our own game. We are fortunate in that our predecessor at the Hotel Salastrains still retains his own hunting ground in Austria. My father occasionally goes there for the hunting and our own game usually lasts until late January.

Do you have a favourite game dish? My own favourite dish was developed by my father. It's essentially based on an old recipe, but traditionally never prepared with game: fillet of venison Stroganoff. I like that dish very much.

And what do your guests like most of all? Our saddle of venison is very much in demand. And sometimes we'll make a saddle of ibex.

What beverage do you recommend with game? The wine produced by Grillo, our Chef de Service. He spends the summer making wine in the Emilia Romagna and the winter working with us at the Salastrains. Obviously, our guests can truly appreciate this: They can dine on game from our own hunt and drink wine made by one of us. A splendid combination!

Are there game dishes that are particularly challenging to prepare? Yes, the marmot, for instance. Just cutting out all the fat is a laborious task. And it requires close attention, for the animals have glands that need to be removed cleanly, as otherwise the meat turns inedible.

What do you do in your spare time to bounce back after hotel operations? My preference is going hunting or fishing. Hunters really enjoy being outside and in nature.

And what role does the Engadin play in all this? The Engadin is always home to me, of course, and also always will be, with everything that it offers and entails.

Interview: Ariane Ehrat



Providing quality at the Salastrains: Fabian Kleger (left) hunts the game, while his Chef de Service Grillo produces the accompanying wine.



ARTS & CRAFTS

It is the exciting combination of nostalgia and progress that ensures that traditional values have a modern face in St. Moritz – for instance, in an architectural gem by British star architect Lord Norman Foster (picture) or in new jewellery made with centuries-old stones.



Photo: Nigel Young/Foster + Partners



TRADITION MEETS INNOVATION

NEW OUT OF OLD

British architect Lord Norman Foster's designs have shaped the skyline of many world cities. His latest project is the renovation of the historic Kulm Eispavillon in St. Moritz. In this exclusive interview, Norman Foster speaks about the newly opened hot spot.

S

ince 1988, the legendary Eispavillon of the Kulm Hotel had been left slumbering like Sleeping Beauty, until star architect Lord Norman Foster breathed new life into it just in time for the start of the 2017 World Ski Championships. Built in 1905, this historic place was used as a central meeting point in the 1928 and 1948 Olympics. Now completely renovated and extended, it has become the gleaming new "in" location, attracting locals, holiday guests and athletes.

Lord Foster, could you please tell us about the main goals of the reconstruction? Lord Norman Foster: The main aims of the project were fourfold – firstly, to restore and revitalise the existing Eispavillon with the ice skating rink as the focus. Secondly, to expand the historic building's capacity by introducing a new multipurpose pavilion for activities throughout the year. To provide a new destination for visitors and residents of the Engadin valley, reinstating the historical spirit of the place – a celebration of skating, sport and sun. And

finally, to bring together historical memorabilia and incorporate it throughout as a museum of the place.

What functions does the new Kulm Pavillon feature? The refurbished structure contains a new club restaurant and sun terrace for visitors and the local Engadin community to enjoy on the upper level. The diners will be surrounded by bobsleighs, sledges, skis, photos and other artefacts. They will also enjoy great views of the mountains through the original wooden frames. Facilities for skating and curling equipment hire can be incorporated in the future, and a bar is located on the lower level. Alongside the old Eispavillon, a new multipurpose pavilion has been designed in the spirit of a mini-stadium. The new extension is set to be the focus of the annual calendar of sporting and cultural events, as well as music festivals and shows of classic cars.

Could you define your design approach to the Kulm Pavillon? We wanted to marry the old and the new such that the existing building and the new pavilions work together to form a new



Photos: Kulm Hotel St. Moritz, Nigel Young/Foster + Partners (2)

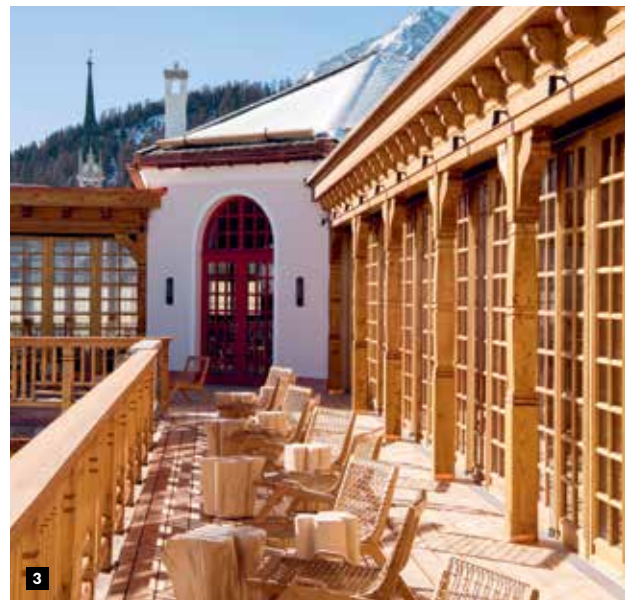


New lease of life: the renovation of the legendary Eis pavillon was completed right on time for the 2017 World Ski Championships in St. Moritz. Special highlight: the new roofed grandstand that seats up to 200 spectators.

*“IT IS ALWAYS A PLEASURE TO
WORK IN ST. MORITZ – A PLACE I AM
PRIVILEGED TO CALL HOME.”*

Lord Norman Foster, architect





Kulm Country Club (1), the Eispavillon during the renovation in March 2016 (2) and the completed architectural masterpiece 2017 (3, 4).

social focus. The old was respected, and new additions, though contemporary in nature, continue the same historic essence of the building.

What is the concept of the supporting structure made of bent wood? There is a great tradition of wooden buildings in St. Moritz. The cantilever beams for the canopy are made of glue-laminated ash, while the curved edge beam is made of laminated larch – a traditional local wood. The whole structure is clad with solid larch slats. These curved elements allow a sense of continuity around the site.

What challenges lie in reconstructing such an old building? The refurbishment of the old Eispavillon is faithful to the original structure. We replaced parts of the ageing timber structure with the same material, and preserved various historic artefacts. We also introduced new technologies and spaces to upgrade the performance of the building. A single core with lifts, food hoists and an extra staircase to improve service access to the restaurant on the first floor.

What are the main differences to planning an all-new building? The true challenge of renewal is to continue the historic tradition of change, but with a sensitivity to the spirit of the past. Recycling an existing structure rather than demolishing it is also highly sustainable.

Were there requirements from the town of St. Moritz or other authorities for the new design? The heritage department of the Canton of Graubünden was very closely involved. During the design process we found that originally the timber window frames and doors had been painted red, and have subsequently restored



them to their original state. Also the historic “Kulm Country Club” title and lettering have been faithfully recreated.

What is your personal opinion on such older structures, especially in St. Moritz? There is a richness and diversity to those cities where buildings of different periods, styles and materials have grown up alongside each other. They are not simply there to show off the contemporary addition, but to allow more people to use and appreciate the old building in a way that would never have been possible previously.

When considering your previous architectural achievements, this renovation project seems relatively small. What moved you to do it? I have lived in St. Moritz for many years, so it is very close to my heart. The old Eispavillon had



The interior of the Eis pavillon is like a museum, showcasing sports memorabilia, while the stylish new restaurant is the place to be for gourmets.



been abandoned for many decades, and there was a great opportunity for bringing the building back to life. I knew the owner and was also aware of the interests of the community. So when I was approached with this project, I was delighted to respond positively. It is always a pleasure to work in St. Moritz – a place I am privileged to call home. For me the small project gets as much love and care as a mega project – it is never about size.

Where do you find inspiration in St. Moritz?

In the scale and grandeur of nature while cross-country skiing and in the historical architecture of the Engadin valley villages.

Are there favourite memories gathered in the Engadin region that you would share? Dating from the middle ages, the traditional architecture of the Engadin valley – with its generous scale, big roofs and splayed windows – is unique in this world. It has inspired a modern generation of architects – such as Le Corbusier for example – to create a new language. His chapel at Ronchamp in France could not have happened without the precedent of the Engadin alpine architecture.

Interview: Yasmine Sailer



ABOUT LORD NORMAN FOSTER

Norman Foster was born in 1935 in Stockport, England. He studied architecture and city planning at Manchester University. After graduating in 1961, he won a Henry Fellowship to the Yale School of Art and Architecture. Norman Foster was knighted in 1990 and honoured with a Life Peerage in 1999, becoming Lord Foster of Thames Bank. He was awarded the Pritzker Architecture Prize in 1999. Among his most famous designs are the Berlin Reichstag, the Millennium Bridge in London and Hong Kong International Airport. Norman Foster's architecture design practice Foster + Partners was founded in 1967 and is one of the best known in the world.

GOLD CRAFT

NATURAL TREASURES

Barbara Kuppelwieser uses minerals from the region in her Engadin studio. The Engadin and its nature never fail to supply her with new ideas. A visit to her jewellery workshop in Sils Maria.

PHOTOS: ROMANO SALIS

Granite? Isn't that the stone that is used for floors, curling stones and – very popular – kitchen worktops? Barbara Kuppelwieser nods her head happily. "Precisely. And enthusiastic housewives can come to me for the matching jewellery." She indicates a pendant with cabochons of green juliet granite. With its black speckles set in gold, the five granite stones arranged in the shape of a flower look surprisingly valuable.

Of course, she also sells traditional gold and silver jewellery in her Engadin studio. For over 20 years, textured gold and silver have been among her specialities. The material is first heated over a low heat. Just before it melts, it contracts, which gives it a relief-like texture not unlike a jagged mountain panorama. The raised areas are polished, which creates the impression of sparkling elevations with shadowy valleys below. "It's a popular choice for wedding and other rings, pendants and ear studs," says Kuppelwieser.

However, what is even more unusual is that she uses a wide range of minerals that are found in the region for her jewellery. Although

it is rare to find crystals or smoky quartz in the Engadin, there is serpentine at Maloja, beryl and granite at Bergell, taraspit from Tarasp, radiolarite and rhodonite at Corvatsch-Furtschellas, epidote from Marmorera, and jade from Puschlav. The colours vary between green, grey, black, white, brown, red and orange. "Over the years I have learnt that an apparently unassuming stone can be turned into a fascinating piece of jewellery," says Kuppelwieser. Add to that the fact that the emotional value is often greater – like in the case of the couple for whom she set a local stone that they had found on their first walk together through Sils.



Barbara Kuppelwieser inherited her fascination for minerals from her father. She took over his jewellery studio in Sils 27 years ago.



Unique items of jewellery are created from local stones and gold or silver.

As far as possible, Kuppelwieser adapts her designs to the original shape of the minerals. A mountain crystal from the Gotthard region is formed into an icicle shape and used as a pendant. Discreetly set ear studs are made from two tiny pieces of rhodonite. "As little as possible should be done to a stone that took several million years to form," is her firm conviction. Of course, it is the polish that reveals the shine, the hidden beauty, the secret behind the façade. This reveals the colour and grain at their most striking. But because she is sometimes asked whether filing and grinding the stone doesn't reduce its power, she tries to keep both to the absolute minimum.

Whenever she visits the surrounding mountains, she always finds objects to bring back with her, to use in her studio. For other minerals, such as hematite from the Cavradi gorge at Sedrun or mountain crystals and smoky quartz from the Gotthard region, she has been working for years with experienced professional alpine crystal and mineral seekers. "Nature provides us with the most wonderful materials that contain the history of thousands of years. We humans have done nothing to contribute to their creation, however, bringing them to perfection in precious jewellery is something that lies in our hands," says Kuppelwieser. "And to each piece of jewellery every stone gives a hidden secret that lies concealed within, waiting to be discovered." Just like the unassuming granite, the colour and glimmer of which are only revealed when it has been cut and polished.

Author: Anina Rether

WHAT IF ...

ST. MORITZ WERE A COCKTAIL?

Legendary barman Mario da Como on aristocratic guests, drinks in silver goblets and the unique flavour of St. Moritz.

Eccolo!" – the echo of the word still lingers when you enter the "Renaissance Bar" at Badrutt's Palace Hotel. It was the favourite catchphrase of the long-serving barkeeper Mario da Como, who used it as a greeting or when he served a drink. And although you'll no longer meet Mario da Como himself here, the synonym "Mario's Bar" remains, and has as much of a cult status as the barman himself. We met him at Lake Como in Italy, where he now lives.

Mario, you and "your" bar at the Badrutt's Palace Hotel are considered iconic. How did it all begin? Did you always want to be a barman? I actually wanted to be a mechanic, but it all turned out differently. When I was ten, I got a job in a lemonade factory. From there I moved on to a small café, and then, when I was 14, to a bar in Turin. I wanted to see the bigger picture, travel to different countries and gain

experience. When I was 19 my parents agreed to let me leave Italy to look for work in France. That's how I ended up at the Restaurant Florence on the Rue Pontier in Paris. Back then, big names from all over the world dined there – from the Onassis family to the abdicated King of England. And I, young Mario, was allowed to serve them. But that was by no means the end of my travels. I went to England, then back to Italy and then to St. Moritz.

And that's when you found yourself at the Badrutt's Palace. That was kind of a coincidence. My boss in Stresa told me that the barman at the Palace was looking for a bartender; I applied, and was given the job. I can still remember it clearly – my first day at work was 9 December 1963. I worked at the Palace for 47 years, and experienced a lot there.

There must be thousands of stories that the tabloids never got wind of ... You could say I served them all during my career – royalty,



The young Mario da Como behind the bar at the Badrutt's Palace Hotel during his first week at work in 1963.



St. Moritz in a glass: Mario da Como created the St. Moritzino as an homage to the town.



ABOUT MARIO DA COMO

Mario da Como was born in Brindisi in Italy on 11 February 1940. For 47 years, he was barkeeper at the Badrutt's Palace Hotel. Many guests today still refer to it as "Mario's Bar". He is now retired and lives with his wife Ausonia in Piantedo on Lake Como. He has five children and five grandchildren. Now 77, Mario da Como still enjoys skiing, especially in St. Moritz.

oligarchs, all the people in the big family dynasties ... the Shah of Persia, Ernst of Hanover, Caroline of Monaco. And I know hundreds of stories that no one will ever hear.

You weren't just a barman; you were THE barman of St. Moritz. Probably all guests only wanted to be served by you? Yes, that's true. I would say I put more love into the drinks than other barmen, for whom speed was all that mattered. It's important how you serve a drink too, such as the "Prince of Wales". It must be drunk from a silver goblet, just like they do in England. The hotel manager at the time thought that was a little over the top, so I made the decision to buy the goblets myself.

A bar is an intimate place, and a barman is often a therapist, entertainer and friend in one ... A barman is always polite, and always keeps his distance. Many of the guests considered themselves my friends, but to me it was always important to remember the etiquette.

Someone who loves St. Moritz as much as you do would create a special drink for the place. Of course! St. Moritz desperately needed its own cocktail, and so I developed the St. Moritzino, for which both Mr Badrutt senior and junior, were only too happy to give their blessing.

And what does St. Moritz taste like as a cocktail? Of course, to pack this unique place into a drink, you have to experiment a little. Et voilà: it consists of 1/3 vodka, 1/3 Cointreau, 1/3 lemon juice and ten drops of almond syrup. The drink was a success, and today you can also find it in other bars as well.

What do you like most about St. Moritz? I love the mountains. When you're in St. Moritz, then of course you have the mountains – but then there's the lake as well! Summer and winter are so different there. And the ambience of St. Moritz really is something special.

In 2010, you passed the bar on to a successor. Which probably wasn't easy to do?

There are always mixed feelings. I recently wrote to my successor: "You're the right man for the Palace." Andrea wrote back: "Yes, but only because I learnt from you, and your spirit will always be here."

Interview: Valentina Knapp-Voith

PREVIEW

The next issue of our magazine will be published in October 2017. This time, we'll be looking at the dazzling side of St. Moritz – from the fabulous Christmas lights and festive menus for New Year's Eve to truly shining natural wonders ...



During the darker months of the year, the lights of St. Moritz add festive highlights.



Star chefs Enrico and Roberto Cerea pamper their guests at the "Da Vittorio – St. Moritz" with superlative culinary delights.



The deep-black ice of the Engadin magically attracts locals and guests. We show some fascinating pictures, and share the secret behind the phenomenon.

Photos: Max Gatti, Filip Zuan (2)

“HE GAVE TO ME HIS ENGADIN.
I LOVE IT TO THIS DAY.”*

MAX FRISCH, WRITER AND ARCHITECT,
1911–1991

**Werner Coninx, part of a Zurich family of publishers and schoolmate
and childhood friend of Max Frisch*



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