

Edition 1 / 26

fabienne's CHOICE



Acqua Basel

Your culinary magazine for Baselland and Baselstadt

Wine Tour
Tschäpperli
Winery

Baselbiet
Downtown
Liestal

Farm Shops
Farm
to Table

Wer hat's erfunden?



Foreword

By Isaac Reber, former member of the Cantonal Government
of Basel-Landschaft

AS FRESH AND UNCOMPLICATED AS SHE IS: «FABIENNE'S CHOICE»

Wherever something good is to be created, it takes tremendous dedication from courageous people who believe in what they do, who are prepared to fight for it, and who refuse to be deterred by adversity.

This is true of everyone working in the hospitality industry, just as it is of those who champion its interests – like Fabienne Ballmer, who brings extraordinary passion and commitment to her role as President of Gastro Baselland. But when all that hard work pays off, something entirely different takes centre stage: pure enjoyment and the joy of seeing something wonderful come to life. This is as true of a fabulous meal as it is of this latest creation from the Ballmer house: “Fabienne’s Choice”.

What I particularly love about it is its freshness, its personal touch, its genuine authenticity, and its courage to explore gastronomy from a broader perspective – venturing beyond the canton and the region, and quite literally looking beyond the edge of the plate. “Fabienne’s Choice” is a wonderfully successful journey through everything that makes great food and the pleasure of dining so special: the ingredients, the quality, the wine, the culture, the atmosphere and, above all, the people who bring it all together.

Personally, I am especially delighted that one of these excursions beyond the region takes us to Kemmeriboden, in Schangnau, the municipality where I grew up. And here, too, I can only echo the recommendation: go and experience it for yourself.

My warmest congratulations to Fabienne Ballmer on an outstanding choice and a truly successful publication. And to all its readers: may you thoroughly enjoy the journey of discovery!



**Fabienne
Ballmer-Gerber**

Entrepreneur,
President of
Gastro Baselland,
certified
Hotelier (HF)

Grüezi

Gastronomy, wine, people, cultures and music all excite and inspire me. And Basel-land and the surrounding region are my home. There is so much to discover here: wonderful hosts, passionate producers, great wines, fascinating people and stories worth telling. With Fabienne's Choice, I want to share these treasures with you. Sometimes they are right on our doorstep; sometimes we look a little further afield, beyond our region. This is not about rankings or trying to cover everything. It is my personal selection. My choice. Places, people and moments that spark my curiosity, surprise me, delight me or simply stir something in me. I want to take you to a special table, into a wine cellar, onto a farm, into a bar, up into the hills, or to meet people whose passion creates something special.

For me, enjoyment means much more than good food and a good glass of wine. It is an encounter. An atmosphere. Music. A conversation. A moment you did not plan but never forget. My choices come from the heart. And perhaps they will touch yours too. Because I believe there is an art to enjoying life.

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Amuse-Bouche

Restaurant Amtshaus Liestal

A BREATH OF FRESH AIR IN THE OLD TOWN

I like seeing young people find the courage to create something of their own. In the heart of Liestal's old town, Manon and Chris have breathed new life into the Amtshaus.

Both are trained chefs with a passion for hospitality. They serve modern Swiss cuisine with French roots, local ingredients and ideas of their own. A particularly charming touch: recipes from Chris's grandmother also have a place on the menu. Tradition lives on here, with a younger generation adding its own touch.

An intriguing new opening.

FABIENNE LIKES

- Young hosts · local ingredients
- Swiss cuisine reimagined
- Tradition with a youthful touch

GO THERE FOR

Lunch in the "Stedtli" · Dinner with friends at tables dressed in white linen · discovering a new generation of chefs and hosts

RESTAURANT AMTSHAUS

Amtshausgasse 1 · Liestal
restaurant-amtshaus.ch



Schönheit berührt. Inhalt überzeugt.



Schön im Design. Stark im Inhalt.
Trink lieber Eptinger – klug trinken, besser fühlen.

Eptinger

„The way to the heart is through the stomach.“



Al Parco

A LITTLE PIECE OF ITALY IN FRENKENDORF

A little trattoria, plenty of charm and Italian joy on the plate. Al Parco keeps things simple: authentic Italian cooking, Mediterranean flavours and that lovely feeling of being a little further south for a moment, right on the historic boundary between Upper and Lower Baselland.

I like places that do not have to shout to stay with you. A good plate of food, authentic cooking and genuine hosts, a glass of wine and plenty of warmth.

WHY I'D TAKE A BREAK HERE

Because a little detour to Frenkendorf can feel surprisingly Italian.

FABIENNE LIKES

A little trattoria · Italian joie de vivre · mediterranean cooking · relaxed hospitality

GO THERE FOR

Lunch with friends · an Italian evening · a mediterranean apéro

AL PARCO

Rheinstrasse 37 · Frenkendorf
www.al-parco.com





Fabienne's Choice

Zur Mägd

ITALIANITÀ IN ST. JOHANN

A historic building, a glass of wine, plates to share, and suddenly Basel feels a little like Italy.

I like places, where people come together, share good food, and lose track of time over a glass of wine. Uncomplicated, lively, and with that special feeling of being, just a little bit, in Italy. „Die Mägd“ is one such place. Come in, sit down, enjoy—and feel free to stay a little longer.

WHY I'D TAKE A SEAT HERE

Because Basel can feel wonderfully, effortlessly Italian here.

GO THERE FOR

Dinner with friends · Date night
· a glass of wine

FABIENNE LIKES

Tavolata sharing feasts · the garden · the relaxed atmosphere

ZUR MÄGD

St. Johannis-Vorstadt 29 · Basel
zurmaegd.ch



Restaurant Rössli «al Cavallino»

A TASTE OF DOLCE VITA IN THE HEART OF GELTERKINDEN

At the Rössli, Italian joie de vivre meets generous, full-flavoured cooking.

Host and head chef Angelo Di Venere combines Italian classics with carefully selected produce, seasonal ingredients and a particular passion for good meat. Dry-aged steaks from the restaurant's own ageing cabinet, bison served on a hot stone, homemade tiramisu, and a wine list that makes you want to linger.

WHY I'D TAKE A SEAT HERE

Because a little dolce vita works beautifully in Baselland too.

FABIENNE LIKES

Dry-aged meat · Italian cooking · good wines · hosts with personality

GO THERE FOR

Dinner with friends · Bison on a hot stone · a fine cut of meat with Amarone · balmy evenings on the terrace

RESTAURANT RÖSSLİ

Rössligasse 20 · Gelterkinden
www.roessli-gelterkinden.ch



Fabienne's Choice

Schlüssel Reinach

WHERE HOSPITALITY STILL FEELS PERSONAL

Fresh, seasonal and with a strong sense of the region. At the Schlüssel, head chef Jean-Daniel is at the stove himself, cooking food that values the familiar while regularly surprising you with new ideas. Julia greets you with warmth and an instinctive understanding of her guests, making you feel welcome from the very first moment.

I like places where you can sense the people behind them. Good ingredients, plenty of homemade dishes, cooking with a personal touch and hosts who really care about their guests.

WHY I'D TAKE A SEAT HERE

Because good cooking does not have to be complicated: just fresh, honest and made with love.

FABIENNE LIKES

Homemade dishes · local ingredients · seasonal cooking · personal hospitality

GO THERE FOR

Dinner for two · a family celebration · a good taste of the region

GASTHOF SCHLÜSSEL

Hauptstrasse 29 · Reinach
www.schluessel-in-reinach.ch



- ☐ Zapfhahn
- ☐ Flasche
- ☐ Dose

**Unser Bier –
immer die
richtige
Wahl.**



unserbier.ch



Fabienne's Choice

Schlüssel Waldenburg

WHERE HISTORY MEETS NEW FLAVOURS

A building with almost 600 years of history. At the Schlüssel, European classics meet Asian influences, imaginative spices and host Dusha's personal touch.

I like this combination: historic walls, genuine hospitality and cooking that dares to give tradition a new interpretation.

WHY I'D TAKE A SEAT HERE

Because at Baselland's oldest inn, the food looks forward with curiosity rather than back at the past.

FABIENNE LIKES

Historic surroundings · Asian-European fusion · a personal touch
· heartfelt hospitality

GO THERE FOR

Dinner with a twist · new flavours
· a piece of Baselland's history

RESTAURANT SCHLÜSSEL

Hauptstrasse 58 · Waldenburg
www.schluessel-waldenburg.ch





Fabienne's Choice

Landgasthof Roderis

WHERE TROUT IS ALMOST PART OF THE FAMILY

Surrounded by the countryside of the Schwarzbubenland, this country inn treats local sourcing as more than a nice phrase. At the Roderis, the menu features seasonal ingredients from the surrounding area and trout, long a house speciality, fresh from the inn's own fish tank.

I like beautiful country inns furnished with flair: modern, yet true to their original character. Good ingredients, a creative interpretation of tradition and nature all around.

WHY I'D TAKE A SEAT HERE

Because here, you can taste the region as well as see it.

FABIENNE LIKES

Fresh trout · local ingredients
· creative takes on tradition
· charismatic hosts

GO THERE FOR

Lunch after a walk · Trout Roderis style · good food in green surroundings · the fondue chalet in winter

LANDGASTHOF RODERIS

Eichelbergstrasse 6 · Nunningen
www.roderis-nunningen.ch



This Year, Autumn began in early September

Even the drive to Tschäpperli winery is worth the trip. The route through the beautiful vineyards around Aesch gives you a sense of the care that goes into winegrowing in Baselland. When sunlight falls across the vineyard slopes, you could almost imagine yourself in Burgundy for a moment. And at the end of the drive, nestled in this lovely landscape, the Tschäpperli winery awaits.

This growing season once again shows how well vines can cope with warmth. The biggest problem is not the heat but the lack of water: rainfall is around 40% below normal. As a result, the harvest is starting early: the first grapes for sparkling wine were picked from mid-August, and in many places the main harvest begins as early as the start of September.

Fungus-resistant grape varieties, known as PIWIs, are also becoming increasingly common in Baselland's vineyards. They are less susceptible to mildew, making work in the vineyard easier. In the cellar, however, they require a more delicate touch. Muscaris and Seyval Blanc, for example, can be blended into a cuvée in which their different characters complement one another.

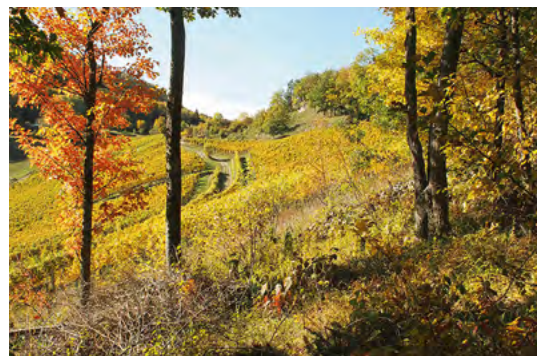
Wine Tour

This year, the harvest begins in early September. Is such an early start almost normal for you now?

Ueli Bänninger I hope not! In my 40 years, I have never started picking grapes this early. The problem is that daytime temperatures are still summer-like, so we only pick in the mornings, while the grapes are cool. Intense heat is not ideal for aroma development either.

The vines seem to cope surprisingly well with the heat; water scarcity appears to be the bigger problem. What has your experience been at Tschäpperli?

Ueli Bänninger Above 30 °C, the vines close the pores in their leaves, reducing water loss. Our older vines, those over 15 years old, coped surprisingly well. We had to water the younger ones once or twice.



The vines have already adapted somewhat to the recurring hot, dry spells of recent years.

PIWI grapes are playing an increasingly important role for you. Are they the future of winegrowing in Baselland? And what makes working with these grapes in the cellar so interesting?

Ueli Bänninger In terms of growing them, PIWIs are certainly the future. But customers have to enjoy the wines, and first they need to get to know these varieties. There are already some excellent PIWI wines



but awareness and acceptance remain the biggest challenges. In the cellar, we use traditional varieties as a reference and gradually find our way with the new ones. It is exciting, but it takes time.

Wine Tour



If you could give a bottle to someone who has never tried Tschäpperli wines, which would you choose, and why?

Ueli Bänninger Our Tschäpperli Pinot Noir 2024: an elegant, fruity, traditional Pinot Noir. And our Sauvignac 2025, a white PIWI fermented on its skins for five weeks, like a red wine, then aged for five months in two-year-old barriques.

And finally, how is the 2026 vintage shaping up?

Ueli Bänninger We will find out over the next few months. 2026 was exceptional. Some of the grapes are very small, suggesting concentrated musts and correspondingly complex wines. The challenge will be to balance alcohol, tannins, acidity and aromas while still producing wines with finesse.

www.tschaepperliweine.ch





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salz.ch/shop

Fabienne's "Metzgete" Best Choices

WHAT EXACTLY IS "METZGETE"?

"Metzgete" is a traditional autumn feast marking the slaughter of a pig, with fresh pork and offal on the menu. Typical dishes include blood and liver sausages, pork and bacon, served with sides such as sauerkraut and potatoes. Traditionally, these feasts take place on farms, but many restaurants also offer a "Metzgete" on selected days.

Here are my "Metzgete" highlights in the region.



WHERE TO GO

Restaurant Chilchli, Bärenwil

The Chilchli is rustic, welcoming and refreshingly unfussy. Just the place for a traditional "Metzgete" in a long-established family business. Add its setting above Langenbruck, on the edge of Baselland at the gateway to the Swiss Plateau. For me, an autumn classic.

www.chilchli.ch

Restaurant Ochsen, Oltingen

Local sourcing is a way of life here: the meat for the "Metzgete" comes from the village butcher, and many of the other ingredients from the surrounding area. Everything is served in the cosy village restaurant: down-to-earth, local and just right for "Metzgete" season. And the Ochsen itself is only part of the experience. Stocki, the host, is sure to leave a lasting impression with his genuine, lively personality.

www.ochsenoltingen.ch

Ochsen, Arlesheim, Jenzer Family

The charm of a traditional inn, Gault&Millau-rated cooking that lends itself beautifully to a classic

"Metzgete", and all the meat from the in-house butcher's shop. Unfussy, down-to-earth and authentic: just the kind of place where blood sausage, liver sausage and the rest taste especially good, and you know who your butcher is. The butcher's shop next door also has everything you need to enjoy a "Metzgete" at home.

www.ochsen.ch

Restaurant Rössli, Oberdorf

A gourmet "Metzgete" in true Baselland style belongs in a proper country inn, and that is exactly the feeling you get at the Rössli in Oberdorf. Here, the traditional feast is served as a six-course menu: local, seasonal and homemade, with a little something extra. Add the cosy, historic dining room and, on some evenings, cultural events or music. Down-to-earth, traditional and still rather special.

www.roessli-oberdorf.ch

Autumn in the “Stedtli”

When I stroll through Liestal on a Saturday morning during the Genussmarkt, its food market, I can feel the energy of Basel-land’s capital. I like this particular mix: Liestal is authentic and welcoming, creative and wonderfully easy-going. You cannot help falling a little in love with its small restaurants and cafés, the people behind them, its markets and events. Nothing feels put on.

Now that autumn is here and the intense heat has passed, wandering around, chatting and shopping are a pleasure again. The pavement cafés are lively, the cappuccino somehow tastes twice as good, and there is something to discover everywhere. From cosy neighbourhood restaurants to gourmet dining, from old-town lanes to restaurants with a view, Liestal keeps surprising you with new gems.

Beatrice Rieder has chosen two of them for Fabienne’s Choice, both well worth a visit.



A Gem of a Restaurant

“The Schützenstube is open!” There was great excitement in the old town when this venerable restaurant reopened in autumn 2025. Behind the historic windows decorated with coats of arms, careful work has created a little gem. The Schangstube, Rathausstube and Schützenstübli combine old walls with modern comfort: just right for an old-town restaurant with a long history and excellent cooking.

Classics with a modern twist

Alongside Swiss classics such as “Zürcher Geschnetzeltes”, Zurich-style sliced veal in a creamy sauce with rösti potatoes, Céline gives traditional dishes a modern interpretation. Take grilled sea bass with a tangy lime velouté and tomato bulgur. Since Céline is a pastry chef as well as a cook, the dessert menu is well worth a look.

The “Stedtli”-Bar in historic surroundings

A staircase leads down into the historic vaulted cellar and the “Stedtli”-Bar. It is once again a meeting place for after-work beers, cocktails, apéro drinks and celebrations.

www.schuetzenstube-liestal.ch

Downtown Liestal

The Paninoteca

Turn the corner by the cantonal government building, and suddenly you are greeted by a touch of the south. Italianità in the best sense of the word: the Paninoteca serves what really is the best Italian espresso in town. Savour it in two hot sips at the high table by the window, or take your time outside, where the street has a distinctly Mediterranean feel. Another excellent reason to visit is the Paninoteca's delicious, freshly

made piadinas, Italian flatbread sandwiches. In the adjoining Italian delicatessen, though, winter is the biggest highlight. More than thirty varieties of artisan panettone from Italy fill the large shop window from floor to ceiling. But not for long.

www.paninoteca.ch





The young Choice

Giulia's Vibe

Text: Giulia Ballmer

«LOKAL» LIESTAL

“Lokal” is one of my absolute favourite cafés in the region.

I regularly come here with friends for a chat, or just on my own. Sometimes with my laptop, sometimes just for a cappuccino and a little me-time. Whatever brings me here, I always feel at home. Alongside a really good cappuccino made on a proper espresso machine, there is always something delicious to go with it. Fresh homemade cakes, a good brunch in the morning or a creative salad bowl for lunch.

“Lokal” is warm, cosy and full of good things: a place to settle in, stay and enjoy yourself. And that is exactly why “Lokal” is part of my idea of a perfect day.

Lokal Liestal

www.lokal-liestal.ch

Fabienne's Fondue Best Choices

CHEESE FONDUE:

Fondue is melted cheese shared from a caquelon, a traditional fondue pot. Dip in your bread, give it a swirl and enjoy. Fondue is definitely one of my favourites. In Valais, people eat it all year round; in the rest of Switzerland, cheese fondue is especially popular as a winter speciality.

HOW THE PRO DOES IT: [Rene Schudel's Fondue Story](#)

WHERE TO GO

Baracca Zermatt, Basel

Baracca Zermatt brings a little piece of Zermatt to the Rhine. A wonderful setting where traditional dishes meet a touch of glamour, with a generous helping of Alpine atmosphere in the heart of this city of culture.

www.baraccazermatt.ch

Fondueplausch, Wasserfallen – Waldweid

Fondue and winter scenery: a combination that simply works. The Fondueplausch in the Wasserfallen–Waldweid area pairs beautifully with a walk through the region. Several restaurants serve fondue here, making a day out a cosy winter experience.

[www.region-wasserfallen.ch/
angebote/fondueplausch](http://www.region-wasserfallen.ch/angebote/fondueplausch)

Fondue Chalet Rheinblick

Hotel Waldhaus's Fondue Chalet Rheinblick sits right beside the Rhine. In its cosy fondue dining room, tradition meets a modern setting. Enjoy your fondue, let your gaze wander across the river and soak up the riverside atmosphere: a special winter experience just outside Basel.

www.waldhausbeiderbasel.ch

Take a Seat

Christoph Hartmann when Cooking and Eating come together

Autumn is just around the corner, and with it comes game season. Few subjects connect food and nature as directly as hunting, or provoke such varied opinions. Christoph Hartmann knows both sides. He is a chef and a passionate hunter. He knows where the game on his plate comes from and what it means to treat an animal with respect long before it reaches the kitchen.

Since July, Christoph has been head chef at Teufelhof Basel, where his career began with an apprenticeship. Many years and kitchens lie in between. Most recently, he shaped the cooking at Taverne Johann with his focus on local ingredients and letting them speak for themselves. He takes a seat with Fabienne's Choice to talk about hunting and the pleasures of eating, nose-to-tail cooking, respect for animals and his contemporary take on game.

You are both a chef and a hunter. Do you see game differently from a chef whose first encounter with the animal is in the kitchen?

Christoph Hartmann Yes. For me, game is never just meat. I know the animal's habitat, and I have often taken responsibility for it myself.

That is why my cooking begins in the forest.

How does hunting change your respect for meat?

Christoph Hartmann You become aware that every piece of meat comes from an animal. That is why I want

always make a special meal. Andreas Meury at Metzgerei Stachel in Blauen sells game throughout the year.

to use as much of it as possible. Nose-to-tail is not a trend for me; it is simply the natural thing to do.

Nose-to-tail sounds modern. Isn't it actually a very old idea?

Christoph Hartmann Absolutely. In the past, using everything was taken for granted. And as a chef, I often find it more interesting to make something wonderful from a neck or shoulder than to cook a fillet perfectly.

Many people associate game with Spätzli dumplings and red cabbage. What does game taste like to you today?

Christoph Hartmann Lighter and more modern. Roe deer carpaccio, wild boar with Asian flavours, even a taco: lots of things work. What matters is that you can still taste the game.

What is your favourite cut of game to eat?

Christoph Hartmann A saddle of roe deer cooked pink, with a good game jus, is wonderful. But I often find the



less prized cuts even more interesting, such as a slow-braised roe deer shoulder.

What makes a truly memorable moment around the table?

Christoph Hartmann Good food, a good glass of wine and people who matter to you. When everyone loses track of time, it is perfect.

Thank you for the conversation, Christoph Hartmann.

www.teufelhof.com

www.stachelblauen.ch

A TIP FOR GAME LOVERS: Game can actually be enjoyed all year round. Game carpaccio, pasta with wild boar salsiccia or a roe deer burger

Meet the Locals

Bruno Carnot's Baselland Truffle

BLACK TRUFFLES – A SPECIAL TREASURE OF FINE COOKING

They grow hidden underground, delighting us with their distinctive earthy, nutty aroma.

Bruno Carnot planted his first truffle trees in 2014 on his grandfather's land in Arisdorf. Today, around 120 host trees for Burgundy and Périgord truffles grow there, and his son now helps tend them. The plantation already connects several generations of the family.

What grows underground needs one thing above all: patience. Years can pass before the first truffles appear. All the more rewarding, then, when they become a little taste of Baselland. These local truffles stand for more than fine food: for home, family and local roots, and for a story that the next generation may one day continue.

WHAT I LIKE ABOUT THEM

I like products that do not have to shout to be special. Truffles have that delicate, unmistakable aroma, and when they come straight from Baselland, I like them even more.

Order directly from:
Bruno Carnot
Emotion on Snow
Hauptstrasse 100
4417 Ziefen
[brunocarnottruffel](https://www.brunocarnottruffel.com)





Spotlight

Osteria with Character

ACQUA BASEL

A former waterworks, transformed into a venue brimming with character, elegance, and Italian joie de vivre: ACQUA in Basel.

High ceilings and expansive windows provide an impressive backdrop for a truly distinctive osteria. Magnificent chandeliers and striking leather armchairs add stylish accents, creating a unique atmosphere—a captivating blend of industrial charm, sophisticated design, and Italian hospitality. From the moment you step into ACQUA, you can sense a meticulous attention to detail and a passion for exceptional spaces. Here, culinary pleasure, design, and a zest for life come together.

Whether for a relaxed lunch, a grand celebration, or an unforgettable party—ACQUA invites you to celebrate life and savor those special moments.

MY CHOICE

Step inside with an open heart, let the atmosphere wash over you, and simply enjoy. For an hour or two, immerse yourself in another world right in the heart of Basel—the world of Simon Lutz and the creative spirit of his friend from Zermatt, Heinz Julen.

ACQUA Basel
 Binningerstrasse 14
 4051 Basel
www.acquabasel.ch





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ORIS
HÖLSTEIN 1904

Dani von Wattenwyl's Restaurant-Tipp

Dani von Wattenwyl, which restaurant would you recommend?

“It is no secret: I am a fan of Latini. I love Italian food, especially homemade pasta.

But what I appreciate here just as much as the food is the warm service. You see the same people year after year and feel welcome from the very first moment. These are exactly the places I like: relaxed, welcoming and simply good.”

Thank you for the tip, Dani von Wattenwyl!

www.latini.ch





Connaisseurs

Flavio Fermi's Restaurant-Tipp

Flavio Fermi, which restaurant would you recommend?

“Il Pulcinella in Aesch. A tiny pizzeria, almost squeezed into its spot right on the main road: simple, unfussy and wonderfully Italian.

The pizzaiolo does not speak German, but his pizza speaks for itself. For me, it is among the best in the region and can hold its own against any pizza in the city. These are exactly the places I like: a little unexpected, straightforward and full of Italian charm.”

Thank you for the tip, Flavio Fermi!

www.ilpulcinella-aesch.ch

“Wines that surprise me. Bottles that tell a story. And discoveries I like to share. My personal selection for this moment.”

NUR – Tschäpperli

As a Pinot lover, I was immediately drawn to this wine. Powerful, full-bodied and barrel-aged, yet with the elegance I love in Pinot. Every bottle is numbered, and somehow that feels exactly right for Tschäpperli: you can sense the attention to detail. This is about quality, not quantity. For me, a discovery from Baselland that is close to my heart. I love braised dishes, and this is the perfect wine to go with them.

tschaepperliweine.ch

SAMT ÜÜRIG – Vogt Weine

For me, the perfect wine for an apéro, the Swiss tradition of drinks and nibbles: nicely chilled, wonderfully easy-going and with a pleasant fruity sweetness. One of those wines you put on the table and somehow everyone likes it.

This Kerner from Gelterkinden is natural, authentic and unadulterated.

That is exactly what gives it its charm. Always a good choice in my book. And of course, for me, white wine should be served no warmer than 8–10 °C, so its fruity aromas can really shine.

vogtweine.ch

VALENTIN VASE N°2 – Domaine Ruedin, Neuchâtel

As a Burgundy lover, I pay particular attention to Pinot Noir. This one from Neuchâtel was a real discovery for me. Lightly smoky, juicy and with a delicate sweet note. An easy wine to love, and one that appeals to a surprising number of people. It made me fall in love with Neuchâtel Pinots all over again. I like it best with veal or vegetables, or simply with a few grapes and good conversation.

ruedinvins.ch

studer-vinothek.ch





One Night Stand

Hotel and Restaurant Kemmeriboden Bad

1 NIGHT IS A GOOD REASON TO VENTURE BEYOND THE REGION

Basel has its Lächerli cookies; Schangnau has the legendary “Chämmeribodebad-Merränge”, Kemmeriboden’s famous meringues. Those alone would be worth the trip.

But for me, Kemmeriboden Bad is much more. I love this place deep in the Emmental. There is such a strong sense of tradition and authenticity, yet nothing feels stuck in time. Hosts Reto and Alexandra Invernizzi strike exactly that lovely balance: preserving what belongs here while having the openness and courage to create something new. The rooms reflect this too. Traditional, cosy and full of charm, with modern elements woven in. And if you want something a little more unusual, you can sleep in “Stroh Delux”, a deluxe straw bed, or even in an igloo. A place to arrive, take a breath and enjoy yourself. And perhaps somewhere a one-night stand could happily turn into something more.

WHY I'D STAY HERE

Because a short escape deep in the Emmental can sometimes feel wonderfully far away.

GO THERE FOR

A night in the Emmental · Walking and nature · Meringue for dessert · a special escape

FABIENNE LIKES

Kemmeriboden meringue · living traditions · warm-hearted hosts · charming rooms · “Heuzimmer Delux”, a deluxe hay room, or fondue in an igloo

KEMMERIBODEN-BAD

Schangnau · Emmental
kemmeriboden.ch



A Space of your own in the Heart of the Village.

APART HOTEL ADELBODEN IS MUCH MORE THAN A PLACE TO STAY

There are places where everyday life feels far away the moment you arrive. Adelboden, nestled between towering rock faces and gentle Alpine meadows, is one of them. Clear mountain air, the sound of cowbells and a magnificent natural backdrop invite you to pause and breathe. In the middle of this idyllic setting, right on the Dorfstrasse, is Apart Hotel Adelboden: a place that feels familiar while offering a new way to travel.

The Freedom of a Holiday Apartment Meets the Comfort of a Hotel

Beautiful materials, harmonious colours and thoughtful furnishings. From the kitchen to the bathroom, the attention to detail is clear.

A Digital Butler for Your Needs

Local delicacies, help arranging excursions, thoughtful little touches and knowledgeable support from the team.

A Home for Workations, Family Time and Mountain Adventures

A central location and an ideal base. The mountain lifts, restaurants and shops are all within easy walking distance. A wide range of in-house services makes your holiday even more comfortable.

A Place You Look Forward to Coming Home To

After a day full of experiences, a cosy home awaits, with dinner from your own kitchen. Mountain views and the anticipation of tomorrow are all part of staying here.

www.aparthotel-adelboden.ch





Promotion

Discover Switzerland's Mountains

DON'T JUST LOOK. EXPERIENCE. FEEL. ENJOY.

Perhaps you have not lived in Switzerland for very long. You see the mountains and know that this fascinating world is right on your doorstep. But how do you find your own way into it?

COME WITH ME!

I am Tobias Martin, an IFMGA-certified mountain guide, and I would like to introduce you to Switzerland's mountains in a personal, authentic way. From your first day on rock to an Alpine mountaineering tour or an adventure in faraway mountain ranges.

For me, it is about more than reaching a summit. I show you how to move safely on rock, snow and ice, assess situations and make good decisions. Mountaineering is about more than technique: it brings together experience, awareness, trust and an understanding of your own limits.

Whether you are a beginner or an experienced mountaineer, the adventure is shaped around you, your abilities and your goals. Personal, individual and in small groups. From the Jura hills to Latin America's 6,000-metre peaks, from the Alps to Japan, Kazakhstan and Kashmir: I guide in mountains around the world, and this is my home.

Do more than get to know the mountains. Learn to read them, understand them and experience their beauty and wildness.

Tobias Martin

Mountain Guide

IFMGA Mountain Guide

+41 79 2100916

www.bergprojekt.ch

READY FOR A MOUNTAIN ADVENTURE OF YOUR OWN?

Simply get in touch. I would be happy to put together a personalised trip tailored to your wishes and abilities, in German, English, Spanish, Italian or French.



OFFICIAL FERRARI DEALER CLASSICHE WORKSHOP NIKI HASLER AG

Ein Genuss für alle Sinne – unser Ferrari Classiche Showroom.

Zwischen den besten Adressen der Region gibt es in Basel einen Ort, an dem man Leidenschaft nicht schmeckt, sondern sieht, hört und spürt. In zwei Ausstellungsräumen und einem Atrium präsentieren wir über 20 wunderschöne klassische Ferraris. Dazu kommen eine einzigartige Farbmusterwand mit mehr als 240 historischen Ferrari-Farben, verschiedene Ferrari-Motoren und eine Wand mit den gleichen Keramikfliesen, die auch hinter Enzo Ferraris Schreibtisch zu sehen waren. Im ersten Stock befindet sich unser privates Ferrari-Archiv. Es umfasst eine Bibliothek rund um Ferrari, Farb- und Ledermuster aus verschiedenen Epochen, originale Fotografien und Briefe sowie die originalen technischen Broschüren aller jemals hergestellten Ferrari-Modelle.

Ein Gebäude voller Geschichte, mit Leidenschaft präsentiert. Wir zeigen es Ihnen gerne bei einer persönlich geführten Tour. **Wir freuen uns auf Sie!**

Hardstrasse 15
CH-4052 Basel
Tel +41 61 375 92 92
info@nikhasler.com
nikhasler.com
@nikhaslerferrari

Alpine Spirit

Sissacherfluh

HIGH ABOVE EVERYDAY LIFE

Leave the everyday behind and head into nature. High above Sissach, a spectacular view meets a hilltop restaurant with a flair for putting on a show. Relaxed dining, events and always something new. Up here, there is room for more than hiking boots and sausage salad.

I like the Sissacherfluh in every season. In winter, I love the cosy little chalets; in summer, the wild boar cordon bleu and those breathtaking sunsets that make you want to stay just a little longer.

WHY I'D TAKE A BREAK HERE

Because 330 metres above Sissach can sometimes feel a world away.

FABIENNE LIKES

Spectacular views · Sunsets
· cosy winter chalets · Cordon bleu
· a touch of glamour

GO THERE FOR

A break in nature · Lunch after a walk · Sunset dinner · a winter evening with fondue in a little chalet

SISSACHERFLUH

Flühmatten Sissach
www.sissacherfluh.ch





Alpine Spirit

SAC Waldweidhütte

A LITTLE PIECE OF THE ALPS IN BASELSTADT

Green pastures in front of you, sometimes a sea of mist below, and the Alps rising into the sky beyond. On a clear day, the central Swiss alps seem almost close enough to touch. Almost too beautiful to be real, especially when the sky turns pink and pale blue.

I love this place because it surprises me every time. In the middle of Baselland's gentle hills, you suddenly get this feeling of mountains and wide-open space. A simple Swiss Alpine Club hut, nature all around and a panorama that makes you want to stay a little longer.

WHY I'D TAKE A BREAK HERE

Because sometimes the Alps feel closer to Basel than you think.

FABIENNE LIKES

Alpine panoramas · a sea of mist
· the hut atmosphere · Simplicity
· a generous platter of the finest local produce

GO THERE FOR

A break in nature · a pause on a walk · a hut platter · Alpine views
· an unhurried weekend

SAC WALDWEIDHÜTTE

Wasserfallen region · 1,028 m above sea level · Saturday 2 p.m. to Sunday 4 p.m.

www.sac-baselland.ch



Hof Schönstatt

A LITTLE GEM WHERE, FOR ME, EVEN THE JOURNEY IS A JOY

My favourite route is from Arlesheim, past the Ermitage and up through the forest. In spring, just before Schönstatt, a sea of cherry blossom and other fruit trees in bloom greets me. And when the evening sun falls across the landscape, it is simply beautiful.

Barbara Balzli took over her parents' farm and now runs it with her partner, Rolf Schwab, with great attention to detail. The farm shop is a little gem, full of seasonal produce and specialities straight from the farm.

For me, Schönstatt is much more than a farm shop. It is a little escape: the drive through the forest, the landscape, the fruit trees, and something good from the farm to take home at the end.

FABIENNE LIKES

Produce straight from the farm
· seasonal fruit · local specialities
· Fruit blossom · the little farm shop · small gifts to take home

GO THERE FOR

A spring drive through the blossom
· Shopping directly from the producer · a little outing · the evening sun on the way home

HOF SCHÖNSTATT

Schönstatt 1 · Gempen
www.hof-schoenstatt.ch







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in dem wohl schönsten Weinbistro
mit 90 Fallstaff Punkten.

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„À la vie, à l’amour, au vin!“



Coup de cœur

BELLE5 Beller, Lake Murten

SOMETIMES YOU HAVE TO VENTURE BEYOND THE REGION.

The pleasure begins as soon as the food arrives: it comes straight to the table in colourful Le Creuset pots. Unfussy, charming and lively: a table full of colour. The menu is small and thoughtfully put together, with plenty of local ingredients. Add a carefully selected wine list with a focus on the region, and service that makes you feel how much the guests matter.

And then there is the landscape, the peace and the view across Lake Murten... A place with heart. For me, a real hidden gem and definitely worth the journey.

FABIENNE LOVES

The colourful pots on the table
· the small menu · the local ingredients · the carefully chosen wines
· the warm service

WORTH THE DETOUR

Places beyond our region that
I happily go out of my way to visit

FABIENNE'S TIP

Do more than just go for a meal
· Take your time and enjoy the place

BELLE5

Bellerive · Lake Murten
www.belle5.ch





Meet the Locals

Fashion with Soul and Craftsmanship

CLAUDIA GÜDEL – WHERE ENJOYMENT MEETS PERSONALITY

Step into Claudia Güdel's studio and you immediately see that this is a place of work. Fabrics, clothes, sewing machines and Claudia right in the middle of it all. You soon sense the soul of the place: craftsmanship, creativity and a great passion for fashion. Why fashion? "Many people do not want to communicate through their clothes, yet they do," says Claudia. That is exactly what I find interesting about her work. Her fashion is timeless. Pieces conceived not for a single moment or occasion, but to be worn and combined in different ways, again and again.

For Claudia, much begins with the fabric. She sees it and considers what it could become. Colour plays an important role. She makes a prototype for each colour, because the same cut can look completely different in another shade. Claudia describes the creative process as a state of flow. You can sense that flow in her, and her particular passion when she finds just the right piece for someone: cut, fabric and person in harmony. Perhaps that is the connection with the pleasures of good food. Asked what parallels she sees between good cooking and fashion design, Claudia does not have to think for long: "It takes passion." And really, that says it all.

CLAUDIA'S CHOICE

Gatto Nero in the Matthäus neighbourhood. Italian, with a small menu and freshly cooked food. No fuss, just excellent quality and a lively neighbourhood feel. A place that somehow suits Claudia too: pared back to the essentials, with quality, craftsmanship and passion.

Gatto Nero
Oetlingerstrasse 61
4057 Basel
www.facebook.com/gattonerobasel



Erlebe das Salz im Besuchszentrum in Schweizerhalle.

„Life is too short to skip dessert.“



Ein Angebot der Schweizer Salinen.

Für weitere Infos



The Basel Region: so many special Places...

WEINLAUBE SIMON LUTZ – BASEL

Simon Lutz's Weinlaube offers something a little different from a conventional event venue. With views over Basel's rooftops, it is a setting for intimate celebrations. Christenings, birthdays and weddings can be held here for up to 22 people.

www.weinlaube.ch



Fabienne's **CHOICE** 84



...for Occasions large and small

BB WEINGALERIE – AESCH

In Baselland, the BB Weingalerie offers a special setting for private occasions. Wine and human connection take center stage. From Wednesday to Saturday, it is also open to everyone: an invitation to drop in and discover wines in a relaxed atmosphere.

www.bbweingalerie.ch



Fabienne's **CHOICE** 85

Postcard from ...

Ready for a Gourmet Island Escape?

Werbung



The island of Tinos is considered a hidden culinary gem, boasting authentic cuisine and excellent wines. Enjoy spectacular views at the modern boutique resort, KYNARA. Each of the 7 villas has its own kitchen, fire-place, and underfloor heating. With their superb beds and high-quality, sophisticated design, the villas exude a sense of tranquility and natural elegance. By day, you can explore over 50 villages or visit three renowned wineries for tastings and moments of pure indulgence.

KYNARA Village is managed by And-rea Kriemler—originally from Basel—who developed this dreamlike resort alongside her mother, Heidi Kramer. The journey takes 3–4 hours from Athens or 30 minutes from Mykonos.



Villas:
kynaratinos.com

Interior Shop:
karybu.com

Destination Choice by Regina Maréchal

Bettmümpfeli

Da Graziella Amaretti

DOLCE VITA MEETS SWISS PLUM TART

There are little things I never have to think twice about. Da Graziella's amaretti are one of them. Deliciously almondy and wonderfully soft inside, they are a natural match for an espresso.

AND HERE IS MY LITTLE TIP FROM BASELSTADT:

serve an amaretto biscuit with a plum cake or a Zwetschgengewähe, the traditional Swiss plum tart. Or, even better, crumble a little over the top, like a crumble topping. Plums and almonds are a wonderful combination for me. Sometimes it really does not take much to create a little moment of pleasure.

FABIENNE LIKES

Amaretti · Almonds · Italianità
· little moments of pleasure

FABIENNE'S TIP

Crumble some over a Swiss plum tart, and a Baselland classic gets a little touch of dolce vita.

DA GRAZIELLA

Allschwil
www.dagraziella.com





Restaurants und Bars in Basel entdecken.

www.basel-restaurants.ch

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Bastian Baker 13./14.1.27

Fabienne's choice:

4410nights in Liestal

Konzerte, Kulinarik, Erlebnis

hosted by



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