



Zurich is the place to be for epicureans and on-trend foodies. The city has an enormous number of restaurants, running the gamut from prize-winning gourmet temples to pop-up eateries in disused factories and historic, traditional places with typical Zurich dishes. Zurich's food scene features examples from every cuisine in the world, but of course the local specialties are particularly popular and taste better in Zurich than anywhere else.

→ [zuerich.com/food](https://zuerich.com/food)

## Zurich's diverse food culture

### Spoiled for choice

The city on the Limmat is bound to offer a favorite eatery for every gourmet and gastronome, with a huge gastronomic range and chefs with exceptionally creative hospitality skills – catering for a cosmopolitan clientèle of well-traveled locals and visitors. These guests in turn bring global culinary expertise to this lakeside city. So in addition to the Swiss classics, guests can also delight in authentic South American restaurants, Mediterranean specialties and exclusive flavors from Asia.

Regional provenance, freshness and sustainable production are very important to the people of Zurich, so it is vital that local restaurateurs deal with issues such as fair trade, organic production and food waste. Customers are particularly appreciative if, for example, a menu states that its organic beef is sourced from a local farm or that the salad uses herbs grown in the immediate vicinity. So standards are very high in most Zurich restaurants, and food tastes all the more delicious when made from regional products.

### Award-winning cuisine

More than 70 restaurants in Zurich and its surroundings, including Winterthur, have been awarded GaultMillau points, marking them out as some of the best in Switzerland. Chief among these is The Restaurant in The Dolder Grand, headed by executive chef Heiko Nieder. With 18 GaultMillau points and two Michelin stars, it is definitely one of the city's top restaurants. Also with two Michelin stars is Stefan Heilemann, executive chef at Ecco, the gourmet heart of Hotel Atlantis by Giardino at the foot of the Uetliberg. Restaurant mesa is another with a long list of awards, and with one Michelin star is a highly desirable reservation for those in the know. Vreni Giger at Spice, the fine-dining restaurant on the Zürichberg – with one Michelin star – offers guests gourmet creations and a fantastic view over the city. Laurent Eperon, executive chef at Le Pavillon in the five-star Hotel Baur au Lac, pursues a fresh, dynamic and contemporary style: 'contemporary fine dining' is how he describes this light and open interpretation of classic haute cuisine. At Sankt Meinrad, meanwhile, an ambitious team of young chefs serves up impressive cuisine with selected regional and organic products fresh from the market. And in Maison Manesse, the creative executive chef Fabian Spiquel delights the Zurich foodie scene with aromatic dishes at a popular location.

### Zurich classics

Zürcher Geschnetzeltes is a traditional meat dish that is as intrinsic to Zurich as the twin towers of the Grossmünster. Equally celebrated by locals and visitors, it is a treat not to be missed. Zürcher Geschnetzeltes was mentioned in a cookbook for the first time in 1947, but recipes for diced veal were current in the Alps as long ago as the 19th century. The original dish consisted mainly of veal, white wine and cream, but nowadays it is complemented by mushrooms and veal kidneys. The typical side dish is Rösti (pronounced röschti), flat cakes of pan-fried grated potato held together by the starch in the potatoes. Top tips for the best Zürcher Geschnetzeltes include Rôtisserie at Hotel Storchen, Gnüsserei in Zurich-West and the zur Waag and zur Zimmerleuten guild house restaurants. Devotees of the archetypal Swiss raclette, rösti and cheese fondue are well catered for here, whether in a

ubiquitous stübli or in summer out in the fresh air, with great views of the bustling streets. Some of the best spots are, for instance, Le Dézaley, the Adlisberg, the Walliser Kanne and the Chäsalp. The atmosphere is particularly 'Swiss' in the mundArtbeiz (Mundart describes the Swiss dialect; 'Beiz' is a pub or restaurant) in Rapperswil. Its façade and interior decor are dominated by the red and white of the national flag, and the traditional Swiss fare is advertised on the menu in the local dialect. Some of the guild houses founded by the craft guilds that governed Zurich from the 14th to the 18th centuries now house restaurants known for Zurich specialties. These include the Weisser Wind guildhall and the Linde Oberstrass guild house. The Oepfelhammer restaurant is the oldest unchanged wine tavern in town, and is rumored to have been a favored haunt of Swiss 19th century poet and politician Gottfried Keller. The barbecue specialists at the Sternen Grill on Bellevueplatz certainly have a way with meat, and with sausage in particular: this is widely seen as the best place in town for bratwurst.

→ [zuerich.com/fondue](http://zuerich.com/fondue)

→ [zuerich.com/regional-specialties](http://zuerich.com/regional-specialties)

### **Innovative gastronomic concepts**

Zurich is home to unique restaurant concepts and innovative gastronomic ideas, such as the world's first 'dark restaurant': blindekuh opened in 1999 and has since been widely imitated – blind and visually impaired staff serve up unique delicacies in the pitch dark. In Zürich-West, Frau Gerolds Garten nestles between modern office buildings and former factories, a bright urban oasis where in summer an open-air restaurant rubs shoulders with a city garden, shops and art. In winter, a circular wooden snugery offers delicious fondue. Nearby, a section of the historic viaduct has been transformed into shops and eateries. One of these arches houses the Viadukt restaurant, with light cooking between heavy stone walls. The Smith and de Luma bar-restaurant exudes a particular post-industrial charm. Its building was once used as a staining workshop where wood was processed for use in furniture. Now it's a place to enjoy tender, top-quality meat aged using a particular mold culture. The glass frontage of La-Salle in the former industrial district gives on to the great hall where ships were built for international clients right into the 20th century. Meanwhile, in a roomy warehouse around the corner, a cozy, nostalgic mood is on offer at Les Halles, a location that is simultaneously a restaurant and bar, shopping hall, specialty business and popular after-work meeting point. Les Halles is home to numerous collectibles from old racing bikes and comical tin signs to designer furniture, and the time-honored house specialty of various kinds of mussels.

### **A warm welcome for vegetarians and vegans**

Zurich is an international trendsetter for vegetarians and vegans too. After all, it can boast the oldest vegetarian restaurant in the world – Haus Hiltl, which dates from 1898 and serves vegetarian and vegan dishes from all over the globe. It also features a butcher's counter where veggies and vegans can stock up on meat-free 'Hiltl Tartar', Zürcher Geschnetzeltes and homemade Cordon Bleu, made from meat alternatives such as tofu, seitan and soya. Vegan and vegetarian restaurants are multiplying in Zurich, and their various concepts are proving tremendously popular. For instance, SamSes was established more than a decade ago, serving not just vegetarian delicacies but also what is rumored to be the best chocolate cake in town. Nearby, Elle'n'Belle features unconventional creations such as a

black 'Manson Burger' and a vegan döner kebab. In the urban Langstrasse quarter, the Marktküche is equally popular with vegan and non-vegan guests for the exceptional taste explosions on the menu.

→ [zuerich.com/vegan](https://zuerich.com/vegan)

## Garden terraces and restaurants with a view

In the bustling and fashionable Zurich-West area, the Prime Tower stands proud above the skyline at 126 meters. Clouds restaurant on the 35th floor certainly lives up to its name. Heavenly flavors on the plates and a phenomenal view right across Zurich to the mountains waft an international clientèle to seventh heaven. In the Jules Verne Panorama Bar, just below the Urania planetarium in the center of Zurich, guests sample a select range of drinks, lunch specials and canapés, while reaching for the stars and enjoying a 360-degree panorama. Similarly marvelous views of the city, lake and the nearby Alps are to be had at Die Waid, situated on the hill of the same name. In an even loftier situation, at 1,200 meters above sea level, is found the highest eatery in Zürich, Alp Scheidegg, where guests are torn between gazing at the menu and at the lovely landscapes near and far. Meanwhile, on the banks of Lake Zurich a host of restaurants, such as Quai 61, Pumpstation, Kiosk, Fischers Fritz, Fischstube, Seerose and Sonnengalerie, offer a romantic view of the shimmering lake, the green landscape and the snow-capped peaks on the horizon. The southernmost tip of the lake is home to the Lachen marina, which also serves the finest menus with a lake panorama. The Rôtisserie at Hotel Storchen huddles by the Limmat, with a unique view of the Grossmünster and the historic stone buildings in the old town. Finally, Buech is a particularly romantic option, located on a pretty hillside by the lake.

→ [zuerich.com/gardenterraces](https://zuerich.com/gardenterraces)

→ [zuerich.com/terraces-with-view](https://zuerich.com/terraces-with-view)

## Zurich products

### Zurich originals

Did you know that the original Bircher muesli was invented in Zurich? A breakfast dish that is now enjoyed around the world was dreamed up as a type of diet food in 1895 by Max Bircher-Benner, a doctor and researcher in nutrition. First widely ridiculed, as raw food was at the time regarded as indigestible and a source of infection, the doctor later grew famous as his invention proved to be not just healthy but particularly easy on both stomach and spirit. Despite their name, the popular 'Luxemburgerli' macaron made at Confiserie Sprüngli is a Zurich invention. It is in fact named in memory of its creator, a young confectioner from Luxembourg called Camille Studer, who worked at Confiserie Sprüngli. Even that kitchen staple, the stock cube, was the brainchild of a Zurich native, Julius Maggi, who came up with the first meat-free bouillon extract in 1909. Meat extracts were already on the market, but as meat was so expensive this alternative proved highly welcome. Maggi seasoning sauce, still an essential condiment on many restaurant tables, shares the same inventor.

## New from old

People in Zurich seem to take great delight in giving new life to the old and familiar, especially with regard to food and drink. The long list of products that have been reinvigorated includes diverse specialties from creative producers. One example is the Zurich-made Turicum Gin, flavored with lime blossom gathered at the nearby Lindenhof. Already very popular in the city, this gin was created by a group of four friends who together manage the busy bar/steakhouse/sandwich joint Stubä. Brothers Claudio and Silvan Leibacher are equally inventive. They have brought together the two traditional crafts of wood carving and gingerbread making to come up with the Leibacher Biber, a gingerbread made with almonds and honey from the canton of Appenzell and stamped using a wooden stamp skillfully carved by Claudio himself. The Leibacher brothers bake their biscuits – including a vegan version – in the cellar of their parents' house. And last but not least there is the celebrated Stadtjäger sausage, an urban answer to the popular Swiss Landjäger semi-dried sausage. The Stadtjäger is produced by its inventor Mika Lanz in a small Zurich business and to the very highest standards. Lanz ensures that the meat comes from animals kept as humanely as possible and is processed carefully and skillfully. He monitors every stage from beginning to end.

## Food-related events

### FOOD ZURICH

Zurich is already a magnet for food lovers. From upscale gourmet cuisine to Swiss classics and exotic street food: the locals love food and are real gourmets. A diverse range of culinary festivals have become increasingly popular in recent years. FOOD ZURICH, sponsored by Zürich Tourism and its partners, offers a joint platform for all these events and has really put the city on the culinary map – and on the travel itineraries of foodies and gourmets. The flagship initiative from Zürich Tourism and its partners is an 11-day feast featuring more than 70 culinary events.

→ [foodzurich.com](https://www.foodzurich.com)

### Zurich Food Tour

The Zurich Food Tour offers food lovers a cool way to explore the trendy, formerly industrial Zurich-West district, with a group walking tour visiting restaurants and bars most popular with local residents. The tour looks at the local dining culture and includes fascinating facts about the Zurich gastro revolution and how Zurich-West was developed.

→ [zuerich.com/foodtour](https://www.zuerich.com/foodtour)

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