

Culinary Zurich

Ten specialties from Zurich that you have to try!

Zürcher Geschnätzlets

Züri Gschnätzlets, as the locals call it, is a veal-based dish traditionally served with Röstli, a flat cake made from grated potato. But watch out: in the original recipe, the meat is mixed with veal kidneys. The best examples of the dish can be found here: **Kronenhalle, Zunfthaus zur Waag, Restaurant Kindli** and many more restaurants.

Luxemburgerli

Though it may not sound like it, the airy, macaron-like Luxemburgerli is a true Zurich classic. Its misleading name can be traced back to the Luxembourger confectioner Camille Studer, who brought the recipe over from France when he started working at Confiserie Sprüngli in Zurich.

→ **Confiserie Sprüngli**

Birchermüesli

The world-famous Birchermüesli was developed by the Zurich-based doctor and nutritionist Max Bircher-Benner. He used this whole food product to treat patients suffering from digestive problems or jaundice. Back then, his idea was met with laughter from experts. Especially tasty at

→ **Confiserie Honold**

→ **Café Schober**

→ **Confiserie Sprüngli**

Tirggel

Tirggel is a hard biscuit made of honey, flour and spices, normally eaten at Sechseläuten (Zurich's spring festival) and at Christmas. Distinctive motifs are stamped on each Tirggel. Tirggel can be found here:

→ **Globus Bahnhofstrasse**

Seri's Baguettes

As many locals will attest, the best baguettes in Zurich can be found at Seri's. Seri Wada quit his job in the finance sector with the aim of creating the best baguettes in the city. You can find out whether he's succeeded here:

→ **Tritt Käse im Viadukt**

→ **Babu's Bakery & Coffeeshouse**

→ **Les Halles**

Turicum Gin

The juniper-based drink is famous all over the world. Turicum Gin contains a few extra ingredients unique to Zurich, such as lime blossom leaves from Lindenhof and hand-picked fir buds from the forests of Zurich. Try some in the **Stubä bar** or buy direct from

→ **Globus Bahnhofstrasse**

City sausage

The Stadtjäger is an air-cured sausage, processed and cured entirely within the city of Zurich. It is made exclusively from organic pork from a local farm. You can buy it here:

→ **Markthalle Viadukt (Berg und Tal)**

→ **Berta Bar**

→ **Daniel H.**

Urban honey

On the roof of the Marriott Hotel, a five-minute walk from Zurich main station, you will hear the buzz of 18 colonies of bees zipping through the air. They are working hard to produce top-class 'Zürihonig', which is bottled in honeycomb-shaped jars for discerning honey fans. Available at

→ **Globus Bahnhofstrasse**

→ **Jelmoli**

→ **Zurich Marriott Hotel**

Leibacher Biber

The two young Leibacher brothers have dedicated themselves to the traditional yet dying art of Biber baking. After deciding on a change of career, they learned how to make these hand-crafted biscuits from scratch. Their lovingly crafted Leibacher Biber can be found in countless shops around the city.

You can find them here:

→ **Globus Bahnhofstrasse**

→ **Hiltl Shop**

→ **Markthalle Viadukt (Berg und Tal)**

Wiedikerli

The 'Wiedikerli' is one of Zurich's most popular barbecue dishes: a grilled sausage made from fresh pork, named after the district from which it originates, Wiedikon. The sausage is produced in the

→ **Metzgerei Keller**

These are the top five shops for chocolate in the city

Vollenweider Chocolatier Confiseur

Connoisseurs can buy true artisan chocolate expertise in one of Switzerland's most traditional confiseries. Chocolatiers use the highest levels of precision to transform old recipes, while at the same time working on new, more unusual creations.

→ vollenweiderchocolatier.ch

Confiserie Sprüngli

The world-renowned Sprüngli specialties, including Luxemburgerli, pralines and truffles along with other popular confiserie products, are still made from traditional recipes to this day.

→ sprunengli.ch

Teuscher

More than 100 different types of specialty chocolates made from traditional recipes are on offer at Confiserie Teuscher, which uses only top quality, natural raw ingredients. Chemical additives are expressly avoided.

→ teuscher.com

Läderach Choco-Atelier

Shopping is a true experience here, as alongside the comprehensive range of homemade specialties and the finest chocolate on the market, the chocolatiers hold live demonstrations to show how chocolate is made.

→ laederach.com

Coop and Migros

A less expensive option for those wishing to try the finest Swiss chocolate is to head to the Coop and Migros supermarkets. Swiss classics can be found here at a reasonable cost, from the popular Toblerone bars to Lindt, Cailler and Frey chocolate.

→ coop.ch

→ migros.ch

Eight must-visit cult restaurants in Zurich

Kronenhalle

The Kronenhalle restaurant is a popular meeting point for friends, families and business contacts. The special feature of this restaurant is that you will dine among artworks by Chagall, Giacometti and Holder.

→ kronenhalle.ch

Sternen Grill

Anyone looking for the best sausages in the city is likely to be directed to the Sternen Grill. Just around the corner from the Kronenhalle, sausage connoisseurs come here every day to enjoy the original Zurich product with hot mustard.

→ sternengrill.ch

The Restaurant

The Restaurant at The Dolder Grand is without a doubt one of the best culinary addresses in Zurich; it is where the two Michelin star master chef Heiko Nieder enchants his guests.

→ thedoldergrand.com

Maison Manesse

Creative head chef Fabian Spiquel captivates guests at Maison Manesse with experimental, aromatic dishes in a light, uncomplicated restaurant.

→ maisonmanesse.ch

Hiltl

The oldest vegetarian restaurant in the world – as the Guinness Book of Records attests – is Haus Hiltl. It has been delighting guests with vegetarian and vegan cuisine from across the world since 1898.

→ hiltl.ch

Öpfelhammer

City explorers can find the oldest wine cellar in Zurich, unchanged over the years, in the Öpfelhammer. A wine cellar tradition is maintained to this day: the 'beam test' calls for acrobatic skills!

→ oepfelhammer.ch

Odeon

For more than 100 years now, the Odeon has been the meeting point for all artists, scholars, locals, tourists, politicians and businesspeople. They enjoy their coffee here in the morning, light meals in the afternoon and legendary cocktails in the evening. The terrace with bistro seating at this top location means that there's always plenty to watch and admire at Odeon.

→ odeon.ch

Zum Kropf

The history of this stately building goes back to the Middle Ages. Guests are made to feel like royalty in the Bavarian baroque beer hall designed by Alexander J. Soldenhoff.

→ zumkropf.ch

The 10 best burgers in the city can be found at ...

The Bite (top quality)

The Bite, boasting top quality ingredients, can be found in the heart of the pulsating Langstrasse quarter. Guests are served weekly specials with an international twist.

→ thebite.ch

Korner (elegant)

Fans of this meaty classic can enjoy gourmet burgers in this elegantly furnished restaurant.

→ gourmetburger.ch

Helvti Diner (classic)

These American classics somehow taste even better in a 1950s-style diner. The restaurant also serves hot dogs, onion rings and sandwiches.

→ helvti-diner.ch

Holy Cow! (Swiss)

At Holy Cow!, all ingredients from the meat and bread to the drinks originate in Switzerland. Delicious!

→ holycow.ch

b. good (regional)

At b.good, the emphasis is on fresh, local produce. The restaurant menu shows from which farm the meat or vegetables originate.

→ bgoodrestaurants.ch

Gerold Chuchi (insider tip)

The Gerold Burger at Gerold Chuchi is a tip from those in the know. This quirky restaurant is located at Hive nightclub, in the urban Zurich-West district.

→ geroldchuchi.ch

Jack & Jo (homemade)

The burger buns at Jack & Jo's Burgers are homemade and served with the freshest regional products and hand-cut fries.

→ jackandjo.ch

Lion's Pub (British)

Not many people know that the Lion's Pub, close to Bahnhofstrasse, is not only the perfect place to enjoy a decent pint – it does a pretty mean burger too.

→ thelion.ch

Butcher (healthy)

'Healthy as f***' is "The Butcher's motto. By this, they mean their fresh local products, free of any preservatives.

→ butcher.ch

James Joyce Pub (with extras)

Ordering the 'Complete Burger' here will get you a burger grilled with raclette cheese and topped with a fried egg, together with fried onions and chips.

→ jamesjoyce.ch

Five tips for vegetarians and vegans

Marktküche

With light, quick lunches and an elegant monthly evening menu, kept deliberately small, this vegan restaurant caters to an urban clientèle.

→ marktkueche.ch

Elle'n'Belle

A restaurant, bar and take-away all in one – the vegan Elle'n'Belle restaurant offers vegetable-based treats with a dash of Bohemian rock 'n' roll.

→ ellenbelle.ch

Hiltl

The oldest vegetarian restaurant in the world, Haus Hiltl, has been keeping guests entertained with vegetarian and vegan dishes from across the world since 1898.

→ hiltl.ch

Neni (at the 25hours Hotel)

Creative oriental cuisine with influences from across the world can be found at Neni in the 25hours Hotel in Zurich-West.

→ neni.ch

Gärtnerei

The Gärtnerei features salads, soups and sandwiches together with a huge range of vegetarian, sugar-free and wheat-free treats.

→ gaertnerei.ch

Zürich Tourism

Stampfenbachstrasse 52, CH-8006 Zürich
T +41 44 215 40 10, zuerich.com, [#visitzurich](https://twitter.com/visitzurich)

The 18 most beautiful terraces in Zurich

Restaurants with a secluded garden

Gartenhof

The name says it all: perhaps one of the most beautiful courtyards in Zurich, with fantastic food.

→ gartenhof.net

Wirtschaft Ziegelhütte

This pub in the north of the city greets guests with an enchanting garden, far removed from the stress of everyday life.

→ wirtschaft-ziegelhuette.ch

Bauschänzli

The Bauschänzli is Zurich's beer garden, offering a wonderful view of Lake Zurich.

→ bauschaenzli.ch

Spice

Gourmets can find award-winning cuisine and a cozy garden in the Restaurant Rigiblick by Vreni Giger at the Sorell Hotel, directly beside the cogwheel railway station.

→ restaurantrigiblick.ch

Blaue Ente

In the middle of a former brewery that operated as a mill for 70 years, you will find a snug garden terrace and outstanding food.

→ blaue-ente.muehle-tiefenbrunnen.ch

Adlisberg

On the edge of the forest, between Zurich Zoo and the Dolder Grand Hotel, you can find the pleasant 'forest and meadow flavors' of Adlisberg.

→ adlisberg.ch

Restaurants with views

Waid

Priceless and unrivaled views over the city, Lake Zurich and the snow-covered Alps in the distance.

→ waid.ch

Buech

Let time drift away while taking in the views over Lake Zurich from Buech's magical, romantic terrace.

→ restaurantbuech.ch

Clouds

Clouds offers breathtaking views over Zurich-West from the city's tallest building.

→ clouds.ch

Rooftop

High above Bahnhofstrasse, follow the action on the world-famous shopping street below with a refreshing drink in hand or an Asian hors d'oeuvre.

→ ooo-zh.ch

Sonnenberg

At Sonnenberg, gourmands can enjoy GaultMillau award-winning cuisine high above the roofs of the city.

→ sonnenberg-zh.ch

Jules Verne

Nestled beneath the Urania planetarium, the Jules Verne offers unique 360° views of Zurich's city center.

→ jules-verne.ch

Seafood restaurants

Fischers Fritz

Where the holiday spirit begins. Lying on the banks of Lake Zurich, Fischers Fritz is a cozy restaurant where you can enjoy 'Fischknusperli' (fried breaded fish pieces) made with freshly caught fish from the lake.

→ fischers-fritz.ch

Quai 61

The maritime decor of Quai 61 will transport you to a turn of the century British cruise ship.

→ quai61.ch

L'O

Relax and leave your everyday cares behind you at this enchanting restaurant on the banks of Lake Zurich.

→ lo-horgen.ch

Zürich Tourism

Stampfenbachstrasse 52, CH-8006 Zürich
T +41 44 215 40 10, zuerich.com, [#visitzurich](https://www.instagram.com/visitzurich)

Chez Fritz

On the shore of Lake Zurich, Chez Fritz boasts a large terrace with an outside bar.

→ chezfritz.dinning.ch

Fischstube

The name says it all: enjoy tuna, lobster, sea bass and much more at the one and only Fischstube, next to Lake Zurich.

→ fischstube.ch

Key West

Oberrieden's Key West boasts magnificent lake views, delicious cuisine and friendly service.

→ keywest-zuerich.ch

The city's eight most special fondue restaurants

Fondue Chalet Zürichberg

The charming Fondue Chalet on the terrace of the Sorell Hotel Zürichberg exudes an atmosphere of Alpine romance in the heart of the city.

→ chalet-zueriberg.ch

Fondue eTukTuk

Fancy being driven around the city while eating a fondue? No problem on one of these fun Fondue eTukTuks.

→ etuktuk.ch

Fondue Tram

The Fondue Tram offers a unique kind of city tour. Take a trip through the city center while indulging in a fondue in the tram's cozy surroundings.

→ stadt-zuerich.ch/genusslinie

Wirtschaft Degenried

In the middle of the forest near the Dolderbahn station, the stylish and magical Degenried will entice you with its delicious fondue.

→ degenried.ch

Frau Gerolds Garten

An urban city garden in summer, Frau Gerold transforms into a stunning fondue tent in winter.

→ fraugerold.ch

ZunftHaus zur Zimmerleuten

Wrapped up in blankets on Limmatquai, enjoy a cheese fondue at one of the city's most traditional buildings, a former guild house.

→ zunftHaus-zimmerleuten.ch

Gmüetliberg

This restaurant on the nearby Uetliberg offers the perfect atmosphere for a fondue.

→ gmuetliberg.ch

Walliser Keller

In the heart of the old town, melted cheese fans can enjoy a classic fondue here, made to a traditional Valais recipe.

→ swissalpechuchi.ch

The 12 people shaping Zurich's gastro scene

Valentin (Vale Fritz) Diem

With his themed pop-up restaurants, Valentin Diem – or Vale Fritz, as he's usually known – has quickly made a name for himself.

→ valefritz.ch

Susanne Tobler

When food meets physical and chemical reactions, you can be sure chef and astrophysicist Susanne Tobler isn't far away. In her fascinating and entertaining pop-up installations, she explains what happens to our food when we steam, simmer or bake it.

→ tblertastes.com

Marco Guldemann

Marco Guldemann is a master bladesmith. The Gyro Gearloose of cutlery, Marco produces everything himself, from blade to handle.

→ dasmesser.ch

Anna Pearson

Chef, cookbook author and designer Anna Pearson loves all things culinary and is particularly interested in good, honest, fair cooking.

→ annasfinest.ch

Claudio & Silvan Leibacher

In the cellar of their family home, these two brothers produce the finest almond gingerbread (Biber). In order to do so, they had to breathe new life into two old artisanal practices – wood engraving and Biber production.

→ biber-manufaktur.ch

Alexandra Heitzer & Simon Mouttet

If everything revolves around food just once a year, Alexandra Heitzer and Simon Mouttet will have done their job! They are the organizers of the FOOD ZÜRICH festival.

→ foodzurich.com

Rolf Hiltl

As Rolf Hiltl proves, you don't have to be a vegetarian to run the oldest vegetarian restaurant in the world. Rolf is head of Haus Hiltl, a fourth-generation family enterprise.

→ hiltl.ch

Seri Wada

Mission: to make the best baguette in the city. Mission status: long since accomplished.

→ seri.li

Laura Schälchli

Laura Schälchli specializes in unconventional food events, pop-up restaurants and slow food.

→ lauraschalchli.allyou.net

Elif Oskan

Ice cream prepared à la minute to original Victorian recipes? All in a day's work for dessert chef and ice cream maker Elif Oskan, who has worked in London, Belgium and Zurich.

Jennifer Ann Hunziker

One of Switzerland's best bartenders, she loves to tickle her customers' taste buds with her own creations.

→ ooo-zh.ch

Michel Péclard

If you are eating 'Fischknusperli' in an exclusive setting by the lake or if you find candy floss on the dessert menu, you are probably sitting in one of Michel Péclard's restaurants – one of the most creative figures on Zurich's gastronomic scene.

→ peclard.net

These five local producers shape Zurich

The city beer – Turbinenbräu

Thanks to the short journey from producer to seller, this refreshing beer made from the finest ingredients needs no pasteurization or preservatives.

→ turbinenbraeu.ch

The city coffee – Stoll Kaffee

The name Stoll has stood for the finest quality coffee since 1936.

→ stoll-kaffee.ch

The local wine – Staatskellerei Zürich

In this 400 year-old monastery cellar in Rheinau, about 20 different wines and specialties are pressed, cherished and nurtured.

→ staatskellerei.ch

The art of baking – handmade Tirggel from the Honegger bakery

Tirggel – traditional Christmas biscuits – are a Zurich specialty. In the Honegger bakery, they are still made by hand in the traditional way.

→ honegger-tirggel.ch

Adrian Gerny – the last fisherman on Lake Zurich

Adrian Gerny is one of the last two fishermen on Lake Zurich. His freshly caught fish are served daily at one of Lake Zurich's best-loved fish restaurants.

→ zueriseefisch.ch

Interactive events

- Chocolate workshop at the Maison Truffe in Stäfa. **More information**
- Make your own cheese. **More information**
- Cocktail mixing with the Hotel Eden's chef de bar. **More information**
- Brew your own beer. **More information**
- Team cooking with expert guidance. **More information**
- Drinks in a brewery or even a beer brewing workshop? **More information**
- Discover a world of chocolate. **More information**
- The workshop for all single malt whisky connoisseurs. **More information**
- Bake your own bread in a cozy bakery. **More information**
- Learn to cook vegetarian specialties at Hiltl. **More information**
- Guided tour of the Maestrani chocolate factory. **More information**
- Wind your way through the city on a Fondue eTukTuk. **More information**
- Discover culinary Zurich on the food tour. **More information**
- Zurich chocolate tour. **More information**

Culinary tours

- Zurich food tour. **More information**
- The cherry cake tour. **More information**
- BBQ eTukTuk. **More information**
- Zurich bar quest. **More information**
- Coffee culture tour. **More information**
- Zurich gourmet tour. **More information**

A date for the diary in 2018

FOOD ZURICH – Mai 24 to June 3, 2018

FOOD ZURICH brings together established and new events, including the Street Food Festival and The Epicure. More than 100 events over 11 enjoyable days cover the entire culinary spectrum from haute cuisine to street food. Sample, indulge and make your own – perfect for connoisseurs and the curious of all ages from Zurich and beyond. FOOD ZURICH is a treat for one and all.

→ foodzurich.com

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