



## **Hotel Belvedere Locarno ★★★★★ takes off with „La Fontana Ristorante & Bar“**

**The longstanding hotel has revolutionized its restaurant. Adrian Stalder has developed a new gastronomic concept put into place with the support of architects Krucker Partner.**

*Locarno 19.03.2016* – As of March 21, 2016 „La Fontana Ristorante & Bar“ has re-opened its doors. Daily from 7:00 until 24:00 (kitchen is open until 22:15 o’clock) the completely re-styled restaurant is open to the public delighted with the locale’s open kitchen concept. The kitchen is efficient, healthy and beautifully designed. Staying true to form Executive Chef Bruno Hurter heads and is absolutely behind this concept. Davide Ferraris is his main support in the crucial role of restaurant manager.

The menu highlights a cosmopolitan, light cuisine utilizing regional products and supporting sustainability. „I am thrilled about this new challenge in Ticino“ replicates Hurter, the Swiss-German and former captain of the Swiss National Culinary Art Team. A definite Mediterranean flair is expected in the menu choice as this is considered Hurters passion as demonstrated in his recently published cookbook.

„The opening of „La Fontana“ in Hotel Belvedere Locarno is a milestone in our strategy for embracing new trendy and surprising options “, according to Gregor Beck, General Manager of the establishment. „For over one year we have worked to achieve this goal and I am personally convinced that our guests will share my enthusiasm for the new structure. We now have found a lively, spirited solution for our restaurant, which at the same time allows for a stronger catering menu. This is now separate from the kitchens daily business, enabling us to find high quality solutions for the small gathering, larger business meetings all the way up to large events of more than 350 guests“, Beck underscores.

„In „La Fontana Ristorante & Bar“ the guest will enjoy an all around food experience. All the senses are taken into account whether it be through the visual impact of the salamis and hams hanging from the ceiling but also through their wonderful aroma“, insists Adrian Stalder, gastronomic consultant. „One should hear and smell the kitchen“, concludes Stalder.

This mantra is repeated in the choice of wines that underline a special sensual experience. Those who prefer a direct and simple suggestion are drawn to the back of the menu. The more experienced wine connoisseur enjoys the choice of over 150 wines on the extensive wine list with many choices coming from Ticino. The wine list is namely referred to as the „ABC of grape types“ and is unusually arranged. It does hold to tradition in that it follows the division: Champagne/Spumante, White Wine, Rose Wine, Red Wine und Dessert Wines. The novelty lies in its alphabetical division by grape and not by country of origin. „This lends a playful character to the wine choice placing the guest in a position to think about the wine choice differently,“ responds Urs Mäder, Ticino wine expert and consultant.

The restaurant has been designed to allow opportunities for open communication while at the same time maintaining higher islands of calm. Therefore there are round tables, rectangular tables and also higher tables. The restaurant seats 90 people and the terrace has a capacity of an additional 45. Because of the expansive retractable glass façade leading to the terrace the distinction between inside and outside is seamless.



The floor tiles for the restaurant were individually made to favour the new „La Fontana Ristorante & Bar“.

The Hotel with its 89 rooms – all providing a wonderful lake view - is located directly on the foot of “Madonna del Sasso”, famous pilgrim place. It is the only four star superior hotel in Locarno that remains open all year around. For those who wish to take it easy one can travel by the funicular railway (stop „Belvedere“) directly up to the hotel. On foot one easily reaches the historic city center and can enjoy the film festival city’s Mediterranean charm and climate. Both the funicular railway and the cableway are available so that the hiker can reach Monte Cardada – a special place with spectacular alpine views and numerous hiking trails. Other activities in the Lago Maggiore area include cycling and golf, which thanks to the mild climate is also possible in wintertime. The Lugano airport Agno is 40 km distant, a 45-minute car drive. The Milan Malpensa airport remains 110 km to the south. After the completion of the Alp-Transit in 2016 the hotel can be reached via the Gotthard base tunnel from Zurich, Lucerne and Zug by train in about two hours.

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