



Restaurant
of the Month
Switzerland

A palace for the discerning palate

Founded in April 2000, the restaurant Zum Kaiser Franz in inner Switzerland has gained a sound standing in the Swiss gourmet landscape. Its Austrian born manager conducts a charming concert of professional staff, heartfelt atmosphere, a rich selection of wines and a stunning location. This year's major makeover got the quality of Zum Kaiser Franz flying higher than ever.

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Born in South Styria in Austria, manager Felix Franz was endowed with his mother being very strict about her children's politeness. His heart got a solid grasp on gastronomy during his years of apprenticeship. Franz phrases his deeply felt dedication to his profession stating that "a guest is a guest, no number. So we regal them just as we would do with a friend who has come over to our house."



Portrait: Manager Felix 'Kaiser' Franz

The restaurant's upbeat composition sees a fully motivated team serve to its splendour.

"I have always had a very lucky hand when picking my staff," Kaiser Franz, as his guests and friends call him, gratefully sighs. The harmonic blend of gastronomic professionals at Zum Kaiser Franz pay into the living up to the house's philosophy of being a "charming Austrian restaurant in Switzerland starring a charming vitality, zest for life, elan and esprit partnered up with heaps of cordialness."

Switzerland's cute savoir-vivre and Austria's greatness in endearing cuisine are fused into a song of gourmandising in a propitiating atmosphere. At Zum Kaiser Franz the soul can calmly lean back and put its feet up. Located just 35 kilometres (20 miles) south of Zurich, you may be looking out south-west into the sunset from Zum Kaiser Franz and all that blocks your view over Lake Zug and unto the Alps is the



and 2pm and 6pm until midnight. On weekends the gastronomic palace opens its doors only to circles of 40 plus people with preceding reservation. In fact, to make a reservation a few days in advance to your enjoyment at Zum Kaiser Franz is an advisable idea - 70 seats indoors and another 40 on the summer porch are swiftly occupied.

A glance into the menu defies prolonged wishing. Zum Kaiser Franz pulls out all the stops in the Austrian culinary organ the chefs master so skilfully. Homemade Austrian desserts like apple strudel, quark cheese strudel, Kaiserschmarrn and Austrian pancakes are but the culmination of a Viennese waltz through the Styrian cuisine. Salad variations are crowned with sprinkles of the rich essence of the Styrian oil pumpkin to create that fine sonata no sentient connoisseur could ever turn from. If Mozart would have been a chef, his masterpiece would have been the Viennese Schnitzel. Perfection in this dish is achieved by baking it until it features that distinctive golden-brown shimmer - no other shade is allowed at Zum Kaiser Franz! Little princes and princesses of up eight years are treated with 'Sopher!' - a free serving of homemade tagliatelle with cream sauce. Be a

guest old, be they young, a refreshing stroll through a poem of exquisite culinary poetry is a given fact at Zum Kaiser Franz.

The wine vault holds for you in storage an abundant variety of wines and champagnes. Their wine menu has a solid focus on wines from Austria, Italy and France. Yet, Spain and Germany as well as delectable drops of Bacchus's dew from wine press houses from all over the globe sit ready to be enjoyed. For epicures in wine, resplendent vintages await the oenologist's critique: a 1974 Cantenac 2ème Grand cru classé and a 1981 Ch. Beychevelle 4ème grand cru classé are but two examples.

In a magnificent composition, Franz created a symphony of Austrian specialties prepared by a team motivated to go whole nine yards in order to please their guests' palates. Buttered up with sincere friendliness and full dedication to courtesy, all set in the paradisiac surroundings of inner Switzerland, a magnus opus in gastronomy for you to relish has been composed. Be a guest at Zum Kaiser Franz - you will never forget the sensations.

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narrow strip of Rössli park's luscious green that snuggles up to the gleaming waterfront.

In times when competition is rough and currency exchange rates put their strain on gastronomes, Zum Kaiser Franz celebrate their 15th anniversary. Not only do guests approve, but also critics certify a harmonious overall impression. The world-renowned French restaurant guide Gault & Millau awarded Zum Kaiser Franz a full 14 points!

An Austrian cornucopia

Franz and his team love to pamper their guests. The gallant ambience of Zum Kaiser Franz - Kaiser being the German word for Emperor - ennobles their visitors by its sheer splendour. You may dine at Zum Kaiser Franz on weekdays between 11am

