



URS WILHELM'S RESTAURANT

*With its powerful menu and picturesque surroundings,
Urs Wilhelm's restaurant offers a bastion for
enthusiastic food lovers everywhere*



Located in the upper part of the village of Altnau on Lake Constance in Switzerland is the unique restaurant of Urs Wilhelm. Within the walls of this art nouveau house, which was built in 1912, is an eclectic collection of furnishings. The walls are covered in paintings by well-known artists, with sculptures and ornaments scattered about the place, and impressive floral decorations completing the picture. Overall, it has the air of a museum, but a rather special one – dedicated to those who enjoy life.

It is clear from Urs's unique cuisine that he absolutely adores cooking. His meals are renowned for their spicy, powerful character and are always prepared with the freshest of ingredients, using a whole host of natural resources.

There is, of course, fresh-water fish from Lake Constance, depending on the day's catch. Salmon, sole, turbot, lobster and crayfish are also standard fare. Fresh mushrooms and game come from the local woods, and duck and poultry are imported from

France. Urs's special salad, with an abundance of fresh herbs and an addictive salad dressing, is quite simply the ultimate Swiss salad.

Consistent quality has meant that Urs has been awarded the coveted Michelin Star year after year, as well as 17 Gault Millau points.

The restaurant is open for lunch from noon until 2pm and in the evenings from six, but is closed on Tuesdays and Wednesdays.

Urs's wife, Rita, runs a small hotel in the house. There are just four rooms available for a few lucky guests; prices start at €98 (£60), with an outstanding breakfast included in the price. A delicious mid-morning snack the next day will round off your stay in this small but charming hotel.

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