

Passion for patisserie

**“Patisserie is the quest for balance and harmony in life –
a quest that can sometimes be achieved with a pinch of sea salt.”**

As patissiers we create works of art made from food products, we fine-tune colours, flavours and textures and sometimes take a gamble with unusual ingredients such as rosemary or Parmesan. A showpiece made of chocolate, sugar and other ingredients represents contemporary design with the personal touch of the patissier. The balance and harmony with which ingredients are combined display the artist's skill and dedication.

We are patissiers who are passionate about their work and who with our products wish to introduce our guests to a universe of taste and enjoyment. Our range of cakes and gâteaux, confectionary, ice cream and delicatessen includes many traditional recipes but is constantly being extended with new creations. For us it is essential that our creations appeal to all five senses: the visual appearance, the aroma and the surface are just as important as the sound made while chewing and, of course, the superb taste.

Seasonal produce also determines our offering. We purchase top-quality fruit, vegetables and raw ingredients from accredited regional suppliers, which we then process as freshly and wholesomely as possible.

The combinations are simple but often unusual and are intended to enhance the product's natural taste. When we create desserts, the most important characteristics are for example the interplay of cold, hot and crispy elements, of light, rounded and heavy surfaces and of different consistencies such as soft, frothy, semifluid or creamy.

We would like to present to you a new style of patisserie, sharpen your senses for basic products and convey the pleasure of indulgence. You will always find an attentive ear for your suggestions or questions and we would be happy to provide recommendations on how to put your own ideas into practice. We look forward to talking to you.

Stefan and Johannes Gruber