

# At your service

Our compendium of culinary launches this month covers openings in three of Europe's major cities and a batch of retro-inspired sauces. You'll need something to drink too, of course, so choose from aromatic apple wine or feisty, French-made limoncello.



## BEARING FRUIT Lemon Story

In southern France's Var countryside, family-run citrus farm Lemon Story has grown rare fruits such as yuzu, Kalamansi, Meyer lemon, Tahitian lime and combawa for more than 10 years. Now it has turned these into a range of aromatic, potent limoncellos. "Every variety contributes to a flavourful alcohol maceration that highlights the distinctive personality of our fruit," says owner Marion Laperche. Crafted from a family recipe and bottled in a nearby workshop, the liqueur packs a punch, coming in varying colours and opacities depending on its component fruit. Laperche's favourites? The Kalamansi for its acidity and Meyer lemon for an unexpected taste of thyme. — **GWO** [lemon-story.com](http://lemon-story.com)

## CATCHING THE BIG FISH IV REGIA

The Faedda family, which has been canning fish since the 1990s, is now focusing on sustainability while maintaining time-tested artisanal practices. In 2023 the company won the innovation prize at the Sardinia Food Awards and first prize in the "fish companies" category at the Italy Food Awards. Its new line, IV Regia di Sardegna, packages up cuts of red and yellow-fin tuna inside colourful tins. — **AVD** [lemareviglie.com](http://lemareviglie.com)



## IN GOOD TASTE HANABI

Paris isn't lacking in Japanese-French dining but, for a fresh take, head to Hôtel Hana's new restaurant, Hanabi. It would be a misleading, however, to describe its approach as fusion. "We try to stay true to the cuisine of both countries with references to dishes from the other," says Shirley Garner, who co-curated the menu. In doing so, she found ways to include Japanese aspects in classic French dishes, such as bavette steak prepared with wagyu beef and sansho pepper sauce. — **AW** [hotelhana-paris.com](http://hotelhana-paris.com)



## TREE ENTERPRISE Klaar Fruchtfermente

Mild temperatures, healthy rainfall and moderate sunlight make northern Germany prime apple-growing territory. Chef and sommelier Arno Lenz initially wanted to make natural wine here but soon realised that there was more potential to create cider and other ferments. In 2019 he launched Klaar Fruchtfermente, a line of cider and vinegar produced from fruits native to the region. "Whether it's apples, pears or even quince, every variety has its own character," says Lenz. "We want to show their complexity." Klaar Fruchtfermente's drinks are all crafted using natural vinification techniques, which explains their unfiltered quality and low alcohol content. Artificial additives are avoided so as not to overshadow the unique flavours of the fruit. The brand's signature drink is pomquette apple wine, infused with hops, plums, rosehip tea or lime-blossom honey. — **AW** [klaar-fruchtfermente.de](http://klaar-fruchtfermente.de)



## ON THE HOOF OXEN

In the heart of Küsnacht on the shores of Lake Zürich, Oxen first opened as a pop-up last winter but officially debuted in April, complete with seven rooms for guests who want to stay over. On the menu are seasonal dishes that make use of locally sourced produce and crowd-pleasers such as the juicy Oxen burger, cauliflower with ponzu sauce or strawberry yoghurt mousse. Your aperitif, accompanied by a charcuterie and hay-milk cheese platter, is best enjoyed in the vine-covered garden. The adjoining



Oxbox is an offshoot of Zürich's Monocle Café, serving flat whites to go and stocking the daily newspapers. It's a clue to one of the brains behind the venture: Tyler Brülé, the editorial director and chairman of *Konfekt* and *MONOCLE*, is among the four founders. The team includes Markus Binkert, Thomas Maechler and Marc Wegenstein, who have brought their expertise in the catering, travel and hospitality industries. They took over a traditional restaurant known as Ochs and transformed it into a kitchen that reimagines hearty classics while staying true to the spirit of the area, with an offering that's designed as a community eatery and destination. — **MAP** [oxen.ch](http://oxen.ch)



### Make yourself at home

For a long weekend of walks and lake swims, *Konfekt* subscribers can check into the *MONOCLE* apartment at the Oxen at a special rate. For enquiries, contact [Izumi.Dresen@monocle.com](mailto:Izumi.Dresen@monocle.com)

## MAKE IT A DATE The Appuntamento



The Appuntamento is a restaurant, café and aperitivo spot in Rome's Prati district that also serves as an emporium for ceramics and flowers. The word "*appuntamento*" means "appointment" in Italian and is a nod to a 1970s song by Ornella Vanoni. "We wanted to evoke the romance of that time," says founder Iole Pizzi. Bathed in natural light, the space was designed by architect Giorgia Dennerlein from Loto AD Project, who previously worked on Pizzi's home. Bonacina 1889 armchairs, Flos lighting and a mural by Turkish-Italian artist Irem Incedayi complement the products on offer. "I wanted the ceramics shop, florist and restaurant to blend into one space, creating a synergy between the artistic disciplines," says Pizzi. The bistro offers traditional but reinvented Italian dishes, such as pink tortellone stuffed with goat's blue cheese, all plated on elegant handmade ceramics by Agropoli-based Musae Studio. — **AAL** [theappuntamento.it](http://theappuntamento.it)



## PACKAGING A PUNCH Matheson Food Company

Canadian chef and actor Matty Matheson was nostalgic for the North American packaging from

his childhood, so he launched these retro sauces earlier this year. From tangy green olive dressing to bold balsamic and other pantry staples (including a box of macaroni and cheese), Matheson's approach is an ode to unfussy yet delicious comfort food. — **AVD** [mathesonfoodcompany.com](http://mathesonfoodcompany.com)



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