

WHAT TO HAVE: **RÖSTI**
WHERE: **AUBERGE DU COL-DE-SOUD, VILLARS**

It's been famously said about a certain humble vegetable that, no matter how you pronounce it, if a person likes potatoes, they must be pretty decent folk. So you can bet your bottom franc that you're in good company, as locals and tourists throng to Auberge du Col-de-Soud for their house specialty. Like every iconic dish, there is no definitive way to make the perfect rösti. Each kitchen tries its hand to master this marvel, made from as little as grated potatoes, simple seasonings of salt and pepper and the precise roasting technique that most chefs aren't too pleased to share but are more than happy to serve. Signature twists include ham, cheese, vegetables and eggs. **Rue du Col-De-Soud, Villars-sur-Ollon; 41-24/495-2640; col-de-soud.ch**

WHAT TO HAVE: **CRÈME BRULEE**
WHERE: **SAFRAN, EUROTEL MONTREUX**

Chances are, if you've spent a bit of time in Lake Geneva Region, you know that crème brulee is a dessert that can be wonderfully airy but is never taken lightly. So it's no easy feat to outdo all other crèmes and emerge champion, but we have to say, Safran is in a comfortable lead. We're not swayed by the fact that when you order this dessert, you actually get three. We're not distracted by the variety in flavour across the pistachio, coffee, and vanilla. Even the vanilla is anything but its plain metaphorical namesake. If an ounce of saffron is worth more than its weight in gold, then dessert at this sunny lakeside restaurant with bright yellow shade is definitely priceless. **Grand-Rue 81, Montreux; 41-21/966-2222; eurotel-montreux.ch**

WHAT TO HAVE: **SWEDISH PANCAKES**
WHERE: **LE MUGUET, LES DIABLERETS**

If you've ever basked in the glory and warmth of holding a cup of tea indoors while the rain pours down in sheets outside, you'll know the joys of piping



hot food brought straight to your table when you're coming in from snow-clad ski slopes. We suggest you settle down to a pile of Swedish pancakes, or crepes, at Le Muguet. If you're in the mood for savoury, there's spinach, cheese, mushrooms, eggs and bacon to choose from. Or if you'd rather something sweet, you could go for slivered almonds, honey, bananas, pears, coconut, Chantilly cream or chocolate. Or all of the above. **Rue de la Gare 15, Les Diablerets; 41-24/492-2642; le-muguet.ch**

WHAT TO HAVE: **3 OF A KIND**
WHERE: **ZE FORK, VEVEY**

We know food decisions can be tough, which is why we love the dining concept at Ze Fork, a lakeside establishment overlooking the famous Vevey fork. The menu offers you various themes and once you pick the core ingredient that you're

in the mood for, it comes prepared three ways. The menu changes frequently so the restaurant's regulars, of which there seem to be plenty, are always spoilt for choice. Even the dessert platters follow this theme, so chocolate purists can stay true to their love while citrus fans have the best from the orchard. **Rue du Leman 2, Vevey; 41-21/922-1813; zefork.ch**

WHAT TO HAVE: **SEAFOOD PLATTER**
WHERE: **BRASSERIE LA COUPOLE, VEVEY**

If the building itself is a local landmark and has been in place since 1912, then you can be quite certain that they're doing something right. The dome shape of the restaurant is iconic and goes back to its an almost Venetian architectural style. But it's not all ancient history—the brasserie was bestowed with three