## Travel program for Geoffrey and Bruce 12.9 – 15.9.2024

12.9.2004

We will arrive in Strasbourg at 10.39 am. Then to the hotel to deposit our luggage.

Full day:

Sightseeing tour of Strasbourg

19.00 Dinner at "Au Pont Corbeau"

21 quai Saint-Nicolas, Strasbourg



Next door to the Musée alsacien, dedicated to folk art, it's a tasty way to get down to business! Everything about this authentic family-run winstub is appealing: the traditional decor (Renaissance features, posters), the choice of wines and, of course, the Alsatian cuisine, supported by a network of local producers... A real favourite! guide.michelin.com.

13.9.2024

(time still open) Travel by train to Basel

Check in at the SET Hotel Basel

Afternoon

walk through the old town

18.30 Dinner at the "Hasenburg" restaurant

The Hasenburg (In Englisch its "Hare or rabbit castle) is one of the oldest restaurants in Basel and has been in existence for over 120 years. The building itself was rebuilt after the earthquake of 1356 and is therefore almost 700 years old.

Typical Swiss and modern seasonal dishes are prepared in the very small kitchen on the 1st floor. Everything is prepared fresh and unadulterated (without ready-made products). All sauces, smoked salmon, desserts and ice creams are homemade.

## Small trip to Switzerland Saturday, September 14, 2024

9.03 Uhr Basel SSB Train 10.05 Uhr Luzern



Stay Luzern

11.12 Uhr Luzern Steamboat



12.09 Uhr	Vitznau	
12.15 Uhr	Vitznau	Cogwheel railway (1)
12.47 Uhr	Rigi Kulm	Stay Rigi (2)
14.16 Uhr	Rigi Kulm	Cogwheel railway (3)
15.03 Uhr	Arth Goldau	•

Arth
15.15 Uhr
Goldau Train
16.15 Uhr
Basel SBB

- 1. https://en.wikipedia.org/wiki/Vitznau%E2%80%93Rigi\_railway\_line
- 2. https://en.wikipedia.org/wiki/Rigi
- 3. https://en.wikipedia.org/wiki/Arth%E2%80%93Rigi\_railway\_line

## 19.30 Uhr

Eating at Eckert. This is a good restaurant just across the border in Germany. We go there by public bus. (Departure approx. 19.00 hrs

Modern fine dining is associated with culinary metropolises and less with Grenzach-Whylen on the border with France and Switzerland. The father-son team of Rainer and Nicolai Wiedmer have impressively succeeded in setting an international standard of flavour in the region without forgetting their roots in southern Baden.

In recent years, the Wiedmer team has not only cooked its way to 1 Michelin star and two red toques in Gault-Millau, but has also welcomed numerous guests to one of the 100 most beautiful hotel restaurants in Germany according to GEO magazine.

15. 9. 2024

Mornings: Free time

Afternoon: Possibly Kunstmuseeum, depending on your mood.

18.30 Uhr

Gala dinner at Edith's. Rita and Stefan have been announced as special guests