

Frommer's Switzerland



Inexpensive

Hotel Tralala This off-white building, originally erected in 1800, became a hotel in 1992. In a quiet neighborhood, 5 minutes from the center of town, this has become a popular spot for those on a short stay in Montreux. The rooms are small, with a slight Mexican decor, and are well maintained and comfortable. Many of the rooms open onto lake views, and each is dedicated to an artist who has appeared in Montreux. You might sleep with David Bowie, Aretha Franklin, Miles Davis, or even Igor Stravinsky.

2, rue du Temple, CH-1820 Montreux. ☎ 021/963-49-73. Fax 021/963-23-11. www.tralalahotel.ch. 35 units. 160F–240F double. Rates include buffet breakfast. AE, MC, V. Parking 20F. **Amenities:** Restaurant; bar; babysitting; bikes; concierge; Internet (free, in lobby). *In room:* TV, hair dryer, Wi-Fi (free).

WHERE TO DINE

Very Expensive

Le Pont de Brent ★★★ FRENCH/SWISS The district's finest and best-known restaurant is in a turn-of-the-20th-century house near a historic bridge in the hamlet of Brent. Gérald Rabaey, the owner and chef, prepares a frequently changing array of seafood, including a soup made with mussels and leeks, Breton lobster with zucchini in a tarragon-flavored cream sauce, rabbit in mustard sauce, and roast pigeon with herbs. Succulent versions of trout, turbot, and sea bass are also featured, along with fresh mushrooms and the best fruit of any season. We could heap praise upon praise on this restaurant and still not do it justice. It is the grandest choice for dining along Lake Geneva. The combination of flavors is inspired. Inventiveness and solid technique reign supreme here.

In Brent. ☎ 021/964-52-30. www.lepontdebrent.com. Reservations required. Fixed-price menus 185F–285F; 3-course business lunch 85F Tues–Fri only. MC, V. Tues–Sat noon–2pm and 7–9:30pm. Closed 3 weeks in midsummer and 2 weeks Dec–Jan. From Montreux, follow the signs to Blonary-Brent, driving 3km (2 miles) northwest of the city.

L'Ermitage ★★★ FRENCH/SWISS Set in Montreux's lakefront suburb of Clarens, this restaurant occupies the dignified premises of a *maison bourgeoise* built in the late 19th century and surrounded with a spacious park. The celebrated chef, Etienne Krebs, owns the place along with his charming wife, Isabelle, who handles the dining room, which has welcomed everyone from the president of Switzerland to Quincy Jones. You'll dine in one of three rattan-filled rooms painted "the colors of water and sun" or on a terrace overlooking the lake. Menu items change with the seasons but always reflect fresh ingredients. Palate-pleasing examples include a casserole of foie gras with celery; filet of fera (a fish from the nearby lake) with capers and artichoke hearts; a salad of baby crawfish in an emulsion of tomatoes and olive oil; rosettes of roast lamb with aromatic alpine herbs; and a supreme