

Zuckerbäckerei Gianottis, Pontresina (Switzerland)

Case Study



An old book with yellowed pages bears witness to the over 125-year-old sugar baker tradition of the Calonder-Gianotti family in Pontresina.

The traditional company from the Engadine was completely rebuilt and shines in new splendor. The newly opened Gianottis has succeeded in every respect. Modern and rustic charm combined perfectly. The materials used and the design underline both the quality of the restaurant and the pastry shop.

A record THERMCORD entrance door was installed to keep the heat in the cold Engadin winter. This allows the hungry guest to enter the locality without any great effort, and at the same time feel comfortable. The whole glass doors to the restaurant and pastry shop reflect the openness of the hosts and provide a frameless insight into the two areas.

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