



*Lausanne, Switzerland: 10<sup>th</sup> October 2018*

**The six EHL alumni behind Le Pointu open the doors of their second restaurant in Lausanne, [Loxton](#), on Rue du Pont 22**

The team of EHL alumni behind Le Pointu took over the restaurant previously called Karma, a first floor restaurant on Rue du Pont on 1<sup>st</sup> August 2018 and are treating the town to a totally new restaurant concept. It's elegant but fuss-free – from the food and service to the décor. Doors officially opened on 8<sup>th</sup> October after 2 months of hands-on renovation work.

Open from early to late 7 days a week (except Sunday evenings), [Loxton](#) will serve breakfast, lunch, dinner and brunch on the weekends. Reservations for brunch will open on the first weekend of November.

The small entrance area on Rue du Pont has been converted into a take-away area serving fresh food and fantastic coffee to go for passers-by. Breakfast foods, tea and coffee are available in the morning. A selection of sandwiches, salads and meals to heat-up at home are made fresh every day for lunch.

As you walk up the original black marble staircase, you enter the main restaurant seating just over 60 people with a wrap-around terrace seating approximately 40 people. Vincent Baeriswyl (AEHL 2012) leads the service staff.

The menu is inspired by international food trends placing quality ingredients at the centre of the dish. This is not just your usual *brasserie* food as head chef Jean-Philippe Patrino uses bold flavours combinations presented in an elegant but simple manner that accords with the décor.

Steve Richard (AEHL 2012) and his team of baristas and bar staff serve a collection of classic cocktails and some Loxton signatures using homemade infusions, syrups and purées. The wine list and soft drinks menu feature a number of local artisanal suppliers.

The place has been given a total makeover by local blogger and interior decorator, [Sofia Clara](#) (AEHL 2013). Inspired by cafés and restaurants from around the world from Montreal to Sydney, the green walls, terracotta tiles, terrazzo table tops, wicker chairs and hand painted furniture contrast with strong black lines and brushed brass detailing that are original features of the building. She documented the whole renovation process through a series of videos on her [YouTube channel](#).

Their focus is on making people feel at home. From the breakfast nook downstairs, a lounge area upstairs, the “library” corner designed as a working area, through to the spacious bar and dining area, walking through the restaurant is like moving between the

different rooms of a house. The feel of the space evolves throughout the day making it a cosy and comfortable breakfast spot in the mornings as well as a lively destination for dinner and drinks.

The team came together under [Sofia Clara](#)'s creative direction to make a lot of the furniture themselves including two large high tables and the hexagonal light fixture which lights up the restaurant space and echoes the Loxton logo, symbolic of the team of six coming together again.

Martina Billson, a local visual designer collaborated with Sofia Clara to create the artistic concept of the restaurant. Specialised in Fine Art and Textiles, she has brought Loxton to life through a series of minimalist faces that line its tables and feature wall. Faces of the team, friends and family are broken into pieces and rearranged in abstract form.

Loxton is the new simple, elegant and fuss-free hot spot in town. The team look forward to welcoming you to discover a daring combination of art and food in a homey and relaxed environment.

Interior photos by © Hannah Shan <http://www.hannahshan.com/>  
Food photos by © Marion Monier <https://www.marionmonier.com/>

**Address:**

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1003 Lausanne

+41 21 351 81 81  
[hello@loxton.ch](mailto:hello@loxton.ch)

**URLs:**

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Website: <http://www.loxton.ch> (coming soon)  
Reservations: <https://www.loxton.ch/reservations.html>  
Facebook: <https://www.facebook.com/loxtonlausanne/>  
Instagram: <https://www.instagram.com/loxtonlausanne/>  
Sofia's Blog: <http://www.sofiaclara.com>  
Sofia's Instagram account: <https://www.instagram.com/sofia.clara/>

**Opening hours:**

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Final opening hours as well as the opening hours of the kitchen will be confirmed at the end of October

Monday to Saturday: (approximately 8h30 – 00h00)  
Sunday: brunch (as of the first weekend in November)

**Names of the team:**

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Vincent Baeriswyl  
Sofia Clara  
Mathias Faigaux  
Cédric Maiorana  
Arthur Prost  
Steve Richard

**Name of the artist:**

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Martina Billson <https://www.instagram.com/martina.billson/>

**Press contact:**

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