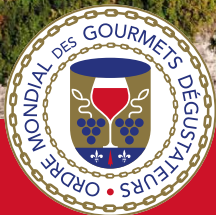


# Grand Chapitre International

27 – 29 August 2026

*Experience Liechtenstein  
and indulge in princely pleasures*



Confrérie de la Chaîne des Rôtisseurs  
Bailliage de la Principauté de Liechtenstein

**Chères Mesdames,  
Chers Confrères,  
Dear Members and Friends  
of the Chaîne des Rôtisseurs,**



It is a great honour and a sincere pleasure to warmly welcome you to the Grand Chapitre International in Liechtenstein.

This visit to the Principality of Liechtenstein is a particularly significant occasion for me in my capacity as Chancelier. In a country that stands for refined taste, hospitality and cultural identity, this Grand Chapitre creates an atmosphere of grandeur and sublime elegance. It is here that the defining features of our brotherhood become truly apparent: a dedication to culinary culture at the highest level, respect for tradition and excellence, and the unifying power of a genuine community that transcends all borders. The induction of new Members is far more than a mere ceremony – it is an expression of our values and demonstrates our solemn commitment to quality, integrity and true hospitality. I would like to extend my sincere gratitude to the Bailliage de Liechtenstein and Bailli Délégué Strit Doris Jaeggi-Lind for the cordial invitation and the dedicated and excellent preparation of this special occasion.

I offer my warmest congratulations to all new Members and welcome them into our community.

May this Grand Chapitre shine with splendour, harmony and unforgettable connection.

**VIVE LA CHAÎNE!**

Sincerely yours,

**Jörg Thomas Böckeler**  
Chancelier d'Allemagne,  
Membre du Conseil Magistral Paris

**Dear Consœurs, Confrères,  
Dear friends of the Chaîne  
and guests,**



It is a great pleasure and honour for our Bailliage to welcome you to Liechtenstein for the 2026 Grand Chapitre.

Our small country would like to show you its most delightful side. As a wine-producing region with a longstanding viticulture tradition, we place particular importance on wine – and on good food: look forward to truly exceptional culinary experiences. Our gala dinner is themed Variety and Variété – a celebration of diversity, where young culinary talents showcase their skills together with experienced masters of their craft.

Followed by the King of the Skies, we will discover the Alpine world of Liechtenstein, before we stroll through the vineyards of Vaduz, deepen our knowledge of wine and history, and experience inspiring moments revolving around the element of water.

In the spirit of friendship and our shared passion for culinary treasures, wine and the art of dining, we look forward to inspiring encounters and delightful days with guests from near and far.

A warm welcome to Liechtenstein – VIVE LA CHAÎNE !

**Strit Doris Jaeggi-Lind**  
Bailli Délégué

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## Board members of the Bailliage de la Principauté de Liechtenstein:



**Strit Doris Jaeggi-Lind**  
*Bailli Délégué*



**Anke Scherer**  
*Chancelier-Argentier*



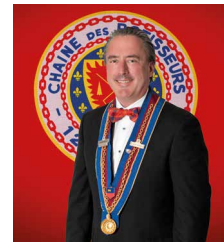
**Jessica F. Bucher**  
*Chargée de Presse*



**Uwe Hoop**  
*Conseiller Culinaire*



**Josef Rauch**  
*Conseiller Gastronomique*



**Dominic Brühwiler**  
*Echanson*



**Christian Steck**  
*Chargé de Missions*



**Joël Grandchamp**  
*Chargé de Missions*

## Balzers – Tradition, Innovation and Quality of Life

Balzers combines tradition, innovative spirit and a high quality of life. Approximately 4,800 people call the town and its diverse and attractive environment their home. Its landmark Gutenberg Castle is perched on a striking rock between the villages of Balzers and Mäls.

Numerous other historic and cultural attractions bear witness to the municipality's rich history. These include the 700-year-old St Peter's Chapel with its tower house, the Baroque Marihilf Chapel and the Old Vicarage.

Balzers boasts modern infrastructure and a diverse cultural scene, which contributes to the high quality of life the active community enjoys. The village square, revived in 2024, state-of-the-art sports and leisure facilities, the family and youth centre, as well as the seniors meeting point are popular places

for all generations. The Old Vicarage serves as a vibrant cultural centre, combining a museum and event venue under one roof.

Educational and care facilities thrive in the town of Balzers – from a nursery and kindergarten, primary and secondary schools, to a wide range of services for senior citizens. The Gutenberg Education and Seminar Centre, located at the foot of the Castle, complements the educational portfolio with its varied workshop and event programme.

As a business location, Balzers is home to a number of international high-tech companies and boasts a strong commercial and service sector. Around 500 small and medium-sized enterprises operate successfully in a wide variety of sectors, both locally and beyond the region. Excellent transport links further underline the location's appeal.

Last but not least, Balzers stands out through its diverse landscape: natural forests, wetlands with clear springs and pastures teeming with wildlife characterise the area and emphasise high environmental and living standards.



## Vaduz – Culture, Tradition and Culinary Delights

Vaduz warmly welcomes the members of the Confrérie de la Chaîne des Rôtisseurs to the 2026 Grand Chapitre International. The capital of the Principality of Liechtenstein brings together cultural diversity, refined cuisine and a stunning Alpine backdrop to create an inspiring and at times surprising experience.

### Culture and history in harmony

Despite being a small town, Vaduz boasts a rich cultural heritage. Major institutions such as the Liechtenstein Art Museum and the Liechtenstein National Museum offer insights into contemporary art and the history of the region. Vaduz Castle, perched high above town, is the residence of the Princely Family and symbolises the blend of tradition and modernity that defines the character of the town.



### Diverse and traditional cuisine

The Confrérie de la Chaîne des Rôtisseurs will explore a diverse range of culinary delights in Vaduz. Combining traditional cuisine with international influences, gastronomic establishments place great emphasis on the quality and origins of the products they use. Regional specialities are just as much a focus as creative interpretations of classic dishes. Closely linked to this culinary diversity are the local farmers, whose dedication lays the foundation for local high-quality produce. The food scene in Vaduz brings this quality to life offering a wide selection of regional products. The long tradition of winegrowing around Vaduz complements the culinary offering and lends the experience an authentic, local touch.

### A unique town

Vaduz stands out with its high quality of life. Short distances, a personal atmosphere and proximity to nature make every stay particularly pleasant. Between the Rhine River, vineyards and Alpine scenery, natural landscapes come together to form a diverse backdrop that invites guests to explore and connect. Vaduz embraces visitors from all over the world and will certainly leave a lasting impression.

### Vaduz

Population: approx. 6,000

Size: 17.3 km<sup>2</sup>

## Ruggell – A Small Town Big on the Culinary Map

Situated between Switzerland and Austria, Liechtenstein's northernmost municipality brings together nature, culture and community. Over 2,500 residents appreciate the town's vibrant community life, the proximity to nature and the high quality of life for all generations. Thanks to excellent transport links, the peaceful town of Ruggell is both an attractive place to live and work, as well as a sought-after location for businesses. Numerous restaurants and cafés make this small town a true haven for connoisseurs.

Anyone dining in Ruggell will be in for a culinary surprise. It is no coincidence that three of the ten professional members of the Liechtenstein Bailliage of the Chaîne des Rôtisseurs – Yunyun Ye, Nan Ye and Reto Jenal – have close ties to this small town. Their participation in this year's Grand Chapitre

in Liechtenstein, where indulgence, quality and genuine hospitality take centre stage, underscores the fact that Ruggell is a culinary hub – brought to life through carefully selected ingredients, artisanal precision and a great love of detail.

Whether at the Chinese speciality restaurant **Tang**, the inspiring cooking studio **Salz & Pfeffer** or at one of the other establishments – Ruggell offers a wide variety of culinary surprises. While Italian classics are found at **KOKON**, home-style cooking is part and parcel at the traditional **Landgasthof Rössle**, which has been run as a family business for over 160 years. Modern international dishes are served at **tenn** restaurant, which goes to show both the strong connection to the region and its openness to new influences.

The cosy **Café Mündle** found in the REC shopping centre, the **Roncale snack bar** – a popular place in summer that offers creative catering services – as well as the mobile **Granville Café** complete the culinary landscape. The latter offers little treats on the go thanks to its converted Citroën HY. For larger events, **Bangshof** ensures wonderful celebrations, serving up its own produce fresh from the farm. As varied as the concepts are, one thing unites them all: genuine, true hospitality. If you wish to enjoy authentic food, a personal atmosphere and culinary discoveries, Ruggell is the place to be – it's well worth taking a seat in any of the numerous restaurants and cafés.



## PROGRAMME

**Tour 1 – Thursday, 27 August 2026, afternoon**

### **Mountains of Liechtenstein – The Home of the Golden Eagle**



After a panoramic drive from the Rhine plain to Malbun, a high valley at 1,600 m above sea level, we will take a chair-lift that brings us to the Sareiserjoch mountain pass at 2,000 m. We will enjoy the magnificent views of the surrounding mountains and a small break before we walk down for about 40 minutes together with falconer Norman Vögeli and his golden eagle, who will give us insights into the territorial life of the King of the Skies and the Alps. In case of unpleasant weather, we will enjoy a bird of prey presentation at Galina Falconry. Return back down.

Dress code: casual, with **comfortable shoes**

Departure: 1 pm; return: around 5 pm

Price: CHF 65 incl. bus trip, cable car and snack

Thursday, 27 August 2026, evening

### **Welcome Aperitif at Mövenpick Wine Cellar, Vaduz**

Get-together and aperitif in the Mövenpick wine cellar in Vaduz with its exquisite selection.

Echanson Dominic Brühwiler and maître sommelier Alexandria Karnberger will serve up exclusive specialities and share their oenological expertise.

Guests from near and far will have the opportunity to get to know each other over a glass of good wine. Let's celebrate together in anticipation of the Grand Chapitre and the highlights Liechtenstein has to offer.

Dress code: business with ribbon

Departure: 6 pm; end/journey to dinner: 7:30 pm

Price: CHF 30

Thursday, 27 August 2026

**Welcome Dinner  
at Vivid Restaurant, Triesen**

*Menu*

*Swiss char tartare  
with lobster glace and Riesling caviar*

\*\*\*

*Veal duo (cheeks & fillet)  
with morels, Liechtenstein polenta  
and baby vegetables*

\*\*\*

*Champagne raspberry chocolate*

Dress code: business with ribbon  
Start: 8 pm; end: approx. 10.30 pm  
Price: CHF 165 incl. bus transfer

Thursday, 27 August 2026

**Welcome Dinner  
at Marée Restaurant, Vaduz**

*Menu*

*Asian-style marinated tuna cubes  
with mango and lemongrass*

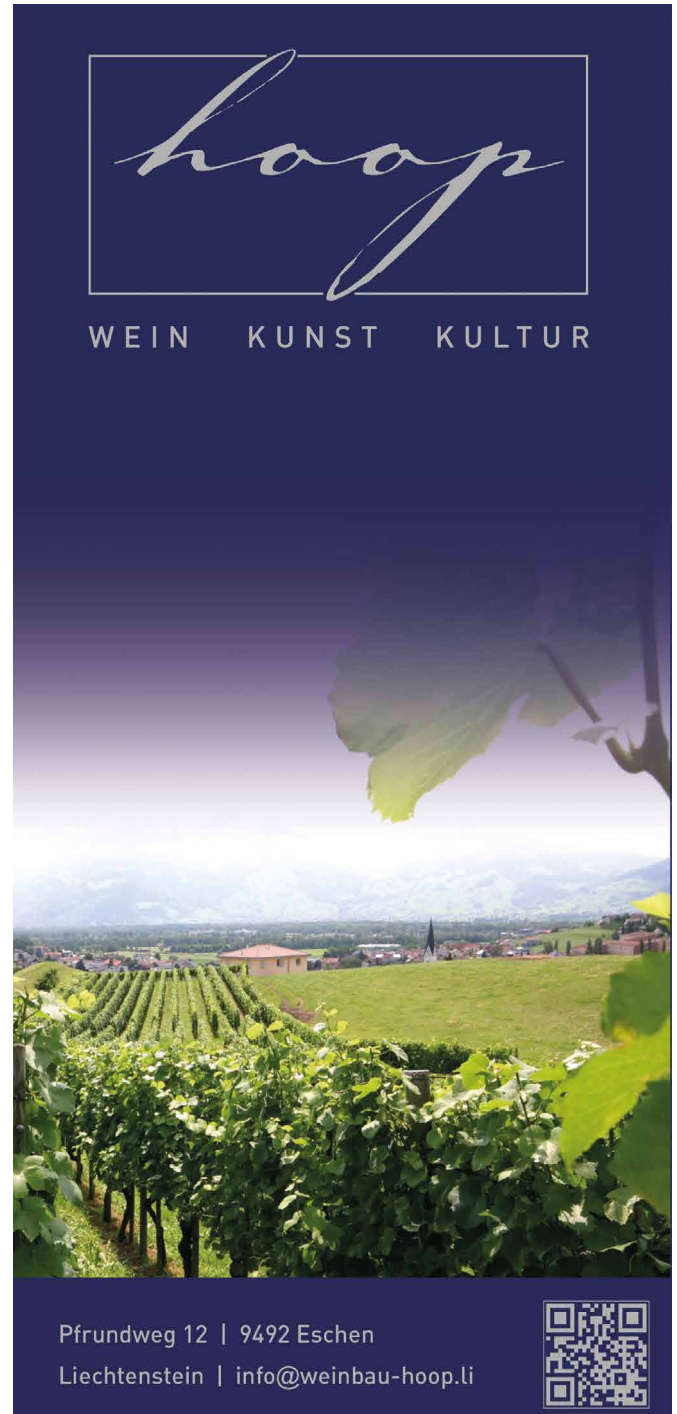
\*\*\*

*Tender skate wing,  
brown butter, capers, crispy bits  
and mashed potato*

\*\*\*

*Crème brûlée, soft vanilla ice cream,  
passion fruit sauce*

Dress code: business with ribbon  
Start: 8 pm; end: approx. 10.30 pm  
Price: CHF 185 incl. bus transfer



Tour 2 – Friday, 28 August 2026, morning

## Crémant Disgorging and Spirits Production



Participants have the opportunity to disgorge their own bottle of sparkling wine. The traditional method of sparkling wine production gently removes the yeast deposit that has accumulated in the neck of the bottle during secondary fermentation. Our Conseiller Culinaire, Uwe Hoop, will show us how to shake bottles and remove the yeast. We will learn how to achieve different dosages, such as Brut, Demi-sec, etc. It goes without saying that we will taste the results alongside delicious hors d'oeuvres.



We will then learn more about the essence of spirits production, including alcohol content, aromas and flavour nuances. Our Confrère Officier Andreas Steinauer, Liechtenstein's only distiller, will give a demonstration followed by a tasting session.

**Dress code:** smart casual with ribbon/miniatüre

**Departure:** 8.30 am; **start:** 9 am; **end:** 2 pm

**Price:** CHF 145 incl. bus trip and lunch  
at Löwen restaurant, Vaduz



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### Tour 3 – Friday, 28 August 2026, morning

#### Wines of Vaduz



We will discover the diverse wine landscape of Vaduz. An expert guide will give us a tour through historic parts of Vaduz and local vineyards. We will visit one of Vaduz's landmarks – the Red House – and its vineyard. Tasting local wine specialities is a matter of course. The Vaduz Winegrowers' Cooperative has its own clubhouse in one of Liechtenstein's oldest farmsteads where they will invite us for a tasting.

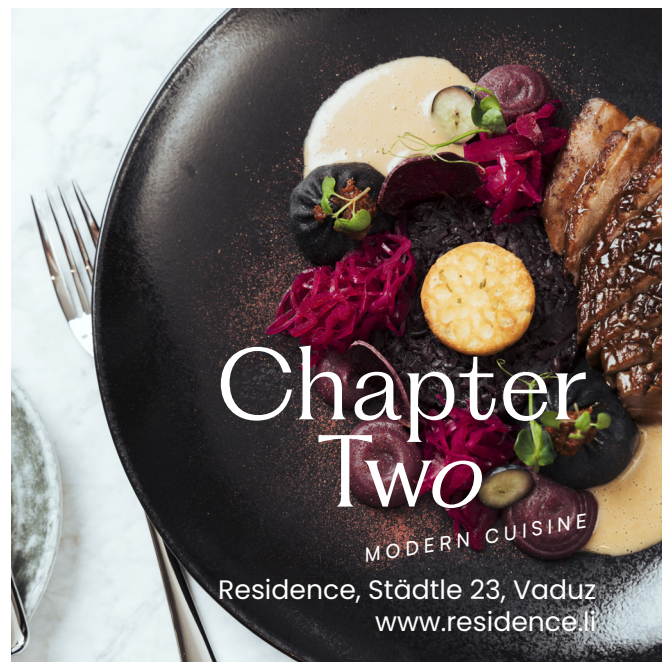
Dress code: smart casual with ribbon/miniature  
Departure (walking): 9.30 am from Hotel Residence; end: 2 pm  
Price: CHF 145 incl. lunch at Löwen restaurant, Vaduz

#### Optional without morning tour

#### Lunch at Löwen Restaurant, Vaduz

Dress code: smart casual with ribbon/miniature  
Individual arrival; start: 12.30 pm; end: 2 pm  
Price: CHF 90

*Tours 4 and 5 start right after lunch at Löwen restaurant.*



**Tour 4 – Friday, 28 August 2026, afternoon**

## **Princely Moments and World of Water**



Participants will depart from Löwen restaurant to see the screening of Princely Moments at the Old Cinema in Vaduz. Afterwards, Anke Scherer, Chancelier-Argentier of the Bailiage Liechtenstein, will introduce us to the fascinating world of water as a pairing partner. As a certified water sommelière, she is well versed in the various types of (mineral) water and their flavours. This workshop will highlight the differences between various types of water and how the mineral composition of the water affects its taste.



In addition to the water tasting, we will enjoy a water-wine pairing. All of our senses will experience different connections and interpret the sensations on the palate.

**Dress code:** smart casual with ribbon/miniature

**Return/end:** around 4.30 pm

**Price:** CHF 45

**Tour 5 – Friday, 28 August 2026, afternoon**

## **Princely Moments and Stories. A Tour with Bailli Délégué Honoraire**



Participants will depart from Löwen restaurant to see the screening of Princely Moments at the Old Cinema of Vaduz.

Afterwards, Bailli Délégué honoraire Daniel Jaeggi will guide participants through Vaduz, sharing insights into the country and its people, the capital and its buildings, including a brief visit to the National Museum.

The tour then continues by Citytrain through the historic town centre to the private winery of the Prince of Liechtenstein where we will enjoy a tasting of princely wines.

Dress code: smart casual with ribbon/miniature

Start 2 pm; Return/end: around 4.30 pm

**Price: CHF 45**

**Friday, 28 August 2026**

## **Traditional Dinner at Braustube, Schaan**

A dinner featuring traditional food, musical entertainment by Die Bauernfänger and the launch of the Chaîne beer, created for the occasion.

### **Menu**

*Aperitif and flying buffet*

\*\*\*

*Creamy potato soup  
with beer foam*

\*\*\*

*A duo of pork neck and belly  
with beer sauce, Bavarian sauerkraut  
and bread dumplings  
(Spinach dumplings on a bed of vegetables  
with brown butter and fresh herbs)*

\*\*\*

*Homemade beer-amisu*

Dress code: smart casual with ribbon

Departure: 6 pm; Start: 6.30 pm

Return/end: around 10.30 pm

**Price: CHF 145 incl. bus transfer**

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www.hotelsterne.li



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**Tour 6 – Saturday, 29 August 2026, morning**

## **Gutenberg Castle Tour, Balzers**



As a special treat, the gates of Gutenberg Castle – generally not open to the public – will be opened for us. In a unique glimpse behind the scenes of the Castle and its early history, which dates back to Celtic times, we will see not only Liechtenstein's first electrified kitchen, but also one of the country's oldest maps depicted as a mural painting.

After the castle tour, you will have the opportunity to attend the formal Induction Ceremony.

**Dress code: smart with ribbon, no high heels**

**Departure: 9 am; start: 9.45 am**

**Return/end: around 2.30 pm**

**Price: CHF 40 incl. bus transfer and vin d'honneur**

**Saturday, 29 August 2026**

## **Induction Ceremony**



In case of pleasant weather, the official Induction Ceremony will take place in the courtyard of Gutenberg Castle, supported by the music group Brassidenz. The vin d'honneur reception will be hosted by Balzner Vinören in the Rose Garden. In the event of uncertain weather, details of the venue for the Induction Ceremony will be announced the evening before.

**Dress code: smart with ribbon, no high heels**

**Departure: 11 am; start: 11.30 am**

**Return/end: around 2.30 pm**

**Free bus transfer and vin d'honneur**

Saturday, 29 August 2026

## Gala Dinner at SAL, Schaan Variety and Variété



Look forward to an unforgettable evening of indulgence and entertainment: we will start off with an aperitif, created and sponsored by Conseiller Culinaire Uwe Hoop, followed by a dinner prepared by Liechtenstein's up-and-coming culinary talents. The White Fly Band and a number of performances will provide entertainment. Later in the evening, guests will be treated to Adrian Riesen's extraordinary coffee cocktails and Liechtenstein spirits from Officier Andreas Steinauer. And of course, we look forward to seeing you dancing.

Dress code: black tie with ribbon  
Departure: 5.30 pm; start: 6 pm  
Return/end: 11.30 pm/12.30 am  
Price: CHF 295

### Menu

*Swiss Wagyu tartare,  
straciatella cream, crispy vegetables, boule de Belp*

\*\*\*

*Thai Arancio, prawns,  
papaya salad with cashew nuts*

\*\*\*

*Chanterelle consommé  
with two-mushroom garnish*

\*\*\*

*Pink-roasted veal medallion  
with sweet wine jus, potato donut,  
bean cassole and chorizo oil*

\*\*\*

*Desserts and cheese platter*

## Die Kochbrigade beim Galadiner



Reto Jenal, Stephan Forsil, Sandro Meier und Christian Zickler

## List of hotels Grand Chapitre in Liechtenstein 27 – 29 August 2026

### Park Hotel Sonnenhof

Mareestrasse 29, 9490 Vaduz

Phone: +423 239 02 02, [www.sonnenhof.li](http://www.sonnenhof.li)

Keyword: GCFL2026

Booking until 15 June 2026

Modern single room per night and room (1 guest)	CHF	297.00
Deluxe double room per night and room (2 guests)	CHF	432.00
Boutique Junior Suite per night and room (2 guests)	CHF	585.00

Incl. breakfast, VAT, service and parking  
plus CHF 4.50 accommodation tax per night and person

### Hotel Residence

Städtle 23, 9490 Vaduz

Phone: +423 239 20 20, [www.residence.li](http://www.residence.li)

Keyword: GCFL2026

Booking until 15 June 2026

Boutique standard per night and room (1 guest)	from CHF	290.00
Deluxe double room per night and room (2 guests)	from CHF	330.00
Boutique double room per night and room (2 guests)	from CHF	360.00
Suites (various) per night and room (2 guests)	from CHF	440.00

Incl. breakfast, VAT and service  
plus CHF 3.50 accommodation tax per night and person  
Garage parking: CHF 25.00 per day

### B\_smart Hotel Vaduzerhof

Städtle 3, 9490 Vaduz

Phone: +423 237 46 46, [www.b-smart.net/vaduz](http://www.b-smart.net/vaduz)

Promo Code: GCFL2026 – **only by phone or e-mail**

Booking until your arrival, subject to availability.

Standard / Comfort (single room) per night and room with Promo Code	from CHF	183.00
Standard / Comfort (double room) per night and room with Promo Code	from CHF	221.00
Superior (DZ) per night and room with Promo Code	from CHF	238.00

Prices incl. breakfast, VAT and service

**Remark:** self-check-in after 2 pm (no reception desk)

### Hotel Schatzmann

Landstrasse 80, 9495 Triesen

Phone: +423 399 12 12, [www.schatzmann.li](http://www.schatzmann.li)

Keyword: GCFL2026

Booking until 15 June 2026

Comfort (single room) **** per night and room	CHF	180.00
Comfort (double room) **** per night and room	CHF	215.00
Standard (single room) *** per night and room	CHF	150.00
Standard (double room) *** per night and room	CHF	185.00

Prices incl. breakfast, VAT and parking, plus CHF 3.50  
accommodation tax per person and night

## B&B Hotel Liechtenstein-Eschen

Wirtschaftspark 41, 9492 Eschen

Phone: +423 375 07 70, liechtenstein-eschen@hotelbb.com

Keyword: Chaîne

Double room for single occupancy per night , incl. TAX, breakfast, parking	CHF	140.00
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Double room (two persons) per night , incl. TAX, breakfast, parking	CHF	170.00
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Prices incl. VAT

Special rates do not apply to bookings made via booking.com, Expedia, etc. B&B Hotel Liechtenstein-Eschen is unable to honour these terms and conditions retrospectively if bookings are made through these intermediaries.

No direct pick-up service is available for events. A hotel shuttle service is provided to the meeting point at the Vaduz Town Hall bus park.

**If there are no more rooms available, please contact us.  
We will be happy to help.**



## Chaîne des Rôtisseurs Mitgliederrabatt\*

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## Member Restaurants

### Park Hotel Sonnenhof, Restaurant Marée

Mareestrasse 29, 9490 Vaduz

Phone: +423 239 02 02, [www.sonnenhof.li](http://www.sonnenhof.li)

Hubertus Real, Grand Officier Maître Rôtisseur

### Restaurant Weinlaube

Hinterschloss 15, 9488 Schellenberg

T +423 373 08 01, [www.weinlaube.li](http://www.weinlaube.li)

Martin Real, Officier Maître Rôtisseur

### Hotel-Gasthof Löwen

Herrengasse 35, 9490 Vaduz

Phone: +423 238 11 44, [www.hotel-loewen.li](http://www.hotel-loewen.li)

Herbert Krawanja, Maître Restaurateur

### Restaurant Edelweiss

Bergstrasse 5, 9497 Triesenberg

Phone: +423 262 19 04, [www.restaurant-edelweiss.li](http://www.restaurant-edelweiss.li)

Jürgen Gassner, Officier Maître Rôtisseur

### Restaurant Vivid

Landstrasse 80, 9495 Triesen

Phone: +423 791 70 09, [www.restaurantvivid.li](http://www.restaurantvivid.li)

Heiko Krüger, Maître Rôtisseur

### Hotel Residence

Städtle 23, 9490 Vaduz

Phone: +423 239 20 20, [www.residence.li](http://www.residence.li)

Irene Neubauer, Maître Hôtelier

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