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These portraits shatter expectations

The street art scene in Basel, Switzerland, adds a new medium

TRAIPSING DOWN THE STREET ON one of Basel's Urban Art Tours, you might think a robbery has occurred, but take a closer look before calling the police. What first appears as an act of vandalism will slowly morph into a minutely detailed woman's face looking back at you through hairline cracks in sheet glass.

This is the intricate work of Swiss artist Simon Berger, who creates portraits from shards, splinters and smashed storefronts in Basel—the latest novelty in a city internationally known for its

arts scene, which it has exported to Miami Beach and Hong Kong with the annual Art Basel fair.

Trained as a carpenter and a mechanic, Berger has always been given to experimentation. Tapping with a hammer and chisel, he started delicately drawing portraiture out of safety glass and automobile windshields three years ago. "The controlled destruction is the creation; the challenge is figuring out when enough has been destroyed," Berger says. "Because once the damage is done, you can't change it." —LAURA BEAUSIRE

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NEW BRANDS SHAKE UP ZÜRICH'S CHOCOLATE SCENE

Switzerland produces some of the finest chocolates in the world, but in Zürich, an innovative crop of artisanal chocolatiers has emerged, bringing new flavors and formats



Chocolat Dieter Meier

Like a modern-day Willy Wonka, chocolatier Dieter Meier harnesses an innovative cold extraction technique that better retains the aroma of cocoa beans, which means less sugar and flavorings are used. Sample his bars at his boutique on the bank of the Limmat River.

chocolatdietermeier.ch



La Flor

A former bakery southwest of the city center has been converted into a chocolate factory. Laura Schälchli and her team craft single-farm chocolate bars using organic sugar, cacao butter and cocoa beans sourced directly from South American farmers.

laflor.ch



Garçoa

The industrious duo Franziska Akert and Andreas Brechbühl started dabbling with the art of chocolate back in 2013 in their home kitchens. They've since expanded operations, but still handcraft their bean-to-bar creations, which come clad in colorful, chic packaging.

garcoa.ch