



Media release

**St. Moritz Gourmet Festival 2024, 29<sup>th</sup> January to 3<sup>rd</sup> February:  
30<sup>th</sup> festival edition exceeds all expectations - ten 3-star chefs create brilliant  
display of culinary fireworks**

**The legendary St. Moritz Gourmet Festival took place for the 30<sup>th</sup> time from 29<sup>th</sup> January to 3<sup>rd</sup> February 2024. The line-up was more spectacular than ever: from start to finish ten international 3-star chefs delighted gourmet guests in the Engadine.**

It's the event that gourmets and top chefs look forward to all year round. This year, the Porsche Kitchen Party at Badrutt's Palace kicked off the legendary St. Moritz Gourmet Festival. In 2024, the occasion was particularly spectacular, as, for the 30<sup>th</sup> anniversary of the festival, for the first time ten international 3-star chefs came to the Engadine at the same time. Together with the Executive Chefs of the partner hotels, they prepared exquisite signature dishes in the large kitchen of the Badrutt's Palace hotel, celebrated the festival opening evening with 250 guests until late into the night and duly set the mood for the gourmet week. One of the many highlights - because where else exists the opportunity to look over the shoulders of ten 3-star chefs as they prepare their dishes - was once again the patisserie of Stefan Gerber, master patissier at the Badrutt's Palace. To suit the occasion, he even had a Porsche Carrera track drive through his delicious creations.

**Culinary experiences that can only be found in St. Moritz**

On the festival days that followed, it was one highlight event after the other. The Porsche Gourmet Safaris, for example, are always an exceptional experience only to be found in St. Moritz, where guests enjoy a high-carat 5-course menu - each course being served in a different festival partner hotel. This year again, guests were chauffeured from hotel kitchen to hotel kitchen and from 3-star chef to 3-star chef in cars from the latest Porsche range, to take their seats directly at the chef's tables in the respective hotel kitchen or another spectacular location within the hotel.

In addition, there were some smaller exclusive events that delighted guests during the six days of the festival in St. Moritz. For instance, the Mountain Brunch at the Paradiso Mountain Club & Restaurant. With views of the majestic peaks of St. Moritz, guests enjoyed culinary delights prepared by guest chefs Stefan Stiller, Hideaki Matsuo, Juan Amador and Julien Royer. Moving from the ski slopes directly into a 3-star brunch - that's only possible at the St. Moritz Gourmet Festival.

The five 4-hands dinners, which took place exclusively and on a small scale, were also a complete success. Two guest chefs cooked for the guests at each of the intimate dinners. Six Michelin stars, six courses - only the St. Moritz Gourmet Festival offers such a unique gourmet experience surrounded by the snow-covered Upper Engadine mountains. "Quality and standard this year were truly unique. I have been involved in the Gourmet Festival for several years and have never experienced anything quite like this. So many 3-star chefs at one festival - that's unsurpassed worldwide," says Rolf Fliegauf, 2-star chef from the Giardino Mountain restaurant. His guest chef Juan Amador, 3-star chef from Vienna, was also deeply impressed. "It's an honour to have been invited to the St. Moritz Gourmet Festival. Cooking together with nine other 3-star colleagues was a unique experience that I will never forget."

**Grand Gourmet Festival Finale exceeds all expectations**

The crowning conclusion of the St. Moritz Gourmet Festival anniversary edition 2024 was the sold-out Grand Gourmet Festival Finale at the Grand Hotel des Bains Kempinski. After a champagne reception, all 3-star chefs and the Executive Chefs from the partner hotels served exquisite dishes at various

gourmet stations in the Grand Hotel's "Les Saisons" restaurant, engaging in conversation with the guests as they did so. An evening that exceeded all culinary expectations. Finally, after an intensive festival week, it was visibly difficult for many guests to say goodbye to new friends from all over the world. "Hope to see you again" was said more than once that evening.

### **Young culinary talents distinguished**

The 11<sup>th</sup> edition of the "Young Engadine Talents" competition took place in the run-up to the 30<sup>th</sup> St. Moritz Gourmet Festival. This time, the five apprentices Cristian Anton Patscheider, Elia Laurent, Rayan N'Siri, Ivan Borges Monteiro and Joana Nina Bürgi took part. These five talented young chefs had to conjure up a main course and a dessert within two hours from a shopping basket filled with seasonal ingredients. There were no limits to their creativity. As every year, the shopping basket was sponsored by Rageth Comestibles AG. A professional jury judged the dishes. In addition to Fabrizio Zanetti and Roland Jöhri, the jury also included Dario Cadonau, Director of the IN LAIN Hotel Cadonau in Brail. Since 2020, the competition has been supported by the Swiss Chefs' Association. The winner was announced at the press conference on 29<sup>th</sup> January: first place went to Cristian Anton Patscheider (Hotel Walther Pontresina) - he won a multi-day internship with Rolf Fliegau in Ascona or St. Moritz. Second place went to Rayan N'Siri (Hotel Waldhaus Sils) and third place to Ivan Borges Monteiro (Sporthotel Pontresina).

### **The hotels are highly satisfied**

This year's St. Moritz Gourmet Festival was an all-round success. The partner hotels association, which organises the festival, also looks back with pride on the 30<sup>th</sup> edition. "With the Grand Gourmet Festival Finale tonight, we have concluded a successful 30<sup>th</sup> edition of the festival and can look back on sold-out events," says Heinz Hunkeler, General Manager of the Kulm Hotel St. Moritz. "It makes us very proud that we were able to realise the original idea of the founders of the festival, namely to put St. Moritz on the culinary world map and bridge the January gap, so successfully again in 2024, thanks to everyone involved." The anniversary has been duly celebrated for six days.

The association is now looking forward to the future and is working on new ideas and concepts. The date for the St. Moritz Gourmet Festival 2025 has already been set: all gourmets and food lovers should make a note of 27<sup>th</sup> January to 1<sup>st</sup> February 2025 in their diaries. Then it will be time to come back to St. Moritz with the stage set for the world's most fascinating chefs!

**The following festival partner hotels were happy to welcome gourmet fans to the 2024 festival:**

Badrutt's Palace Hotel\*\*\*\*\*Superior, St. Moritz; Carlton Hotel\*\*\*\*\*Superior, St. Moritz; Grand Hotel des Bains Kempinski\*\*\*\*\*Superior, St. Moritz; Grand Hotel Kronenhof\*\*\*\*\*Superior, Pontresina; Hotel Giardino Mountain\*\*\*\*\*Superior, Champfèr/St. Moritz; Nira Alpina\*\*\*\*Superior, Silvaplana-Surlej; Hotel Waldhaus Sils\*\*\*\*\*, Sils-Maria; Kulm Hotel St. Moritz\*\*\*\*\*Superior, St. Moritz und Suvretta House\*\*\*\*\*Superior, St. Moritz

**The festival has been supported by the great commitment of the following sponsors:**

**Title Sponsor & Official Car:** PORSCHE Schweiz AG; **Co-Sponsors:** Caratello Weine St.Gallen, G. Bianchi AG, Laurent-Perrier Suisse S.A., Martel AG St.Gallen, Rageth Comestibles AG, VALSER, Swisscard AECS GmbH; **Suppliers:** BRAGARD SUISSE AG, Druckerei Albisrieden Zürich, CERUTTI „il Caffè“, Hugo Dubno AG, sknife ag, schwob; **Local Carrier:** Massé Transports by Fischer Limousine AG; **Local Media Partner:** Engadiner Post / Posta Ladina; **Media Partners:** Gault&Millau Channel, htr hotel revue, marmite; **Partner of Young Engadine Talents:** Schweizer Kochverband

News from the St. Moritz Gourmet Festival 2024 can be found on the website [www.stmoritz-gourmetfestival.ch](http://www.stmoritz-gourmetfestival.ch) and on [Facebook/Instagram](#).

St. Moritz, 4<sup>th</sup> February 2024

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**Festival images in print quality are available for download at:** <https://www.stmoritz-gourmetfestival.ch/de/pressebilder>

**Images of the guest chefs in print quality are available for download at:** [www.stmoritz-gourmetfestival.ch/de/presse](http://www.stmoritz-gourmetfestival.ch/de/presse)

## St. Moritz Gourmet Festival 2024

### The guest chefs from 29<sup>th</sup> January to 3<sup>rd</sup> February 2024

**Juan Amador**, Restaurant Amador, Vienna (AT), 3 Michelin Stars, [restaurant-amador.com](http://restaurant-amador.com)  
**Guest of Executive Chef Rolf Fliegau**, Hotel Giardino Mountain \*\*\*\*<sup>Superior</sup>, Champfèr/St. Moritz, [giardino-mountain.ch](http://giardino-mountain.ch)

**Jean-Philippe Blondet**, Alain Ducasse, London (UK), 3 Michelin Stars, [alainducasse-dorchester.com](http://alainducasse-dorchester.com)  
**Guest of Executive Chef Mauro Taufer**, Kulm Hotel St. Moritz \*\*\*\*<sup>Superior</sup>, [kulm.com](http://kulm.com)

**Tristin Farmer**, former Executive Chef at Zén, Singapore (SG), 3 Michelin Stars,  
No. 21 - Asia's 50 Best Restaurants in 2023, [tristinfarmer.com](http://tristinfarmer.com)  
**Guest of Executive Chef Jonas Starkowski**, Grand Hotel des Bains Kempinski \*\*\*\*<sup>Superior</sup>, St. Moritz, [kempinski.com](http://kempinski.com)

**Viki Geunes**, Zilte, Antwerp (BE), 3 Michelin Stars, 18.5 GaultMillau, [zilte.be](http://zilte.be)  
**Guest of Executive Chef Fabrizio Piantanida**, Grand Hotel Kronenhof \*\*\*\*<sup>Superior</sup>, Pontresina, [kronenhof.com](http://kronenhof.com)

**Hideaki Matsuo**, Kashiwaya, Osaka (JP), 3 Michelin Stars, 1 Michelin Green Star, [mycon-jp.net/kashiwaya](http://mycon-jp.net/kashiwaya)  
**Guest of Executive Chef Janko Glotz**, Nira Alpina \*\*\*\*<sup>Superior</sup>, Silvaplana-Surlej, [niraalpina.com](http://niraalpina.com)

**Simon Rogan**, L'Enclume, Cartmel (UK), 3 Michelin Stars, 1 Michelin Green Star, [lenclume.co.uk](http://lenclume.co.uk)  
**Guest of Executive Chef Salvatore Frequente**, Carlton Hotel \*\*\*\*<sup>Superior</sup>, St. Moritz, [carlton-stmoritz.ch](http://carlton-stmoritz.ch)

**Julien Royer**, Odette, Singapore (SG), 3 Michelin Stars, No. 14 - World's 50 Best Restaurants in 2023, [odetterestaurant.com](http://odetterestaurant.com)  
**Guest of Executive Chef Fabrizio Zanetti**, Suvretta House \*\*\*\*<sup>Superior</sup>, St. Moritz, [suvretthouse.ch](http://suvretthouse.ch)

**Hideaki Sato**, Ta Vie, Hong Kong (CN), 3 Michelin Stars, No. 38 - Asia's 50 Best Restaurants in 2021, [tavie.com.hk](http://tavie.com.hk)  
**Guest of Executive Chef Jeremy Degras**, Badrutt's Palace Hotel \*\*\*\*<sup>Superior</sup>, St. Moritz, [badruttspalace.com](http://badruttspalace.com)

**Stefan Stiller**, Taian Table, Shanghai (CN), 3 Michelin Stars, 1 Michelin Green Star, [taian-table.cn](http://taian-table.cn)  
**Guest of Executive Chef Gero Porstein**, Hotel Waldhaus Sils \*\*\*\*, Sils-Maria, [waldhaus-sils.ch](http://waldhaus-sils.ch)

**Emmanuel Renaut**, Flacons de Sel, Megève (FR), 3 Michelin Stars, [floconsdesel.com](http://floconsdesel.com)  
**Guest of Executive Chef Fabrizio Zanetti**, Suvretta House \*\*\*\*<sup>Superior</sup>, St. Moritz, [suvretthouse.ch](http://suvretthouse.ch)  
from 29<sup>th</sup> to 30<sup>th</sup> January 2024