

St. Moritz Gourmet Festival 2023: 20th to 28th January 2023 The ten guest chefs have been confirmed - ticket sales start on 2nd November

This is an absolute must for all lovers of good food: the St. Moritz Gourmet Festival will take place for the 29th time from 20th to 28th January 2023. Under the motto “Middle Eastern Cuisine”, gourmets of all stripes will gather in the Upper Engadine to sample delicacies prepared by the renowned guest chefs and the Executive Chefs of the partner hotels, and to exchange views at the festival events. Advance booking for the coveted tickets starts on 2nd November 2022.

The cuisine of the Middle East delights gourmets all over the world with its creativity and variety of flavours. There is something else that distinguishes Middle Eastern cuisine: nowhere else is the sense of community more celebrated during meals. Whether in the United Arab Emirates, Israel, Lebanon, Syria, Morocco, Palestine or Turkey, eating is an attitude of life and always a communal experience. Getting together with loved ones at a long table, sharing dishes, exchanging views, having a good time together - that's what counts. The St. Moritz Gourmet Festival 2023 celebrates the creativity, diversity and conviviality that “Middle Eastern Cuisine” stands for. The wintery snow landscape of St. Moritz will be the perfect backdrop for the colourful dishes.

St. Moritz Gourmet Festival 2023: flavour fireworks for all the senses

The festival programme and the guest chefs were presented today at the press conference at hotel Baur au Lac in Zurich. Ten of the most influential members of “Middle Eastern Cuisine” will come to St. Moritz in January to spoil the festival guests. “The guest chefs of the St. Moritz Gourmet Festival 2023 unite influences of different culinary cultures in their dishes and combine traditional ingredients and preparation methods of the Orient and North Africa with modern cooking techniques of the Western world,” says Fabrizio Zanetti, head chef at “Suvretta House” and culinary director of the St. Moritz Gourmet Festival. All guest chefs have in common that they want to bring the rich culinary heritage of their home countries closer to those interested in gourmet food. “Together with the top-class Executive Chefs of the festival partner hotels, a firework of flavours for all the senses will be created and meet highest standards of enjoyment,” promises Martin Scherer, President of the St. Moritz Gourmet Festival Association and Director of the “Hotel Saratz” in Pontresina.

Experience top chefs of the “Middle Eastern Cuisine” up close

At hotel “Waldhaus Sils”, the Turkish chef **Musa Dağdeviren** is a guest of Executive Chef Gero Porstein. Dağdeviren is known to many from the Netflix food documentary series “Chef's Table”, in which he was featured in 2018. His mission: with his cuisine he wants to create a kind of food atlas of Turkey. In his restaurant “Çiya” in Istanbul, he has been serving dishes since 1987, with recipes he has collected from cooks and housewives from all regions of the country. He uses exclusively seasonal products from small producers and farmers in the region.

At the “Hotel Saratz”, Executive Chef Kari Walker welcomes **Silvena Rowe**. The Bulgarian-Turkish chef helped establish the restaurant “Omnia” in Dubai as co-owner and is today considered one of the leading “wellness chefs” in the Gulf area. For five years, “Omnia” has been among the 100 best restaurants in Dubai and has already won the UAE award “Best Healthy Restaurant” as well as the “Innovation Chef of the Year” award. Currently, Rowe runs the coffee shop “Al Botanica” as well as the restaurants “Nassau” and “Indian Kitchen by Chef Silvena” in the prestigious golf and country club “Jumeirah Golf Estates”.

Athanasios Kargatzidis is Mauro Taufer's guest at the “Kulm Hotel St. Moritz”. Born in Greece, he grew up in Canada and studied at the renowned Dubrulle Culinary Institute in Vancouver. He developed his own culinary signature during his travels all over the world, but always refers to his Greek roots with his modern fusion cuisine. As co-owner, Kargatzidis opened the restaurant “Baron” in Beirut, which is one of the best restaurants in all of Lebanon. In 2022, it was ranked 12th in the “Middle East & North Africa's 50 Best Restaurants”, and 1st in the “Middle East & North Africa's 50 Best Restaurants - Lebanon”.



Tomer Tal, one of the shooting stars of the Israeli gastronomy scene, is a guest of Executive Chef Gian Nicola Colucci at the “Grand Hotel des Bains Kempinski”. His gourmet restaurant “George & John” with its modern Israeli cuisine in the 5-star superior hotel “The Drisco” in Tel Aviv is one of the most renowned restaurants in the country. In 2022, it was ranked ninth among the 50 best restaurants in the entire Middle East. Before becoming head chef at “George & John”, Tal cooked in some of Israel’s best restaurants, including four years as head chef at “Yaffo”, the restaurant of celebrity chef Haim Cohen. Tal's creative cuisine is inspired by the multicultural flair of Tel Aviv.

Raz Rahav will cook with Executive Chef Fabrizio Crespi at the “Carlton Hotel” St. Moritz. In 2016, Rahav fulfilled his dream and opened the restaurant called "OCD" in Tel Aviv, the name standing for obsessive compulsive disorder. His 19-course experience menu is served to only 19 guests per evening. The dishes combine techniques from the Eastern Mediterranean cuisine and from haute cuisine, with recipes and flavours from the Pan-Jewish and Israeli culinary heritage. In just seven years, head chef Raz Rahav has cooked his way to the top of Middle Eastern Cuisine, ranking third in “MENA's 50 Best Restaurants” in 2022.

“Suvretta House” Executive Chef Fabrizio Zanetti welcomes **Sami Tamimi**. Born in Palestine, he started his career in Jerusalem, moved to Tel Aviv at the age of 21, built up a catering business and became head chef at “Lilith”, then one of Israel's most renowned restaurants. Tamini has lived in London since 1997. He met Yotam Ottolenghi at the “Baker & Spice” deli, and together they opened the first “Ottolenghi Deli” in Notting Hill in 2002. Today, in addition to five branches of the deli, the dream team also owns two restaurants, “Nopil” and “Rovi”, in London. Tamimi and Ottolenghi have published two cookbooks; and Tamimi wrote his third book, “Falastin”, together with Tara Wigley.

Najat Kaanache will cook with Executive Chef Janko Glotz at the “Nira Alpina” hotel. The former actress is today not only a committed women's rights activist, but also one of the most important ambassadors for Moroccan cuisine. Twice already, Najat Kaanache has been named "best Moroccan cook in the world" as part of the "World's 50 Best." She is the face of the successful TV show "Cocina Marroqui", which is broadcast in Spain and 20 Latin American countries, and was the first and so far only Moroccan cook to work with Ferran Adria in the gourmet restaurant "El Bulli". Since 2016, gourmets have been able to see this for themselves in her restaurant "Nur" in the historic medina of the Moroccan city of Fez.

Alan Geaam represents Middle Eastern cuisine in Paris. At the St. Moritz Gourmet Festival he is a guest of Fabrizio Piantanida at the Grand Hotel “Kronenhof” in Pontresina. Geaam was born in Libya and grew up in Lebanon. At the age of 10, he moved to the USA with his parents, and at 24 he went to Paris. There he first struggled along as a dishwasher before obtaining by chance his first job at the stoves. In 2007, the self-taught chef became head chef at the “Auberge Nicolas Flamel”, and in 2018 he was awarded his first Michelin star. Today, he owns his fine-dining restaurant “Alan Geaam” (1 Michelin star) near the Arc de Triomphe.

Gal Ben Moshe comes from Berlin to St. Moritz, where he will be a guest of Rolf Fliegauf at the Hotel “Giardino Mountain”. Ben Moshe was born and raised in Tel Aviv, studied in London with 2-star chef Claude Bosi and opened his first restaurant “Glass” in Berlin in 2013. Since 2018, he has been running the “Prism” in Berlin, where he serves creative fine-dining dishes that pick up on the traditional flavours of the Levant region. Ben Moshe skilfully combines the ideas and philosophies of Levantine cuisine and typical ingredients of his homeland with the most modern cooking techniques. In 2020, he received his first star from the Michelin Guide.

Executive Chef Maxim Luvara from the “Badrutt's Palace” Hotel welcomes **Zineb “Zizi” Hattab**. The Spaniard with Moroccan roots worked as a software engineer until a few years ago, then taught herself professional cooking techniques and completed traineeship with Andreas Caminada in Fürstenu and Massimo Bottura in Modena. Today she is one of the most talented chefs in Switzerland and runs the restaurants “Kle” and “Dar” in Zurich, which serve exclusively vegan dishes. In 2020, Gault Millau named Hattab “Discovery of the Year”, in 2021 she was awarded the “Green Star”, and in 2022 she received her first star from the Michelin Guide.



Varied festival programme

In 2023, guests of the St. Moritz Gourmet Festival can once again look forward to numerous varied events where they can experience the culinary skills of the guest chefs at first hand. The starting event will be the “Porsche Grand Opening” at “Grand Hotel des Bains Kempinski” in St. Moritz. On the following six evenings, exclusive gourmet dinners, gourmet safaris and the legendary “Kitchen Party” with all the master chefs will take place at “Badrutt's Palace”. Special events such as the “Fascination Champagne” and the wine event with Caratello in “Suvretta House”, the “Ecco Tavolata” with Rolf Fliegauf, the “Culinary H³” in Pontresina in the “Grand Hotel Kronenhof” and the “Hotel Saratz”, as well as the “Mountain Brunch” with spectacular views at the “Paradiso” complete the festival programme. Wine enthusiasts will love the exclusive tasting event at “Waldhaus Sils” with Martel Wines St. Gallen. The “Oriental Closing Night” will be the crowning conclusion of the festival at the “Kulm Hotel” St. Moritz.

Festival tickets available online from 2nd November

The St. Moritz Gourmet Festival has established itself as a major annual highlight in the Engadine. It brings top chefs from all over the world to the region and turns it into a meeting place for gourmets. As every year, the St. Moritz Gourmet Festival is supported by powerful partners - including title and official car sponsor Porsche. At today's press conference at the “Baur au Lac”, Michael Glinski, Managing Director of Porsche Schweiz AG, said: “Top gastronomy and the Porsche brand complement each other perfectly. Both are involved in more than a mere product. They aim for perfection, attention to detail and passion.” A first sample of the culinary experiences that the St. Moritz Gourmet Festival 2023 will offer, was provided at the press conference by celebrity chef Alan Geam, who had arrived especially from Paris on the occasion. He served verrines with aubergine caviar, smoked eel and pomegranate molasses. Guest chef Gal Ben Moshe was connected via video stream. He, too, is full of anticipation for January and emphasised: “Those interested in gourmet should definitely not miss the St. Moritz Gourmet Festival 2023.”

The advance booking for festival tickets starts on Wednesday, 2nd November 2022. The tickets will be available online from 4 pm on the website <http://www.stmoritz-gourmetfestival.ch/en>. Gourmet Diners and individual Special Events can be booked directly at the partner hotels (see the programme reference on the website).

Current news about the St. Moritz Gourmet Festival 2023 can be found on the website <http://www.stmoritz-gourmetfestival.ch/en> and on [Facebook/Instagram](#).

The following festival partners look forward to welcoming gourmet fans to the 2023 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 Saratz****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 and Suvretta House****Superior, St. Moritz

The festival is supported by the great commitment of the following sponsors:

Title Sponsor & Official Car: PORSCHE Schweiz AG; **Co-Sponsors:** Caratello Wines St. Gallen, G. Bianchi AG, Laurent-Perrier Suisse S.A., Martel AG St. Gallen, Rageth Comestibles AG, VALSER; **Suppliers:** BRAGARD SUISSE AG, CERUTTI „il Caffè“, Hugo Dubno AG, Schwob AG, Eleveur de fromages Antony; **Local Carrier:** Massé Transports by Fischer Limousine AG; **Local Media Partner:** Engadiner Post / Posta Ladina; **Media Partners:** Gault&Millau Channel, htr hotel revue, marmite

St. Moritz Gourmet Festival 2023

Guest chefs from 20th January to 24th January 2023

Silvena Rowe, Omnia by Silvena, Dubai (UAE), Middle East Time Out Award for healthy food, UAE-Award "Best Healthy Restaurant", "Innovation Chef of the Year"-Award, Top 20 in the United Arab Emirates, Gourmand Award for cooking books, chefsilvenarowe.bg

Guest of Executive Chef Kari Walker, Hotel Saratz**** Superior, Pontresina, saratz.ch

Tomer Tal, George & John, Tel Aviv (IL No.9 - Middle East & North Africa's 50 Best Restaurants 2022, «Promising Chef of the Year 2020» GaultMillau, «One of the Best Restaurant in the World 2020» - La Liste. gandj.co.il

Guest of Executive Chef Gian Nicola Colucci, Grand Hotel des Bains Kempinski ***** Superior, St. Moritz, kempinski.com

Najat Kaanache, Nur, Fes (MA), «Best Moroccan Chef of the World», World's 50 Best in 2020 / 2021, <https://nurfez.com/>

Gast von Küchenchef Janko Glotz im Nira Alpina** Superior**, Silvaplana-Surlej, niraalpina.com

Sami Tamimi, Ottolenghi, London (UK), International Book Award from the James Beard Foundation in 2013, IACP Award winner and longlisted for The Art Of Eating Prize (2021), winner of the Fortnum & Mason Cookery Book of the Year (2021), James Beard Award Nominee (2022), ottolenghi.co.uk

Guest of Executive Chef Fabrizio Zanetti, Suvretta House***** Superior, St. Moritz, suvrettahouse.ch

Zizi Hattab, Dar / Kle, Zürich (CH), 1 Michelin Star, Michelin Guide «Green Star», GaultMillau "Discovery of the Year" (2020), restaurantdar.com

Guest of Executive Chef Maxim Luvara, Badrutt's Palace Hotel***** Superior, St. Moritz, <http://www.badruttspalace.com>

Guest chefs from 24th January to 28th January 2023

Musa Dagdeviren, Ciya Sofrasi, Istanbul (TR), Chef on Netflix show "Chef's Table", Cookbook release "The Turkish Cookbook" (2019), ciya.com.tr

Guest of Executive Chef Gero Porstein, Hotel Waldhaus Sils****, Sils-Maria, waldhaus-sils.ch

Alan Geam, Restaurant Alan Geam, Paris (FR), 1 Michelin Star, «Best Hosting 2022» Gault&Millau, 16.5 GaultMillau points. alangeam.fr

Guest of Executive Chef Fabrizio Piantanida, Grand Hotel Kronenhof***** Superior, Pontresina, kronenhof.com

Gal Ben-Moshe, Prism, Berlin (DE), 1 Michelin Star, 16 GaultMillau points, Berliner Meisterkoch 2019, prismberlin.de

Guest of Executive Chef Rolf Fliegau, Hotel Giardino Mountain***** Superior, Champfèr/St. Moritz, giardino-mountain.ch

Raz Rahav, OCD Restaurant, Tel Aviv (IL), No.3 - Middle East & North Africa's 50 Best Restaurants 2022, ocdtv.com

Guest of Executive Chef Fabrizio Crespi, Carlton Hotel***** Superior, St. Moritz, carlton-stmoritz.ch

Athanasios Kargatzidis, Baron, Beirut (LB), No.12 - Middle East & North Africa's 50 Best Restaurants 2022, The «Best Restaurant in Lebanon 2022» Middle East & North Africa's 50 Best, baronbeirut.com

Guest of Executive Chef Mauro Tauber, Kulm Hotel St. Moritz***** Superior, kulm.com

St. Moritz Gourmet Festival 2023 – Programme overview

Guest chefs from 20th January up to and including 24th January 2023:

Zizi Hattab, (Dar / Kle, Zürich), **Silvena Rowe**, (Omnia by Silvena, Dubai), **Najat Kaanache**, (Nur, Fes), **Sami Tamimi**, (Ottolenghi, London), **Tomer Tal**, (George & John, Tel Aviv)

Guest chefs from 24th January up to and including 28th January 2023:

Musa Dagdeviren, (Ciya Sofrasi, Istanbul), **Alan Geaam**, (Restaurant Alan Geaam, Paris), **Gal Ben-Moshe**, (Prism, Berlin), **Athanasios Kargatzidis**, (Baron, Beirut), **Raz Rahav**, (OCD Restaurant, Tel Aviv)

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| ❖ | 20. January 2023 | Porsche Grand Opening | Grand Hotel des Bains Kempinski |
| ❖ | 21. January 2023 | Gourmet Dîners und Gourmet Safaris
Fascination Champagne (with Laurent-Perrier) | Suvretta House |
| ❖ | 22. January 2023 | Gourmet Dîners und Gourmet Safaris
Ecco Tavolata
Mountain Brunch
Ferragamo – Schuhmacher und Weinbauer (with Caratello) | Hotel Giardino Mountain Paradiso
Suvretta House |
| ❖ | 23. January 2023 | Gourmet Dîners und Gourmet Safaris
The Tasting
Kulinarisches H ³ in Pontresina: Hinterhof Hotel Hopping | Carlton Hotel
Grand Hotel Kronenhof & Hotel Saratz |
| ❖ | 24. January 2023 | Kitchen Party mit allen Gastköchen | Badrutt's Palace Hotel |
| ❖ | 25. January 2023 | Gourmet Dîners und Gourmet Safaris
Himmlische Verkostung teuflisch guter Weine (with Martel) | Hotel Waldhaus Sils |
| ❖ | 26. January 2023 | Gourmet Dîners und Gourmet Safaris | |
| ❖ | 27. January 2023 | Gourmet Dîners und Gourmet Safaris | |
| ❖ | 28. January 2023 | Oriental Closing Night | Kulm Hotel St. Moritz |

St. Moritz, 27th October 2022

Press office:

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The **accreditation** for a participation at the St. Moritz Gourmet Festival is possible online:

<https://www.stmoritz-gourmetfestival.ch/en/accreditation>

Festival images in print resolution are available for download at: <https://www.stmoritz-gourmetfestival.ch/en/press-photos>

Images of the guest chefs in print quality are available for download at: <https://www.stmoritz-gourmetfestival.ch/en/media>