



Media release

## **St. Moritz Gourmet Festival 2019: 11<sup>th</sup> to 19<sup>th</sup> January Festival start - the Upper Engadine becomes a land of milk and honey for connoisseurs**

**Tonight, marks the beginning of the St. Moritz Gourmet Festival 2019 with the Grand Julius Baer Opening. For nine days, sensational guest chefs from the international fine dining scene together with the outstanding Executive Chefs from the various partner hotels, will guarantee special highlights at more than 40 different enjoyment events in the Upper Engadine. Event tickets are still available for last-minute bookers.**

With the ten guest chefs, gourmets can look forward to a diversified culinary discovery trip which runs right through the top cuisines in Europe and Asia, combined with the culinary art and skills of the local Executive Chefs from the festival's partner hotels. The first star chef crew featuring **Guillaume Galliot from Hong Kong, Sergio Herman from the Netherlands, Philippe Mille from France, Manish Mehrotra from India and Sven Wassmer from Switzerland**, will rock the Upper Engadine together with the local chefs up to and including Tuesday, 15<sup>th</sup> January. That evening, the **Kitchen Party with all ten guest chefs** will take place in the grand kitchen at the Badrutt's Palace Hotel, before the first five guest chefs say goodbye to the Upper Engadine. Together with the Executive Chefs from the partner hotels, the newly arrived star chefs **Nicolai Nørregaard from Denmark, Sang-Hoon Degeimbre from Belgium, the twins Thomas & Mathias Sühring from Bangkok, and Mingoo Kang from South Korea**, will then take over culinary command of the festival that will culminate on Saturday, 19<sup>th</sup> January, in the **Great BMW Gourmet Finale** at the Suvretta House.

Tonight, the **Grand Julius Baer Opening** will be the sell-out prelude with 400 guests at the Kulm Hotel St. Moritz. A fantastic occasion to tune in on the forthcoming festival days. At different "gourmet islands", the guest chefs and the Executive Chefs from the festival partner hotels will serve first samples of their culinary capabilities. Furthermore, Claudia Canessa and Tim Raue from the fine dining experience cuisines of the Kulm Hotel St. Moritz, as well as Indian specialties chef Chhotu Kahatik of the Grand Hotel des Bains Kempinski, will spoil the guests with their creations. Accompanied by select wines and champagnes, as well as the atmospheric sounds of the Boys4Road band, the Grand Julius Baer Opening will be an exuberant start to the nine-day festival.

On subsequent days, the programme offers a multitude of enjoyment events. Even gourmets arriving at the last minute can participate spontaneously, for instance, by reserving a seat in one of the stylish restaurants at a partner hotel - for one of the **Gourmet Dinners** offered by the various guest chefs. Each of these individual pleasure encounters is a most exceptional festival highlight. After all, only in the Upper Engadine it is possible to savour delicacies from internationally renowned top-cuisines in such unique, top-quality abundance over only nine days.

All the guest chefs have fine-tuned their menus for many months and undergone intense preparation to present their own very personal style of cookery and that of their home country to the festival guests. For instance, French star chef Philippe Mille from the restaurant Le Parc of the Domaine Les Crayères in Reims explains how he will enthuse festival guests, "I will surprise everyone with a fantastic wine pairing dinner, which will lead our guests in a pleasurable way through the entire Champagne region". He will be hosted by Executive Chef Graziano Cacciopoli at the Carlton Hotel. In contrast, India's best chef, Manish Mehrotra from New Delhi, who has moved in as the guest chef of Executive Chef Dariusz Durdyn in the Nira Alpina, sees the St. Moritz Gourmet Festival as



the “best platform” in Europe, to make authentic, innovative Indian gourmet cuisine accessible to the world of connoisseurs, “It’s time the world knows that Indian cuisine is way beyond just butter chicken and naan”.

It truly is this culinary variety and the unique event culture that have made the St. Moritz Gourmet Festival so successful for more than a quarter of a century. Anyone not wanting to miss it can still reserve a ticket, for example for the **Kitchen Party** or the **Great BMW Gourmet Finale**. This also applies to certain special events, such as the **VALSER dinner “Feel Limitless”**, with the aspiring young chefs from the “marmite youngster selection” at the Waldhaus Sils, or for the legendary champagne and wine events. Among them the highly elegant events at the Suvretta House **Fascination Champagne** and **Tuscan Master Wines**, or **Celestial Wines** at the Waldhaus Sils. Moreover, on four afternoons (12<sup>th</sup> to 15<sup>th</sup> January), fans of tender-melting temptations can delight at the **Chocolate Cult** with chef patissier Stefan Gerber and the renowned Confiserie Sprüngli at the Badrutt’s Palace Hotel.

Event tickets are available online at [www.stmoritz-gourmetfestival.ch](http://www.stmoritz-gourmetfestival.ch). The **Gourmet Diners** can be booked directly at the partner hotels.

#### **Young Engadine Talents Competition 2019 - the festival also fosters local up-and-coming talents**

The festival organisers also feel very strongly about supporting up-and-coming talents in the region. This week, the Young Engadine Talents Competition was held for the eighth time at the Suvretta House in St. Moritz, watched over by Executive Chef Fabrizio Zanetti. This time, seven apprentices in their third year of training had been presented the challenge of conjuring up two gourmet dishes from a set basket of produce. The expert jury was visibly impressed by the creative culinary ideas of the young talents. At the **Great BMW Gourmet Finale** on 19<sup>th</sup> January, the first three winners will be formally announced and presented with awards.

Current news updates can be found on the website [www.stmoritz-gourmetfestival.ch](http://www.stmoritz-gourmetfestival.ch) and on [Facebook](https://www.facebook.com/stmoritzgourmetfestival).

#### **The following festival partners look forward to welcoming gourmet fans from all over the world at the festival:**

Die **partner hotels** Badrutt’s Palace Hotel<sup>\*\*\*\*\* Superior</sup>, St. Moritz; Carlton Hotel<sup>\*\*\*\*\* Superior</sup>, St. Moritz; Grand Hotel des Bains Kempinski<sup>\*\*\*\*\* Superior</sup>, St. Moritz; Grand Hotel Kronenhof<sup>\*\*\*\*\* Superior</sup>, Pontresina; Hotel Giardino Mountain<sup>\*\*\*\*\* Superior</sup>, Champfèr/St. Moritz; Nira Alpina<sup>\*\*\*\* Superior</sup>, Silvaplana-Surlej; Hotel Waldhaus Sils<sup>\*\*\*\*\*</sup>, Sils-Maria; Kulm Hotel St. Moritz<sup>\*\*\*\*\* Superior</sup>, St. Moritz, and Suvretta House<sup>\*\*\*\*\* Superior</sup>, St. Moritz, as well as the **event locations** Cava Bar, Hotel Steffani<sup>\*\*\*\*</sup>, St. Moritz; and CheCha Restaurant & Club by Reto Mathis, St. Moritz.

#### **Furthermore, the festival is supported by the tremendous commitment of the following sponsors: Title sponsor & official car:**

BMW (Schweiz) AG; **Title sponsor:** Bank Julius Bär & Co. AG; **Co-sponsors:** Caratello Weine St.Gallen, Confiserie Sprüngli AG, G. Bianchi AG, Laurent-Perrier Suisse S.A., Martel AG St.Gallen, Maura Wasescha AG, Maximum Wellbeing AG Schweiz, Rageth Comestibles AG, SIRUS Saffron, VALSER; **Suppliers:** Bader + Niederöst AG, BRAGARD SUISSE AG, CERUTTI „il Caffè“, Hugo Dubno AG, Schwob AG, sknife ag; **Local carrier:** Massé und Partner Transports GmbH; **Local media partner:** Engadiner Post/Posta Ladina; **Media partners:** dasfilet.ch (Gourmetblog), Gault&Millau Channel, htr hotel revue, ibexmedia GmbH, marmite – Zeitschrift für Ess- und Trinkkultur.



### St. Moritz Gourmet Festival 2019

#### The guest chefs from 11<sup>th</sup> to 15<sup>th</sup> January 2019

**Sergio Herman**, Chef and entrepreneur, until 2013 Oud Sluis: 3 Michelin stars / 20 GaultMillau points, [www.sergioherman.com](http://www.sergioherman.com),  
**Guest of Executive Chef Dirk Haltenhof at the Badrutt's Palace Hotel**\*\*\*\*\* Superior, St. Moritz, [www.badruttspalace.com](http://www.badruttspalace.com)

**Philippe Mille**, Le Parc, Domaine Les Crayères, Reims (FR), 2 Michelin stars, [www.lescraayeres.com](http://www.lescraayeres.com),  
**Guest of Executive Chef Graziano Cacciopoli at the Carlton Hotel**\*\*\*\*\* Superior, St. Moritz, [www.carlton-stmoritz.ch](http://www.carlton-stmoritz.ch)

**Sven Wassmer**, Grand Hotel Quellenhof, Bad Ragaz (CH), Newcomer of the year 2018 (GaultMillau), [www.resortragaz.ch](http://www.resortragaz.ch),  
**Guest of Executive Chef Mauro Taufer at the Kulm Hotel St. Moritz**\*\*\*\*\* Superior, [www.kulm.com](http://www.kulm.com)

**Manish Mehrotra**, Indian Accent, New Delhi (IN), World's Best Restaurant in India 2014 to 2018, [www.indianaccent.com](http://www.indianaccent.com),  
**Guest of Executive Chef Dariusz Durdyn at the Nira Alpina**\*\*\*\* Superior, Silvaplana-Surlej, [www.niraalpina.com](http://www.niraalpina.com)

**Guillaume Galliot**, Caprice, Four Seasons Hotel Hong Kong (CN), 3 Michelin stars, [www.fourseasons.com/hongkong/caprice](http://www.fourseasons.com/hongkong/caprice),  
**Guest of Executive Chef Fabrizio Zanetti at the Suvretta House**\*\*\*\*\* Superior, St. Moritz, [www.suvrettahouse.ch](http://www.suvrettahouse.ch)

#### The guest chefs from 15<sup>th</sup> to 19<sup>th</sup> January 2019

**Mingoo Kang**, Mingles, Seoul (KR), 2 Michelin stars, [www.restaurant-mingles.com](http://www.restaurant-mingles.com),  
**Guest of Executive Chef Matthias Schmidberger at the Grand Hotel des Bains Kempinski** \*\*\*\*\* Superior, St. Moritz, [www.kempinski-stmoritz.ch](http://www.kempinski-stmoritz.ch)

**Nicolai Nørregaard**, Kadeau, Copenhagen (DK), 2 Michelin stars, [www.kadeau.dk](http://www.kadeau.dk),  
**Guest of Executive Chef Fabrizio Piantanida at Grand Hotel Kronenhof**\*\*\*\*\* Superior, Pontresina, [www.kronenhof.com](http://www.kronenhof.com)

**Sang-Hoon Degeimbre**, L'air du temps, Liernu (BE), 2 Michelin stars, 18.5 GaultMillau points, [www.airdutemps.be](http://www.airdutemps.be),  
**Guest of Executive Chef Michel Hojac at the Hotel Giardino Mountain**\*\*\*\*\* Superior, Champfèr/St. Moritz, [www.giardino-mountain.ch](http://www.giardino-mountain.ch)

**Thomas & Mathias Sühling**, Restaurant Sühling, Bangkok (TH), 2 Michelin stars, [www.restaurantsuhling.com](http://www.restaurantsuhling.com),  
**Guests of Executive Chef Gero Porstein at the Hotel Waldhaus Sils**\*\*\*\*\*, Sils-Maria, [www.waldhaus-sils.ch](http://www.waldhaus-sils.ch)

St. Moritz, 11<sup>th</sup> January 2019

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**From 8 a.m. on Saturday, 12<sup>th</sup> January, current festival images will be available to download in print resolution at:**  
<http://db.pprmediarelations.ch/customer/stmoritz-gourmetfestival>

**Text material, short portraits and photographs of the guest chefs** can be downloaded in print resolution at:  
<https://www.stmoritz-gourmetfestival.ch/en/media>

Information concerning the Engadine/St. Moritz is provided online on the tourism organisation website:  
[www.engadin.stmoritz.ch/winter/en/media/](http://www.engadin.stmoritz.ch/winter/en/media/)