

St. Moritz Gourmet Festival 2019: 11th to 19th January Festival mid-point - all the international star chefs at the Kitchen Party

Anybody looking for the greatest accumulation of stars in the Upper Engadine tonight, is sure to make a discovery at the Kitchen Party in the Badrutt's Palace Hotel. All ten international guest chefs, together with all the Executive Chefs from the partner hotels will guarantee culinary delectation. Tickets are still available for last-minute bookers for the legendary Kitchen Party and other festival events in the days to come.

Since last Friday, joyful high spirits have prevailed in the Upper Engadine on the occasion of the St. Moritz Gourmet Festival. Together with the excellent Executive Chefs from the partner hotels, the international guest chefs **Sergio Herman, Guillaume Galliot, Manish Mehrotra, Philippe Mille** and **Sven Wassmer** have enthused gourmets from near and far at the multifaceted festival events with their very individual cookery skills. In front of 400 guests, the **Grand Julius Baer Opening** at the Kulm Hotel St. Moritz was a fiery prelude, followed on three evenings by individual **Gourmet Diners** and **Gourmet Safaris**. Not only the guests but the chefs too were enthralled. Top chef Sergio Herman said: "It's always nice to travel and do events like the St. Moritz Gourmet Festival and to meet other colleagues but also to discover new products to cook with, new cooking styles and ideas - this opens the mind, which to me is one of the most important things for a chef."

Moreover, this year's special events such as the **Mountain Brunch** at Reto Mathis' CheCha Restaurant & Club, the **VALSER Dinner "Feel Limitless"** with the aspiring young chefs from the "marmite youngster selection" held at the Waldhaus Sils and the **Ecco Tavolata** with two-star chef Rolf Fliegau at Hotel Giardino Mountain, have also met with great approval. The champagne and wine events **Fascination Champagne** and **Tuscan Master Wines** at Suvretta House, offered unique drinking enjoyment with accompanying rarity value culinary delights. In the afternoons, the **Chocolate Cult** at Badrutt's Palace Hotel delighted the guests with the usual incomparable diversity of melting temptations.

The summit meeting heralds the start of the second

Anybody who has not yet had the chance to visit the festival can catch up during the remaining second half. Star chefs **Nicolai Nørregaard from Denmark, Sang-Hoon Degeimbre from Belgium**, the twins **Thomas & Mathias Sühring from Bangkok**, as well as **Mingoo Kang from South Korea** all arrived today for this. Before these five guest chefs take over culinary command in the days to come and the first star chef crew say good-bye to the Upper Engadine tomorrow, all ten international guest chefs and the Executive Chefs from the partner hotels will spoil the guests together tonight at the legendary **Kitchen Party** at Badrutt's Palace Hotel. After this culinary summit meeting, celebrations will continue into the early hours at the after party with DJ Mousse T. in the "King's Social House", the newly refurbished, exclusive night club at the luxury hotel.

The enjoyment will continue in a delightful manner in the coming three days with the exceptional **Gourmet Diners, Gourmet Safaris** and other special events. These include **The Tasting** at the Carlton Hotel, which is much appreciated and the potential cult events **Celestial Wines** at Waldhaus Sils, as well as two evenings of **Wine & Cheese Celebration** in the Cava Bar in Hotel Stefani in St. Moritz. On Saturday evening, as the festival conclusion, and its crowning glory, the **Great BMW Gourmet Finale** will take place in the glittering Suvretta House. Appetizers will be served by the local chefs to accompany the champagne reception, followed by a brilliant multi-course menu prepared by the international star chefs. The gala dinner will be accompanied by the finest of wines. The vocal trio



“Ladies in Tune” and their live band will atmospherically accentuate the evening with classical swing sounds from the 40s and the 50s.

Tickets are still available for tonight’s **Kitchen Party** and for the **Great BMW Gourmet Finale** on Saturday evening. For other festival events taking place during the next three days, such as the **Gourmet Diners**, seats can still be reserved spontaneously.

Event tickets are available online at www.stmoritz-gourmetfestival.ch. The **Gourmet Diners** can only be booked directly at the partner hotels.

Only at the St. Moritz Gourmet Festival

Savouring top-class culinary art as part of an incomparable event culture set in the midst of the fairy-tale winter mountain world of the Upper Engadine has distinguished the St. Moritz Gourmet Festival for more than a quarter of a century. Today, the international star chefs were able to see for themselves the beauty of nature and its associated benefits after a get-together at the chefs table in the mountain restaurant Trutz on Corviglia, where they enjoyed a break and then skied on the slopes together with the hosting Executive Chefs from the partner hotels. “The festival is amazing - everything is so well organised. It’s exciting to meet so many new chefs and people from all around the world and I’m really happy to be able to showcase my Indian dishes in Switzerland - I enjoy being able to be here a lot!”, enthused Manish Mehrotra.

Current news updates can be found on the website 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^{***** 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, and Suvretta House^{***** Superior}, St. Moritz, as well as the **event locations** Cava Bar, Hotel Steffani^{****}, 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 11th to 15th January 2019

Sergio Herman, Chef and entrepreneur, until 2013 Oud Sluis: 3 Michelin stars / 20 GaultMillau points, www.sergioherman.com,
Guest of Executive Chef Dirk Haltenhof at the Badrutts Palace Hotel***** Superior, St. Moritz, www.badruttspalace.com

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

Sven Wassmer, Grand Hotel Quellenhof, Bad Ragaz (CH), Newcomer of the year 2018 (GaultMillau), www.resortragaz.ch,
Guest of Executive Chef Mario Traufer at the Kulm Hotel St. Moritz***** Superior, www.kulm.com

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

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

The guest chefs from 15th to 19th January 2019

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

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

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

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

St. Moritz, 15th January 2019

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Current festival images are 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 can be obtained at the tourism organisation Engadine St. Moritz:

<https://www.engadin.stmoritz.ch/winter/en/media/>