



Media release

## St. Moritz Gourmet Festival 2019: 11<sup>th</sup> to 19<sup>th</sup> January

### Highly elegant festival conclusion at the Suvretta House - with 4,200 guests in all, the cult festival once again met with great approval

**During the past nine days, as part of the St. Moritz Gourmet Festival, international star chefs from Europe and Asia, interacting with the excellent local chefs from the festival's partner hotels, have provided culinary rock 'n' roll in the Upper Engadine. Last night, the Great BMW Gourmet Finale, the crowning conclusion of the festival, was celebrated at Suvretta House.**

For more than a quarter of a century, the St. Moritz Gourmet Festival has lived up to its reputation of being one of the ultimate culinary events throughout Europe. Once again in the Upper Engadine, guests and professionals from the international fine dining scene alike, were enthralled by the joint masterly performances of ten top-class guest chefs and the multi-award-winning Executive Chefs from the partner hotels. The star chefs have also been impressed by the uniqueness of this culinary event: "I was very curious to participate in this festival, about which I had heard so much. My friend Julien Royer from Singapore, who had participated as a guest chef last year, had set up the connection with Fabrizio Zanetti. My expectations have been confirmed: it was very interesting to meet so many other chefs and an excellent opportunity to present my typical dishes from the Caprice in Hong Kong here in St. Moritz", are the words of Guillaume Galliot. The three-star chef was guest chef at Suvretta House this year, hosted by Executive Chef Fabrizio Zanetti, who was also directly responsible for the culinary organisation of the festival. "We have been very fortunate to have had such excellent guest chefs here, who have perfectly harmonized with the local chefs, culinarily and humanly. They all did a splendid job. Thanks to everybody's assistance, it has been a very successful festival with lots of positive feedback from a remarkably international audience. We all very much look forward to the 2020 festival!" said Fabrizio Zanetti.

Alongside **Guillaume Galliot from Hong Kong**, the star chefs **Sergio Herman from the Netherlands**, **Manish Mehrotra from India**, **Philippe Mille from France** and **Sven Wassmer from Switzerland**, as well as **Nicolai Nørregaard from Denmark**, **Sang-Hoon Degeimbre from Belgium**, twins **Thomas & Mathias Sühring from Bangkok** and **Mingoo Kang from South Korea** all delighted connoisseurs from all over the world with their highly contrasting culinary skills at more than 40 festival events. One spectacular enjoyment experience followed the next - beginning with the **Grand Julius Baer Opening** at the Kulm Hotel St. Moritz, which was sold out well in advance and was followed by six incredible evenings featuring **Gourmet Diners** and **Gourmet Safaris**, as well as the **Kitchen Party** at the mid-point of the festival, which was also sold out and featured all ten international guest chefs and the local Executive Chefs cooking at Badrutt's Palace Hotel. Two Michelin star chef Nicolai Nørregaard from the Kadeau in Copenhagen was raving: "The Kitchen Party with around 300 guests was a superb, most intense experience! The ambiance was fantastic, and the enthusiasm of the guests was simply incredible. In my eyes, the St. Moritz Gourmet Festival is by far the best! There were so many highlights and exceptional encounters, I have never had an experience like this before at any other culinary event in the world".

Moreover, the special events - **Ecco Tavolata** at the Hotel Giardino Mountain, **Mountain Brunch** at the CheCha Restaurant & Club, the **"Feel Limitless" VALSER-Dinner** at Waldhaus Sils, and **Chocolate Cult** at Badrutt's Palace Hotel, were all particularly well received. Furthermore, the exclusive champagne and wine events



**Fascination Champagne** and **Tuscan Master Wines** at Suvretta House, **Celestial Wines** at Waldhaus Sils and the evenings under the motto **Wine & Cheese Celebration** at Hotel Steffani, were very well attended. **The Tasting**, at the Carlton Hotel, saw many visitors take the opportunity of sampling exquisite drinks and delicacies offered by the festival sponsors. The expectations of the festival's organisers have been confirmed, "It has been shown that the symbiosis of the high-class international cookery skills of our guest chefs with the excellent quality of the local Executive Chefs launch a display of veritable culinary fireworks. During the past nine days, we have experienced an unforgettable St. Moritz Gourmet Festival 2019", said Martin Scherer, president of the festival

A glamorous conclusion of the festival was celebrated last night with 180 guests at the **Great BMW Gourmet Finale** in Suvretta House. To start with, at the champagne reception, the local chefs created just the right atmosphere with their exquisite appetizers ahead of the spectacular gala dinner prepared by the international guest chefs. The culinary delights were accompanied by the finest matching wines. The excellent mood of the guests was atmospherically accentuated by "Ladies in Tune" and their live band providing classical swing sounds from the 40s and the 50s. Presenter Annina Campell charmingly compered the evening.

Rapturous applause came from the audience of guests at the announcement and award presentation for **Yanik Suter, winner of the "Young Engadine Talents" competition**. The cookery apprentice in his third year of training with Executive Chef Dario Cadonau at the IN LAIN Hotel Cadonau in Brail, received several prizes throughout the evening, among them a period of training with Swiss master chef Sven Wassmer at the Grand Hotel Quellenhof in Bad Ragaz (GaultMillau "Newcomer of the Year 2018"). Runner-up Luca Pollak from the Hotel Giardino Mountain, and the third placed Jannik Moser, cookery apprentice at Hotel Waldhaus Sils, were also announced and presented with their awards in front of the wider audience on the final evening.

The highlight of the glittering evening was the presentation of the diplomas and special gifts to the guest chefs and local Executive Chefs by Paul de Courtois, President & CEO of BMW (Schweiz) AG, festival title sponsor & official car.

**The date of the St. Moritz Gourmet Festival 2020 will be announced in the near future.**

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:**

The **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 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 Badrutts 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 Mario Traufer 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 the 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 Sührling**, Restaurant Sührling, Bangkok (TH), 2 Michelin stars, [www.restaurantsuhrling.com](http://www.restaurantsuhrling.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, 20<sup>th</sup> January 2019

**Press office:** WOEHRLE / PIROLA Events & Public Relations, Claudia-Regina Flores,  
Tel. +41 44 245 86 94, [flores@woehrlepirola.ch](mailto:flores@woehrlepirola.ch)

**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/>