

**St. Moritz Gourmet Festival 2024: Ticket sales start on 9th November.
Ten three-star chefs are coming to the Engadine from 29th January to 3rd February 2024**

For the 30th Anniversary of the St. Moritz Gourmet Festival, ten three-star chefs will be coming to the Engadine from 29th January to 3rd February 2024. A unique line-up that will indulge the gourmet world because there have never been so many three-star chefs at a single festival anywhere in the world. The detailed programme and the distribution of the top-class guest chefs between the partner hotels have now been finalised. Tickets for the culinary spectacle go on sale on 9th November 2023.

Ten three-star chefs at one festival - that has never happened before anywhere at all. "The line-up is spectacular and unique. "The St. Moritz Gourmet Festival 2024 will be a firework display of culinary excellence", promises Fabrizio Zanetti, Executive Chef at Suvretta House and Culinary Director, adding: "It's a must for all lovers of fantastic food."

Culinary masterpieces guaranteed: These three-star chefs will cook together with our local chefs

Each of the nine partner hotels of the St. Moritz Gourmet Festival has a three-star chef assigned. At the Waldhaus Sils Hotel, top chef **Stefan Stiller** is a guest of Executive Chef **Gero Porstein**. The German-born chef has been living in Shanghai since 2004, where he runs the "Taian Table", one of two three-star restaurants in the 26-million metropolis, serving top European cuisine with Asian influences.

Jean-Philippe Blondet is a guest of **Mauro Taufer** at the Kulm Hotel St. Moritz. Contemporary, creative and refined, the French three-star chef at "Alain Ducasse at The Dorchester" in London reinterprets Alain Ducasse's cuisine and delights gourmets from all over the world with his modern French dishes.

Simon Rogan will be cooking at the Carlton Hotel St. Moritz together with Executive Chef **Salvatore Frequente**. Rogan is considered a culinary icon all over the world - his three-star restaurant "L'Enclume" in the small northern English village of Cartmel was selected "Britain's most exciting restaurant" by the Good Food Guide 2022.

At the Nira Alpina Hotel, **Hideaki Matsuo** will cook alongside Executive Chef **Janko Glotz**. The Japanese Matsuo is the owner of the "Kashiwaya" restaurant in Osaka, which has been awarded three Michelin stars. With great respect for the traditional Japanese art of cooking, he serves his guests gourmet dishes inspired by his love of nature and the aesthetics of Japan.

Belgian **Viki Geunes** is **Fabrizio Piantanida's** guest at the Grand Hotel Kronenhof in Pontresina. Geunes' career is unique: he has earned three Michelin stars as a self-taught chef and runs the restaurant "Zilte" in Antwerp. Critics describe the creativity, originality and taste of his dishes as "dizzily exceptional".

Juan Amador travels from Vienna to St. Moritz and is a guest of **Rolf Fliegau** at the Hotel Giardino Mountain. The German-Spanish top chef Amador runs the restaurant of the same name in Vienna and is considered an avant-gardist: he combines the refinement of French haute cuisine with influences from Catalan-Basque cuisine.

Executive Chef **Jeremy Degras** from the Badrutt's Palace Hotel welcomes **Hideaki Sato** from "Ta Vie", one of the top addresses in the gourmet mecca of Hong Kong. Here, three-star chef Hideaki Sato fuses Japanese and French cuisine in a unique way, delighting discerning gourmets who fancy outstanding cuisine.

Fabrizio Zanetti from the "Suvretta House" welcomes **Julien Royer**. The award-winning chef is co-owner of the three-star restaurant "Odette" in Singapore, as well as patron of the restaurant "Claudine" in Singapore and founder of the restaurant "Louise" in Hong Kong (1 star). He is considered an ambassador for closeness to nature and culinary excellence and consistently relies on high-quality ingredients from the best boutique producers in the world.

The Italian three-star chef Paolo Casagrande was supposed to cook at the Grand Hotel des Bains Kempinski but is unable to participate in the 2024 festival for personal reasons. He will be worthily replaced: Scottish three-star chef **Tristin Farmer**, who opened his restaurant “Zén” in Singapore in 2019, will come to St. Moritz instead of Casagrande, and surprise festival guests alongside **Jonas Starkowski** with a skilful fusion of Nordic and Japanese cuisine.

Special guest **Emmanuel Renaut** from the “Flocons de Sel” restaurant in the French Alps completes the fabulous 30 stars and will be cooking for two days at the Gourmet Festival. The celebrated French three-star chef combines classic refinement with innovative brilliance: each of his dishes is a work of art in itself - where the perfect interplay of flavours, textures and colours touches all the senses and awakens emotions.

High-calibre festival programme for the 30th Anniversary

In 2024, visitors to the St. Moritz Gourmet Festival can once again look forward to numerous high-calibre and varied events where they will be able to experience the culinary skills of the guest chefs at first hand. For a brilliant start, all ten three-star guest chefs will cook together with the Executive Chefs of the partner hotels at the legendary **Porsche Kitchen Party** in the luxurious Badrutt’s Palace Hotel. On each of the four following evenings, there will be an exclusive **Gourmet Dîner**, with perfectly matched wine accompaniment selected by Caratello Wines St. Gallen and Martel Wines St. Gallen. Furthermore, a **Porsche Gourmet Safari** will be organised. On these unique gourmet tours, guests enjoy a menu course directly at each Chef’s Table in the kitchen or in a special location of the respective partner hotels.

Brand new in 2024 and another spectacular and impressive highlight of the festival are the five unique **4-Hands Dinners**, where two guest chefs prepare a six-course menu together, offering guests an absolutely unforgettable culinary experience. Two top chefs, six Michelin stars, six courses, accompanied by first-class champagne and exquisite wines - nothing can be more exclusive and high-class than this. Cooking together at the 4-Hands Dinners are:

- **Hideaki Sato** and **Tristin Farmer** at the Badrutt’s Palace Hotel
- **Simon Rogan** and **Hideaki Matsuo** at the Carlton Hotel St. Moritz
- **Viki Geunes** and **Jean-Philippe Blondet** at the Grand Hotel Kronenhof
- **Stefan Stiller** and **Juan Amador** at the Waldhaus Sils
- **Julien Royer** and **Emmanuel Renaut** at the Suvretta House

Special events such as **Fascination Champagne** by Laurent-Perrier and the wine event **Monchiero Carbone – Roero, der neue Trend im Piemont** with Caratello at the Suvretta House, the **Mountain Brunch** with spectacular views at the Paradiso Mountain Club and an exclusive wine tasting with Martel Weine St. Gallen focusing on **heavenly top wines from the Burgundy specialist** at the Hotel Waldhaus Sils, perfectly round off the programme of. For the crowning finale, all ten guest chefs and thus 30 Michelin stars will gather once again. At the **Grand Gourmet Festival Finale** in the Grand Hotel des Bains Kempinski, they will show their skills all together and bring the culinary festival week to a fitting end. The festival organisers are also particularly keen to promote young culinary talent. In the run-up to the festival, the “Young Engadine Talents” competition for young and upcoming chefs will be held in cooperation with the Swiss Culinary Association.

Festival tickets available online from 9th November

The St. Moritz Gourmet Festival is an internationally renowned meeting place for gourmets and has established itself as a major annual highlight in the Engadine. It brings top chefs from all over the world to the region - ten international three-star chefs at once for the first time in 2024 - on the occasion of the 30th Anniversary.

Advance sale of festival tickets starts on Thursday, 9th November 2023. The tickets will be available online on the website www.stmoritz-gourmetfestival.ch from 12 noon. Gourmet Dinners, 4-Hands Dinners and individual Special Events can be booked directly at the partner hotels (see the programme notes on the website). For the latest news about the St. Moritz Gourmet Festival 2024, please visit www.stmoritz-gourmetfestival.ch and [Facebook/Instagram](#).

The following festival partners look forward to welcoming 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 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 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

Current news about the St. Moritz Gourmet Festival 2024 can be found on the website www.stmoritz-gourmetfestival.ch and on [Facebook/Instagram](#).

St. Moritz, 31st October 2023

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>

St. Moritz Gourmet Festival 2024

The Guest Chefs from 29th January to 3rd February 2024

Juan Amador, Restaurant Amador, Vienna (AT), 3 Michelin Stars, restaurant-amador.com
Guest of Executive Chef Rolf Fliegau at Hotel Giardino Mountain****Superior, Champfèr/St. Moritz, giardino-mountain.ch

Jean-Philippe Blondet, Alain Ducasse, London (UK), 3 Michelin Stars, alainducasse-dorchester.com
Guest of Executive Chef Mauro Taufer at Kulm Hotel St. Moritz****Superior, 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
Guest of Executive Sous Chef Jonas Starkowski at Grand Hotel des Bains Kempinski ****Superior,
St. Moritz, kempinski.com

Viki Geunes, Zilte, Antwerp (BE), 3 Michelin Stars, 18.5 GaultMillau, zilte.be
Guest of Executive Chef Fabrizio Piantanida at Grand Hotel Kronenhof****Superior, Pontresina,
kronenhof.com

Hideaki Matsuo, Kashiwaya, Osaka (JP), 3 Michelin Stars, 1 Michelin Green Star, mycon-jp.net/kashiwaya
Guest of Executive Chef Janko Glotz at Nira Alpina****Superior, Silvaplana-Surlej, niraalpina.com

Simon Rogan, L'Enclume, Cartmel (UK), 3 Michelin Stars, 1 Michelin Green Star, lenclume.co.uk
Guest of Executive Chef Salvatore Frequente at Carlton Hotel****Superior, St. Moritz, carlton-stmoritz.ch

Julien Royer, Odette, Singapore (SG), 3 Michelin Stars, No. 14 - World's 50 Best Restaurants in 2023,
odetterestaurant.com
Guest of Executive Chef Fabrizio Zanetti at Suvretta House****Superior, St. Moritz, suvrettahouse.ch

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

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

Emmanuel Renaut, Flacons de Sel, Megève (FR), 3 Michelin Stars, floconsdesel.com
Guest of Executive Chef Fabrizio Zanetti at Suvretta House****Superior, St. Moritz, suvrettahouse.ch
29th January to 30th January

St. Moritz Gourmet Festival 2024 – Programme overview

- ❖ **29th January 2024 Porsche Kitchen Party** Badrutt's Palace Hotel

- ❖ **30th January 2024 Porsche Gourmet Safari** Suvretta House
 4-Hands Dinner mit Julien Royer & Emmanuel Renaut Kulm Hotel St. Moritz
 The Tasting

- Gourmet Dîners mit
 Jean-Philippe Blondet Kulm Hotel St. Moritz
 Simon Rogan Carlton Hotel
 Stefan Stiller Waldhaus Sils
 Juan Amador Giardino Mountain
 Viki Geunes Grand Hotel Kronenhof

- ❖ **31st January 2024 Porsche Gourmet Safari** Waldhaus Sils
 Himmlische Spitzenweine vom Burgund-Spezialisten Badrutt's Palace Hotel
 (mit Martel Weine St.Gallen) Carlton Hotel
 4-Hands Dinner mit Hideaki Sato & Tristin Farmer
 4-Hands Dinner mit Simon Rogan & Hideaki Matsuo

- Gourmet Dîners mit
 Jean-Philippe Blondet Kulm Hotel St. Moritz
 Stefan Stiller Waldhaus Sils
 Juan Amador Giardino Mountain
 Viki Geunes Grand Hotel Kronenhof

- ❖ **1st February 2024 Porsche Lunch Safari** Suvretta House
 Porsche Gourmet Safari Grand Hotel Kronenhof
 Fascination Champagne (mit Laurent-Perrier)
 4-Hands Dinner mit Viki Geunes & Jean-Philippe Blondet

- Gourmet Dîners mit
 Simon Rogan Carlton Hotel
 Hideaki Sato Badrutt's Palace Hotel
 Hideaki Matsuo Nira Alpina
 Tristin Farmer Grand Hotel des Bains
Kempinski

- ❖ **2nd February 2024 Mountain Brunch** Paradiso
 Porsche Gourmet Safari
 Monchiero Carbone – Roero, der neue Trend im Piemont
 (mit Caratello Weine St.Gallen) Suvretta House
 4-Hands Dinner mit Stefan Stiller & Juan Amador Waldhaus Sils

- Gourmet Dîners mit
 Hideaki Sato Badrutt's Palace Hotel
 Hideaki Matsuo Nira Alpina
 Tristin Farmer Grand Hotel des Bains
Kempinski

- ❖ **3rd February 2024 Grand Gourmet Festival Finale** Grand Hotel des Bains
Kempinski