



Media release

25th St. Moritz Gourmet Festival: 12th to 20th January 2018

Summit of all the Master Chefs at the festival midpoint

Tonight, at the midpoint of the festival, the culinary summit with all the international star chefs will be held in the form of the Kitchen Party at the Badrutt's Palace Hotel. Those who have not yet reserved a place, should book straight away! Only a few tickets for the Kitchen Party and some festival events over the next few days are still available for last-minute visitors.

The festival anniversary is really living up to its name. On the occasion of the 25th St. Moritz Gourmet Festival, the Upper Engadine has been turned into a gourmet paradise since last Friday. Featuring the four international star chefs - **Ana Roš**, **Jörg Sackmann**, **Syrco Bakker** and **Ian Kittichai** - and the outstanding chefs de cuisine from the partner hotels, one highlight has followed the other. The **Grand Julius Baer Opening** at the Kulm Hotel St. Moritz marked a successful start to the festival anniversary - a sold-out event, where guests were able to savour the first culinary samples offered by the master chefs at "gourmet islands". On the evenings that followed, the **Gourmet Dîner** events in the restaurants at the partner hotels offered individual indulgent encounters with typical signature dishes by each top chef. On three evenings, in a convivial setting, participants were able to sample the delights served at the Master Chefs' Tables as part of the **Gourmet Safaris**. The new special events also met with great approval, such as the **Ecco Tavolata** with delicacies presented by two-star chef Rolf Fliegauf at the Hotel Giardino Mountain, or the **Russian New Year's Brunch** at Reto Mathis' CheCha Restaurant & Club on Salastrains in St. Moritz. At the **Celestial Wine** event at Hotel Waldhaus, connoisseurs and wine lovers enjoyed high-quality, select wines with expert Jan Martel, accompanied by suitable culinary delights prepared by master chef Jörg Sackmann. The traditional **Chocolate Cult** at the Badrutt's Palace Hotel was also extremely well attended once again.

And there is more to come ...

Tonight, the second half of the festival kicks off with the **Kitchen Party**. In the canteen kitchen at the Badrutt's Palace Hotel, guests can enjoy a culinary summit with all the guest chefs, before the first four of them leave the Engadine handing the spoons over to two-star chef **Dominique Crenn** from San Francisco - awarded World's Best Female Chef in 2016, three-star chef **Jacob Jan Boerma** from the Netherlands, two-star chef **Julien Royer** from Singapore (No. 9 - Asia's 50 Best Restaurants) as well as **Eelke Plasmeijer** and **Ray Adriansyah** from the Locavore restaurant in Ubud, Bali (Best Restaurant in Indonesia 2016/17) and Swiss two-star chef **Tanja Grandits** from Basel. Until next Saturday, **Gourmet Dîners**, **Gourmet Safaris** and the **Great BMW Gourmet Finale** as well as various **Special Events** are on the programme menu featuring these top-class master chefs from the international fine dining scene.

While the **Great BMW Gourmet Finale**, the **Gourmet Safaris**, the **Tuscan Classics** and the **Truffle-Workshop** with a special menu to follow prepared by Tanja Grandits, are already fully booked, there are still a few places for the **Wine & Cheese Celebration**, the **Fascination Champagne** event and the **VALSER Next Generation Pop-up Dinner "From Peak to Plate"**, with the excellent young chefs from the marmite youngster selection.

For those gourmet fans who like to make spontaneous decisions, there are also still a few tickets available for tonight's **Kitchen Party**. Furthermore, over the next three days, there are still several opportunities to book a seat at the various **Gourmet Dîners**, each featuring one of the master chefs and hosted in the partner hotels. The event tickets are available online at www.stmoritz-gourmetfestival.ch.

Unique in the world

Before all the international star chefs light the culinary fireworks together at tonight's Kitchen Party, they all take a pleasant break today with some sporting activities on the ski slopes, accompanied by the hosting Executive Chefs of the festival's partner hotels. This is what creates the incomparable appeal of the St. Moritz Gourmet Festival - the Original since 1994 - for the guest master chefs in just the same way as for the festival visitors. Going skiing or simply admiring the natural beauty of the Engadine and enjoying the advantages of the facilities at the partner hotels during the day and then savouring the multi-faceted festival event culture with culinary delicacies prepared by the most gifted international guest chefs and outstanding local Executive Chefs - all without having to travel around the world to experience their cookery styles. A fantastic combined package for gourmets!

Current news updates can be found on the website www.stmoritz-gourmetfestival.ch and on [Facebook](#).

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 Kronenhof***** Superior, Pontresina; Hotel Giardino Mountain***** Superior, Champfèr/St. Moritz; Nira Alpina**** Superior, Silvaplana-Surlej; St. Moritz; Hotel Waldhaus*****, Sils-Maria; Kempinski Grand Hotel des Bains***** Superior, St. Moritz; Kulm Hotel St. Moritz***** Superior, St. Moritz, und Suvretta House***** Superior, St. Moritz, as well as the **event locations** Cava Bar, Hotel Steffani****, St. Moritz; CheCha Restaurant & Club by Mathis Food Affairs, St. Moritz, and Hotel Schweizerhof**** Superior.

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

BMW (Schweiz) AG; **Title sponsor:** Bank Julius Baer & Co. AG; **Main sponsor:** Valser; **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, SIBERIAN VODKA AG; **Suppliers:** Bader + Niederöst AG, BRAGARD SUISSE AG, CERUTTI „il Caffè“, Hugo Dubno AG, Schwob AG, sknife – swiss knife; **Local carrier:** Massé und Partner Transports GmbH; **Local media partner:** Engadiner Post/Posta Ladina; **Media partners:** dasfilet.ch (Gourmetblog), htr hotel revue, ibexmedia GmbH, marmite – Zeitschrift für Ess- und Trinkkultur, Gastronomie & Tourisme.

St. Moritz, 16th January 2018

Press office: WOHRLE / PIROLA Events & Public Relations, Claudia-Regina Flores, Tel. +41 44 245 86 94, flores@woehrlepirola.ch

Festival photographs in print quality are available on request from the Press office: flores@woehrlepirola.ch

Text material, short portraits and photographs of the guest chefs can be downloaded in print resolution at: www.stmoritz-gourmetfestival.ch/de/media/presse