



Media release

**Save the date:  
St. Moritz Gourmet Festival 2021  
"SWISS MADE"  
29<sup>th</sup> January to 6<sup>th</sup> February**

**The St. Moritz Gourmet Festival 2021 will be held under the motto "SWISS MADE" from 29<sup>th</sup> January to 6<sup>th</sup> February. Over the nine days, ten star chefs from Switzerland will treat guests to culinary delights at more than 40 different indulgence events in the Upper Engadine, cooking alongside the excellent Executive Chefs from the festival partner hotels. In doing this, the organisers are consciously putting the spotlight on the fantastic Swiss gastronomy scene.**

"With this Swiss Festival Edition, and given the current situation, we really want to specifically bolster top gastronomy in our own country and help support producers and suppliers of our fantastic regional produce. Our international appeal and the fabulous platform provided by our cult festival are particularly well suited for this purpose. In a unique constellation, we are putting the focus on the diversity of Swiss top cuisine - concentrated here in the Upper Engadine - for all gourmets from both near and far," says Martin Scherer, President of the St. Moritz Gourmet Festival Association.

The top-class line-up of master chefs guarantees a uniquely diverse culinary firework display. At this present moment, eight of the ten guest chefs from different cantons and major cities in Switzerland, have already accepted the invitation: **Tanja Grandits**, Switzerland's most renowned top master chef from the restaurant Stucki in Basel (2 Michelin stars, 19 GaultMillau points), as well as master chef **Mitja Birlo** from the restaurant 7132 Silver in Vals/GR (2 Michelin stars, 18 GaultMillau points), **Andreas Caminada** from the restaurant Schloss Schauenstein in Fürstenu/GR (3 Michelin stars, 19 GaultMillau points), **Tobias Funke** from the restaurant Incantare in the hostelry Gasthaus zur Fernsicht in Heiden/AR (2 Michelin stars, 18 GaultMillau points), **Stefan Heilemann** from the restaurant Widder in the hotel of the same name in Zurich (2 Michelin stars, 18 GaultMillau points), **Christian Kuchler** from the restaurant Taverne zum Schäfli in Wigoltingen/TG (2 Michelin stars, 18 GaultMillau points), **Patrick Mahler** from the restaurant focus in the Park Hotel Vitznau/LU (2 Michelin stars, 18 GaultMillau points) and **Mattias Roock** from the restaurant Locanda Barbarossa in the Hotel Castello del Sole in Ascona/TI (1 Michelin star, 18 GaultMillau points). This already top-class line-up of Swiss master chefs will be completed by two more Swiss star chefs, either male or female, whose name will be announced soon. As usual, there will be ten guest master chefs to look forward to.

"I am overwhelmed by the rapid, positive response to my inquiries," says Festival Director Fabrizio Zanetti. "We are all really looking forward to rocking an unforgettable Swiss Edition with such amazing colleagues. It will certainly be a superb experience to create together outstanding 'SWISS MADE' dishes in the kitchen and to give festival guests the opportunity of familiarising themselves with and savouring the tastes of Switzerland, enjoying its culinary diversity and sampling the quality of Swiss produce."

**Programme details and tickets to be released in autumn**

For nine days, festival guests will be pampered by ten Swiss guest chefs and the Executive Chefs from the festival partner hotels at over 40 different culinary indulgence events. The venues for this unique event culture in the fairy-tale winter wonderland of the Upper Engadine are the ten festival partner hotels, which will also be offering attractive all-inclusive festival packages including overnight accommodation from 29<sup>th</sup> January to 6<sup>th</sup> February 2021. The detailed programme will be announced in the autumn. Advance sales of event tickets and hotel specials will start at the beginning of November.



Up to the minute news can be found on the website [www.stmoritz-gourmetfestival.ch](http://www.stmoritz-gourmetfestival.ch) and on [Facebook/Instagram](#).

**The following festival partners look forward to welcoming gourmet fans to the 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 Saratz\*\*\*\* 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 Wines St.Gallen, G. Bianchi AG, Laurent-Perrier Suisse S.A., Martel AG St.Gallen, Rageth Comestibles AG, VALSER; **Suppliers:** Bader + Niederöst AG, BRAGARD SUISSE AG, CERUTTI „il Caffè“, Hugo Dubno AG, Schwob AG, sknife ag; **Local carrier:** Massé Transports AG; **Local media partner:** Engadiner Post / Posta Ladina; **Media partners:** enjy.tv, Gault&Millau Channel, htr hotel revue, marmite; **Partner of Young Engadine Talents:** Schweizer Kochverband.

St. Moritz, 6<sup>th</sup> July 2020

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**Festival images in print resolution** are available to download at:

<http://db.pprmediarelations.ch/customer/stmoritz-gourmetfestival>