

With 118 Michelin-starred restaurants in the MICHELIN Guide Switzerland 2018, an increase of 40% in ten years, Switzerland confirms the vitality of its gastronomy



Today Michelin is pleased to unveil the new MICHELIN guide Switzerland 2018, which has a total of 118 Michelin-starred restaurants.

"The standard of Swiss cuisine continues to be particularly high: Switzerland is still the country with the most Michelin-starred restaurants per capita," says Michael ELLIS, International Director in charge of the MICHELIN guides. *"In less than ten years, the quality of the gastronomy has steadily improved, with the number of star-rated restaurants increasing by 40% between 2008 and today".*

All the three-star restaurants in the previous selection retain their awards this year: **B. Violier - Restaurant de l'Hôtel de Ville** in Crissier, **Schauenstein** in Fürstenuau and the **Cheval Blanc by Peter Knogl**.

This year's new selection in the MICHELIN guide awarded **Einstein Gourmet** in St. Gallen two stars, where chefs Sebastian Zier and Moses Ceylan, both from Germany, serve a creative cuisine that is full of flavour in a sophisticated setting overlooking the city. The **Taverne zum Schäfli**, housed in a lovely half-timbered house in Wigoltingen, in the Canton of Thurgau, has also been awarded two stars: taking over from his parents only two years ago, the young chef Christian Kuchler offers high quality remarkably precise cuisine, in which every dish is put together with both finesse and creativity.

Fourteen new restaurants have been awarded one star in the MICHELIN guide selection for 2018, including **The Japanese Restaurant**, located in the hotel The Chedi in Andermatt (UR) serving authentic Japanese dishes, and the **IGNIV by Andreas Caminada** restaurant in St. Moritz. Chef Andréas Caminada, whose **Schauenstein** restaurant has three stars, has expanded into St Moritz with the restaurant concept that already earned him a star the year before in Bad Ragaz: a cuisine rich in flavours with dishes to share in a relaxed setting. **Locanda Barbarossa** in Ascona (TI), **Löwen - Apriori** in Bubikon (ZH), **Tosca** in Geneva, **La Table du 7** located in *La Chaumière* by Serge Labrosse in Geneva / Troinex, **Stiva Veglia** in Ilanz / Schnaus (GR), **Weiss Kreuz** in Malans (GR), **Café Berra** in Monthey-Choëx (VS), **Regina Montium** in Rigi Kaltbad (LU), **Die Rose** in Rüslikon (ZH), **Table de Mary** in Yverdon-les-Bains / Cheseaux (VD) and **Rigiblick** in Zurich also receive one star in the new selection.

The Principality of Liechtenstein hosts its second MICHELIN-starred restaurant with **Torkel**, a historic house among the vineyards offering classic cuisine.

In total, the MICHELIN guide Switzerland now has 96 one-star restaurants.

Finally, evidence of the increasing success of the Bib Gourmand, which is increasingly coveted by chefs and is popular with the public too, the MICHELIN guide has 153 Bib Gourmand establishments, 30 of which are new this year - double the number ten years ago! Symbolized by a representation of Bibendum (Micheline Man), the Bib Gourmand rewards establishments serving a full high quality menu (starter, main course, dessert) for a maximum of 70 Swiss Francs.

Because simply being selected for the MICHELIN guide is in itself synonymous with quality, a new distinction has been included in the MICHELIN guide Switzerland 2018 this year: the Assiette Michelin (Michelin Plate). Symbolized by a plate and cutlery, this award is attributed by inspectors to restaurants in the guide that have neither a Bib Gourmand nor a star. It means "quality produce and skilful chef: quite simply a good meal". The MICHELIN guide Switzerland 2018 will be available from 13 October for 33.00 Swiss francs in Switzerland, €29.95 in Germany and €30.80 in Austria. This new

selection lists a total of 931 restaurants and 514 hotels in all comfort and price categories, including:

- ✓ 118 starred restaurants
 - 3 restaurants with 3 stars
 - 19 restaurants with 2 stars, including 2 new ones
 - 96 restaurants with 1 star, including 14 new ones
- ✓ 153 Bib Gourmand restaurants, including 30 new ones

About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

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