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## 20 New Stars Shine Over Switzerland

With 6 new two-star restaurants and 12 new one-star establishments, the MICHELIN Guide Switzerland 2020 is launched today, and this brings the total of restaurants in the country that have now been awarded one or more MICHELIN stars to 122.

Switzerland is once again confirmed as a paradise for gourmets. And for the first time, the Michelin Star Revelation ceremony lands in Ticino, where the city of Lugano welcomed over 400 guests.

Speaking about the 2020 selection, Gwendal Poullennec, International Director of the MICHELIN Guides, commented: "The excellent and varied cuisine on offer in Switzerland can be found all over the country, from Zurich to Lugano, and from St. Gallen to Lake Geneva. And this is not the first time that our selection is a clear confirmation of the very high standard of Swiss gastronomy, as it has been steadily rising for years."

A major feature this year are two restaurants that have entered the MICHELIN Guide Switzerland and immediately been awarded two stars. The **Maison Wenger** in Le Noirmont (JU), which Jérémy Desbraux took over only last year, and **Memories** in the Hotel Grand Resort in Bad Ragaz (SG) with Sven Wassmer as head chef – incidentally this is the second two-star restaurant in the hotel.

The **IGNIV by Andreas Caminada** restaurants in both Bad Ragaz (head chef Silvio Germann) and Sankt Moritz (head chef Marcel Skibba) have moved up into the two-star category, and the focus here is on sharing. This trend, in which guests share dishes, is enjoying great popularity. Also in Sankt Moritz (GR), **Da Vittorio**, under the management of Enrico Cerea and Paolo Rato, has now been awarded two stars. Furthermore, **Gasthaus Zur Fernsicht - Incantare** in Heiden (AR), with Tobias Funke as head chef Martin Weber, has also been awarded a second star. Overall, the number of two-star restaurants has now increased to 22.

The three restaurants that already held three MICHELIN stars maintain these distinctions for 2020 and remain at the forefront of Swiss gastronomy: **Restaurant de l'Hôtel de Ville** in Crissier (VD), **Schloss Schauenstein** in Fürstenaub (GR) and the **Cheval Blanc by Peter Knogl** in Basel (BS).

With 12 new one-star additions this year, the total number of establishments with this distinction that are recommended in the MICHELIN Guide Switzerland is now 97. In Geneva and Berne, two establishments each received a new star. In Berne (BE) these are the restaurants **Steinhalle** and **Zum Äusseren Stand**, and in Geneva (GE) the restaurants **L'Aperté** and **Fiskebar**. Another star was awarded to the restaurant **SENS 1605** in Davos (GR) led by chef Jeroen Achtien, whose restaurant Sens in Vitznau (LU) received a MICHELIN star last year. Other newly awarded one-star restaurants are **Le 42** in Champéry (VS), **Le Pérolles** in Fribourg (FR), **Chesa Stüva Colani** in Madulain (GR), **Zum Löwen** in Nänikon\* (ZH), **Jägerhof** in Sankt Gallen (SG), **dasRestaurant** in Thun (BE), **La Table d'Adrien** in Verbier (VS) and finally the restaurant **1904 Designed by Lagonda** in Zurich (ZH).

Michelin continues to promote the restaurant industry through four special awards. Marie Robert, chef of the Café Suisse, receives the **MICHELIN Young Chef Award 2020 sponsored by BlancPain**. Through her passion and commitment she is creating a quite feminine, sometimes cheeky, modern and very creative cuisine which is very detailed yet never losing sight of the products.

Marc ALMERT receives the **MICHELIN Sommelier Award sponsored by Swiss Wine** for his remarkable work at the Pavillon in Zurich. This enthusiast marvellously combines wines with the creations of chefs and accompanies customers with his services completing an exceptional culinary experience.

Ruth WIGET-KEISER works with passion at the two starred restaurant **Adelboden** in Steinen. During a subtle and charming service, she discreetly and elegantly weaves unique bonds with her clients through a memorable dining experience, and this year receives the **MICHELIN Service Award 2020 sponsored by Pernod Ricard Swiss**.

Last but not least, Andreas CAMINADA receives the **MICHELIN Mentor Award sponsored by Sprüngli** this year. His role as trainer and developer of gastronomic concepts, while always looking for talent, has today led to an equally exceptional result as three of his disciples can now boast two MICHELIN stars.

The number of Bib Gourmand establishments in Switzerland is a reflection of the vibrancy and variation of the Swiss gastronomic scene, and among the 143 restaurants listed in the Guide there are 15 new additions. This award, represented by the face of the Michelin Man "Bibendum", who licks his lips with relish, recommends restaurants that offer carefully prepared meals that are particularly good value for money. A three-course meal (starter, main course and dessert) is available for a maximum of 70 Swiss francs.

Also new in the MICHELIN Guide Switzerland 2020 are longer descriptive texts for one-star restaurants. The previous edition of the MICHELIN Guide presented the two- and three-star restaurants with longer descriptions, and now the establishments awarded one star are also presented in more detail. This offers readers more in-depth information about the cooking style, philosophy, atmosphere and specialties of these restaurants.

The MICHELIN Guide Switzerland 2020 will be available from 27 February at a price of 39 Swiss francs (29.95 euros in Germany and 30.80 euros in Austria). This latest edition recommends a total of 632 restaurants and 215 hotels, and the dining establishments recommended by the MICHELIN Guide ranges from country inns to gourmet restaurants.

\*Zum Löwen in Nänikon will reopen in March with a new, simpler concept. The restaurant will be re-evaluated for the 2021 edition and still appears with a star in the print edition but will no longer be listed on the website

## **The MICHELIN Guide Switzerland 2020 in figures:**

3 three-star restaurants

22 two-star restaurants, including 6 new additions

97 one-star restaurants, including 12 new additions

143 Bib Gourmand restaurants, including 15 new additions

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