



PRESS RELEASE

MICHELIN GUIDE

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With two restaurants newly awarded Two Stars, the 2024 selection of the MICHELIN Guide Switzerland shines a light on the vibrant Swiss gastronomic scene

- Two new restaurants awarded Two MICHELIN Stars – in Zurich, The Counter makes its debut in the selection with a double distinction
- A total of 136 Starred restaurants shine brightly in the Swiss selection
- Sustainable development remains a key concern: 34 MICHELIN Green Stars recognize gastronomy that is more eco-friendly

Michelin presented the 2024 restaurant selection of the MICHELIN Guide Switzerland, at a Ceremony hosted by the renowned EHL Hospitality Business School in Lausanne, formerly known as "Ecole hôtelière de Lausanne", which dates back to 1893.

Gwendal Poullennec, International Director of the MICHELIN Guide, hailed the high-level Swiss gastronomy has demonstrated for a number of years: "Of 136 Michelin-Starred restaurants in this selection, 107 received One Star, 25 obtained Two Stars, while 4 earned Three Stars. The chefs draw on their immense talent and top-notch training to compose captivating concepts and culinary propositions. What is evidenced in particular is a fine balance between tradition and modernity. An onus is placed on high quality, local and seasonal produce, reflecting sustainable development considerations. Beef from Muotathal, Lac Bleu trout and Ribel de l'Appenzell maize-fed duck and guinea fowl, are just as coveted as ingredients from small, organic producers and farms run by restaurateurs themselves. In a number of locales, our inspectors observed a growing food-sharing trend, which is proving popular and which adds a gratifying touch of togetherness".

The Three-Starred establishments retain their distinction

The four Three Star eateries from last year have held on to their accolades. At the gastronomic restaurant **Memories**, in the Grand Resort Bad Ragaz (SG), **Sven Wassmer** and his team continue to serve creations of an exceptionally high level. The same is true for the **Cheval Blanc by Peter Knogl** in Basel (BS), with **Peter Knogl** as Head Chef, **Restaurant de l'Hôtel de Ville** in Crissier (VD), with **Franck Giovannini** at the helm, and **Schloss Schauenstein** in Fürstenuau (GR), run by chef duo **Andreas Caminada** and **Marcel Skibba**.

Two new Two Star restaurants

This year, the MICHELIN Guide Switzerland features two, newly awarded Two Star eateries, bringing to 25 the number of locales whose cuisine is *worth a detour*: **Colonnade** in Luzern (LU) and **The Counter** in Zurich (ZH). The latter is worthy of a special mention as it was directly awarded Two MICHELIN Stars quickly after



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opening. At this establishment, located in Zurich city center, diners are seated at the counter which has given the restaurant its name, to savor a surprise menu comprising a number of refined and sophisticated creations, overlooking the open kitchen. This unconventional concept is the brainchild of **Mitja Birlo** and his seasoned team, and follows on from the success of his previous locale, the 7132 Silver in Vals. The culinary feats achieved in the elegant **Colonnade** are not to be outdone. This restaurant is housed within an institution on the shores of Lake Lucerne: the upscale Mandarin Oriental hotel. Here, **Gilad Peled** draws in diners with his modern take on French cuisine, showcasing the finest produce. In his three, five or eight dish menus, he illustrates astounding mastery by pairing extremely specific expertise with subtle and marvelously balanced combinations that perfectly reflect each season. This astonishing ability has earned the kitchen team an additional Star. In Lausanne, **Pic Beau-Rivage Palace** stands among the two Star restaurants. The former Anne-Sophie Pic had to defend its name after a long period of closure (and a name change).

Six new restaurants awarded One Star

The MICHELIN Guide Switzerland 2024 recommends six new establishments, awarded One Star. With a total of 107 One Star restaurants, the 2024 selection provides a fresh perspective of the Swiss Confederation's diverse gastronomic scene. For the MICHELIN Guide Inspectors, a visit to the elegant **ORSINI** at the Mandarin Oriental Savoy in Zurich is an unforgettable experience. This establishment directly earned one Star for **Dario Moresco's** creative, modern and up-tempo Italian cuisine. At **Villa Sommerlust** in Schaffhouse, meanwhile, Spanish chefs **Dan Rodriguez-Zaugg** and **Alejandro Perez Polo** harness their innovative spirit to pair the influences of their homeland with South African and Asian flavors. In Geneva, **Arakel** is just as deserving of a stop with chef **Quentin Philippe's** surprise menu that contrasts tradition and modernity. As well as this trio of examples, three other new addresses also joined the ranks of one Star restaurants: **The Dining Room** in Cham (ZG), **F.P. Journe – Le Restaurant** in Geneva (GE) and **Maihöfli by UniQuisine**, in Luzern (LU).

Three new MICHELIN Green Stars reward restaurants at the forefront of a more sustainable gastronomy

The MICHELIN Green Star, a distinction launched in January 2020, rewards restaurants demonstrating a strong commitment to sustainable gastronomy. A true source of inspiration for both their diners and peers, these establishments combine gastronomic excellence with outstanding eco-responsible initiatives. This year, the selection highlights the virtuous endeavors of 34 MICHELIN Green Stars. These restaurants include three newly awarded locales, **roots** in Basel (BS), **Osteria del Centro** in Comano (TI) and **Silex** in Zurich (ZH). An array of future-oriented initiatives rolled out by the restaurateurs were honored: the use of local and seasonal produce, compliance with organic-ecological guidelines, species-appropriate animal husbandry and short transport routes, as well as energy



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saving, waste avoidance and recycling. Raising staff awareness and informing guests of these measures also help to form the Green Star experience.

The MICHELIN Special Awards presented to three talented professionals.

This year, the MICHELIN Guide bestowed three awards for special achievement: Service, Young Chef and Sommelier. The MICHELIN Service Award, sponsored by Pernod Ricard, went to **Sarah Benahmed** from the Two Star **La Table du Lausanne Palace** in the eponymous city. This award recognizes her professional, pleasant and refreshing personal service. The MICHELIN Young Chef Award, sponsored by Blancpain, was conferred to **Gilles Varone**, who, despite his young age, delivers modern and seasonal Michelin starred fayre in his eponymous eatery in Savièse. As a further honor, he also obtained the Green Star for his environmentally conscious cooking. **Loris Lenzo** from **Einstein Gourmet** in St. Gallen, meanwhile, received the MICHELIN Sommelier Award. In a friendly and relaxed style that doesn't compromise on elegance, he remains attentive to diners and recommends, with exemplary expertise, the right wine from among a list of more than 3,000 references. He thereby ensures the perfect pairing with the doubly starred international cuisine served by chefs Sebastian Zier and Richard Schmidtkonz. This award was sponsored by Swiss Wine.

The Bib Gourmand presented to ten additional restaurants

In its 2024 selection, the MICHELIN Guide Switzerland honored ten new restaurants with a Bib Gourmand. This accolade highlights establishments that stand out for their exceptional quality to price ratio. Among the newly awarded eateries, gourmets will find **Birdy's by Achtien**, where chef **Christian Vogel** proposes a delectable food sharing experience, with mainly vegetarian dishes as an alternative to his directly included Michelin starred restaurant, Birdy's by Achtien – The Nest, or **Là-Haut** by **Julien Ostertag** which, with simple and colorful cuisine, delivers high level bistronomy. Both are fine examples of flavorsome and affordable cuisine prepared using first-rate products. **Paolo Casavona's** delicious Mediterranean cuisine is just as enticing, served at the inviting **Colani Bistrot** located, along with the one Star restaurant Chesa Stüva Colani, inside Hotel Colani. In total, the MICHELIN Guide Switzerland 2024 highlights 114 Bib Gourmand restaurants.

The following restaurants were newly awarded a Bib Gourmand:

- **Birdy's by Achtien**, Brunnen (SZ)
- **Là-Haut**, Chardonne (VD)
- **Gasthof zum goldenen Kreuz**, Frauenfeld (TG)
- **MIRADI**, Gstaad (BE)
- **Colani Bistrot**, Madulain (GR)
- **Balm Bistro**, Meggen (LU)
- **Zer Schlucht**, Saas-Fee (SZ)
- **Multertor**, St. Gallen (SG)



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- **Le Restaurant**, Solothurn (SO)
- **Didi's Frieden**, Zurich (ZH)

The MICHELIN Guide Switzerland 2024 at a glance

(540 restaurants recommended by the MICHELIN inspectors)

- 4 restaurants with three Michelin Stars
- 25 restaurants with two Michelin Stars (2 newly awarded)
- 107 restaurants with one Michelin Star (6 newly awarded)
- 34 restaurants with a Green Star (3 newly awarded)
- 114 restaurants with a Bib Gourmand (10 newly awarded)

The complete restaurant overview for Switzerland is available from the [MICHELIN Newsroom](#), as well as free of charge on the MICHELIN Guide [website](#) and [app](#).

In addition to the restaurant selection, the MICHELIN Guide also offers a [selection of handpicked hotels](#), offering sensational accommodation in Switzerland and worldwide. The new addition for 2024 is the MICHELIN Key, which recognizes the best hotel establishments. Akin to the MICHELIN Stars, which honor the world's finest restaurants, the [MICHELIN Keys](#) shine a spotlight on the most exclusive places to stay.

Access the pictures of the Ceremony on that [link](#) (password: 2024).

Abbreviations:

AG: Aargau	GL: Glarus	SO: Solothurn
AI: Appenzell Innerrhoden	GR: The Grisons	SZ: Schwyz
AR: Appenzell Ausserrhoden	JU: Jura	TG: Thurgau
BE: Bern	LU: Luzern	TI: Ticino
BL: Basel-Land	NE: Neuchâtel	UR: Uri
BS: Basel-City	NW: Nidwald	VD: Vaud
FL: Principality of Liechtenstein	OW: Obwald	VS: The Valais
FR: Fribourg	SG: St. Gallen	ZG: Zug
GE: Geneva	SH: Schaffhouse	ZH: Zurich



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