

“New Culinary Lifestyle”: St. Moritz Gourmet Festival 2025 shapes the taste of the future 27th January to 1st February - announcement of the programme and start of ticket sales

From 27th January to 1st February 2025, the St. Moritz Gourmet Festival will open a new chapter in the world of culinary art. Under the new concept “New Culinary Lifestyle”, the protagonists of the culinary scene and innovative partners will come together to set new standards and define the taste of the future.

Guests will experience unforgettable moments combining pleasure, sustainability and innovation in the spectacular setting of the Upper Engadine. Immerse yourself in a new era of the St. Moritz Gourmet Festival - authentic, inspiring and pioneering for the future. The line-up is complete and the programme has been finalised.

For more than 30 years, the St. Moritz Gourmet Festival has been attracting gourmets from all over the world, enticing them to the Upper Engadine for unforgettable culinary experiences. “The secret of the leading festival’s success lies in the fact that it has always evolved with the times” says Claudio Dietrich, Director of the Waldhaus Sils, the newly elected President of the St. Moritz Gourmet Festival – “because the culinary future lies in variety.” Regional regenerative production, innovative technologies and a variety of old and new products are becoming increasingly important. The St. Moritz Gourmet Festival is actively shaping the dawn of the new culinary era and will welcome ten top international chefs to the Upper Engadine from 27th January to 1st February 2025. Together with the nine executive chefs in the partner hotels, they will transform the festival into a paradise for gourmets and a unique experience for all the senses. They will join an impressive list of 265 guest chefs from 39 countries who have already demonstrated their skills in the Engadine since the festival’s inception in 1994.

Tradition meets tomorrow

In addition to classic gourmet cuisine, the St. Moritz Gourmet Festival will now also celebrate the emerging cuisines of tomorrow. The innovative approaches and culinary trends of the next generation immediately form an integral part of the festival’s programme. When tradition, talent, craftsmanship and innovation come together, unique culinary experiences are created, which decisively shape the taste and feel of the “New Culinary Lifestyle”. Furthermore, as in previous years, the festival will also promote the exchange between the tourist destination, the first-class partner hotels and all the protagonists and partners, and ensure that St. Moritz and the Upper Engadine continue to establish themselves as an internationally recognized culinary hotspot.

Guests at the St. Moritz Gourmet Festival 2025 can look forward to pure diversity. The guest chefs come from nine different countries - but thanks to their personal culinary roots, their cooking styles are influenced by many more national cuisines and influences. All the top chefs share a commitment to good produce, and many of them have a strong focus on sustainability, seasonality and regionality. As a result, unique creations will amaze at the St. Moritz Gourmet Festival 2025 that are guaranteed to leave a lasting impression.

The ten guest chefs at the St. Moritz Gourmet Festival 2025

At Suvretta House, Executive Chef Fabrizio Zanetti welcomes a culinary icon from New York: Swedish-born **Fredrik Berselius**, head chef at the Aska (Swedish for “ashes”) restaurant in Brooklyn. Every evening, he will serve his guests a multi-course menu combining ingredients from the northeastern region of the USA with those from his Scandinavian roots, thus allowing guests to savour his exceptional culinary skills in St. Moritz too.

Born in South Korea, **Kristian Baumann** from the Koan restaurant in Copenhagen was adopted as a child by a Danish family. His creations are a symbol of the fusion of cultures. Like no other, he combines Korean flavours and techniques with the minimalist aesthetic of New Nordic Cuisine. At the St. Moritz Gourmet Festival, he will demonstrate his skills as guest of Executive Chef Salvatore Frequente at the Carlton Hotel St. Moritz.



Caroline Baerten and Nicolas Decloedt from the humus x hortense restaurant in Brussels, are also travelling from the north to take part in the festival. They are guests of Fabrizio Piantanida, Executive Chef at the Grand Hotel Kronenhof in Pontresina. The Belgian duo is dedicated to 'botanical gastronomy'. Their cooking philosophy is based on five principles: 100 % plant-based ingredients, regenerative agriculture, hyper-local produce from within a 100 km radius, adherence to 24 micro-seasons, and a consistent zero-waste philosophy.

Two further exceptional chefs are coming to the festival from Asia: **Deepanker Khosla** of Bangkok's HAOMA restaurant, which has been awarded one Michelin star and one Michelin Green Star, will be the guest chef at the Grand Hotel des Bains Kempinski, where he will create unique culinary delights alongside Executive Chef Jonas Starkowski.

At the Nira Alpina in Silvaplana, Japanese top chef **Kanji Kobayashi** of Villa Aida in Wakayama Prefecture will form a fascinating culinary duo with his host, Executive Chef Janko Glotz. Kanji Kobayashi is known for his 'agri-gastronomy', in which vegetables take centre stage. In the spirit of the Italian 'campanismo culture', he uses only ingredients from the immediate vicinity - it couldn't be more sustainable.

Swiss-born **Nicolas Darnauguilhem** of the La Pinte des Mossettes restaurant in Cerniat is also part of the 2025 festival's impressive line-up. He relies entirely on regional ingredients - his signature dish being a salad served after the main course, which is a unique pleasure thanks to the flavours and ingredients from different altitudes of the Swiss mountains. Executive Chef Gero Porstein will welcome the newly crowned "GaultMillau Green Chef of the Year 2025" at Hotel Waldhaus Sils.

Alexandre Gauthier from the La Grenouillère restaurant comes to St. Moritz from the north of France. Since taking over the family restaurant from his father, Alexandre Gauthier has been serving up contemporary French cuisine to great acclaim. At the St. Moritz Gourmet Festival, he will be the guest of Executive Chef Jeremy Degras at Badrutt's Palace Hotel.

Alex Dilling of Alex Dilling at Hotel Café Royal in London will be a guest at the new partner hotel, Grace La Margna St. Moritz. Together with Executive Chef Andrea Bonini, he will spoil festival guests with his classic French cuisine within the scope of the Gourmet Dinners and special events.

During the festival, two-star chef **Stefano Baiocco** from the Villa Feltrinelli in Gargnano, Italy, will be the guest of Executive Chef Mauro Taufer at the Kulm Hotel St. Moritz. Stefano Baiocco's cuisine is based mainly on ingredients from his garden. One of his dishes is a salad made of 150 (!) different herbs, flowers and leaves, all grown on the premises.

Proven highlights and exclusive new events

As always, guests at the St. Moritz Gourmet Festival can look forward to numerous exclusive events. In addition to popular events such as the Porsche Gourmet Safari and the Porsche Kitchen Party, the new direction of the festival in 2025 will also see the introduction of some exciting formats that will not only delight guests in the culinary field, but also in the cocktail, champagne and wine sectors that should not be missed, such as the Heavensake Party by Smith & Smith at the Kulm Country Club Bar. The young wine merchants Smith & Smith will be bringing the trendy French-Japanese sake label to St. Moritz - guaranteeing unusual taste experiences. In the new partner hotel Grace La Margna St. Moritz, traditional wine merchant Bindella will be hosting a wine & dine event with excellent wines from the Tenuta di Biserno. At the Carlton Hotel St. Moritz, an exclusive selection of wines from Château Cos d'Estournel will be perfectly paired with the culinary artistry of guest chef Kristian Baumann.

And the venerable house of Laurent-Perrier is back this year with not one, but two events: the legendary Fascination Champagne at Suvretta House, which has become an integral part of the festival and never fails to inspire, and the premiere of the Taste, Scent & Sound - Grace Night by Laurent-Perrier event, an experience for all the senses, which will take place next January. Additionally, the Badrutt's Palace Hotel will host the Nobu Special Omakase Night featuring none other than Nobu Matsuhisa himself, adding yet another culinary highlight to the festival.



Finally, the Grand Gourmet Closing Show in the Billionaire St. Moritz of the Grand Hotel des Bains Kempinski will dazzle guests with a breathtaking dinner show combining an exquisite menu from each of the renowned guest chefs with an electrifying performance of world-class art, music and dance.

The detailed programme and further events are now available on the St. Moritz Gourmet Festival website. Tickets for the St. Moritz Gourmet Festival 2025 go on sale on 8th November 2024 at noon.

Current news on the St. Moritz Gourmet Festival 2025 can be found on the website www.stmoritz-gourmetfestival.ch and on [Facebook](#).

The following festival partners look forward to welcoming gourmet fans at the festival 2025:

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; Grace La Margna St. Moritz*****Superior, 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 tremendous commitment of the following sponsors:

Presenting partner & official car: PORSCHE Schweiz AG; **Main partner:** Laurent-Perrier Suisse SA, Smith & Smith AG;

Co-partner: Rudolf Bindella Weinbau-Weinhandel AG, G. Bianchi AG, VALSER, Kilian Paris; **Supporters:** BRAGARD SUISSE AG, CERUTTI "il Caffè", Hugo Dubno AG, schwob, Rageth Comestibles AG, Druckerei Albisrieden Zurich (DAZ); **Local carrier:** Massé Transports by Fischer Limousine AG; **Media partners:** Gault&Millau Channel, htr hotel revue, **Partner of Young Engadine**

Talents: Schweizer Kochverband.

Destination partner: St. Moritz Tourismus AG, Municipalities: Pontresina, Sils, Silvaplana

St. Moritz, 30th October 2024

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Accreditation for participation in the St. Moritz Gourmet Festival is possible online: www.stmoritz-gourmetfestival.ch/en/accreditation

The media release and pictures of the guest chefs in print quality are available for download at:

www.stmoritz-gourmetfestival.ch/en/media

St. Moritz Gourmet Festival 2025

The guest chefs from 27th January to 1st February 2025

Alex Dilling, Alex Dilling at Hotel Café Royal, London (UK), 2 Michelin stars, www.alexilling.com

Guest of Executive Chef Andrea Bonini at Grace La Margna St. Moritz***** Superior, St. Moritz, www.gracemoritz.com

Alexandre Gauthier, La Grenouillère, La Madeleine-sous-Montreuil (FR), 2 Michelin stars and 1 Michelin Green Star,

www.lagrenouillere.fr

Guest of Executive Chef Jeremy Degras at Badrutt's Palace Hotel***** Superior, St. Moritz, www.badruttspalace.com

Caroline Baerten & Nicolas Decloedt, humus x hortense, Brussels (BE), 1 Michelin star and 1 Michelin Green Star,

www.humushortense.be

Guest of Executive Chef Fabrizio Piantanida im Grand Hotel Kronenhof***** Superior, Pontresina, www.kronenhof.com

Deepanker Khosla, HAOMA, Bangkok (TH), 1 Michelin star and 1 Michelin Green Star, www.haoma.dk

Guest of Executive Chef Jonas Starkowski at Grand Hotel des Bains Kempinski ***** Superior, St. Moritz, www.kempinski.com

Fredrik Berselius, Aska, New York (US), 2 Michelin stars, aska.restaurant

Guest of Executive Chef Fabrizio Zanetti at Suvretta House***** Superior, St. Moritz, www.suvrettahouse.ch

Kanji Kobayashi, Villa Aida, Wakayama (JP), 2 Michelin stars and 1 Michelin Green Star, www.villa-aida.jp

Guest of Executive Chef Janko Glotz at Nira Alpina***** Superior, Silvaplana-Surlej, www.niraalpina.com

Kristian Baumann, Koan, Copenhagen (DK), 2 Michelin stars, www.koancph.dk

Guest of Executive Chef Salvatore Frequente at Carlton Hotel***** Superior, St. Moritz, www.carlton-stmoritz.ch

Nicolas Darnauguilhem, La Pinte des Mossettes, Cerniat (CH), 1 Michelin star and 1 Michelin Green Star, www.lapintedesmossettes.ch

Guest of Executive Chef Gero Porstein at Hotel Waldhaus Sils*****, Sils-Maria, www.waldhaus-sils.ch

Stefano Baiocco, Villa Feltrinelli, Gargnano (IT), 2 Michelin stars, www.ristorantevillafeltrinelli.com

Guest of Executive Chef Mauro Taufer at the Kulm Hotel St. Moritz***** Superior, www.kulm.com

**St. Moritz Gourmet Festival 2025
 Programme Summary**

Guest chefs from 27th January to and including 1st Februar 2025:

Stefano Baiocco, (Villa Feltrinelli, Gargnano) **Caroline Baerten & Nicolas Decloedt**, (humus x hortense, Brussels), **Kanji Kobayashi**, (Villa Aida, Wakayama), **Fredrik Berselius**, (Aska, New York), **Kristian Baumann**, (Koan, Copenhagen), **Deepanker Khosla**, (Haoma, Bangkok), **Alexandre Gauthier** (La Grenouillère, La Madelaine-sous-Montreuil), **Nicolas Darnauguilhem**, (La Pinte des Mossettes, Cerniat), **Alex Dilling**, (Alex Dilling at Hotel Café Royal, London)

❖	27th January 2025	Porsche Kitchen Party	Badrutt's Palace Hotel
❖	28 th January 2025	The Tasting – Open Bottle Day Fermentation Masterclasses by Smith & Smith Wine & Dine with Tenuta di Biserno and Alex Dilling Gourmet Dinners and Porsche Gourmet Safaris Four-hands dinner with Fredrik Berselius & Kristian Baumann	Kulm Hotel St. Moritz Kulm Hotel St. Moritz Grace La Margna St. Moritz Festival partner hotels Suvretta House
❖	29 th January 2025	Porsche Lunch Safari Heavensake Masterclass by Smith & Smith Heavensake Party by Smith & Smith Gourmet Dinners and Porsche Gourmet Safaris Four-hands dinner with Deepanker Khosla & Nicolas Darnauguilhem	Festival partner hotels Kulm Country Club Bar Kulm Country Club Bar Festival partner hotels Grand Hotel des Bains Kempinski
❖	30 th January 2025	Fascination Champagne Kristian Baumann meets Château Cos d'Estournel Nobu Special Omakase Night with Special Guest Nobu Matsuhisa Gourmet Dinners and Porsche Gourmet Safaris Four-hands dinner with Alexandre Gauthier & Kanji Kobayashi	Suvretta House Carlton Hotel St. Moritz Badrutt's Palace Hotel Festival partner hotels Badrutt's Palace Hotel
❖	31 st January 2025	Mountain Brunch Taste, Scent & Sound - Grace Night by Laurent-Perrier Nobu Special Omakase Night with Special Guest Nobu Matsuhisa Gourmet Dinners and Porsche Gourmet Safaris Four-hands dinner with Nicolas Decloedt & Stefano Baiocco	Paradiso by Badrutt's Palace Hotel Grace La Margna St. Moritz Badrutt's Palace Hotel Festival partner hotels Grand Hotel Kronenhof
❖	1st February 2025	Grand Gourmet Closing Show	Billionaire St. Moritz at Grand Hotel des Bains Kempinski