

## MARTIN GÖSCHEL NAMED EXECUTIVE CHEF OF THE ALPINA GSTAAD

GSTAAD, Switzerland, April 17, 2017 – Martin Göschel has been appointed the Executive Chef of [The Alpina Gstaad](#) and will take up his duties on May 1. He brings 23 years of experience working with some of the most celebrated chefs in Germany and Switzerland at Michelin-starred restaurants and luxury hotels. After four years, Chef Marcus Lindner is leaving The Alpina Gstaad for a new challenge in Zurich.

Chef Göschel will be responsible for The Alpina Gstaad's two award-winning restaurants: Michelin-starred Sommet (18 Gault&Millau points) and Michelin-starred MEGU (16 Gault&Millau points) and for the charming Swiss Stübli as well as the Alpina Lounge, the hotel's room service and its banqueting facilities.

Most recently, Chef Göschel was Head Chef at the Restaurant Alte Post in Nagold in Germany's Black Forest. From 2009 to 2014, he was Executive Chef at Hotel Paradis, a Relais & Chateaux in Ftan, Switzerland.

In 2000, Chef Göschel was appointed chef at the Tigerpalast Varieté Theater in Frankfurt am Main. He spent nine years garnering kudos and media attention. GaultMillau Germany crowned him "Rising Chef of the Year" in 2002, and his cuisine was awarded 18 GaultMillau points and one Michelin star. SZ Verlag published a book about his cuisine at the Tigerpalast for the series *Bibliothek der Köche* (Chefs' Library).

Chef Göschel began his career in 1993 at the two-star Michelin Restaurant Bareiss in the Hotel Bareiss under the renowned Chef Peter Lumpp. (The restaurant now has three Michelin stars.) Three years later, he worked under the celebrated Stefan Steinheuer at his two-star Michelin restaurant in Bad Neuenahr.

"We are pleased to have Martin join the team at The Alpina Gstaad," said Eric Favre, the resort's managing director. "Our restaurants continue to win awards and



serve satisfied guests and local residents. And not resting on our achievements, we believe a new perspective is always welcome," explained Mr. Favre.

"I am delighted to have a new challenge – overseeing the restaurants at The Alpina Gstaad. I have tremendous respect for the quality of the cuisine here and look forward to rising to the challenge," commented Chef Göschel. "I am also eager to bring my own signature to the role," he said.

With a basis in French cooking, Chef Göschel describes his cuisine as being very much influenced by the character and natural surroundings in whichever region he is working. At the same time, his outlook is very much open to the world, inspired by his trips to Southeast Asia and South America.

Mr. Göschel received his master chef training at the Hotelfachschule GBZ in Koblenz.

As his cuisine reflects, Chef Göschel enjoys being out in nature. In winter, he skis and in summer, he jogs and goes mountain biking. He has competed in a number of mountain marathons. While doing so, he receives inspiration for new dishes. Chef Göschel has a son with his partner, Sarah Hillebrenner.

For more information about the cuisine of The Alpina Gstaad, please visit [The Alpina Gstaad](#), email [info@thealpinagstaad.ch](mailto:info@thealpinagstaad.ch) or call 011-41-33-888-9888.

### **The Alpina Gstaad**

The Alpina Gstaad is set on five acres in Oberbort, the exclusive hilltop area of the village, which is in Saanenland in the heart of the Bernese Alps. Part of a CHF300 million-luxury development which includes private chalets and apartments, The Alpina Gstaad is a contemporary interpretation of traditional Swiss architecture incorporating local materials and authentic Alpine style. The luxury hotel has three restaurants: Restaurant Sommet, a Michelin-starred restaurant serving contemporary cuisine; MEGU, a Michelin-starred Japanese restaurant and a traditional Swiss stübli. There is a bar and lounge, wine-tasting room, private cinema, cigar lounge, a ballroom and several boardrooms. The 56 spacious rooms and suites – all with balconies – range from 333 square feet to 4,305 square feet.

The Alpina Gstaad is a member of Virtuoso and is part of the Legend Collection of Preferred Hotels and Resorts. In July 2016, The Alpina Gstaad was voted one of the "World's Top 100 Hotels" by the readers of *Travel+Leisure*. In January 2016, the hotel was named to *Conde Nast Traveler's* Gold List. It has made *Conde Nast Traveler's* "Hot List," *Travel+Leisure's* "It List" and *The Robb Reports* "Best of the Best" for 2013. *Schweizer SonntagsZeitung* (the Swiss Sunday Newspaper) named The Alpina Gstaad one of the "Top Ten" best holiday



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hotels in Switzerland and *Handelszeitung* (a Swiss German newspaper) anointed it, "Best hotel in the Ski-Spa" category. Gault Millau Swiss named The Alpina Gstaad "Hotel of the Year 2013." The hotel was a finalist in Virtuoso's "Best of the Best" awards for excellence in design and in November 2013 won European Design Hotel of the Year from the European Hotel Design Awards.