



THE ALPINA  
GSTAAD

## **THE ALPINA GSTAAD'S VERSION OF FARM TO TABLE**

### **Luxury Swiss Alpine Resort Cultivates Local Farmers, Simmental Beef Producers, Artisanal Cheese Makers New Vegetarian Dégustation for Winter**

GSTAAD, Switzerland, February 15, 2017 – Foodies, vegetarians, vegans and just about anyone who likes to eat their food as pure and natural as possible, will appreciate how serious [The Alpina Gstaad](#) is about sourcing its restaurants' ingredients. Open since 2012, the newest luxury hotel in the Swiss Alpine village of Gstaad is understandably proud of its two Michelin-starred restaurants. (Restaurant Sommet received its first Michelin star in November 2013, and contemporary Japanese restaurant MEGU was awarded its first star last October.) But the chefs are equally excited about the pristine local ingredients they have to work with – and guests will be too.

- Daniel von Siebenthal cultivates a special German carrot, a Beta Sweet that come from heritage seeds
- The special Simmentaler Rind cows of Ueli Bach feed on mountain grass and herbs that only grow up on the 5,905-foot Col du Pillon
- Ueli also happens to make Berner Hobelkäse AOC, a renowned Bernese Oberland artisanal cheese. His cows spend half the year munching on alpine herbs. The cheese is aged for six months in a cellar and then dried upright for another 12 months. Full of healthy omega-3 fatty acids, the hobelkäse is served wafer thin.

New this winter, The Alpina Gstaad has introduced a vegetarian dégustation menu: Mango with Avocado Papaya Salad Sesame and Thai Red Curry, Black Root Asparagus Cake with Apple and Garden Cress, Artichoke with Truffles from Périgord, Sweet Chestnut and Brussel Sprouts, Cèpes Mushroom Raviolis and for dessert, Sallow Thorn with Sugar-roasted Almonds, Milk and Mole.



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From morning till night, guests can eat healthfully at this luxury resort. With the Healthy Start breakfast, guest can opt for lighter dishes with a large selection of gluten-free products and create their own detox juice with fresh ingredients. A healthful alternative to a morning coffee, The Alpina Golden Latte pairs plant-based milk with juice from the turmeric root - perfect for boosting your immune system.

A spoonful of The Alpina Gstaad's own signature honey, nurtured by Parisian urban apiarist Audric de Campeau of [Le Miel de Paris](#), is perfect on homemade bread.

To avoid temptation, guests can request a [Healthy Bar](#) before arrival. Filled daily with refreshments, these wholesome snacks are designed to boost guests' wellbeing and their energy levels.

"Gstaad Tourism's slogan is "Come Up, Slow Down," said Eric Favre, The Alpina Gstaad's Managing Director. "At our hotel, we say "Come Up, Slow Down and Eat Well and healthfully."

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.

### **Chefs of The Alpina Gstaad**

MEGU Head Chef Takumi Murase has more than 25 years experience at luxury hotels and award-winning restaurants in Japan and the U.S. Hailing from Hokkaido, Murase studied in Kyoto under Chef Isomoto, one of Japan's most revered master chefs. In 2003, he was chosen as one of the first chefs to open MEGU in New York and later was named its executive chef.

Executive Chef Marcus Lindner directed the kitchens of some of the Europe's most renowned luxury hotels. Prior to joining The Alpina Gstaad, he was Executive Chef at Mesa, in Zurich where he earned two Michelin stars.

### **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



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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 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.