



PRESS RELEASE

MICHELIN GUIDE

Paris – October 2, 2023

The MICHELIN Guide Switzerland 2023 celebrates local gastronomy with 138 starred restaurants and 33 MICHELIN Green Stars

- **Multiple successes at The Chedi Andermatt: one restaurant promoted to Two MICHELIN Stars, one restaurant awarded One MICHELIN Star and the 2023 Young Chef Award for the establishments' chef duo**
- **Swiss gastronomy remains on course for success: 138 MICHELIN Starred restaurants, including five new Two Star restaurants**
- **Sustainability remains a central focus: nine new MICHELIN Green Stars for environmentally-conscious gastronomy**

Today, Michelin presented this year's restaurant selection of the MICHELIN Guide Switzerland. For the second time, the MICHELIN Guide Ceremony took place at the renowned EHL Hospitality Business School in Lausanne, which was founded in 1893 as the 'École Hôtelière de Lausanne'.

Gwendal Poullennec, International Director of the MICHELIN Guide, commented, "Once again, Switzerland's top gastronomy shows its adaptability in difficult economic times. The number of starred restaurants in the MICHELIN Guide remains at a consistently high level, with a total of 138 eateries being awarded One, Two or Three Stars in Switzerland this year, including many interesting new openings and impressive new Two Star level establishments.

What particularly struck our inspectors during their travels was the ever-growing – and absolutely justified – self-confidence of Swiss chefs and producers regarding their regional produce. From Appenzell lamb to Lostallo salmon, countless small-scale, passionate suppliers scattered throughout the country and products that are increasingly produced, planted or farmed locally by the restaurants themselves, there continues to be a strong trend and will on the part of Swiss gastronomy to set sustainability standards, while ensuring enjoyment at the highest level. To this end, 33 establishments in Switzerland were awarded the MICHELIN Green Star for their sustainable efforts, nine of which are new additions."



MICHELIN GUIDE

Four Three MICHELIN Star restaurants confirm their award

The gourmet restaurant, **Memories** in the Grand Resort Bad Ragaz (SG), which made it into the international top league last year under the kitchen management of Sven Wassmer, confirmed its Three MICHELIN Stars, as did the following restaurants, which have already had Three MICHELIN Stars for several years: **Cheval Blanc by Peter Knogl** in Basel (BS) with Peter Knogl as head chef, **Restaurant de l'Hôtel de Ville** in Crissier (VD), where Franck Giovannini runs the kitchen, and **Schloss Schauenstein** in Fürstenu (GR) with Andreas Caminada and Marcel Skibba as chefs.

Five new Two MICHELIN Star restaurants

Among the 26 restaurants awarded Two MICHELIN Stars this year, the MICHELIN Guide counts five new ones, three of them being located in French-speaking Switzerland. Particularly noteworthy among the new additions is Andermatt's **The Japanese Restaurant**, located in the valley at The Chedi Hotel. Since spring, twins Dominik Sato and Fabio Toffolon have been at the helm in the kitchen as a dual leadership team, and their mix of Japanese and European influences has earned them their second MICHELIN star. The chef duo also took the reins at the hotel's second restaurant, The Japanese by The Chedi at Gütsch, and confirmed One MICHELIN Star. As a further honour, the two chefs in their early thirties also received the **Young Chef Award** sponsored by Blancpain for their wonderful and inspiring performance.

The following restaurants were also newly awarded Two MICHELIN Stars: The **Mammertsberg** in Freidorf (TG), where chef Silvio Germann, who previously brought Two MICHELIN Stars to the IGNIV by Andreas Caminada in Bad Ragaz, now maintains his outstanding level here. The result: his cuisine, characterised by precision and his own ideas, was immediately awarded Two MICHELIN Stars. At **L'Atelier Robuchon** in Geneva (GE), housed in the basement of the luxury hotel The Woodward, Executive Chef Olivier Jean earned the second MICHELIN Star for the Geneva branch of Joël Robuchon's ten Atelier restaurants with his cuisine inspired by regional and seasonal products. The restaurant, **La Table du Lausanne Palace** in Lausanne (VD) also rose from One to Two Stars. Franck Prelux, who previously brought a Star to the restaurant Au Crocodile in Strasbourg as head chef, is responsible for this and now demonstrates his skills in the restaurant of the Grandhotel Lausanne Palace with his very product-oriented, classically based cuisine. The restaurant, **La Table du Valrose** in Rougemont (VD) achieved another significant leap. Chef Benoît Carcenat has succeeded in turning One MICHELIN Star into Two in just one year with his modern French-influenced menu.



MICHELIN GUIDE

19 restaurants newly awarded One MICHELIN Star

19 restaurants newly awarded One MICHELIN Star are presented in the 2023 selection, bringing the total number of One Star restaurants to 108. Spread throughout the country, these establishments reflect the diversity of Swiss gastronomy. Worth mentioning here, for example, is the Gasthaus zum Kreuz in Dallenwil (NW), which is home to two restaurants, newly awarded a MICHELIN Star for the cuisine of Dietmar Sawyere: at **Stübli**, the chef convinces with a cuisine focused on Alpine products, and at the evening restaurant **Bijou** with a surprise menu combining Swiss and Asian influences. Equally interesting is the new restaurant by Stefan Wiesner, who previously made a name for himself at the Rössli in Escholzmatt, where he was nicknamed the 'Hexer'. Now he is wowing the MICHELIN inspectors at **Wiesner Mysterion - Zauber** in Romoos (LU) with his unique alchemical natural cuisine, for which the restaurant was awarded One Star at its first attempt. In the same building, he offers a regional-seasonal menu in his second restaurant, the Wiesner Mysterion - Werkstatt-Kost, for which this restaurant was directly awarded the Bib Gourmand. Both restaurants were also awarded the MICHELIN Green Star for their absolutely consistent sustainable philosophy and initiatives. The restaurant **ZOE** in Bern (BE), run by operational duo Fabian Raffener (kitchen) and Mark Hayoz (service), also deserves a special mention. The restaurant's modern and creative vegetarian cuisine was awarded One MICHELIN Star when it was included in the Swiss selection and also received the Green Star for its sustainable concept.

The following restaurants were also newly awarded One MICHELIN Star:

- **Birdy's by Achtien - The Nest**, Brunnen (SZ)
- **Osteria Enoteca Cuntitt**, Castel San Pietro (TI)
- **La Pinte des Mossette**, Cerniat (FR)
- **Au 1465**, Champex-Lac (VS)
- **Gilles Varone**, Chandolin-près-Savièse (VS)
- **1910 Gourmet by Hausers**, Grindelwald (BE)
- **Radius by Stefan Beer**, Interlaken (BE)
- **Osteria dell'Enoteca**, Losone (TI)
- **Colonnade**, Luzern (LU)
- **La Dispensa**, Neuchâtel (NE)
- **Cà d'Oro**, Sankt Moritz (GR)
- **Restaurant GERBER WYSS**, Yverdon-les-Bains (VD)
- **Elmira**, Zürich (ZH)
- **Wöschi**, Zürich (ZH)
- **Restaurant de L'Hôtel de Ville**, Ollon (VD)



MICHELIN GUIDE

Nine new MICHELIN Green Stars reflect the gastronomy's sense of responsibility

The MICHELIN Green Star, the sustainable gastronomy distinction launched in January 2020, highlights restaurants that stand out for their commitment to the environment and resources and act as role-models. This year's selection counts a total of 33 Green MICHELIN Stars, including nine new ones. The increasing importance of sustainable management continues to be clearly evident and the initiatives with which the chefs are committed to a future-oriented gastronomy are very diverse. Measures include the use of regional and seasonal products, compliance with organic-ecological guidelines, species-appropriate animal husbandry and short transport routes, as well as energy saving, waste avoidance and recycling, not to mention raising staff awareness and informing guests.

The following restaurants were newly awarded a MICHELIN Green Star:

- **Le Tapis Rouge**, Brienz (BE)
- **Radius by Stefan Beer**, Interlaken (BE)
- **Le Maguet**, Les Evouettes (VS)
- **Wiesner Mysterion - Magic**, Romoos (LU)
- **Wiesner Mysterion - Workshop Food**, Romoos (LU)
- **Magdalena**, Schwyz (SZ)
- **elmira**, Zurich (ZH)
- **ZOE**, Bern (BE)
- **Gilles Varone**, Chandolin-près-Savièse (VS)

Four talented professionals highlighted with the MICHELIN Special Awards

This year, the MICHELIN Guide presented three awards for special achievement: Service, Young Chef and Sommelier. The MICHELIN Service Award, presented by Pernod Ricard, went to **Sandra Marugg Suter** from the MICHELIN starred Restaurant **Schlüssel** in Oberwil for her exceptionally warm and pleasantly personal guest service. The MICHELIN Young Chef Award, presented by Blancpain, went to twins, **Dominik Sato** and **Fabio Toffolon**, who as a chef duo gave MICHELIN Stars to two restaurants in the Andermatt hotel The Chedi: The **Japanese Restaurant** received Two Stars, while **The Japanese by The Chedi at Gütsch** confirmed One Star. **Antoine Sicard** from the **Maison Wenger** in Le Noirmont, which was again awarded Two MICHELIN Stars, was recognized for his wine expertise with the MICHELIN Sommelier Award, presented by Swiss Wine.

15 restaurants newly awarded the Bib Gourmand

Presented last week, 15 restaurants newly received the Bib Gourmand, the MICHELIN Guide distinction highlighting restaurants that stand out for their exceptional quality-price ratio. Alongside those maintaining their distinction, 125 restaurants are now celebrated with this distinction, highly appreciated by users



MICHELIN GUIDE

of the Guide seeking affordable establishments, without compromising on the quality of the cuisine and the products offered.

The MICHELIN Switzerland 2023 Guide at a glance

(a total of 558 restaurants recommended by the MICHELIN Inspectors)

- 4 restaurants with Three MICHELIN Stars
- 26 restaurants with Two MICHELIN Stars (of which 5 are new)
- 108 restaurants with One MICHELIN Star (of which 19 are new)
- 33 MICHELIN Green Star restaurants (of which 9 are new)
- 125 restaurants with the Bib Gourmand (of which 15 are new)

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

In addition to the restaurant selection, the MICHELIN Guide also offers a carefully compiled [hotel selection](#) with unique accommodation in Switzerland and around the world.

Each hotel in the guide is selected for its exceptional style, service and character and can be booked directly via the MICHELIN Guide website and app.

The MICHELIN Guide is a benchmark for gastronomy. Now it is setting a new standard for hotels.

Abbreviations

AG: Aargau	GL: Glarus	SO: Solothurn
AI: Appenzell Inner Rhodes	GR: Grisons	SZ: Schwyz
AR: Appenzell Ausserrhoden	JU: Jura	TG: Thurgau
BE: Bern	LU: Lucerne	TI: Ticino
BL: Basel-Landschaft	NE: Neuchâtel	UR: Uri
BS: Basel-City	NW: Nidwalden	VD: Vaud
FL: Principality of Liechtenstein	OW: Obwalden	VS: Valais
FR: Freiburg	SG: St. Gallen	ZG: Zug
GE: Geneva	SH: Schaffhausen	ZH: Zurich



MICHELIN GUIDE

MICHELIN Guide Ceremony Switzerland 2023 Official Partners



MAISON
RÉMY MARTIN

LAFONT



About Michelin

Michelin, the leading company in the mobility sector, has the mission of improving its clients' mobility and sustainability; by designing and distributing the tires best suited to its clients' needs; by offering digital services, road maps, and guides to enrich their journeys and travel in order to make these unique experiences; and by developing high-tech materials intended for multiple sectors. Based in Clermont-Ferrand, France, Michelin has a presence in 175 countries, numbers 132,200 employees and runs 67 tire manufacturing sites for a total production of approximately 167 million tires in 2022. (www.michelin.com)

MICHELIN GROUP PRESS RELATIONS

+33 (0) 1 45 66 22 22

7 days a week

www.michelin.com

 [@MichelinNews](https://twitter.com/MichelinNews)

112 avenue Kléber, 75116 Paris