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**The MICHELIN Guide Switzerland 2025 celebrates three new establishments with two-Michelin-Star status**

- IGNIV by Andreas Caminada, Ecco and Gilles Varone have been awarded two MICHELIN Stars.
- The four restaurants already holding three MICHELIN Stars retain their distinction—confirming their status at the very highest level of gastronomy.
- With 145 starred restaurants in total, the 2025 selection reflects the ever-rising level of Switzerland’s culinary scene.

Michelin is pleased to reveal today the restaurant selection for the MICHELIN Guide Switzerland 2025. Unveiled at a ceremony held at the EHL Hospitality Business School in Lausanne, this latest edition highlights a vibrant trend: of the 145 starred restaurants, 114 have one star, 27 have two stars and the four three-star restaurants maintain their distinction.

“What distinguishes the new Swiss selection is the remarkable surge in chef-owner-led establishments, combining gastronomic excellence with sustainable management and responsible use of resources. This strategic focus, grounded in authenticity, independence and innovation, embodies an inspiring evolution of Swiss fine dining,” says Gwendal Poullennec, International Director of the MICHELIN Guide.

In Switzerland, more and more chefs are focusing on highlighting regional, seasonal produce and working closely with local producers to deliver cuisine rooted in its terroir and aligned with contemporary expectations. Perch from Frutigen, farmed salmon from Lostallo, salt-water basin-raised prawns, trout and char from small farms, organic Engadine lamb, free-range poultry, and responsibly-produced rapeseed oil: these carefully selected ingredients illustrate a genuine commitment to quality, traceability and respect for resources.

This local anchoring also shows in the conviviality of many restaurants, which offer lunch “dish of the day” menus — an accessible formula that stays true to authentic, engaged cuisine. Traditional addresses have also been retained in the guide despite changes in direction, with a renewed shine, in particular **Le Pont de Brent** (Brent) and **Talvo** (St Moritz). Moreover, the trend for modern, high-end gastronomic bars continues, such as **Minamo** (Lucerne) and **Rosmarin** (Lenzburg).

The four three-Michelin-Star restaurants retain their distinction  
The new Swiss selection confirms the exceptional level of excellence in the Swiss

gastronomic scene. Proof of this: the four restaurants awarded three stars last year keep their distinction, a testament to their remarkable consistency in quality, creativity and commitment at the very top level.

- **Memories** at the Grand Resort Bad Ragaz (SG), with Sven Wassmer's team
- **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 in the kitchen
- **Schloss Schauenstein** in Fürstenu (GR), with Andreas Caminada and Marcel Skibba at the stove

### **Three new restaurants achieve two MICHELIN Stars**

Among the 27 restaurants awarded two stars this year, three make their entry, illustrating the dynamism and continuing excellence of the Swiss culinary scene.

- At **IGNIV by Andreas Caminada** in Andermatt (UR), young chef **Valentin Sträuli**, pupil of Andreas Caminada and former chef of Schloss Schauenstein, delivers an exceptional performance. The original "Sharing Experience" concept by Andreas Caminada earns this newly-selected restaurant two MICHELIN Stars.
- **Ecco** at the Hôtel Giardino in Ascona (TI) also attains two stars. **Reto Brändli**, who distinguished himself at the Lorenz Adlon in Berlin, presents refined cuisine that masterfully blends tradition and modernity using top quality ingredients.
- In **Savièse** (VS), **Gilles Varone** advances from one to two MICHELIN Stars. The chef-owner of the eponymous restaurant offers precise cuisine founded on carefully selected Swiss seasonal produce.

### **Eighteen new restaurants earn their first MICHELIN Star**

The new edition of the MICHELIN Guide Switzerland 2025 features 18 new restaurants awarded one star. They join the 96 existing one-star establishments for a total of 114. Among the newcomers:

- **LA** in Basel (BS), led by chef **Matthieu Judenne**, charms with modern, pared-back cuisine centered on seasonality and full of surprises.
- **Le Pont de Brent** in Brent (VD), whose new owner/chef **Joeffry Fraiche** has quickly earned a star for his regional, seasonal cuisine which cleverly combines classic craftsmanship with modern ideas.
- **Fiescherblick** in Grindelwald (BE), where chef **Aurélien Mettler** and his team offer a modern "Chef's Choice" seasonal menu that highlights regional produce.

- **Felix Lo Basso** in Lugano (TI) is worth the detour: he offers creative Mediterranean cuisine with a focus on high-quality ingredients.
- **Corso** in St Gallen (SG), whose owner/chef **Markus Schenk** presents dishes with seasonal, alpine-region ingredients; the result is a menu that is both bold and grounded in simplicity, where the product takes center stage.
- **Talvo** in St Moritz (GR) also deserves mention: **Kevin Fernandez** has succeeded Martin Dalsass and continued his long-standing success. His Mediterranean cuisine, built on carefully selected produce and combining classicism with personal inspirations, immediately earned a first star for this house rich in tradition.

### **MICHELIN Special Awards celebrate three talented professionals**

This year, three talented professionals are honoured with a Special Prize for their know-how and their desire to provide memorable gastronomic experiences while raising standards in the restaurant industry. In addition to the traditional distinctions, these awards highlight the diversity of professions that contribute to this ecosystem.

- **MICHELIN Service Award (presented by Pernod Ricard):** awarded to **Nadine Baumgartner** of the restaurant MATOS in Lucerne, itself awarded a star this year for the creative cuisine of Oscar de Matos. She is recognised for greeting guests with warm hospitality, authentic charm and flawless professionalism, offering a dining experience that is both pleasant and memorable.
- **MICHELIN Young Chef Award (presented by Blancpain):** awarded to **Benjamin Geisser**, a very young chef at the restaurant Soleil d'Or by David Geisser, whose sophisticated and well-thought-out cuisine wins over gastronomes.
- **MICHELIN Sommelier Award (presented by Swiss Wine):** awarded to **Charline Pichon**, head sommelier at Restaurant de l'Hôtel de Ville in Crissier. She stands out for her deep wine-knowledge and her hospitality, in perfect harmony with Chef Franck Giovannini's cuisine.

### **Five restaurants distinguished with the Bib Gourmand**

In this year's selection, the MICHELIN Guide awards the Bib Gourmand to five establishments. In total, the selection counts 104 addresses with this distinction.

The Bib Gourmand is awarded to restaurants that offer an excellent price-quality ratio and delight their guests with tasty, refined yet accessible cuisine, often anchored in regional produce. The newcomers: **Le Dorian** in Geneva (GE), **Au Vieux Nendaz** in Haute-Nendaz (VS), **Château Attisholz** –

**Brasserie la Source** in Riedholz (SO), **La Scarpetta** in St Moritz (GR), and **Freilager La Trattoria** in Zürich (ZH).

### **The MICHELIN Guide Switzerland 2025 in brief**

544 restaurants in total recommended :

- 4 restaurants with three Michelin Stars
- 27 restaurants with two Michelin Stars (including 3 new)
- 114 restaurants with one-Michelin Star (including 18 new)
- 104 restaurants distinguished by the Bib Gourmand (including 5 new)

The full list of Swiss restaurants is available in the MICHELIN [Newsroom](#) and for free on the MICHELIN Guide [website](#) and [app](#).

In addition to the restaurant selection, the MICHELIN Guide also includes a selection of carefully chosen [hotels in Switzerland](#) and elsewhere in the world – unique places to stay. Since 2024 the MICHELIN Keys distinguish the most remarkable hotels in the Guide. [The MICHELIN Keys](#) are awarded to the top-tier hotels in the world, celebrated on the same level as the best restaurants. Each hotel can be booked directly via the MICHELIN Guide website and app.

After its first selection in 2024, the MICHELIN Guide published on 8 October its first global hotel selection with MICHELIN Keys. In Switzerland, 50 establishments received one key, 32 received two, and 9 received three. Exceptional hotels around the world also received four Special Awards for their excellence in specific areas of hospitality. The MICHELIN Architecture and Design Award went to **Atlantis the Royal** in Dubai (UAE), the MICHELIN Wellness Award to **Bürgenstock Resort** in Switzerland, the MICHELIN Local Gateway Award to **La Fiermontina Ocean** in Larache (Morocco) and the MICHELIN Opening of the Year Award to **The Burman Hotel** in Tallinn (Estonia).

### **Abbreviations**

AG: Aargau | AI: Appenzell Innerrhoden | AR: Appenzell Ausserrhoden | BE: Bern | BL: Basel-Landschaft | BS: Basel-Stadt | FL: Liechtenstein | FR: Fribourg | GE: Geneva | GL: Glarus | GR: Graubünden | JU: Jura | LU: Lucerne | NE: Neuchâtel | NW: Nidwalden | OW: Obwalden | SG: St. Gallen | SH: Schaffhausen | SO: Solothurn | SZ: Schwyz | TG: Thurgau | TI: Ticino | UR: Uri | VD: Vaud | VS: Valais | ZG: Zug | ZH: Zürichx



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