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Two Michelin stars, two top chefs - The Twins conjure up a second star in The Japanese Restaurant at The Chedi Andermatt

Andermatt establishes itself as a gourmet mecca on the mountain and in the valley

It's raining stars and points in Andermatt: After two more GaultMillau points for two restaurants at The Chedi Andermatt, The Japanese Restaurant in the same hotel becomes the first Japanese restaurant in a 5-star deluxe hotel in Switzerland to receive a second Michelin star at the Michelin Guide Cérémonie Switzerland 2023. Andermatt now has four Michelin stars in three restaurants and 78 GaultMillau points in five restaurants.

Investor Samih Sawiris' vision of the Prime Alpine Destination includes culinary experiences in the destination - in the valley as well as on the mountain. The ongoing expansion of the offer and the enthusiastic awards further establish Andermatt as a gourmet mecca in the mountains with the two highest situated restaurants in Switzerland with a Michelin star.

The Japanese is the culinary highlight of the three restaurants at The Chedi Andermatt. With its Japanese-influenced delicacies, it offers its guests a true taste experience and already has 17 Gault Millau points and now two Michelin stars. The twins Dominik Sato and Fabio Toffolon are responsible for the outstanding culinary combination of Japanese and classical European influences. The executive chefs are together in the best-equipped kitchen of The Japanese and The Japanese by The Chedi Andermatt - and for the first time in their careers. With this, The Chedi Andermatt is once again setting an example and staying true to its credo "Make the difference".

The two brothers have arrived with their success at the 5-star deluxe hotel in the wide starry sky. With their creative, modern-Japanese commitment, they convinced the inspectors several times over. In addition to the second Michelin star for The Japanese Restaurant, the outstanding dual leadership will also receive the Michelin Blancpain Young Chef Award 2023 for their commitment and exceptional performance at the beginning of their careers.

The sophisticated mix of European and Asian cuisine at The Chedi Andermatt is a delight for the eye and the palate. The culinary art in the 5-star deluxe hotel not only convinces guests from Switzerland and abroad, but also the jury of the Michelin Guide Switzerland absolutely approved of the two and so not only another star went to the restaurant The Japanese. The Japanese by The Chedi Andermatt with its classic Japanese cuisine on the Gütsch mountain has also confirmed its Michelin star.

There are now two restaurants on Gütsch (in addition to The Japanese, the Gütsch by Markus

Neff), each with a Michelin star and 16 points. The restaurant at The Chedi Andermatt was also awarded an additional point (now 15) by the GaultMillau testers.

The Chedi Andermatt

Surrounded by the wonderful nature and year-round beauty of the Swiss Alps, The Chedi Andermatt elegantly blends in with the classic ski chalets of Andermatt that characterise the image of this timelessly charming resort in the Ursern Valley. Designed by renowned architect Jean-Michel Gathy of Denniston Architects, the 5-star deluxe hotel, which opened in 2013, perfectly combines authentic Swiss Alpine chic with Asian style. Traditional materials such as warm woods and natural stone create an intimate and stylish atmosphere. This is reflected in the 119 spacious guest rooms and suites as well as in the hotel-wide facilities. These include: The Restaurant, The Japanese Restaurant, The Winter Village including The Chalet (open only during the winter months), The Bar and Living Room, The Lobby, The Courtyard, The Wine and Cigar Library and the 2,400 square metre The Spa and Health Club. With the gourmet restaurant The Japanese by The Chedi Andermatt at 2,344 metres above sea level, the hotel operates the highest Japanese restaurant in Switzerland. In addition, The Japanese Restaurant has been awarded a Michelin star since 2017 and The Japanese by The Chedi Andermatt since 2021. The Chedi Andermatt was repeatedly awarded the top ranking by the Forbes Travel Guide in 2023 and continues to rank among the best hotels worldwide. Further information:

www.thechedianderlatt.com

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Andermatt Swiss Alps AG – Welcome home.

Andermatt Swiss Alps AG, with registered office in Andermatt, plans, builds, and develops the year-round destination of Andermatt. In 2009 Andermatt Reuss came into being, with apartment buildings, hotels, and villas. The Andermatt Swiss Alps Group owns The Chedi Andermatt and Radisson Blu Reussen hotels, an 18-hole, par-72 championship golf course and the Andermatt Concert Hall. A close partnership is in place with Andermatt-Sedrun Sport AG (SkiArena Andermatt-Sedrun, the gastrobrand Mountain Food, the Swiss Snowsports School Andermatt and the sports shop Gleis 0) and its majority shareholder Vail Resorts, Inc. for developing the destination. Vail Resorts, the world's largest operator of ski resorts, and Andermatt Swiss Alps are together pursuing the vision of becoming The Prime Alpine Destination. They are committed to an intact environment and a sustainable future that will enable coming generations to have an extraordinary home. During high season, Andermatt Swiss Alps and Andermatt-Sedrun Sport AG have more than 1,000 employees working at the locations in Altdorf, Andermatt and Sedrun.

www.anderlatt-swissalps.ch

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