

Media release

Two more Michelin stars for Andermatt Award for fine dining on Gütsch

Andermatt, 2 February 2021 – The Michelin Guide has awarded a Michelin star to each of the two restaurants on Gütsch – The Japanese by The Chedi Andermatt and Gütsch by Markus Neff. The Japanese Restaurant, located in The Chedi Andermatt, has had one star since 2017. Andermatt is thus becoming a gourmet mecca in the mountains as well, with Switzerland’s two highest situated restaurants now having one Michelin star.

Both restaurants, located at 2,300 metres above sea level, have been captivating guests since December 2019 with fine dining at the highest level. Under the direction of Dietmar Sawyere, **The Japanese by The Chedi Andermatt** features such delicacies as shidashi bentō, omakase and kaiseki tasting menus, and sushi and tempura specialities.

A completely different culinary experience awaits guests at **Gütsch by Markus Neff**. Chef Markus Neff and his team of Maren Müller, Charlie Neumüller, and David Gruss focus on creations that are clear and simple. This can be seen in the rigorously composed dishes that show a great deal of respect and love for local products.

And diners who pause to lift their gaze from the culinary magic on the plate will be rewarded: The restaurants look out over the Gotthard Pass, the Oberalp Pass, and the Urseren Valley. Each has indoor seating for about 50 and features several terraces.

About The Chedi Andermatt

Surrounded by marvellous nature and the year-round beauty of the Swiss Alps, The Chedi Andermatt fits elegantly among the classic ski chalets of Andermatt, which define the image of this classically charming location in the Urseren Valley. Designed by the renowned architect Jean-Michel Gathy of Denniston Architects, the five-star deluxe hotel, which opened in 2013, perfectly combines the authentic alpine chic of Switzerland with Asian style. Traditional materials, such as warm woods and natural stone, create an intimate, stylish atmosphere. This is reflected in the 123 spacious guest rooms and suites, as well as in all of the hotel's facilities. These include: The Restaurant (14 GaultMillau points), The Japanese Restaurant (1 Michelin star, 16 GaultMillau points), The Chalet (open in the winter months only), The Bar and Living Room, The Lobby, The Courtyard, The Wine and Cigar Library, and The Spa and Health Club, which covers 2,400 m². With the gourmet restaurant The Japanese by The Chedi Andermatt, located at 2,300 metres above sea level, the hotel also operates the highest situated Japanese restaurant in Switzerland (1 Michelin star, 14 GaultMillau points). The popular hotel and restaurant guide GaultMillau named The Chedi Andermatt the Hotel of the Year for 2017, and in the renowned hotel rating by Karl Wild, the five-star deluxe hotel was selected as Switzerland's top holiday hotel of 2018/19.

For more information, please visit www.thechediandermatt.com.

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About "Gütsch by Markus Neff"

The concept at "Gütsch by Markus Neff", with its team of Maren Müller, Charlie Neumüller, and David Gruss, is straightforward and conveys lightness. Guests can expect rigorously composed dishes without any frills and with a great deal of respect and love for local products – prepared with great skill and love and cooked to perfection.

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