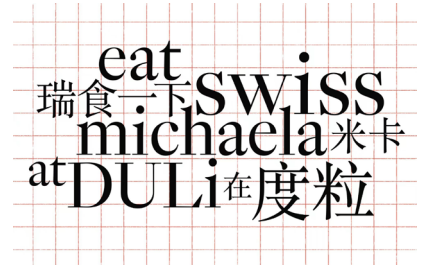




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EMBASSY OF SWITZERLAND IN CHINA



Media release

Beijing 09.09.2025

Eat Swiss – Michaela Frank brings sustainable alpine cuisine to Beijing's DuLi Celebrating 75 Years of bilateral ties through culinary creativity

The Embassy of Switzerland in China is proud to announce the launch of the Eat Swiss campaign with an exclusive culinary collaboration at DuLi between acclaimed Swiss chef Michaela Frank and Beijing's beloved plant-based restaurant DuLi (度粒). From 11th to 26th September 2025, Chef Michaela will take over DuLi's kitchen, presenting a special Swiss-inspired menu that reimagines alpine traditions through the lens of sustainability, creativity, and cross-cultural exchange. This culinary showcase is a highlight of a series of Embassy-led initiatives celebrating the 75th anniversary of diplomatic relations between Switzerland and China.

A rising star with a cross-cultural story

At only 29 years old, Michaela Frank has already made a significant mark on the European culinary scene. Trained under renowned chefs including Nenad Mlinarevic ('Chef of the Year 2016') and supported by Andreas Caminada's Fundaziun Uccelin scholarship program, she combines technical precision with heartfelt, ingredient-driven cooking.

Recognized with 14 Gault Millau points – making her the youngest female chef in Switzerland to achieve this honor – she has led the kitchen at 'Rank' in Zurich, a restaurant celebrated for its eco-conscious cuisine. She has earned recognition in Switzerland with her inventive, sustainable approach to cooking, and is widely regarded as a rising star in Switzerland's next generation of culinary leaders. She will offer Beijing diners an authentic taste of Swiss creativity and craftsmanship.

Born and raised in Switzerland with a mother from Shanghai, Michaela draws on both cultural influences to create dishes that feel both familiar and refreshingly new.

'Food is a universal language that connects cultures and people,' said Jürg Burri, Ambassador of Switzerland to China, 'we are delighted to bring Chef Michaela Frank to Beijing to share her perspective – rooted in Swiss excellence, enriched by her Chinese heritage – with the people of this city.'

A menu rooted in nature and innovation

During the two-week takeover, Michaela will introduce a menu reflecting her philosophy of 'less, but right,' with a focus on high-quality, sustainably sourced ingredients and mindful consumption. The dishes will feature creative interpretations of Swiss classics.

The menu showcases regional Swiss specialties with a modern twist, including:

- **Malakoff & Jurassic Red Cabbage** – a fried cheese dish from Vaud with a tangy red cabbage salad
- **Polenta Ticinesi** – fried polenta sticks from Ticino served with sticky cherry soy sauce
- **Berner Rösti** – crispy potato Rösti from Bern topped with fresh tomato and apricot
- **Capuns** – Swiss chard rolls from Grisons in a fragrant broth
- **Coupe Aargau** – homemade carrot cake with coconut ice-cream

A special old Beijing style Saint Bernard Sour Beer—featuring European fruits and Beijing's native sour jujube – has been brewed exclusively to accompany the menu.

Event details

- **Event:** Eat Swiss – Michaela @ DuLi
Dates: September 11-26, 2025
- **Location:** DuLi Restaurant, 1F, Friendship Park, No.17 Jianguomenwai Street, Chaoyang District, Beijing
- **Reservations** Tel. 185 1953 8158

Expanding the culinary celebration: featured Swiss guest chefs in town

The Eat Swiss celebration extends to other renowned Beijing restaurants, featuring two of Switzerland's most distinguished culinary masters:

- **September 11-13**
George's Restaurant in Éclat Beijing Hotel will feature acclaimed Michelin-level Chef Christian Kuchler (18 Gault & Millau), presenting his visionary Swiss cuisine through a three-course lunch and five-course dinner – a gastronomic moment created exclusively for Beijing.
- **September 11-14**
Maison FLO will welcome Michelin-level Chef Guy Ravet (17/20 Gault & Millau, President of Grandes Tables Suisses), making his China debut. As Executive Chef of the luxurious Grand Hôtel du Lac, Chef Ravet is a central figure in Swiss haute cuisine and an important ambassador of Swiss gastronomy on the international stage.

Diverse cuisine and modern Swiss gastronomy

As a multilingual and multicultural country, Switzerland has a rich and diverse culinary tradition. Today's Switzerland is full of innovation and vitality, and modern Swiss gastronomy is a vivid reflection of that spirit. Renowned for its high-quality food, Switzerland's long-standing culinary heritage and regional dishes – deeply shaped by its agricultural and pastoral culture – have laid a solid foundation for the modern dining scene. While preserving classic specialties such as Fondue and Raclette, modern Swiss cuisine embraces diversity with Mediterranean and Asian influences.

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