



Media release

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Craving for Swiss haute cuisine? Join the Swiss Gastronomic Week at Hilton Beijing

The Embassy of Switzerland in China, Hilton Beijing and the award-winning Kulm Hotel in the Alpine town of St. Moritz are joining hands to inaugurate the first Swiss Gastronomic Week in China, presenting an exquisite and creative haute cuisine menu for guests to savour from 24 to 29 April at the One East Restaurant of Hilton Beijing.

The week officially kicked off on Monday evening, 23 April at Hilton Beijing, with an atmospheric launch ceremony with the presence of Swiss Ambassador to China Jean-Jacques de Dardel, Bernhard Grob, the celebrated executive chef from Kulm Hotel, its Sous-chef Alessandro Calgaro, Executive Pastry Chef Vittorio Miggiano, and about 200 hand-picked guests.

With a menu meticulously curated by Mr. Grob and his team, the culinary offerings for the gastronomic week feature dishes from different regions of Switzerland, with the chefs' creative and modern twists. The renowned chefs are pleased to take connoisseurs and foodies on a sensory journey that crosses the country from the northern part of Switzerland to its southern Italian-speaking Canton of Ticino, and the picturesque eastern area of Engadine, where Kulm Hotel is located. A number of Swiss wines offered by Xuantai are selected to complement diners' experience.

Guest Chef Bernhard Grob has been heading the kitchens at Kulm Hotel - "Hotel of the Year 2018" by the prestigious Gault & Millau restaurant guide - since 2002. In his rich career, Mr. Grob operated in different restaurants around the globe, from Bermuda, to Johannesburg, Oslo and Maldives. Now, he brings his techniques and craftsmanship to Beijing for the first time for all to enjoy.

"My team and I are honored to participate in the first-ever Swiss Gastronomic Week with the Swiss Embassy and Hilton Beijing. As you might have known, Switzerland has the highest number of Michelin-starred restaurants per capita in the world, but please bear in mind that, there is no typical 'Swiss food', as Swiss cuisine is highly diversified and there are so many

regional dishes which vary from one place to another. However, all the regional dishes are highly celebrated and each one weighs equally on our national culinary menu,” said Chef Grob.

The menu: creative twists on regional specialties

Organic and season-oriented produces from Switzerland, Swiss culinary artistry and creative innovations characterize the menu designed by Mr. Grob and Executive Pastry Chef Vittorio Miggiano, after months of researching on and contemplating Chinese foodies’ tastes and the local gourmet scene.

Among the appetizers is Capuns, one of the most celebrated dishes from the Engadine area. Made from a dough with dried pieces of meat, such as beef or lamb fillet, it is then rolled in a chard leaf and boiled in a mixture of bouillon, milk and water and served with grated cheese. Chef Grob gives the signature dishes his personal touch in the design and the presentation.

The menu for the main dishes is particularly inspired by the signature regional dishes from the different places in Switzerland, such as Vaud, Jura, Ticino, Bern and Mund, which is the only place in Switzerland that produces safran. The Braised Veal Cheek on Polenta is from Italian-speaking Canton of Ticino. The Cordon-bleu on Swiss Hash Brown is a modern twist on the popular dish Zürcher Geschnetzelte (a veal dish served with a mushroom and cream sauce and rösti) originating from Zurich. The main dishes also include Chef Grob’s personal favorite, Venison Entrecôte with Blueberry Risotto, a must-try for food critics and curious foodies alike.

It goes without saying the dessert menu should include the most famous dessert of the country, chocolate, which is eaten 12 kilos per person per year in Switzerland. The highly recommended choice from Executive Pastry Chef Vittorio Miggiano is the ‘duo of the Engadiner Schnitte’, the famous walnut cake, also a gastronomic icon of Engadine. Brought home by confectioners working in Italy, France and America in the 18th century, the sweet shortcrust pastry with impressive fillings of walnuts, honey, caramel and cream has become a Swiss culinary classic that is exported all over the world.

Craving for Swiss haute cuisine? Come, sip, savour and celebrate the distinct flavours of Switzerland by making your reservations with [Hilton Beijing](#).

About Swiss Gastronomic Week

The Swiss Gastronomic Week is an initiative from the Embassy of Switzerland in China, to provide connoisseurs, curious foodies and critics the opportunities to discover the exquisiteness of Swiss cuisine and the innovative creations brought by the most talented and passionate chefs from Switzerland. The Hilton Beijing hotel hosts the first stop from 24th to 29th April, courtesy of an exclusive partnership with the Kulm Hotel in St. Moritz. The second week is scheduled in June at the TRB Forbidden City, with the third one coming in September at Hotel Éclat Beijing at Parkview Green. [Read more >>>](#)

About Hilton Beijing

Located in the Chaoyang business and diplomatic district, Hilton Beijing is 20 minutes from Beijing Capital International Airport. Its 12 spacious and elegant function rooms are ideal venues for hosting corporate meetings or special events. The 502 spacious guest rooms and rooms in the Executive Tower help guests relax and fully enjoy their stay in Beijing. The hotel offers four unique restaurant and bar areas. Wake up with a fresh tea or coffee at Caffé Cino. Indulge in authentic Southeast cuisine at Makan Kitchen or experience the casual grill

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restaurant One East. Relax and recuperate with a pre-dinner drink at Tonic Lounge. [More about Hilton Beijing](#)

About Kulm Hotel St. Moritz

Kulm Hotel was the first hotel to be built in St. Moritz. Upon opening its doors in 1856, the hotel immediately became popular for summer spa and painting holidays. The owner of the hotel, Johannes Badrutt, initiated winter holidays to St. Moritz from 1864 and, as a result, the hotel, resort and Switzerland Tourism celebrated 150 years of winter tourism in the 2014/15 season.

The Kulm Hotel has long maintained the tradition of upscale gourmet cuisine. The repertoire of its five restaurants ranges from carefully prepared local Engadine specialties to international haute cuisine. Its gourmet restaurant the K has 16 Gault & Millau points and the Italian Pizzeria with 13 Gault & Millau points. On top of the many awards the hotel has received, the hotel is selected as the “Hotel of the Year 2018” by the prestigious Gault & Millau restaurant guide. www.kulm.com

Photos of the launch ceremony are available at: <http://vphotos.cn/HF6b>

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