



Media release

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Michelin star chef interprets tradition with creativity at 2nd Swiss Gastronomic Week

Swiss chef Armin Amrein, a recipient of one Michelin star and 17 Gault & Millau points and founder of restaurant GLOW in Davos, stays true to his basic principles based on superb quality and absolute freshness. Despite his love for experimenting and the diversity of his creations, he prefers his diners to savor individual tastes of the ingredients. Chef Amrein's culinary talents are now on display during the second edition of the Swiss Gastronomic Week at the luxury boutique Hotel Éclat Beijing from 19 to 21 September, an event initiated by the Embassy of Switzerland in China.

With his modern twists on contemporary Swiss cuisine, Michelin star Chef Amrein will take diners on a journey of myriad sensations enhanced by seasonal ingredients, unique flavors and creative presentations.

"The first edition of the Swiss Gastronomic Week with Hilton Beijing in April was a great success, and we've learned about the 'hunger' from our friends and diners for more Swiss haute cuisine in town. Hence, we continue to work with prestigious restaurants and chefs in both Switzerland and China to host two more Swiss Gastronomic Weeks, this month at Hotel Éclat, and at TRB Forbidden City in October. We would like to get to the mind of the food critics and diners the profound Swiss gastronomic culture, the creative innovations our celebrated chefs bring to Swiss cuisine," said Swiss Ambassador to China Dr. Jean-Jacques de Dardel.

The menu: new interpretations of the traditional

Inspired by the cuisine from the Canton of Graubünden where his restaurant Glow is situated, Michelin star Chef Armin Amrein tailor-made the menu for the gastronomic week. It features a number of regional produce, yet Chef Amrein interprets them in a modern fashion with his virtuosity and seasonal produce, some of which are unique to the canton. For example, the Davos hay used in his signature dish 'Veal Filet cooked in hay from Davos'.

Another must-try dish on the menu is the "Trimmiser" Capuns. Made from a dough with dried pieces of meat, it is then rolled in a chard leaf and boiled in a mixture of bouillon, milk and

water and served with grated cheese. To enhance the dish's freshness, Chef Amrein applies langoustine and sea food foam, a combination rare to find in most capuns offered in restaurants in Switzerland.

"Through the menu, I hope the guests will have a culinary experience that does not distract from the taste of the underlying products. I achieve this through gentle preparation, respect for the ingredients, and of course the highest quality products," said Chef Amrein, who is in China for the second time since his appearance at the World Expo in Shanghai in 2010.

During his guest appearance in Beijing, Chef Amrein will work closely with Hotel Éclat Beijing's Executive Chef Ray to satisfy the plates of all diners. Each delicacy dish paired with selected Swiss wines will be a wonderful match. In accordance with this extraordinary gourmet concept, Chef Ray will launch more creative and splendid menus, which will be served at George's restaurant. A visit to George's restaurant can be only the best described as a moment of blissing in dining worth many returns.

Gastronomic scene in Switzerland

With 118 establishments, Switzerland hosts the highest number of starred restaurants per capita in the world. The gourmet scene in Switzerland ranges from Gault & Millau and Michelin-starred restaurants, fancy establishments with panoramic views of the Alps, to exquisite cafés tucked away in city corners.

"The gastronomic scene in Switzerland is as diverse as the cantons, linguistic regions and cultures. It is a melting pot for Italian, French, German and Romansch specialties. In the cities you find many international restaurants and in the rural regions typical local and regional delights. That is why Switzerland is interesting and diverse," noted Chef Amrein.

About Swiss Gastronomic Week

The Swiss Gastronomic Week is an initiative from the Embassy of Switzerland in China, to provide connoisseurs and curious foodies the opportunities to discover the exquisiteness of Swiss haute cuisine and the innovative creations brought by the most talented chefs. [Read more >>>](#)

GLOW by Armin Amrein

As a part of the "Escher Raumdesign" premises at Promenade 115 in Davos, an interesting interior concept combines with a top chef's culinary expertise to create a unique experience. Under the motto "Enjoyment & Design", a modern alpine ambience sets the stage for the presentation of culinary facettes by Armin Amrein. www.glow-davos.ch

Hotel Éclat Beijing – Luxury Hotel

The 5 star Hotel Éclat Beijing offers a rare opportunity to experience museum quality art while enjoying stylish, cool accommodation, outstanding cuisine, intuitive yet non-intrusive guest services and a spectacular mall where visitors can shop till they drop - all within its unique architectural design. www.eclathotels.com/beijing

SWISS: travel partner for Swiss Gastronomic Week

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