



## Media release

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### **Swiss Gastronomic Week: Michelin-Star chef brings the flavours and looks of Switzerland to Beijing**

**A two-Michelin-star chef and his team based in Southern Switzerland is serving gourmets in Beijing with his signature dish and a special menu that please the palate and the eye for the Swiss Gastronomic Week at Hotel Éclat from November 7 to 10.**

Rolf Fliegauf, founder and executive chef of ECCO restaurant at hotel Giardino in Ascona, is going to excite Beijing palates with the finest cuisine that retains its ingredients' original flavours, reproduces Swiss nature onto the plates, and reinvents Swiss food tradition for the 5<sup>th</sup> Swiss Gastronomic Week jointly organised by the Embassy of Switzerland in China and Hotel Éclat.

"The Swiss Gastronomic Week is a perfect opportunity to introduce modern Swiss fine dining and Swiss cuisine to Chinese food lovers. As a multilingual and multicultural country, Switzerland prides itself on its diverse culinary culture. Modern Swiss gastronomy is one slice of today's Switzerland, which is innovative and dynamic. By having the top chefs over, the Gastronomic Week brings the taste of Switzerland directly to Chinese palates, which in turn strengthens friendship between the two nations of excellent food cultures," said Bernardino Regazzoni, Swiss ambassador to China.

For the 5<sup>th</sup> Gastronomic Week, Chef Fliegauf along with his team spent four weeks to create a menu catering to diners at the Chinese capital and is quintessentially Swiss.

"The dishes that we will cook in Beijing are a showcase of Swiss gastronomy. Some classic and traditional dishes reinterpreted, inspired by nature, all presented with a modern twist," said Fliegauf, 39, who was awarded with a two-Michelin star at the age of 29, the youngest chef to get the honour at the time.

The menu starts with "bircher muesli", the typical Swiss breakfast that has taken the world over. But one would be mistaken in expecting overnight oats. The star ingredient of this muesli is goose liver, which is meticulously served with ice cream, pickled apple and caramelised cereal.

For Fliegauf who always gets inspiration from nature, recreating the beautiful Swiss meadows on the plates has been one of his goals for the Gastronomic Week. Hence the "Swiss mountain meadow" dessert. By delicately crafting sorrel sorbet, a green frozen sweet dessert with caramelised milk skin and yoghurt, Fliegrauf and his team present a plateful of Swiss nature to Beijing gourmets.

Food lovers in Beijing can relish the three course set lunch or five course set dinner from November 7 to 10 at George's Bar & Restaurant of Hotel Éclat.

Boasting 128 Michelin starred restaurants in 2019, Switzerland is known for its high quality gastronomy. With rich culinary heritage and traditional dishes heavily influenced by its farming culture, modern Swiss culinary scene embraces diversities, which has typical Swiss specialties like raclette, but also Mediterranean and Asian cuisines popular with sophisticated dinners.

### About Swiss Gastronomic Week

The Swiss Gastronomic Week, which first took place at Hilton Beijing in April 2018, 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. The Swiss Embassy has successfully organised four Gastronomic Week events, which have gained accolades from food critics and gourmets alike.

### Hotel Éclat Beijing – Luxury Hotel

The five star boutique Hotel Éclat Beijing, led by Swiss General Manager Dany Lützel, 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](http://www.eclathotels.com/beijing)

### About the Giardino Group

You love Switzerland? So do we. Want five-star quality? Quite rightly so. But without any pretentiousness? Fantastic! After all, genuine luxury nowadays is having a choice – the choice of what really does you good. That calls for freedom. And Giardino Hotels provide just that. Want to relax by the pool today, explore the Alps tomorrow and fortify your health the day after? No problem. You choose the personal touches, we make them happen. The Giardino Group comprises four properties in Switzerland, which includes three 5-star-superior-hotels as well as one boutique hotel. Besides the parent property, the Giardino Ascona, the Giardino Group also includes the Giardino Mountain (Champfèr near St. Moritz), the Giardino Lago (Minusio near Locarno) as well as the Atlantis by Giardino (Zurich). <https://giardinohotels.ch/en/>

### Swiss International Air Lines

Swiss International Air Lines (SWISS) is The Airline of Switzerland, serving over 100 destinations in 44 countries worldwide and carrying almost 18 million passengers a year with its fleet of around 90 aircraft. For first class and business class travelers, SWISS offers a selection of fine dining. Every three months, a new master chef creates menus that highlights varied Swiss dishes to make passengers feel as if they are dining at fine restaurants. ECCO, the partner of this gastronomic week, has cooked for SWISS first and business class passengers on long haul flights. [www.swiss.com](http://www.swiss.com)

## Organisers and sponsors



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