

BADRUTT'S PALACE
St. Moritz Switzerland

**WORLD-CLASS CULINARY POP-UPS FROM
CHILE & DENMARK IN ST. MORITZ**

**Boragó from Chile (No. 23 by “The World’s 50 Best Restaurants”) and
Kong Hans Kælder from Denmark (2 Michelin Stars) will make their debut at
Badrutt’s Palace Hotel this winter**

St. Moritz, 15th October 2025 – Badrutt’s Palace Hotel announces two extraordinary pop-up restaurants for the upcoming winter season: Copenhagen’s legendary institution Kong Hans Kælder and Chile’s cutting-edge restaurant Boragó will both make their first guest appearance in the Alps.

“Our aim is to open the doors to very different culinary worlds, each with its own philosophy, traditions and flavours. Through these international partnerships, our guests can enrich their winter holiday with a gastronomic journey that cannot be experienced anywhere else in the Alps,” says Richard Leuenberger, Managing Director of Badrutt’s Palace Hotel.

**BORAGÓ X BADRUTT’S PALACE – FROM THE EDGE OF THE WORLD TO THE TOP
OF THE WORLD - February 18, 2026 – March 1, 2026**

Authentic Chilean cuisine is rare in the Alps – and the kind of cooking offered by Boragó in Santiago de Chile is unique. With his exceptional dishes, chef Rodolfo Guzmán has gained international recognition; his restaurant currently ranks No. 23 on The World’s 50 Best Restaurants - Badrutt’s Palace Hotel currently ranks 52nd on the extended list of The World’s 50 Best Hotels, which was published for the first time this October.

“Boragó exists out of a need to connect Chileans with Chile and then the world with Chile,” explains Guzmán, who has received multiple awards for his commitment to sustainability. His cooking is deeply influenced by the traditions of indigenous hunter-gatherer cultures in southern Chile. Working closely with foraging communities and small-scale producers, Guzmán integrates exclusively native plants and ingredients into his menus. More than 200 partners supply Boragó with seasonal products – from the coasts, the mountains and directly from the restaurant’s own orchard. On the upper floor of the restaurant, Guzmán runs his own food researching center, where he experiments with new spectrum of flavors based on Chilean native ingredients.

«His goal is to translate Chile’s landscape directly onto the plate. Using ingredients such as wild seaweeds and halophytes from the coast — including the rare Kollof seaweed — he has earned international recognition for a cuisine that is both distinctive and rooted in place», says Leuenberger.

“In St. Moritz I will present a cuisine that Switzerland has never seen before. The menu we will present at our pop-up is conceived as a meeting point between Chile’s summer mountain ingredients and the flavors of the Swiss winter. Through this union, we hope our guests can experience Boragó’s “momentum” of the territory, as well as our collaborative approach with local Chilean producers and foragers, whose work and knowledge make each creation possible”, promises Guzmán, who will be personally present in St. Moritz during the pop-up.

KONG HANS KÆLDER X BADRUTT’S PALACE – A MEETING OF EXTRAORDINARY HERITAGES - December 22, 2025 – January 29, 2026

Kong Hans Kælder is an integral part of Copenhagen’s cultural history. Guests visit the two-Michelin-starred restaurant – which blends historical tradition with contemporary culinary craft – to enjoy a sense of luxury much like that appreciated by Badrutt’s Palace guests. Another shared quality is the warm and personal service that defines both establishments.

“When you look beyond the excellent cuisine to the special qualities of Kong Hans Kælder, it becomes clear why this restaurant is such a perfect fit for us and for our guests. We are especially proud that the entire team from Copenhagen, including Head Chef Mark Lundgaard, will present their cuisine in the Swiss Alps for the very first time,” says Richard Leuenberger, Managing Director of Badrutt’s Palace Hotel.

Under Mark Lundgaard’s leadership, Kong Hans Kælder was awarded its second Michelin star in 2021. “There have been plenty of opportunities to consider whether I was moving in the right direction. But at some point, you get to a place where you accept who you are and what you stand for. I grew up at Kong Hans and dare to stand up for my choices and my kitchen,” says Lundgaard. With deep respect for the past, the restaurant has preserved its authentic charm while combining it with contemporary finesse.

The menu features dishes such as langoustine, Gillardeau oysters and Gold Selection caviar. Lundgaard finds inspiration for his refined French creations in antique cookbooks as well as in descriptions of lavish banquets in novels. The full experience he will unveil in St. Moritz remains a closely guarded surprise. Yet one detail can already be shared: an exceptional highlight will be the curated inclusion of Krug Champagne within the menu — a touch of refinement that promises to elevate the entire culinary journey.

“Anyone wishing to secure a place at Badrutt’s Palace’s version of Kong Hans Kælder or Boragó should act quickly – demand is high and seats are limited. The same applies to our other eleven restaurants, which range from traditional Swiss cuisine and the best pizza in St. Moritz to fine dining and Nobu Matsuhisa’s cuisine – everything a gourmet heart could desire,” adds Leuenberger.

MEDIA CONTACT

Alexander Marakovits
PR-Manager
Badrutt’s Palace Hotel
St. Moritz / Switzerland
Tel. +41 (0) 81 837 1681

pr@badruttpalace.com
Badruttpalace.com