

#BADRUTT'S CULINARY: A Revolutionary conquers Badrutt's Kitchen

St. Moritz, 31 October 2018. "More stars than there are in heaven." Once the slogan of Hollywood, it is equally fitting to our team of Chefs – in particular when thinking about Star Chef Sergio Herman who will be highlighted and guest to Dirk Haltenhof, Executive Chef at Badrutt's Palace Hotel, at the annual Gourmet Festival in St. Moritz 2019. The Dutchman whose awardwinning cuisine is ever-changing and could never be subject to any categorization surprise our guests from 12-14 January 2019 with exquisite treats.



© Diego Fransen

Sergio Herman is the rock star among Michelin-starred chefs. Creative, capricious and – according to his own words – driven by an obsessive perfection. Routine is foreign to Chef Sergio and he certainly never feels the urge to rest on his laurels, continuously striving to evolve and innovate. After taking over his parents' clam restaurant "Oud Sluis", it was not long for the establishment to be honoured with three Michelin stars as well as 20 out of 20 possible GaultMillau points – a rare accomplishment that has yet only been achieved by one other chef thus far. And after that? He devoted himself to reinvent the Belgian national dish "Frites". In the blink of an eye, people queued up to enjoy his fabulous chips with delicious dressings. Still, his continuous success did not stop the busy chef and the following years were filled to the brim with re-orientations, each crowned with new accolades.

"We go for it!" this is Sergio Herman's motto which he will live by when visiting Badrutt's Palace Hotel next year. With his cool and unmatched vigour, the 48-year old chef will enter the stage of our hotel during the Gourmet Festival St. Moritz*. Although the numerous treats he will conjure up are still his secret, he reveals: "My team and I will bring some fantastic local produce and we will offer our guest a most memorable gastronomic experience in St. Moritz."

*The Gourmet Festival St. Moritz will take place from 11 until 19 January 2019.

For more information please visit <u>www.stmoritz-gourmetfestival.ch</u>

Reservations can be made via <u>culinary@badruttspalace.com</u>.









ABOUT SERGIO HERMAN

The Dutch Chef Sergio Herman is one out of only two chefs who had been awarded the highest possible mark by GaultMillau: 20 out of 20 points. The career of this cooking-autodidact started in 1990 in his parents' restaurant Oud Sluis. Soon after he took over this venue, it was honoured with 3 Michelin stars and held a top position on the World's 50 Best Restaurants list over the course of many years (www.theworlds50best.com). Continuously on the lookout for new challenges that are scoffed by others, Herman closed this gourmet temple at the end of 2013 in order to launch a creative cooperation with designers, DJs and visual artists that provided his guests with an even more immersive experience. Despite his ever impelling urge for renewal, the classic dishes lay the foundation of his cuisine. Today Sergio Herman heads four restaurants in Belgium and The Netherlands: The Jane in Antwerp (2 Michelin Stars, the Pure C (1 Michelin Star), the AIRrepublic (1 Micheli Star) as well as the Blueness in Cadzand-Bad. In addition, he is responsible for the «Frites Atelier Amsterdam» which soon will launch their fifth and sixth outlets in Gent and in Brussels.

ABOUT THE BADRUTTS PALACE HOTEL

Experience legendary service and an enchanting atmosphere in the heart of St Moritz. Unrivalled and unexpected eating and drinking meet a unique sense of belonging in a historic and iconic mountain resort. A celebration of style, sports, culinary and wellness adventures 6,000 feet up in the Swiss Alps. In winter, the Badrutt's Palace Hotel is the perfect starting point to explore one of the world's most exciting ski regions. In summer, alpine and spa activities abound in the sun-soaked Engadine Valley. The Badrutt's Palace Hotel opens its doors for the winter season 2018/19 from 1'st of December 2018 until 31'st of March 2019.

FOR FURTHER PRESS INFORMATION PLEASE CONTACT

Barbara Thoma
Public Relations
Badrutt's Palace Hotel
Phone +41 (0)81 837 26 57
pr@badruttspalace.com
www.badruttspalace.com/presse





