



## **Badrutt's Palace Hotel appoints new Executive Chef, Jeremy Degras**



**St. Moritz, 14 February 2023** – [Badrutt's Palace Hotel](https://www.badruttspalace.com) is pleased to announce the promotion of **Jeremy Degras** to the position of **Executive Chef**. Bringing with him a wide-ranging body of expertise, Jeremy assumes custodianship over the culinary direction for each of this iconic property's 10 restaurants.

French-born Jeremy Degras, who joined Badrutt's Palace last year as Executive Sous Chef, can look back on an outstanding international career. Jeremy brings a **wealth of experience refined over the past two decades** following graduation from Hotel School Francois Rabelais. Laying the foundations for his career trajectory to come, Jeremy honed his craft meticulously over a 12-year period working for some of France's most revered Michelin starred restaurants and learning the **art of fine dining and haute cuisine** from notable Executive Chefs: Restaurant La Rotonde under Philippe Gauvreau, Le Blue Bay under Marcel Ravin, Restaurant Le Parc under Franck Putelat and Restaurant Le Quartier Gourmand under Sylvain Gohier.

Over the 7 years to follow, an international move to the UAE saw Jeremy take on a role in **luxury catering for UHNW individuals** before moving into the hotel industry as Head Chef at the Burj Al Arab's Californian fusion restaurant, bar and lounge. Here, Jeremy assumed responsibility for a team of 20 chefs and oversaw an average of 350 daily covers during high season, an experience that reinforced his **ability to thrive and lead in fast-paced environments**. Further culinary leadership positions followed for Grosvenor House Luxury Collection and The Ritz-Carlton Ras Al Khaimah where Jeremy deepened his **understanding of guest experiences and delivery of best-in-class cuisine**.

Seeking the next step in his career, Jeremy's move to Badrutt's Palace was motivated by his admiration for the hotel's **world-class culinary offerings and careful balancing of innovation and heritage**.

'We are convinced that under Mr. Degras' leadership, the hotel's culinary offering can be further developed and elevated whilst remaining true to the Badrutt's Palace spirit' says Executive Assistant Manager, Gian Muller.

Guests of the upcoming summer season can expect to find menus which marry firm favourites alongside new developments such as foie gras terrine served with smoked carrot, spiced orange marmalade and Alpine flowers and roasted langoustines accompanied by salted butter, asparagus and seaweed, melba tiles and zesty crustacean jus.

[www.badruttspalace.com](https://www.badruttspalace.com)

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### **About Badrutt's Palace Hotel**

Experience legendary service and an enchanting atmosphere in the heart of St Moritz, with 300 days of sunshine in winter and summer. Unrivalled and unexpected eating and drinking, joie de vivre and a unique sense of belonging in a historic and iconic mountain resort. A celebration of style, sports, culinary adventures, and wellness in the Swiss Alps. In winter, explore one of the world's most exciting ski regions, at 6,000 ft. In summer, the Engadine Valley's sun-soaked alpine activities beckon. Badrutt's Palace Hotel has 155 guestrooms all with heart-stopping views of the lake or the charming village centre. 10 on-site restaurants and three bars, include Andreas Caminada's Michelin-starred IGNIV, Japanese-Peruvian La Coupole-Matsuhisa, fine-dining at Le Restaurant and dine and dance venue, King's Social House. In winter 2021/22 Badrutt's Palace Hotel assumed management of famed St. Moritz hotspot, Paradiso Mountain Club and Restaurant. Badrutt's Palace Hotel is a member of Leading Hotels of the World, Swiss Deluxe Hotels and Swiss Historic Hotels.

### **Media contact:**

#### **Badrutt's Palace Hotel**

Claudia Jann | PR-Manager

St. Moritz / Schweiz

Tel. +41 81 837 26 57

[pr@badruttpalace.com](mailto:pr@badruttpalace.com)

<https://badruttpalace.com>