



2-Michelin star chef Eric Kragh Vildgaard his wife Tina Kragh Vildgaard will bring Danish cuisine to Badrutt's Palace Hotel in St. Moritz, Switzerland

September 25th, 2023: Jordnær, the two Michelin-starred world-renowned project of admired Danish chef Eric Vildgaard and his wife Tina Kragh Vildgaard will do a two months residency at the iconic Badrutt's Palace Hotel in St. Moritz, this winter from December 1st to February 4th, 2024.

"We have succeeded in bringing arguably one of the most creative chefs of the moment to Badrutt's Palace Hotel. With their unique fine dining concept, Eric and his wife Tina have conquered the hearts of gourmets in a very short space of time, making a name for themselves internationally," says Richard Leuenberger, Managing Director of Badrutt's Palace Hotel. This will be the first time that Eric Kragh Vildgaard's two Michelin-starred cuisine has been hosted outside of Denmark for two months. "Guests at Badrutt's Palace Hotel will enjoy 3D culinary curations of the finest ingredients," says Leuenberger.

"It is an honour for us to be able to cook in a hotel as renowned as Badrutt's Palace. We approach this next challenge with a lot of respect and excitement. It will be a type of fine-dining cuisine that the Engadine has yet to see," says Eric. Bringing with him the exquisitely intricate and elegantly crafted dishes he is famous for, providing a spectacle for both the eyes and the palate.

"Love can be shared and expressed in many ways, and one of the ways I have found is through cooking. It allows me to convey a range of emotions to my guests. I approach my work through a personal lens, drawing on my life experiences to inspire and create dishes that are emotive, pure and raw. Every plate served is with passion and love." Eric's earlier years were diluted with stints in crime and violence, but cooking and his ambitious hunger to strive to be one of Europe's best chefs have allowed him to excel at creating unpretentious food with respect, precision and discipline.

Together with his wife Tina and his team, his restaurant Jordnær is a beacon of sustainable fine dining with a set menu that features an array of bold, creative and stunningly plated fish and shellfish dishes. Jordnær has reached the status many restaurants dream of in record time. Just nine months after opening, the restaurant received its first Michelin star, and three years later, its second. It is currently ranked 38th on the list of «The World's 50 Best Restaurants».

Eric and Tina's motto is "only the best for our guests," and this is precisely where the philosophy of the Jordnær restaurant coincides with that of Badrutt's Palace Hotel. The cross-over stems to ingredients, Eric predominately works with superlative quality from caviar to lobster - all of which are not foreign to guests as well as the Executive Chef of Badrutt's Palace Hotel, Jeremy Degras. "I am looking forward to an exciting collaboration with Erik," says Jeremy.

Gastronomy aficionados at Badrutt's Palace Hotel will have the opportunity to experience seafood flare and extravagance with a Danish twist. "It will be a culinary journey to the Nordic sea - combined with a touch of Engadine - at the very highest level - a very special menu to delight all palates," says Eric. "And we and all our guests in St. Moritz owe this high-altitude gourmet experience to Badrutt's Palace Hotel, which, in addition to its tradition, is valued for its innovation – which we hope to showcase in our cuisine”.

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About Badrutt's Palace Hotel, St. Moritz

Badrutt's Palace Hotel, where generations have met since 1896, experience legendary service and an enchanting atmosphere in the heart of St. Moritz, with 300 days of sunshine in winter and summer. Unique and unexpected food and drink, joie de vivre and a unique sense of belonging in a historic and iconic mountain resort. A celebration of style, sport, culinary experiences and well-being in the Swiss Alps. In winter, explore one of the world's most exciting ski resorts at 6,000 meters above sea level. In summer, the sun-drenched alpine activities of the Engadine beckon. The Badrutt's Palace Hotel has 155 guest rooms, all with heart-stopping views of the lake or the charming village centre. 10 restaurants and three bars, include Japanese-Peruvian La Coupole-Matsuhisa, fine dining at Le Restaurant and dine and dance venue, King's Social House. Badrutt's Palace Hotel is a member of Leading Hotels of the World, Swiss Deluxe Hotels and Swiss Historic Hotels.

About Restaurant Jordnær, Copenhagen

Eric and Tina, the host couple at Jordnær (meaning down to earth), have an ambition. An ambition to create a harmonious restaurant experience that goes hand in hand with a high level of food and service. All guests should be able to lean back and enjoy without having to make any decisions. It has all been such a big success that Jordnær received a Michelin star in Guide Michelin Nordic Cities 2018 just 10 months after the opening. In 2020, they earned their second Michelin star, which they still have.

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