



BADRUTT'S PALACE
ST. MORITZ SWITZERLAND



**Pop-up restaurant "KLE Palace" opens at Badrutt's Palace in February 2024
1-star Michelin chef Zineb Hattab brings her whole team to inspire through love**

"With 1-star Michelin chef Zineb Hattab, we are opening our doors in February 2024 for plant-based cuisine at the highest level. One of our eleven restaurants will be completely free of animal products for five weeks and will bring something completely new to the mountains under the direction of "Zizi"," says Richard Leuenberger, Managing Director of Badrutt's Palace Hotel. "KLE Palace" is the name of the concept that will be implemented by chef Zineb Hattab and her team in St. Moritz. "Zizi's guest appearance during the St. Moritz Gourmet Festival a year ago impressed us so much that we asked her if she would be willing to join us for a longer period of time," says Leuenberger.

"KLE Palace" is to be a pop-up restaurant that will unleash all KLE's creativity. "A plant-based restaurant in a traditional and innovative location like Badrutt's Palace Hotel shows that plant-based fine dining is in vogue. The key to success is quality and people who are interested to taste new things - then suddenly a crunchy tostada, poached pears and toasted sunflower seeds become unforgettable shooting stars at dinner," says Zineb Hattab. "Guests at Badrutt's Palace Hotel will be able to immerse themselves in a unique experience from the food to our very special service style. My thanks go to Richard Leuenberger and his team."

Zizi Hattab's "KLE Palace" concept is the ideal complement to the Badrutt's Palace Hotel's existing gastronomy offerings: it is innovative and takes plant-based cuisine to another level. "We give both our national and international guests an insight into a very innovative cuisine and are proud to have Zineb Hattab's cuisine as a guest here," says Richard Leuenberger.

Two years after opening her restaurant, Zineb Hattab became the first plant-based chef in Switzerland to be awarded a green and a red Michelin star for her sustainable cuisine. She has worked with some of the world's most famous chefs, including Massimo Bottura at Osteria Francescana in Modena and Enrique Olvera at Cosme in New York. The Spanish-born chef with Moroccan roots places great importance on quality when selecting the products she uses; her "black pearl mushroom" is combined with a sauce made from 25 different regional ingredients - like lemongrass from Weggis, for example. "Our food is a representation of our journey, it takes the guest on a trip to places and moments we have experienced"

"We love to inspire both vegans and non-vegans through our love for hospitality - in St. Moritz as well as in Zurich," says Zineb Hattab.

If you want to find out what Zizi's plant-based cuisine tastes like at an altitude of 1,850 meters, you can experience it for yourself at Badrutt's Palace Hotel from 9 February 2024 to 17 March 2024.

Opening hours KLE Palace:

The pop-up restaurant "Kle Palace" at Badrutt's Palace Hotel in St. Moritz is open from February 9 to March 17, 2024 from 7 pm.

Closing days: February 9, 2024 to February 27, 2024: Wednesdays

February 28, 2024 to March 7: Wednesdays and Thursdays

Table reservations are now possible: www.badruttspalace.com

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