

Double haute cuisine on the Gütsch

Fine dining restaurants “The Japanese by The Chedi Andermatt” and “Gütsch by Markus Neff” open on 21 December 2019



Andermatt, 13 December 2019 – Grand opening on December 21: With *The Japanese by The Chedi Andermatt* and *Gütsch by Markus Neff*, two star chefs and their restaurant concepts at the [Gütsch-Express mountain station](#) at 2,300 metres will shine in the gourmet heavens. The mastermind behind the highest Japanese restaurant in Switzerland is executive chef Dietmar Sawyere, who has already earned a Michelin star for the main restaurant *The Japanese* in The Chedi Andermatt. Head chef Markus Neff and his team, with 18 Gault&Millau points, are using local products to put clear and simple pleasure on the plate.

At a panoramic location above Andermatt at over 2,300 m a.s.l. stands the impressive new building, created by London architect Christina Seilern, who also designed the new Andermatt Concert Hall. With this new foodie hotspot at the mountain station of the Gütsch-Express, "haute cuisine" now applies literally: The gourmet offering of **The Japanese by The Chedi Andermatt** includes shidashi bentō, omakase and kaiseke meals, as well as sushi and tempura specialities. Guests who somehow manage to lift their eyes from their plate of culinary excellence will be rewarded: The restaurant, which seats only 44 people, offers views of the Gotthard, Oberalp pass and the Ursern Valley. An additional 45 outdoor seats await guests on the terrace.

A completely different gourmet experience awaits guests at **Gütsch by Markus Neff**. The creations of star chef Neff and his team – Maren Müller, Charlie Neumüller and David Gruss – are clear and simple. This can be seen in the stringent compositions conjured up without any frills or show – but with a lot of respect and love for local products. The restaurant seats 50 guests indoors and 80 more outside on its two terraces.

Opening hours of The Japanese by The Chedi Andermatt: 21 December 2019 to 12 April 2020, daily from 11:30 am to 4 pm, depending on weather conditions.

Opening hours of Gütsch by Markus Neff: 21 December 2019 to 12 April 2020, daily from 9 am to 4 pm, depending on weather conditions. Reservations recommended: +41 58 200 60 97

Guests who wish to treat themselves to a gourmet experience for Christmas should book the package "[Gourmet Bentō Lunch Mount Gütsch](#)" offered by The Chedi Andermatt: A gourmet bentō lunch for two at The Japanese by The Chedi Andermatt, two nights in The Chedi Andermatt and two full-day ski passes for SkiArena Andermatt-Sedrun are included in the package price, which starts at 1,560 Swiss francs.

Travel to Andermatt is very easy, even without Santa's reindeer sleigh: Take a plane or train to Zurich, and from there it's just 1.5 hours by train directly to the village.

About The Chedi Andermatt

The five-star deluxe hotel The Chedi Andermatt in the heart of the Swiss Alps opened on 6 December 2013 and can be reached via three Alpine passes from the major cities of Munich, Milan and Zurich. Jean-Michel Gathy of Denniston Architects is responsible for the design, which fuses alpine chic with Asian elements. Clearly evident in the 123 rooms and suites are the harmony with nature and the attention to detail, which are hallmarks of the entire hotel. Natural materials, panorama windows and over 200 fireplaces bring the Andermatt mountain landscape into the cosy rooms. The Chedi Andermatt offers its guests a wide range of culinary delights: In The Restaurant (14 GaultMillau points), exciting and delicious combinations of Western and Asian cuisine are prepared in the four open studio kitchens. The Japanese Restaurant (1 Michelin star and 16 GaultMillau points) is exceptional in the Swiss Alps, with authentic Japanese dishes prepared by Japanese chefs at the tempura and sushi/sashimi bars. Another highlight is the 2,400-square-metre The Spa and Health Club, with its exclusive sauna landscape, ten deluxe spa suites, hydrothermal baths, 35-metre-long indoor pool covered by a glass roof and heated 12-metre-long outdoor pool with views of the impressive alpine backdrop. Guests can relax with Asian-inspired treatments using natural products from Tata Harper and Omorovicza.

For more information go to www.thechediandermatt.com.

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About "Gütsch by Markus Neff"

The concept of "Gütsch by Markus Neff" with his team – Maren Müller, Charlie Neumüller and David Gruss – is clear and simple. Guests can expect stringent compositions without frills or show but rather with a lot of respect and love for local products, prepared great skill and love and cooked to perfection.

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