



## Press Release

### IGNIV by Andreas Caminada @Badrutt's Palace – The wait is over! #BADRUTTSCULINARY: The gourmet nest is open.

ST. MORITZ, January 2017 – Sharing Moments become true in St. Moritz. With the opening of IGNIV by Andreas Caminada, Badrutt's Palace Hotel's culinary offering gets an additional new highlight.

Following the very successful opening of IGNIV by Andreas Caminada at Grand Resort Bad Ragaz, the second gourmet nest opened its doors at Badrutt's Palace Hotel in St. Moritz on 21<sup>st</sup> December 2016. In the new IGNIV guests can expect not only the spectacular view over Lake St. Moritz and the Engadin Alps, but also the well-known warmth and cosy nest atmosphere.

Andreas Caminada is extremely happy with the successful refurbishment at the restaurant: "With the new show kitchen, two lounges and the dining room, we have been able to create an atmosphere which completely embodies my concept of wellbeing and sharing. I am excited that we can now make a start and can spoil our guests with the Fine-Dining-Sharing-Experience in the time-honoured Badrutt's Palace Hotel."

Hans Wiedemann, Managing Director & Delegate of the Board is also grinning: "We've been looking forward to the opening day of IGNIV just like a child waiting for Christmas Day. With the new restaurant we can offer our guests yet another culinary highlight, which perfectly complements our present offering in Badrutt's Palace Hotel and it will also be a first in St. Moritz."

An oasis of good taste

„Never change a winning team“, thought Andreas Caminada and hired the famous Spanish interior designer and architect Patricia Urquiola again.

The restaurant is located in the former Belle Epoque dining room of Le Relais Restaurant. High quality materials such as marble mixed with fabric, leather and wood give the room a touch of elegance and comforting warmth. Refined colour combinations such as ochre on pink, coordinated with salmon and grey add to the private atmosphere, perfectly suited to cater of casual family meals, celebrations with friends or dinner with business partners.

#### Team choreography

Marcel Skibba, the young German chef from Baden, and his team are responsible for the culinary wellbeing of the St. Moritz guests. Skibba, who is Andreas Caminada's sous chef at Schauenstein Schloss Restaurant Hotel, will spend the next few months at IGNIV@Badrutt's Palace serving the Sharing Concept to the guests. As well as a 3 course Sharing Menu with two (new) additional surprise components, IGNIV also offers an à la carte menu. The focus of the food on the other hand lies in the unadulterated taste of local produce. Sylvie Kämpf (restaurant manager and sommelière) and her team will elegantly serve up the prepared dishes in various plates and platters.

Late Night Pairing



A special winter highlight is the newly offered late night special, “IGNIV meets Kings Club”. From 10pm onwards guests can enjoy a “Late Night Sharing Dinner” together at IGNIV before heading off to party at the Kings Club. Included in the price of CHF 400 per person is a 3-course Sharing Menu including champagne, entry to the King’s Club and three glasses of champagne.



## Restaurant Facts

<b>Restaurant Name</b>	IGNIV by Andreas Caminada @Badrutt's Palace
<b>Concept:</b>	Fine Dining Sharing Experience
<b>Head Chef:</b>	Marcel Skibba
<b>Restaurant Manager:</b>	Sylvie Kämpf
<b>No. of guests:</b>	40 people
<b>Websites:</b>	<a href="http://www.igniv.com">www.igniv.com</a> , <a href="http://www.badruttspalace.com">www.badruttspalace.com</a> , <a href="http://www.andreascaminada.com">www.andreascaminada.com</a>
<b>Menu:</b>	

- 3-course Sharing Menu: CHF 158
- Additional 3 Surprise Components + CHF 40
- Additional 5 Surprise Components + CHF 60

There is also an à la carte menu which is based on the sharing concept.

Late Night Pairing : CHF 400 per person

## Official Opening Date

21st December 2016

## Opening Times

- Monday to Sunday from 6.30pm every evening



*Andreas Caminada's Schauenstein Schloss Restaurant Hotel is bestowed with 3 Michelin stars and 19 GaultMillau points. Caminada has been running Schauenstein Schloss Restaurant Hotel in Fürstenau (Switzerland) since 2003, currently with a team of 40. His restaurant has appeared on "The World's 50 Best Restaurants" list since 2011. In 2012 Andreas Caminada founded the Catering company "acasa" with his friend and top chef Sandro Steingruber. On 16<sup>th</sup> December 2015 the native of Graubünden launched his second restaurant brand "IGNIV by Andreas Caminada" which can be found at the Grand Resort Bad Ragaz and from 21<sup>st</sup> December 2016 also in Badrutt's Palace Hotel. In 2015 he also set up his own foundation "Fundaziun Uccelin" ([www.uccelin.com](http://www.uccelin.com)), which supports and nurtures young, talented chefs and service staff. His bookazine "CAMINADA DOCUMENTA" appears every 6 months. Andreas Caminada is married and has got two sons.*

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#### *About Badrutts Palace Hotel*

*Badrutt's Palace Hotel is a celebration of style, sports, cuisine and fashion, with discreet service and traditional elegance evoking an atmosphere of pampered luxury for all. An ideal destination in both winter and summer, the hotel is located in one of the most challenging ski areas in the world and offers a host of summer alpine activities. Badrutt's Palace Hotel boasts 157 guestrooms and 37 suites with stunning views of the Swiss Alps. The hotel is a member of Leading Hotels of the World, Swiss Deluxe Hotels and Swiss Historic Hotels. Badrutt's Palace Hotel opens its doors to guests this winter from 2nd December 2016 to 26th March 2017.*

#### Press contact for Badrutt's Palace Hotel

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