



BADRUTT'S PALACE  
ST. MORITZ SWITZERLAND

*#BADRUTT'S CULINARY: Celebrate Milanese style with Andrea Berton's Michelin starred cuisine and a special 3 for 2 nights package over the festive 6-9 December long weekend*

**St. Moritz/Milan.** The winter season will soon be upon us, getting off to a traditional snowy start. For the weekend of 6 to 9 December, in celebration of the Feast of the Immaculate Conception and the Feast of St Ambrose, Badrutt's Palace Hotel in St. Moritz pampers its guests with a refined Milanese themed long weekend with critically acclaimed Michelin starred guest chef Andrea Berton. And there's a special package too – book for three nights and only pay for two, including transfer by Rolls Royce, entry to Palace Wellness, child care at the Kids' Club Palazzino, and much more.

Snow covered slopes, the legendary glamour of St. Moritz and an exceptional gastronomic event. This year Badrutt's Palace celebrates the Feast of the Immaculate Conception weekend in true Milanese style, for all guests who also celebrate the patron saint of Milan on the Feast of St Ambrose.



© Marco Scarpa

After an invigorating day in the fresh Engadin air, skiing or walking in nature, after a day of exciting shopping or relaxing treatments in Palace Wellness, what could be better than a seven course dinner by Michelin starred Andrea Berton - guests can book on Friday 7 and Saturday 8 December in Le Relais restaurant at Badrutt's Palace Hotel. "It is a great honour to be able to cook here, in a historic and important place in the heart of St. Moritz. For me this is a fantastic opportunity to bring my signature dishes to the Engadin," commented the Italian chef. The menu features some of these signature dishes including risotto in pizzaiola style, raw ham broth and cod with parsley bread and radish or mango and yoghurt egg as a sweet finale. (Dinner by pre-reservation Friday 7 and Saturday 8 December from 7pm at CHF 210 per person excluding drinks. Bookings also open to external guests under [culinary@badruttspalace.com](mailto:culinary@badruttspalace.com)).

The evening then continues with Milanese flair in the Renaissance Bar at Badrutt's Palace Hotel where a mixologist direct from Andrea Berton's famous cocktail bar DRY Milano presents five signature drinks accompanied by a delicious selection of Italian focaccia treats, such as vitello tonnato with powdered capers.

For those who want to continue celebrating into the night at the hotel's new hotspot King's Social House, Luca Scaglioni hosts Mr Mike and his top guest DJs from Italy – Simone Cattaneo (6 December), Franco Moirghi (7 December) and Joe T Vannelli (8 December) – launching the new winter season with an unforgettable party of dancing and celebration.

The special "3 for 2" package launching the 2018/2019 winter season offers the third night for free, on stays of two or more nights booked between 1 and 16 December. The package includes a sweet wel-

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come gift, free mini bar in the room, breakfast buffet for two people, Rolls Royce transfer to and from St Moritz station or Samedan airfield (on availability), child care in Kids' Club Palazzino, entry to Palace Wellness and more. The package starts at Deluxe room category.

#### *ABOUT ANDREA BERTON*

Andrea Berton (1970) began his culinary adventure in Milan alongside Gualtiero Marchesi. His training took him to the kitchens of the best restaurants in the world: London's Mossiman, the Enoteca Pinchiorri in Florence and finally at Louis XV in the Principality of Monaco where he was taken under the wing of the legendary Alain Ducasse. Andrea Berton received his first Michelin star as a chef at the Taverna di Colloredo in Monte Albano (1997 - 2001). The collaboration with the Trussardi alla Scala restaurant also led him to a Michelin star in 2008, and a second one the following year. With the opening of the Berton Restaurant in 2013 Andrea Berton returned to "his" kitchen. In 2015 he was appointed Chef Ambassador of the EXPO. In 2016 he opened the Al Lago restaurant at Il Sereno on Lake Como which earned a Michelin star in November 2017. Author of the book "Non è il solito brodo", now in its third reprint, Andrea Berton is guest of the Badrutt's Palace Hotel for the first time on Friday 7 and Saturday 8 December.

#### *ABOUT BADRUTT'S PALACE HOTEL*

At Badrutt's Palace Hotel we pamper our guests with legendary service and the most magical atmosphere in the whole of St. Moritz. The Golden Era of travel never lost its allure here yet we still have our finger on the pulse. Thanks to our unparalleled cosmopolitan culinary offering and tradition of elegance we satisfy the needs of the discerning connoisseurs and curious explorers time and time again. With its medley of style, sport, fine cuisine and wellness Badrutt's palace Hotel offers its guests the perfect place to get a taste of the Swiss Alps in winter or to explore the sun drenched Engadin in summer. Badrutt's Palace Hotel opens its doors for the winter season 2018/19 from 1 December 2018 to 31 March 2019.

#### *FOR FURTHER PRESS INFORMATION*

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