

THE CHEDI

ANDERMATT, SWITZERLAND

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The Chedi Andermatt appoints Carsten Alexander Kypke as new Executive Chef



Carsten Alexander Kypke has been appointed as Executive Chef at The Chedi Andermatt, the gastronomic destination resort in Andermatt, Switzerland. Dietmar Sawyere, who has played a key role in shaping the F&B concepts at the 5-star hotel since 2015, will continue his work as Executive Chef of The Japanese Restaurant (1 Michelin star, 17 GaultMillau points) and The Japanese by The Chedi Andermatt (1 Michelin star, 15 GaultMillau points).

The experienced duo will bring unparalleled dining experiences to guests of The Chedi Andermatt. Carsten will be overseeing the offering at The Restaurant, which has been awarded 14 GaultMillau points. The main restaurant features four open studio kitchens with a skilful mix of Asian and Alpine creations, allowing guests to enjoy the sights and sounds of the culinary artistry on display.

Originally from Germany, Carsten Alexander Kypke will bring a breath of fresh air and passion to The Chedi Andermatt. The Berlin-born chef was most recently Executive Chef at the Waldorf Astoria in his hometown, where he was responsible for the hotel's ROCA restaurant. Prior to this, Carsten gained experience at the 5-star Sofitel Vienna Stephansdom and established 'Das LOFT' as one of the hottest 'places to be' in the Austrian capital thanks to his culinary creativity. He has also worked in the Swiss capital as Executive Sous Chef at the Bellevue Palace in Bern.

In addition to stints across Europe, Carsten has honed his craft around the world, working in Dubai, UAE, and Turks and Caicos Island. Through these experiences he has developed his style and a particular interest in Asian-inspired cuisines. This appreciation is what led him to The Chedi Andermatt.

Kypke commented: "The Asian world of flavour, with its various spices and preparation methods, is a great inspiration for me. The numerous facets of the cuisine, the ingredients that are sometimes still rather unknown in Switzerland, the different textures and the interplay of spices requires a lot of intuition. I look forward to creating a menu of authentic tastes where Asian cuisine meets European and classic Swiss dishes, for our guests at The Chedi." At The

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Restaurant, each dish focuses on one unique ingredient - interpreted in both Asian and European terms. With roots in the Alpine region, the new Executive Chef will blend these two culinary directions together on guests' plates, whilst remaining true to the style and traditions of The Chedi Andermatt itself. Jean-Yves Blatt, General Manager at The Chedi Andermatt, said: "With Carsten Alexander Kypke, we welcome a proven haute cuisine expert to our hotel. Thanks to his experience and understanding of fine dining and gastronomy in the hotel industry, he understands our guests and knows how to surprise them. His excellent palmarés, his team spirit and cosmopolitan approach are a welcome addition to the property - he is an excellent fit for us and the culinary philosophy at The Chedi Andermatt."

For more information please visit www.thechediandermatt.com

About The Chedi Andermatt

Surrounded by the wonderful nature and year-round beauty of the Swiss Alps, The Chedi Andermatt fits elegantly with the classic ski chalets of Andermatt that give this timelessly charming town in the Ursern Valley its character. Designed by the renowned architect Jean-Michel Gathy of Denniston Architects, this deluxe 5-star hotel opened in 2013 to reveal a perfect fusion of authentic Swiss alpine chic and Asian style. Traditional materials like warm woods and natural stone create an intimate and sophisticated atmosphere throughout the 123 spacious guest rooms and suites, as well as the hotel amenities. These include The Restaurant, The Japanese Restaurant, The Chalet (open only in the winter months), The Bar and Living Room, The Lobby, The Courtyard, The Wine and Cigar Library and the 2,400 square meter The Spa and Health Club. With the gourmet restaurant "The Japanese by The Chedi Andermatt" at 2,300 metres above sea level, the hotel also operates the highest Japanese restaurant in Switzerland. The world-renowned Forbes Travel Guide awarded The Chedi Andermatt in 2022 with its best possible rating, the prestigious 5-Star Award, for the fourth year in a row. In addition, the Falstaff Hotel Guide 2022 ranked the deluxe 5-star hotel as one of the 10 best hotels in Switzerland – scoring 98 points out of 100.

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