

THE CHEDI

ANDERMATT, SWITZERLAND

**PRESS  
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**CHEDI**  
HOSPITALITY

## **The Chedi Andermatt and N25 Caviar Announce Exclusive Collaboration for an Unforgettable Winter Season**

**The partnership is set to redefine alpine luxury and culinary excellence through a groundbreaking collaboration with N25 Caviar.**

From December 14<sup>th</sup>, 2024, until February 17<sup>th</sup>, 2025, guests are invited to indulge in an extraordinary caviar pop-up experience at The Japanese at Gütsch on 2400 m, showcasing a unique fusion of purist Japanese cuisine and the finest caviar, all amidst the breathtaking backdrop of the Swiss Alps.

### **A Culinary Experience Above the Clouds**

Perched at 2400 meters, The Japanese at Gütsch delivers more than just exquisite dining—it offers a sensory journey where the mastery of chefs Dominik Sato and Fabio Toffolon meets the majesty of the Gotthard Pass, Oberalp Pass, and Ursern Valley. Guests can savor the artistry of sushi, sashimi, shidashi bento, omakase, and tempura, all while surrounded by an unparalleled alpine panorama.

This winter, the restaurant's terrace transforms into an exclusive N25 Caviar pop-up. Under the expert guidance of N25 chef ambassadors Sato and Toffolon, visitors can experience a harmonious blend of alpine sophistication and authentic Japanese flavors. The collaboration brings together The Chedi Andermatt's world-class culinary pedigree—boasting two Michelin Keys—with N25's globally celebrated caviar, promising a dining experience unlike any other. The pop-up will include an N25 caviar terrace offering a Small bites menu, kicking off with caviar bumps and Champagne followed by a series of snacks topped with a selection of N25's premium caviars. For the full experience, a modern Omakase menu will be available with the option for N25 supplements on each course at an additional price – generous servings of Oscietra, Kaluga and Schrenckii.

### **Winter Wonders Beyond the Plate**

Andermatt becomes a magical winter haven as the snow blankets the landscape, offering more than 180 kilometers of ski slopes suited for all skill levels in the Andermatt-Sedrun-Disentis region. Guests at The Chedi Andermatt enjoy exclusive access to the in-house ski butler for all their winter sports needs.

For those seeking adventures off the slopes, the hotel offers horse-drawn carriage rides through the picturesque village, private cooking masterclasses, and rejuvenating moments at its award-winning The Spa & Health Club. Whether carving

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through fresh powder or soaking in the serene alpine atmosphere, every stay at The Chedi Andermatt promises to be unforgettable.

## **About The Chedi Andermatt**

Surrounded by the wonderful nature and year-round beauty of the Swiss Alps, The Chedi Andermatt blends elegantly into the classic ski chalets of Andermatt, shaping the timeless charm of this village in the Ursern Valley. Designed by renowned architect Jean-Michel Gathy of Denniston Architects, this five-star deluxe hotel opened in 2013 and perfectly combines the authentic alpine chic of Switzerland with Asian style. Traditional materials like warm woods and natural stone create an intimate and stylish atmosphere, reflected in the 119 spacious guest rooms and suites as well as throughout the hotel's extensive facilities. These include: The Restaurant, The Japanese Restaurant, The Winter Village including The Chalet (open only during winter months), The Bar and Living Room, The Lobby, The Courtyard, The Wine and Cigar Library, and the 2,400 square meter The Spa & Health Club. The hotel also operates The Japanese at Gütsch, the highest-located Japanese restaurant in Switzerland at 2,344 meters, led by Executive Chefs Dominik Sato and Fabio Toffolon and awarded a Michelin star.

The Japanese Restaurant, also under the leadership of the two-star chefs, received a second Michelin star in 2023. In 2024, The Chedi Andermatt was once again awarded top placement by the Forbes Travel Guide and continues to rank among the best hotels worldwide.

The price for an overnight stay with breakfast starts at CHF 750. For more information, visit [www.thechediandermatt.com](http://www.thechediandermatt.com)

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