

LES TROIS ROIS

Media Release

Grand Hotel Les Trois Rois, Basel

Basel, October 7, 2015

Peter Knogl awarded his third star in the Michelin Guide – raises Basel into the top category of haute cuisine.

Peter Knogl at the Restaurant Cheval Blanc is the first Chef de Cuisine at a Swiss hotel to be awarded three stars in the Michelin Guide. There are only two other restaurants in Switzerland in this category: the Hôtel de Ville in Crissier and the Schloss Schauenstein in Fürstenau. This means that the Basel region now has its first three-star restaurant – and that the Cheval Blanc has gained in stature in the world of top international gastronomy.

"Of course I am delighted to be recognised in this way", was his reaction when selected for a third star. "It's a lifelong dream come true". Peter, a man of few words, also credits his team for the star – he is very grateful for the high performance and tireless efforts that his team produces each day for the sake of guests at the Cheval Blanc. Knogl also thanked the family owners of the Grand Hotel: "The Straumann family has supported me from day one as I have worked to reach my ambitious goals and with the Cheval Blanc they gave me the perfect setting in which to do this".

Reto Kocher, General Manager of the Grand Hotel Les Trois Rois points out how proud he is of his chef: "Peter Knogl only uses the finest ingredients and products in order to put their intrinsic flavours at the heart of his creations in a simple yet authentic manner. With his fresh interpretation of French haute cuisine with Mediterranean and Asian influences he simply concentrates on the essentials".

Peter Knogl's list of achievements is impressive

A native of Bavaria, he has been very interested in cooking since his earliest childhood. In 1984, he completed his apprenticeship as a chef at a hotel in Viechtach and went on to perfect his craft at some of Europe's most prestigious gourmet restaurants including the Tantris in Munich, the Tristan in Mallorca, Le Saveur in London, Las Dunas Beach Hotel & Spa in Marbella, the Negresco in Nice, and the Mirador Kempinski above Vevey.

> Grand Hotel LES TROIS ROIS Blumenrain 8 | CH-4001 Basel | Switzerland T +41 61 260 50 50 | F +41 61 260 50 60 | info@lestroisrois.com www.lestroisrois.com

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In December 2007, after being at the Cheval Blanc for only seven months, he received his first star in the Michelin Guide. A mere one year later, he cooked his way to his second star and was awarded 18 GaultMillau points. In 2009, GaultMillau named him "Newcomer of the Year 2009" and "Chef of the Year 2011". In 2011, his cookbook, "ma cuisine passionnée", received the "Golden Laurel 2012" and the "Swiss Cookbook Oscar 2012" awards. In 2015, he was the first chef de cuisine at a Swiss hotel to be awarded 19 GaultMillau points – and became GaultMillau's "Chef of the Year" for the second time. Now he has his third star in the Michelin Guide – a first for the Basel region.

Peter Knogl's third star in the Michelin Guide is both a recognition and an incentive

Those who know this 47-year old chef will also know that he will not be resting on his laurels. Rather, he will keep on perfecting his individual style and consistently aim for perfection in combining the freshest ingredients whilst authentically retaining their intrinsic flavours. Knogl is constantly trying to find the perfect balance. For him, the real trick when cooking is to combine the ingredients in the perfect manner – and at the same time to retain the inherent flavours in the best possible way. By doing this, he transforms the simple into something magnificent.

Restaurant Cheval Blanc with a new look

From October 20, 2015, Basel's first three-star restaurant will sport a revamped interior in new and elegant colours and with exclusive handcrafted porcelain from Coquet in Limoges.

Further information

The restaurant is open from Thuesday to Saturday.

For detailed information, reservations and gourmet specials visit: www.lestroisrois.com

Biography of Peter Knogl \rightarrow Download Photos of the Restaurant Cheval Blanc, Dishes and Peter Knogl \rightarrow Download

Media Contact Grand Hotel Les Trois Rois

Caroline Jenny, Head of Marketing Communications Phone +41 61 260 50 31 I caroline.jenny@lestroisrois.com

The Grand Hotel Les Trois Rois is set in the heart of the picturesque Old Town of Basel directly on the banks of the Rhine. The Congress Center, museums and shops are only a short walk away. This historic hotel is one of Europe's oldest city hotels and has 101 rooms and suites. These are all decorated in the neo-classicist or art deco style and are furnished with antique furniture and art. Fine dining highlights include the Restaurant Cheval Blanc (3 starts in the Michelin Guide – 19 GaultMillau points), the Brasserie, the Chez Donati Italian restaurant, the Bar and the Salon du Cigare – the Rhine terraces in summer are both legendary and unique. The seven conference rooms and the wonderful Salle Belle Epoque are ideal for festive banquets and successful conferences – all these rooms enjoy ample natural lighting and come with state-of-the-art infrastructure.

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