

Chlösterli

OPENED IN GSTAAD, 20 December 2003

Situated on the road to Gstaad in Switzerland, the Chlösterli is a traditional mountain chalet, built around 1700 by the monks of the Abbaye de Rougemont. According to legend, it was either a farm or an inn before becoming a centre for prayer and contemplation.

The Chlösterli is the oldest chalet in Gstaad, and is now enjoying a spectacular new lease of life, under the impulse of promoter Michel Pastor. The interior space has been entirely rethought by designer Patrick Jouin and now houses a RESTAURANT WITH TRADITIONAL CUISINE, a bar, a lounge on the mezzanine floor, where tea is served in the afternoons, a nightclub and the Spoon des Neiges.

All catering is supervised by **Alain Ducasse**, who has placed one of his closest associates, **Christian Julliard**, at the head of the teams in the kitchen. Christian began working with Alain Ducasse 12 years ago, at the Louis XV in Monaco. In 1999, still in Monaco, he was entrusted with opening the Bar & Bœuf restaurant, which was awarded a star in the Michelin Red Guide. In May 2000, he joined the Hotel Plaza Athénée in Paris as banqueting manager and chef of the summer restaurant, Cour Jardin. More recently, he has taught and trained professional and private students at the Alain Ducasse Training Centre in Argenteuil.

The restaurant staff is headed up by Massimo Borilé for the traditional restaurant and Jean-Marie Trancher for the Spoon des Neiges.

Designer **Patrick Jouin** has succeeded in preserving the intimate atmosphere of this 18th century mountain chalet whilst creating an effect of light and transparency. Wood, glass and stone blend to give the setting its personality: in one direction, parquet floors and wooden furniture convey comfort and warm welcome, in another, the wine collection reposes in a massive glass wall several metres high; turn again, and a large bay window offers an uninterrupted view of the Gstaad mountains.

The project is managed and run by Michel's daughter, **Delphine Pastor**. Her second-in-charge is Karim Chaia, Chlösterli's manager.

Respect for the region's culinary traditions

The region's culinary history inspired the menu in the traditional restaurant. Switzerland's geographical location places it at the heart of a number of culinary traditions, with France to the west (the Savoy region), Germany to the north, Austria to the east and Italy to the south (Lombardy and Val d'Aoste). The menu thus gives pride of place to the neighbouring countries' regional specialities, in seven categories of dishes: *Soupes et Potages* (soups of all kinds), *Entrées et Salaisons* (starters and savoury dishes), *Pâtes et Farinage* (pasta and other starch-based dishes), *les Lacs et Rivières* (freshwater fish), *les Volailles et Rôtis* (poultry and roasts), and Desserts, together with traditional alpine peasant dishes.

The delights in store include "*Velouté de poule faisane au châtaignes du Piémont crème de Gruyère et provolone*" (cream of pheasant soup with Piémonte chestnuts, Gruyère cream and provolone cheese) "*Salade de dents de lion, œuf de poule coulant à la montagnarde*" (alpine-style dandelion salad with a soft-cooked egg) or a "*Grosse truite du lac Léman en Gravlax, condiment mimosa à la grenoblois*" (Gravlax of large trout from Lake Geneva, topped with a mimosa garnish à la grenobloise). The Chlösterli's wine menu, composed by FRANCK DAMATTE, is notably European, with 70% of the wines from Switzerland.

Restaurant open all year round for lunch and dinner. A la carte.

LE CHLÖSTERLI
3783 GRUND BEI
GSTAAD

INFORMATION AND RESERVATIONS :

T : 00 41 (0) 33 748 79 79

F : 00 41 (0) 33 748 79 76

The highest Spoon in the world...

The Spoon des Neiges at the Chlösterli is the sixth to be launched, after those in Paris, Mauritius, London, Saint-Tropez and Hong Kong. It offers gourmet palates a unique culinary adventure.

True to the original concept, the cuisine is international in spirit and emphasises freedom of choice. One composes one's menu according to taste and mood: a forkful here and there, a slalom between the different dishes, at whatever rhythm one chooses; the idea is to savour every moment in this atmosphere where time ceases to exist.

In short, lovers of fine food, comfort and freedom should waste no time in trying out the Spoon des Neiges.

A la carte menu: "*Velouté de cocos au curry / stick "nem" de crabe épicé*" (curried cream of white haricot bean soup with spiced-crab spring rolls), "*Fera du lac vapeur, condiment citron confit/pilé*" (steamed fera from the lake, with finely diced pickled lemon), « *légumes au naturel cuits et crus* », (fresh cooked and raw vegetables), "*Coupe rafraîchie de broccoletti, caviar oscietre, salade croquante*" (chilled baby broccoli, oscietre caviar and crisp salad), « *gravlax de perche "soleil" poivre- genièvre* », (gravlax of perch spiced with pepper and juniper), "*Homard poché, marmelade d'agrumes, légumes court bouillonné*" (poached lobster with citrus chutney, vegetables steamed in a court bouillon), "*Agneau fondant au naturel, condiment "herbépices, légumes verts et blancs*" (tender lamb cooked in its own juices with herbs and spices, and fresh green and white vegetables), "*Toblespoon" glace nougat, robe de choco'lait* » ("Toblespoon" nougat ice-cream with a milk-chocolate sauce), "*Nec+ de fruits, granité de Pimm's aux agrumes*" (Pimm's cocktail granita with citrus fruits).

FRANCK DAMATTE, advised by Gérard Margeon, the Alain Ducasse Group's head sommelier, proposes a wine menu where Europe features prominently, with 50% of wines from France and 50% from Switzerland, Hungary, Austria, Germany, Italy etc.

Restaurant open from mid-December to mid of March, for dinner only. A la carte.

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GSTAAD

T. 00 41 (0) 33 748 79 78

F. 00 41 (0) 33 748 79 76

PRESS RELATIONS

LE CHLÖSTERLI
Z comme...Véronique Zehntner
Tel: +41 22 960 96 51
Mobile +41 79 286 24 84
v.zehntner@zcomme.ch

Alain Ducasse Group
Emmanuelle Perrier
Tel : + 377 92 16 68 15
presse@alainducasse.com