

## W VERBIER PRESENTS: HAUTE CUISINE 2018

In partnership with W Hotels Worldwide and World Class™

*W Verbier welcomes back Haute Cuisine, the renowned gastronomy event from 4<sup>th</sup> to 7<sup>th</sup> April 2018 featuring 17 Michelin stars.*



VERBIER, 22<sup>ND</sup> February 2018 - Haute Cuisine returns to W Verbier for another unforgettable long weekend of food, design, fashion and music. Over 4 days, 10 talented chefs with a combined 17 Michelin stars will share their passion for gastronomy with food lovers during a series of interactive cookery classes and themed evening events. Sergi Arola, Chef and Culinary Director at W Verbier, will welcome celebrated chefs including Franck Giovannini, Michel Roth, Jacques Pourcel, Alain Caron, Thierry Drapeau, Patrick Jeffroy, Jean Baptiste Natali, Edgard Bovier and Joël Césari.

Each morning, chefs will hold live cooking classes demonstrating their signature dishes before a series of curated evenings where guests can enjoy art installations, fashion shows, flair bartending, live music and unforgettable cuisine.

### WEDNESDAY 4<sup>TH</sup> APRIL

A morning of cookery classes held by Chefs **Joël Césari** and **Jacques Pourcel** will be followed by an evening themed around **DESIGN**. Guests will be presented with a sophisticated five-course menu featuring various geometric, structured and deconstructed dishes created by **Chefs Michel Roth, Joël Césari, Thierry Drapeau, Patrick Jeffroy** and **Edgard Bovier** with local and international wines to complement each course.

At the centre of the restaurant, guests can capture the moment with a two-metre-high selfie booth created by artist **Christopher Lecoutre** branded with the hashtag '**#WHauteCuisine**'. This playful installation will go on to become a permanent feature at W Verbier.

### THURSDAY 5<sup>TH</sup> APRIL

Starting at 11am, Chefs **Thierry Drapeau** and **Patrick Jeffroy** will be leading the morning cookery workshops before an evening curated by five chefs: **Sergi Arola, Joël Césari, Jean-Baptiste Natali, Alain Caron** and **Jacques Pourcel**. Inspired by W Hotels "DETOX. RETOX. REPEAT" programme, the highly nutritional menu will be full of colours and flavours and paired with killer cocktails made by W Mixologists.

### FRIDAY 6<sup>TH</sup> APRIL

Chefs **Sergi Arola** and **Jean-Baptiste Natali** will be heading up the cookery classes, where they will reveal their recipes and share their culinary secrets.

Five chefs will come together in the kitchen for an evening where both the entertainment and menu will be inspired by **FASHION**. Chefs **Sergi Arola, Alain Caron, Thierry Drapeau, Patrick Jeffroy** and **Edgard Bovier** will create five gourmet courses, featuring dishes that look as fabulous as they taste, paired with delicious wines. During dinner, guests will get a front row seat to see the latest Spring/Summer 2018 fashion trends at the Concept Store Attitude Verbier Fashion-show.

### SATURDAY 7<sup>TH</sup> APRIL

The final cookery workshops of Haute Cuisine 2018 will be hosted by Chefs **Alain Caron** and **Edgard Bovier** before a 'festival-style' evening full of flavour. All the chefs will come together and work in pairs to create a not-to-be-missed five-course dinner. Showcasing W Hotels passion for **MUSIC**, each dish will be inspired by a song, which guests will listen to during each course. Champagne will be flowing during live music performances followed by an after-party in **CARVE** where chefs and guests alike can let loose and celebrate the end to another incredible weekend of cuisine.

### MORE INFORMATION

[www.wverbier.com/haute-cuisine](http://www.wverbier.com/haute-cuisine)

### RESERVATIONS

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### PRICES

Cookery classes and tastings: 150 CHF / person, or 1,300 CHF for a group of ten.

Gourmet dinner with drinks on Wednesday 4<sup>th</sup>, Thursday 5<sup>th</sup> or Friday 6<sup>th</sup> of April: 350 CHF / person

Gourmet dinner with drinks and after-dinner party at Carve on Saturday 7<sup>th</sup> of April: 450 CHF /person

### SPECIAL ACCOMMODATION OFFER

For each dinner booking for two people, guests will receive 20% off accommodation.

For more information contact: [reservations.wverbier@whotels.com](mailto:reservations.wverbier@whotels.com)

# MEET THE CHEFS

## 10 CHEFS/17 STARS.

**SERGI AROLA \*\*.** Hailing from Barcelona and with two Michelin stars to his name already, Sergi Arola has just been awarded a new star for his restaurant *LAB By Sergi Arola* in Sintra, Portugal. He is also the Culinary Director at the Eat-Hola Tapas Bar at W Verbier. Known for his original and creative approach to cooking, Sergi stands out from the culinary scene thanks to his passion for music. As the guitarist in the Spanish rock group 'Los Canguros', he's known as the "rock-star chef".

**FRANCK GIOVANNINI \*\*\*.** A cookery competition master, Franck has won the Swiss Bocuse d'Or twice, and is currently the chairman of the Académie Suisse du Bocuse d'Or. After winning the Concours International des Disciples d'Escoffier in 2009, he has been at the helm of the *Restaurant de l'Hôtel de Ville* in Crissier since 2012, which has three Michelin stars and was named the best restaurant in the world in 2016.

**MICHEL ROTH \*\*** is one of the great French chefs, having previously been awarded both the Bocuse d'Or and Meilleur Ouvrier de France. After several years at the 'L'Espadon' restaurant at the Ritz, where he earned two Michelin stars, Roth became executive chef and culinary adviser at the *Bayview restaurant* at the Hotel President Wilson in Geneva, where he was awarded one Michelin star in 2013.

**JACQUES POURCEL \*\*\*** is a daring and provocative chef, a man of many words with a free and curious spirit. The inseparable Pourcel brothers are born travellers, and offer their culinary expertise in several major cities around the world. Not only do they create flavour, they create emotion, stimulating encounters and designing concepts for diners to experience at *Terminal 1* in Montpellier, *Le Chouet* in Marrakech and at the brand new *Jardin des Sens* in Ho Chi Minh City, Vietnam.

**ALAIN CARON.** Originally from France, celebrity chef Alain is now based in the Netherlands and is one of the MasterChef Holland judges. He has also written several cookery books and has interviewed most of the greatest chefs in the world. A connoisseur of good produce, and in particular of local Dutch products, he opened the *Café Caron* in Amsterdam in November 2016.

**THIERRY DRAPEAU \*\*.** Hailing from the Vendée region, Thierry's cooking is filled with flavours borrowed from the various regions he has visited during his professional career. His creations are the result of his passion, and of a desire to offer the best produce in a way that testifies to its perfection. Thierry is currently enticing diners with the beautiful, inventive and rich regional cuisine served in his two Michelin-starred *restaurant in St-Sulpice-le-Verdon*.

**PATRICK JEFFROY \*\*.** A passionate Breton chef, Patrick has a two Michelin-starred restaurant at the *Le Carantec hotel* superbly located above the Kelenn beach in Brittany, where he offers exciting dishes rooted in nature, inspired by the Breton land and sea and the exotic discoveries made during his travels.

**JEAN BAPTISTE NATALI \*.** With solid international experience and some impressive references, at the age of 27 he became the youngest chef to be awarded a Michelin star in 2002 for his restaurant *Hostellerie La Montagne* in Colombey-les-Deux-Églises. His signature style is inspired by herbs, wild flavours and beautiful encounters from all four corners of the globe, and his vocation in life is to tell the story of flavour.

**EDGARD BOVIER \*.** Originally from Valais, Chef Bovier developed his passion for cooking at a young age. His career has taken him to some of the most prestigious restaurants, where he was delighted Hollywood stars and VIP's with his sun-drenched cuisine. Executive Chef of the Lausanne Palace, his restaurant, *La Table d'Edgard* has been awarded 1 Michelin star for its stylish Mediterranean-inspired cuisine.

**JOËL CÉSARI \*.** Joël is head chef and owner of *La Chaumière hotel restaurant* in Dole. As a Michelin-starred chef, his cooking combines traditional regional produce with a modern style. He cultivates the unconventional, and likes to see the greedy pleasure in his customers' eyes. He carefully designs each plate, its colours, textures and flavours, and chooses the best produce for his customers, not only from Jura, but from around the world.

## ABOUT W VERBIER

The first alpine escape of W Hotels Worldwide, W Verbier is also the first hotel of the international hotel chain in Switzerland. The hotels was recently voted both Switzerland Best Ski Hotel and World's Best Ski Hotel 2017 for the second consecutive year at the reputed World Ski Awards.

Perched at 1'531 meters, just steps away from the main Verbier ski lifts, W Verbier offers immediate access to more than 400 kilometers of ski, biking and hiking terrain. The property features 123 stylish guest rooms, suites and W Residences, each with fireplace, Signature W bed and private balcony. The design is daring, local materials like wood and stone are fused with modern accent in a W Hotels' style to create spaces that are spectacular to look at and divine to dream in. W Verbier mixes of the contemporary urban alpine design and the hottest W Happenings.

Never boring and open year-round, it proposes a whole range of facilities to fulfill any desires featuring six bars and restaurants. From clean juice, energetic cuisine and excellent organic café in Arctic Juice & Cafe to a rewarding après-ski drink feasting and dancing in ski boots on the pulsating DJ mixes in W Off Piste, W Verbier steals the scene. Keep the fun going at W Living Room, indulging in the finest cocktails customized by the mixologists, sipped together with heart-dropping sunsets observed from a gorgeous panoramic terrace. Other limitless possibilities include a compulsive palette of flavors to experience in the bistronomic restaurant W Kitchen with its fresh and seasonal modern local cuisine, in the playful Carve Sushi Bar or in the Signature Sergi Arola's Eat-Hola Tapas Bar. All together inviting to never stop exploring.

Guests are also invited to recharge and detoxify in 800 square meters of relaxing surroundings in the exclusive Away spa, including a shimmering indoor/outdoor-heated WET pool, hammam, sauna and jacuzzi, as well as 9 treatment rooms and an extensive treatment menu featuring the famous Swiss beauty brand La Prairie. For those wanting to go further in their chase for a perfect shape, extra possibilities await in FIT gym with a private yoga space, both open 24/7.

To complete its offerings, the 300 square meters of flexible meeting space with awe-inspiring mountain views, state-of-art equipment sets and a dedicated events team will light up any private celebration or corporate gathering.

In Summer, a new scenery awaits. Imagine a white sandy outdoor spot with beach volleyball, a cool lounge atmosphere, deckchairs, trendy cocktails, live music and shaded lounges surrounded by unparalleled views of the Swiss Alps. 'The Beach' is the center-stage for thrill-seeking mountain enthusiasts and the ideal place to feel the adrenaline of Europe's most exciting terrain.

W Verbier offers everything under one roof. Whatever guests need to amp up their stay, all they need to do is ask. From the Mountain Concierge to the renowned and exclusive Whatever/Whenever service, W Verbier team is available to make it happen 24/7.

For more information visit: [www.wverbier.com](http://www.wverbier.com)

Follow us on: [facebook](#) / [Twitter](#) / [Instagram](#).

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