

A foodie's guide to St. Moritz and the Engadin Valley

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INVC NEWS New Delhi, St. Moritz is becoming as notable for its high-end restaurants as its skiing and awe-inspiring views. In a town as affluent and gastronomically literate as St. Moritz, where snow sports were born from a bet, the competition to wine and dine the glitterati is as fierce as the action on the slopes. Since celebrating its 150th anniversary in 2014, the town has upped its culinary game, flying in chefs from around Europe and pioneering new cuisine styles. The dining options in St. Moritz are as richly diverse as the region's many specialities. Guests can feast in historic halls, modern lounges, cosy pine taverns or a mountaintop restaurant. On the menu you'll find gourmet cuisine, exquisite specialities from nearby Italy, regional dishes such as capuns and Swiss classics like fondue and raclette. The top 5 culinary experiences are as listed below:

CHESA VEGLIA : The oldest farmhouse in St. Moritz, Chesa Veglia from Badrutt's Palace Hotel was transformed into a meeting in 1936 for gourmets and VIPs. Since then, the rustic atmosphere has attracted both locals and tourists alike and still enjoys great popularity today. The three restaurants and two bars, all of which are unique in its kind, will cater for a variety of taste preferences.

ECCO ON SNOW : Situated in the beautiful Giardino Mountain Hotel, Ecco on Snow is a true culinary delight, with its sublime cuisine orchestrated by the exceptionally talented, two Michelin star chef, Rolf Fliegauf. The ambiance is refined and sophisticated. A sublime gold-and-white interior is the backdrop for exquisitely presented dishes with strong, assured flavours that revolve around primary ingredients - Wagyu beef and horseradish, lime, caramel, fig, and the like.

LA MARMITE : Perched on top of the wonderful Corviglia mountain itself, La Marmite is renowned for being one of the highest restaurants in the world. It is part of the Mathis Food Affairs establishment, a grand, modern building that stands out against the white landscape. It has six restaurants that provide a classy change from standard ski fare. La Marmite is the most sophisticated and elegant of the restaurants, serving exceptionally high quality dishes ranging from venison to lobster to caviar, all while patrons enjoy truly spectacular views of the surrounding mountains.

HANSELMANN : For more than 120 years, the pastry shop, confectionery, bakery, café and tea room Hanselmann pampered its guests. The confectionary is world renowned especially for the Engadin Nutcake. Hanselmann has had the pleasure of hosting celebrities such as film star Audrey Hepburn, writer Thomas Mann, fashion icon Coco Chanel and "Beatle" John Lennon. Since generations, Hanselmann has retained its traditional flavours and kept up with the change in time.

BERGHAUS DIAVOLEZZA : While you'll never be short on views anywhere in St. Moritz, few can be beaten by Berghaus Diavolezza. Boasting not only a glacier view, but also Europe's highest jacuzzi (3050 metres). Best enjoyed as a whole-night experience: take a dip and watch sun set over the glacier below before heading indoors for a majestic mountain-top dining experience before falling into bed under the stars. Able to host 300 at banquet, the food is outstanding, filled of local charm and fine wines. Note that you have to stay the night, the last cable car up the mountain is at 17.30 and there is no way down, not that you'd want one.

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