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A new star in the Zermatt gastronomic sky

Heinz Rufibach, Chef de Cuisine at the Zermatterhof, is awarded a Michelin star

In Zermatt, five Michelin stars are sparkling in the restaurant scene in 2019 – and effective immediately, Heinz Rufibach, Chef de Cuisine at the Grand Hotel Zermatterhof, figures among the circle of chefs who have been honoured by the Michelin Guide.

With the Alpine Gourmet concept, Rufibach and his team at the Prato Borni restaurant have for two years now been showcasing products from the Valais region with a new and imaginative twist. In addition to the five stars, the restaurants at the Zermatterhof have already been awarded 15 GaultMillau points – and gourmets can look forward to fantastic taste experiences every time they visit.

The testers from the Michelin Guide were also impressed by the restaurant's culinary performance. On 5 February 2019, Heinz Rufibach received one of the coveted stars in the course of the presentation of the new 2019 Michelin Guide for Switzerland. At the Alpine Gourmet Prato Borni, the fine dining restaurant in the Zermatterhof, he and his team regale guests with culinary highlights. The new Michelin star is also a great pleasure and further motivation for the service team around Peter Zimmermann and Rafael Biner, General Manager of the Grand Hotel Zermatterhof.

Reservations are recommended for those who wish to experience this excellent cuisine. The Alpine Gourmet Prato Borni is open from Thursday to Monday, from 7 p.m. to 10 p.m. The winter season will run until 21 April 2019. More about the Prato Borni restaurant can also be found online at zermatterhof.ch.

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