



Press Release

Andreas Caminada – Passion Drives His Success

The Graubünden Native makes “The World’s 50 Best Restaurants” List for the Seventh Time

Fürstenau, Switzerland, 13th June, 2016. For the seventh time in a row, Andreas Caminada has landed on “The World’s 50 Best Restaurants” List. In New York, he was recently nominated for the next ranking.

The “World’s 50 Best Restaurants” List is an annually published ranking with the aim to identify and award the current fifty best restaurants in the world. Besides Daniel Humm, Andreas Caminada is the only Swiss chef represented on this list – and now for the seventh time in a row. This year he is ranked no. 47. This is an award of merit for the star chef that also underscores his consistent performance among those working in the haute cuisine/fine-dining segment. It also pays homage to his immense creativity.

The dialectics of flavor

The essence is in simplicity – in the true flavor. Based on French cuisine and incorporating regional products, the star chef makes it his mission to allow foods to retain the original flavors. Driven by this vision, which may sound simplistic at a first glance, Andreas Caminada creates dishes that bear his unmistakable signature. Sometimes the leading chef from Graubünden tweaks his recipes, which are awe-inspiring to diners and experts alike thanks to their finesse, flavor combinations as well as presentations. He will not place a dish on the menu much less serve a recipe, until every detail of the perfectly composed multi-course meal is perfect. Occasionally, this level of perfection is the reason why he and his restaurant once again make an appearance on the “World’s 50 Best Restaurants” List. “For me and my team it is a fantastic achievement to once again have been chosen as one of the world’s best 50 restaurants. At the same time, it is thanks to the hard work of everyone involved. Their contributions help us attract guests from all over the world who learn about our creative efforts and us. After all, the satisfaction and the ratings we

receive from our guests are at the heart of the matter in our eyes,” observes Caminada. The Swiss master wants to present new surprises all the time – including and especially to his regular clientele. He creates perfectly staged sensual journeys for his patrons at his historic Schauenstein Schloss Restaurant Hotel in Fürstenau – the world’s smallest town. In the 13 years that he has been doing his magic at the Schauenstein Schloss Restaurant Hotel, he has expanded and rebuilt the space slowly but surely. A masterful synergy between historic and modern elements emerged. Today, Caminada’s “studio” comprises not only the restaurant and the shed, but also a boutique hotel that offers three double rooms and three suites. It has long established itself as a culinary Mecca – a place where it is easy to let go of one’s everyday cares.

The progress continuous

Andreas Caminada demonstrates time and again that it is impossible to rest on one’s laurels in the top league of star chefs. For instance, he launched his second restaurant brand – “IGNIV by Andreas Caminada” in Bad Ragaz last year. It is a fine-dining experience featuring haute cuisine that focuses on sharing: spending time together, sharing gourmet enjoyment and culinary indulgences. That same year, the Graubünden native also established his own foundation, the “Fundaziun Uccelin.” It fosters up and coming back and front of the house talent and is an undertaking that is very close to Caminada’s heart. His aim is to give some of what he has been able to experience and learn back to others. It is his way to express his deep

commitment to his vocation, which he calls “the most beautiful craft of all.” Given his spirited, industrious nature, it is safe to say that we can look forward to many more stories, which will certainly be visionary. His own career path, his achievements and his wellspring of ideas all reflect the attributes it takes to score a ranking among “The World’s 50 Best Restaurants” List again and again.

Andreas Caminada – personality profile

Andreas Caminada's Schauenstein Schloss Restaurant Hotel holds three Michelin stars and 19 GaultMillau points. Since 2003, Caminada has been the leaseholder at the Schauenstein Castle Restaurant Hotel in Fürstenu, Switzerland, where he currently employs 35 people. His restaurant has been on the list of the World's 50 Best Restaurants since 2011. In 2012, Andreas Caminada co-founded the "acasa" catering business with his friend, top chef Sandro Steingruber. 2015 he started with his second restaurant brand "IGNIV by Andreas Caminada" at the Grand Resort Bad Ragaz and established his own foundation "Fundaziun Uccelin" (www.uccelin.com). Apart from this, he publishes his magazine "Caminada" twice a year and has his own food product line and knife collection. Andreas Caminada is married and has two sons.

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