

THE BAYVIEW BY MICHEL ROTH RESTAURANT  
IS CELEBRATING HIS 5<sup>TH</sup> ANNIVERSARY

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**Geneva, July 2017** – In September, the fine dining Bayview restaurant of Hotel President Wilson, A Luxury Collection Hotel Geneva, will celebrate its 5th anniversary.

**5 year / 5 dinners / 5 « Signature » dishes**

On the occasion of the 5<sup>th</sup> anniversary of the Bayview, the restaurant is organizing 5 outstanding receptions from Tuesday September 19<sup>th</sup> to Saturday, September 23<sup>rd</sup>, 2017.

A special anniversary tasting menu will be offered exclusively on the five evenings, at the price of CHF 150 per person (CHF 220 per person with wine paring).

The Chef decided to trace these five past years around star dishes that delighted the taste buds of the finest gourmets.

There will be no lack of treats and surprises for this unique and not-to-be-missed event.

**Retrospective**

On September 1<sup>st</sup>, 2012, Chef Michel Roth (*MOF & Bocuse d'Or*, 1991) takes over the Direction of the kitchens of Hotel President Wilson in Geneva, as Executive Chef and Culinary Advisor. He leads the kitchen teams of each of the hotel outlets, including the fine dining Bayview restaurant.

With its sleek design, contemporary style, and refined service, the Bayview has played a starring role since its relaunch, hosting one of today's greatest gastronomic talents.

Upon his arrival, Michel Roth commented “the owner, Charles Tamman, let me free rein but required one thing, make the Bayview be one of the best restaurants in Geneva. I fell in love with this hotel; I love the family atmosphere that is evident throughout. It made me want to add my signature to this young and passionate team.”

To complete his kitchen team, Laurent Wozniak (Chef of the Bayview) and Didier Steudler (Pastry Chef) joined him in this adventure. The hotel's quest for excellence is mirrored in the passion that these three personalities that brought their gastronomic mark in Geneva.



### **An ascent towards recognition**

Only 1 year after Michel Roth's arrival in Geneva, the Bayview was awarded with its first Michelin star at for 2014, along with a grade of 17/20 at the Gault&Millau guide.

The Chef dedicated this reward to his entire kitchen team as well as to the service team, without whom, such a distinction would not have been possible.

For Michel Roth, it is first a daily team work where each one plays a part in, including the service team. “Guests should feel like it they were invited for dinner at a friends’, while at the same time discovering some surprising and original dishes”.

The Bayview figures among the most prestigious tables of the region and this can be found from the guest perspective considering the numerous positive comments and the current ranking of the restaurant on the web.

In October 2015, Michel Roth has even been promoted “Chef Romand of the year” by the Gault&Millau guide 2016 and awarded with an 18<sup>th</sup> point at the same guide.

### Timeless dishes

Michel Roth defines his cuisine as both classic and contemporary, made with seasonal and refined products that he enhances while revisiting some classics of French gastronomy with creativity and subtlety.

During these 5 years, some “signature” dishes stayed on the menu, while evaluating over time and seasons. We can find for example the lobster salad, the abalone from Plougastel, the Sea bass with shellfish or the famous truffle cappuccino. On the sweet side, the Millefeuille with diplomat cream and its three sauces and the chocolate tart soufflé are still seducing the most gourmet ones.



Restaurant Bayview / ouvert du mardi au samedi de 12:00 à 14:00 et de 19:00 à 22:00  
T +41 (0)22 906 6552 – E-MAIL [bayview@hotelpwilson.com](mailto:bayview@hotelpwilson.com)  
[restaurantbayview.com](http://restaurantbayview.com)

### About Chef Michel Roth

Native from Moselle, Michel Roth is one of the most awarded Chef in France. Trained around the best restaurants in Alsace, he quickly acquired a great experience in haute cuisine.



*Meilleur apprenti de France* in 1977, he did his basic training alongside Charles Herman, *Maitre cuisinier de France*. Between 1978 and 1980, he is Second Commis chef at Ledoyen in Paris before joining Guy Legay in 1981 at the famous Ritz in Paris. After 19 years, he becomes then Chef of the Espadon restaurant. He succeeds in the most prestigious culinary competitions such as the *Premier prix culinaire International Pierre Taittinger* in 1985, then in 1991 he received the supreme honor with the *Bocuse d'Or* and the title of *Meilleur Ouvrier de France*.

In 1999, Michel Roth attempts a new adventure as Executive Chef of the René Lasserre restaurant. After two years, he decides to come back to the Ritz in order to take the Direction of the kitchens. He will then be awarded with 2 Michelin stars.

Today, the Chef is a role model for the young generation of Chefs (being one of the seventh French Bocuse d'Or in France).

On July 14<sup>th</sup>, 2006, he is even appointed « *Chevalier de l'Ordre de la Légion d'Honneur* ».

In September 2012, he finally joins Hotel President Wilson, A luxury Collection Hotel, Geneva as Executive Chef and takes over the kitchen of the Bayview restaurant that will be awarded 1 Michelin star only one year later, along with the grade of 18/20 at the Gault&Millau guide, and then 18/20 in 2016.

#### **About President Wilson**

The hotel opened in 1962. The Tamman family purchased the President Hotel from Swissair and Nestlé in 1989. The hotel reopened in 1996 as the new President Wilson hotel and a 190 million Swiss Franc investment. Member of the Luxury Collection of Starwood Hotels and Resorts since 2000, Charles Tamman, Chairman, has set the hotel on the tracks of success. Hotel President Wilson, has completed a €26 million (CHF 40 million) renovation of its lobby, public areas and guest rooms. The renovation, which started in autumn 2007, gives the iconic hotel a modern new feel and ensures the property is a unique expression of its location. The new design was conceived by acclaimed Swiss architects Atelier Architecture 3 BM3 and was inspired by the Hotel President Wilson's magnificent setting on the banks of Lake Geneva. "Hotel President Wilson's long-standing history of welcoming prominent people from around the world, combined with its striking location, impeccable service and renovated interior ensure that it will provide a unique and enriching experience to our guests." comments Charles Tamman, Owner.

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HOTEL PRESIDENT WILSON  
A LUXURY COLLECTION HOTEL GENEVA  
47, QUAI WILSON, 1211 GENEVA 21  
T +41 (0)22 906 6666 — F +41 (0)22 906 6668

HOTELPRESIDENTWILSON.COM



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Julien DAUBAS

T+41 (0) 22 906 6010 / [j.daubas@hotelpwilson.com](mailto:j.daubas@hotelpwilson.com)