

One year, one chef and one star for the Bayview



On the 21st of November 2013, the Bayview restaurant received its first star at the Michelin Guide 2014 in addition to the grade 17 out of 20 at the Gault-Millau that it obtained this year.

It has been one year already since the chef Michel Roth (MOF and Bocuse d'Or) and his brigade orchestrate the kitchens of the Hotel President Wilson in Geneva.

A partition that is being skillfully played- according to the Guide- by Michel Roth and his chefs, Franck Meyer (kitchens chef), Didier Steudler (head pastry chef), Laurent Wozniak (Bayview chef) and elegantly brought to the dining room by Jean Paul Fries (person in charge of the dining room) and Geoffrey Bentrari (head sommelier). This whole brigade altogether is united by the same passion and they are always aiming for excellence.

Michel Roth defines his cuisine as "classical and contemporary, original and surprising". This definition is exactly what seduced the expert gastronomes: "a very fine cuisine that revisits the French directories with creativity and subtlety" In the guide, you will find an extract of the menu with the Bayview's inescapable: warm lobster's salad, summer fruits in vinaigrette with cristallized honey-lemon, barbajuans aux pincés. Mieral pigeon with cherries, crunchy polenta and marshmallow pistachio nuts. An apple-litchi delight with a meringue shell.

The Bayview restaurant defined as a perfect nest for a famous chef is now among the "prestigious tables" that have been rewarded this year by the well-known gastronomic guide. The chef and his brigade were delighted to receive that considered "well-deserved Michelin-star", as they are working relentlessly to be one of the best tables of the city.

Although the Bayview is now part of the three new starred in Geneva, the Arabesque restaurant received the "Bib gourmand" distinction. That quality label rewards establishments that suggest a fine complete menu (starter, main course and dessert) at a maximum price of 65 Swiss francs.

On the 2nd of December, Michel Roth has revealed his new concept of Asian cuisine "Umami".
To be followed...

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