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HOTEL SCHWEIZERHOF BERN

## GAULT-MILLAU 2014: JACK'S BRASSERIE AMONG THE CITY OF BERN'S RISING STARS

*Bern, 8 October 2013* - In the latest edition of the Gault Millau restaurant guide, published at the beginning of the week, the legendary Jack's Brasserie at the Hotel Schweizerhof Bern was proud to earn another point, thus becoming a 14 point Gault Millau establishment - and one of the quickly rising stars in the city of Bern.

Earlier this year, Jack's Brasserie was recognised with the coveted "Grand Prix 2013" Sommelier Award, and then, for the second time, it won the "Best of Award of Excellence" bestowed by the international trade magazine *Wine Spectator*. Now another high-profile international recognition follows on the heels of these other prestigious awards: The legendary Jack's Brasserie has received another Gault Millau point, thus becoming a 14 point restaurant. Michael Thomann, General Manager of the five-star superior Hotel Schweizerhof Bern, is delighted with the award, saying, "We are very proud that our passion for first-class gastronomy has been recognised in this way."

Restaurants that have earned at least 12 points are included in the Gault Millau guide. In the entire region of Bern, 104 restaurants are represented. By earning a new point, Jack's Brasserie - which will once again be open all day as from 14th October 2013 - is clearly among the rising stars in the city of Bern.

With its characteristic fin-de-siècle atmosphere, Jack's Brasserie serves market-fresh, French brasserie cuisine as well as the great Schweizerhof classics, such as a Wienerschnitzel famous throughout the city. The Executive Chef at Jack's is 32-year-old Silvan Durrer. This talented young chef, hailing from the heart of Switzerland, has gained valuable experience in a number of excellent gastronomic restaurants. From 2006 to 2008, for example, he worked for the German chef Harald Wohlfahrt, named as one of the ten best chefs in the world. "The art of brasserie fare is to make it excel through its simplicity," says Durrer. "The focus is on dishes that are both authentic and refined, and truly stand out because of their high quality."



### **Bürgenstock Selection**

The Hotel Schweizerhof Bern is part of "The Bürgenstock Selection." Based in Zug, Katara Hospitality Switzerland AG, is the company operating the Swiss hotels owned by a Qatari sovereign fund. Under the leadership of Managing Director Bruno H. Schöpfer, it is responsible for developing the hotel concepts and renovating, reconstructing and reopening the legendary establishments in its portfolio, which currently comprises the Hotel Schweizerhof Bern, the Bürgenstock Resort near Lucerne, and the Hotel Royal Savoy in Lausanne. While the Hotel Schweizerhof Bern was successfully reopened already in June 2011, work on the Bürgenstock Resort and the Hotel Royal Savoy continues in full swing.

[www.buergenstock-selection.ch](http://www.buergenstock-selection.ch)

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