

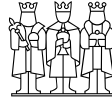
# LES TROIS ROIS

*„The challenge of mixing and at the same time preserving the ultimate taste of each individual ingredient turns cooking into the art of combining the simple to create the exquisite.“*

*Peter Knogl, Chef de Cuisine, Restaurant Cheval Blanc*

Awards	2019	GaultMillau Germany “Best German Chef Abroad”
	Since 2018	Member Les Grandes Tables du Monde
	Since 2015	3 stars in the Michelin Guide Switzerland
	Since 2014	19 points in the GaultMillau Guide Switzerland
	2015	“Prix Villégiature Awards” in the category best restaurant in a hotel in Europe GaultMillau “Chef of the Year 2015” Switzerland
	2011	The cookbook of Peter Knogl “ma cuisine passionnée” awarded with the “Golden Leaf 2012” and the “Swiss Cookbook Oscar 2012”
	2010	GaultMillau “Chef of the Year 2011” Switzerland
	2008	2 stars in the Michelin Guide Switzerland 18 points in the GaultMillau Guide Switzerland GaultMillau “Newcomer of the Year 2009” Switzerland
	2006	16 points in the GaultMillau Guide Switzerland
	2003	“The Best Restaurant in South Spain”, Académie de Gastronomie de Malaga, Spain
	2001	1 star in the Michelin Guide Switzerland
	2000	“Plato de Oro” Radio Turismo Madrid, Spain “8.25 points” Guia Gourmetour, Spain
	1998	“Sole Repsol” Guia Campsa, Spain
	1996	“Best Memorable Hotel Cuisine” by The Leading Hotels of the World

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Events	2016/17/18	Four hands Dinner by Christian Bau Victors Fine Dining
	2015	Chef of the Month in December at Hangar 7, Salzburg, Austria The Epicure, Days of Culinary Masterpieces at the Dolder Grand, Zurich, Switzerland Davidoff Saveurs, at The Alpina, Gstaad, Switzerland
	2007/08/09	International Gourmet Festival at the Vila Joya, Algarve, Portugal
	2002	International Gourmet Festival, Kitzbühel Austria
	2001	Davidoff Gourmet Festival, Berlin, Germany
Work experience	Since 2007	Chef de Cuisine at Restaurant Cheval Blanc, Grand Hotel Les Trois Rois (3 stars in the Guide Michelin, 19 points GaultMillau), Basel, Switzerland
	2004-2007	Executive Chef at Hotel Le Mirador Kempinski and Chef at Gourmet Restaurant Le Trianon (1 star in the Guide Michelin), Mont Pèlerin, Switzerland
	2004	Interim Chef at Residence Heinz Winkler (3 stars in the Guide Michelin), Aschau Chiemgau, Germany  Executive Chef at Hotel Las Dunas Beach Hotel & Spa and at gourmet restaurant El Lido (1 star in the Guide Michelin), Marbella, Spain  Chef Tournant under Chef Joël Antunes, Sous-Chef under Michel Troigros, at Restaurant Le Saveur (1 star in the Guide Michelin) London, Great Britain  Commis de Cuisine under Dominique Le Stanc at Hotel Negresco (2 stars in the Guide Michelin), Nice, France  Chef de Partie under Gerhard Schwaiger at Restaurant Tristan (2 stars in the Guide Michelin), Portal Nous, Mallorca, Spain  Commis de Cuisine under Heinz Winkler at Restaurant Tantris (3 stars in the Guide Michelin), Munich, Germany

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