Marco Campanella, head chef of Restaurant La Brezza at Hotel Eden Roc and Tschuggen Grand Hotel

Since the summer of 2017, Marco Campanella has been surprising visitors to the La Brezza restaurant in the Hotel Eden Roc with imaginative international creations. The 28-year-old Italian has trained with some of the best chefs in Switzerland. He has been crowned “Discovery of the Year in Ticino” by GaultMillau in the 2019 Guide and received his first Michelin Star shortly afterwards. Since winter 2020/21, Marco Campanella is also responsible for the restaurant La Brezza at Tschuggen Grand Hotel Arosa.

“Breton lobster with carrots, yuzu and purple curry” or “Black olive gnocchi with bell peppers, Squacquerone cream cheese and parsley”: since the summer of 2017, the modern, international creations of 27-year-old Marco Campanella have been shaping the menu of gourmet restaurant La Brezza.
Campanella is regarded as a great up-and-coming talent and was crowned “Discovery of the Year in Ticino” by GaultMillau in the 2019 Guide. Only a few months later he was awarded with a Michelin Star. He comes from a family of culinary enthusiasts and has trained with some of the best chefs in Switzerland: he spent a year refining his skills as chef de partie alongside Star Chef Andreas Caminada at Schloss Schauenstein (3 Michelin stars and 19 GaultMillau points). He was then mentored by Rolf Fliegauf, Europe’s youngest Michelin Guide star recipient in 2011. Most recently, Campanella returned to Caminada to work two seasons as sous-chef in his restaurant IGNIV.

The native German with Italian roots has a very special relationship with Ticino and the Eden Roc: in 2012 he worked at the five-star hotel by Lake Maggiore together with his brother Tommaso, who now runs his own osteria in Ascona.

Simon Spiller, General Manager of Hotel Eden Roc, on the ambitious “shooting star of the hour”: “I am delighted that Marco Campanella has returned to La Brezza. His affable personality, wealth of experience and bold ideas make him a valuable addition to the team.”

With both restaurants la Brezza, the perfect solution was found for employees and guests: The team cooks on Lake Maggiore from April until October and in the mountains of Grisons from December until March.

Further information: www.edenroc.ch/en
High resolution image material: www.tschuggenhotelgroup.ch/en/press

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