



PRESS RELEASE

La Brezza Arosa Returns for a second season to heralded triumph

For the second time, young talent Marco Campanella and his crew are moving from the shores of Lake Maggiore to the snowy heights of Arosa. What proved successful last winter should once again convince winter guests at the Tschuggen Grand Hotel.

Arosa (15 December 2021) The summer season in Ascona is over, the kitchen is cleaned and the La Brezza Ascona's culinary team is back from their holidays well rested: the move from Ticino to Graubünden is imminent.

Full of verve and with new ideas, Marco Campanella is looking forward to his second season in the mountains: "My team and I are very much looking forward to the change in the mountains. Not only in terms of the environment, but equally in terms of the product selection." Campanella refers to the regional produce from the organic farms of the Chur Rhine Valley as well as the star of his menu: the Albula potato. All in all, the winter La Brezza gourmet can look forward to earthy, sweet, sour and fresh flavours. The menu is characterised by regional products with an international touch: venison, for example, which experiences a certain Asian spiciness. As part of the holistic Moving Mountains programme, the chef created a plant-based conservatory menu. A vegan foretaste: lentils with pumpkin and noble mushroom ravioli in their own decoction. Together with the renowned nutritionist Rhaya Jordan, the basis for all the wonderful dishes was created on a deliciously plant-based basis. Right off the bat, last year's performance at La Brezza Arosa was rewarded with 17 points by GaultMillau.

Variety is generally high on the agenda at the Tschuggen Grand Hotel. The teams in a total of four restaurants pamper guests with conscious, market-fresh cuisine, haute cuisine or fine fast food. With the 'Dine Around' offer, the doors of the nearby Valsana Hotel Arosa are also open, where emphasis is placed on modern and healthy nutrition.

The dine around even takes guests up the mountain: a ride on the Tschuggen Express and a short walk away, the Alpenblick mountain restaurant tempts the inclined gourmet with Alpine cuisine in rustic cosiness. With a lot of passion, the two Arosa originals, Beat Caduff and Hitsch Leu, have given the traditional Alpenblick an exciting concept. This includes aromatic gourmet cuisine with selected wines from Beat Caduff's legendary wine cellar - served in the sunshine on the wonderful terrace directly on the slopes of the Arlenwaldweg. Or enjoy your meal in the hearty restaurant and



the Caduff Stube. And if you don't feel like walking back to the hotel after all the tasty delicacies, you can of course take the snowmobile back to the hotel in comfort.

The winter season at the Tschuggen Grand Hotel runs until 3 April 2022. All information on bookable offers and Moving Mountains can be found at www.tschuggen.ch and www.moving-mountains.ch.

Tschuggen Grand Hotel – well-being and breath-taking mountain landscapes

There is a truly heavenly retreat 1,800 metres above sea level. The 128 rooms and suites of the five-star establishment offer a unique view of the Arosa mountains. The interior design is colourful and uniquely playful, created by interior designer Carlo Rampazzi. The 5,000 m² Tschuggen Bergoase spa, designed by star architect Mario Botta, offers four floors of sensational design and wellness enjoyment of outstanding calibre. Furthermore, the Tschuggen Grand Hotel is the only hotel in Switzerland with its own mountain railway. This takes the Tschuggen guests exclusively and in less than four minutes directly to the hiking and winter sports area (ski-in/ski-out). In culinary terms, you can treat yourself to a variety of healthy, market-fresh dishes, haute cuisine as well as fine fast food in the hotel's four restaurants. Inspired by the fascinating landscape around its hotels, the Tschuggen Hotel Group has created Moving Mountains – a holistic holiday experience which aims to help you strengthen your vitality, rediscover nature and celebrate life.

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