



Edgard Bovier
Executive Chef at the Lausanne Palace & Spa
18 Gault Millau points – One Michelin Star

His sun-drenched career

Son and grandson of Chefs, Edgard Bovier, since his very young age developed a passion for cooking. Early on in his career, he leaves the Buffet de la Gare of Saint Léonard in the Valais to discover and open himself to different flavors. His career will bring him to the most prestigious establishments such as The Badrutt's Palace and Suvretta House in St. Moritz, Vendôme in Bahreïn, Corfou Hilton and Palace de Corfou as well as the Miramar Beach in Rhodes. In 1980, he becomes Chef de cuisine at the famous restaurant Chésery in Gstaad and later on will be at the head of The Olden in Gstaad for 9 years. Hollywood stars, politicians and other VIP's enjoy Chef Bovier's sun drenched cuisine.



In 1990, Edgard Bovier, follows his career path and becomes Chef de cuisine at the Ermitage in Küsnacht, and in 1994, his cuisine was crowned with a Michelin star, which he has maintained ever since. He has been Executive Chef of the Lausanne Palace & Spa since 2004. His fine dining restaurant, La Table d'Edgard, is amongst the shining stars of the Swiss gastronomy. He received the Gault Millau 2008 award for the French part of Switzerland, and has a total of 18/20 Gault Millau points.



His passion for Mediterranean cuisine

Passionate about Mediterranean cuisine, he has, at the start of his career, greatly benefited from the advice and training of Dominique le Stanc, the great French Chef, who was then Chef de cuisine of the Hôtel Negresco in Nice.

In the late 70s, while working in Greece, Edgard is seduced by the Mediterranean flavours. Well before Mediterranean cuisine became successful and famous, he developed a real passion for this cuisine based on olive oil and rich in fresh vegetables as well as products from the sea. During his internships with the prestigious French Chef Dominique le Stanc, the young Edgard gained knowledge and benefited from his advice in order to improve his skills.

Urs Heller, editor of the Swiss Gault Millau, and at the time described Bovier's "art" with these words: "Prestigious, with the perfectly appropriate and adapted Ligurian Olive Oil embellishing each dish - prime seafood, carefully selected vegetables, and his attention to detail.

Edgard Bovier works essentially with seasonal products. "The secret of good Mediterranean cooking lies in its products, which must be of prime quality and absolute freshness." He was able to create a network of first-category suppliers and small organic producers that provide him with apricots, wild strawberries, zucchinis and mesclun, meat and poultry, mountain cheeses.

"I love fish, as it seems to me more adapted to the Mediterranean kitchen than meat. My favorite fish are line-caught sea bass, red mullets and John Dories. They come from France, Italy (mainly squids, shellfish and crustaceans, sardines and anchovies) and from Portugal. With regards to meat, I have a certain preference for lamb, typical of the Mediterranean countries.

He finds his inspiration for his new creations in the seasonal products that he discovers on the markets, in the fields and the vegetable gardens of the South, during his trips to Liguria, to the Italian Riviera, to Nice and to any place bathed in the smells and flavors of Provence. "I love products which have an intense taste and regard it as my most important task to ensure each product keeps its true taste when I cook it. The role of the craftsman-cook is to improve the delicious and beautiful things of Nature."



His Olive Oil

The Olive Oil is the basis of Mediterranean cooking. Furthermore, it has great health virtues and benefits as well as various flavors of reflecting the area from which the olives come from. Since October 2003, Edgard Bovier has his own line of Ligurian olive oil and in 2009 he completes it with 15 other exceptional products such as bio oils from Liguria and Ombrria, capers from Pantelleria, Taggiasca olives, vinegars and pasta from Tuscany. Edgard's line of products is available in delicatessen shops at the Lausanne Palace & Spa, Vevey, Crans-Montana and Bulle.



His team

"Of the 222 employees of the Lausanne Palace & Spa, 44 of them are chefs who work for all restaurants and outlets. "Arnaud Hugon, has been following me for over 12 years, is the "perfect" right arm. I find myself at the head of this large family united by a passion for art and commitment to excellence. Julien Martineau, in charge of La Table d'Edgard, together with our Pastry Chef Camille Lecointre transcribe my inspirations and my philosophy, supported by a team convinced by my kitchen. But we must not forget the excellent support provided by Sébastien Boulay's team and our Sommeliers, Florent Bzik and Samuel Christophel, this under the watchful eye of the master Jean-Louis Foucqueteau, Director of Food & Beverage."



La Table d'Edgard

At the heart of the Lausanne Palace & Spa nestles a Mediterranean island where sunny flavours from the South mix themselves with a warm and refined hospitality: Welcome to la Table d'Edgard, one Michelin star and 18 Gault Millau points. La Table speaks for itself and the composition of local products from the South, carefully selected and magnified, is a real experience of our senses along the Mediterranean. The creativity of the Chef and his team is declined in smoothness and lightness: Zucchini flower fritters with a crispy langoustine served with a Menton lemon sauce; Grilled sardines with a vegetable caviar; Sweetbread Liguria style; Lobster salade with mashed peas ; Seabass pave with a artichoke barigoule, bone marrow with sea salt... And everything happens before your eyes, as an astonishing set of mirrors allows guests to have a full view on the kitchen and the team.

From the furnaces to the bay window that turns the meal into a real show, la Table also has a Chef's table overlooking the kitchen.

Le Côté Jardin

A travel of the senses in the land of flavours, with a veranda and a large panoramic terrace. Bathed in light, this restaurant with Mediterranean touches offers a range of flavours from the South and other more exotic ones.

The Côté Jardin offers an Italian corner with specialties like fresh pasta, a touch of the ocean with its fish, and some meat specialties as well. And always a wonderful antipasti, cheese and desserts buffet, which echoes the richness of the different flavours . Whether you want to tour this colourful world or you prefer to have a single dish, here everything is possible.

Finally, the lavish Sunday brunch, including its stunning pieces of meat, poultry and fish, cut under your eyes, crusty breads or pastries, is an experience you shouldn't miss! A seasonal selection, the brunch at Côté Jardin will give you the impression of being in the market or on a farm.

La Brasserie du Grand Chêne

A unique typically Parisian brasserie in the heart of Lausanne! Its menu, *la Gazette* will bring you back to the atmosphere of the 1930's. Le Grand Chêne offers all of the traditional dishes such as la choucroute Alsacienne, entrecôte café de Paris, mussels and fries or a royal platter of seafood as well as the fruit of local produce. La Brasserie du Grand Chêne welcomes its guests everyday of the week from 7:00am until late at night. Its green leather booths, its bronze ornaments and its personalized metal name tags are what make the Grand Chêne such a typical French Brasserie.

At all times of the day, one can enjoy a simple coffee or a glass of wine at the bar just to soak in the atmosphere.



Le Palace Sushi Zen

Das «Le Palace Sushi Zen», wurde 2007 mit der Lausanner Firma Sushi Zen nach japanischer Tradition eröffnet.

4 Köche aus Japan bereiten die Speisen vor den Augen der Gäste zu. Das Angebot reicht von klassischem Sushi bis zu sehr innovativen Kreationen.

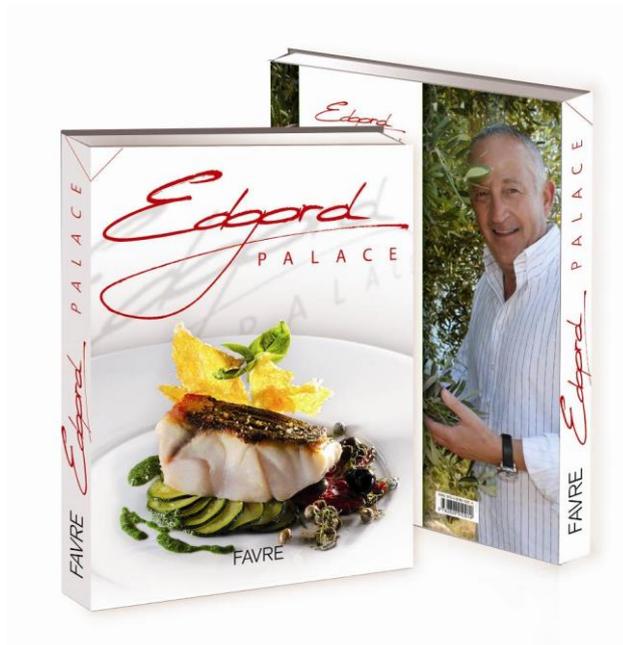
Der Itamaesan ist stets bedacht, die Kochprozesse zu modernisieren und zwischen Ästhetik und Geschmack die perfekte Harmonie zu finden. Der Laie ist von den Farben und Formen beeindruckt, der echte Kenner – in Japanisch «Tsu» genannt – weiss die Gewagtheit der Kompositionen zu schätzen. Das Restaurant bietet zusätzlich Take-away-Gerichte und verfügt über einen Service-Traiteur für private Partys. Im Sommer gibt es Sushi auf der Terrasse.



Edgard Palace

Original and creative, the chef Edgard Bovier decided to share his secrets in a cookbook named Edgard Palace (Favre Editions), where he presents the recipes he cooks daily at La Table and other dining establishments that he oversees. This edition is completed by 2 other books: "L'Etivaz, les secrets d'un fromage d'alpage" where the Chef offers new recipes and "Portraits intimistes de Chefs" in which the Chef Edgard Bovier presents the backstage of his cuisine. At Côté Jardin (14 points Gault Millau), the Mediterranean influence is present but willingly borrows some more oriental or regional inspirations. At La Brasserie du Grand Chêne (13 points Gault Millau), it is the dynamic service and the French cuisine on offer that will make you travel to Paris instantly.

In this book, Edgard Bovier tells to Jean-Claude Ribaut, the worldwide famous food critic, the meanders of his sunny trail: "I only use seasonal ingredients but with a preference for those of my native Valais, but also from Vaud my canton of adoption, where I could build a network of first class suppliers and small producers." This album is mostly as mentioned by Jean-Jacques Gauer, the Director of the Lausanne Palace & Spa, "a book of life, travel and escape."





Press Release

Lausanne, October 27th, 2014

The 10th anniversary of « La Table d'Edgard »

Edgard Bovier has been hosting gastronomes at his fine dining establishment "La Table d'Edgard" since 2004 as well as serving as Executive Chef of the Lausanne Palace & Spa. To celebrate his tenth anniversary, the Michelin starred Chef has invited his guest to experience the Mediterranean markets and indulge in his refined yet simple and authentic sun-kissed cuisine.

The Mediterranean Market

"La Table d'Edgard" is one of the brightest stars in the Swiss fine dining scene. On the 27th of October 2014, the restaurant which balances elegance and a spirit of conviviality was turned into a Mediterranean Market inebriating its guests with scents and aromas from the South: aromatic herbs, vegetables and fresh seasoned fruits, cut flowers, olives, Tuscan weated pasta and fine olive oils which are the foundation of Edgard Bovier's sun-drenched cuisine.

While inviting his guests to visit the market in his company, Edgard Bovier underlines his passion for quality and fresh products while celebrating his proximity with his foragers, numerous purveyors and his clients. The exchanges with clients, the sharing of such passionate instants are precious to Chef. In his cuisine, the chef's table overlooks the cooking station which thus offers an unforgettable experience, the bay windows allow for a singular exposure to attentive and artfully crafted cuisine.

Opening & Evolution

Under the helm of Chef Edgard Bovier who previously had a similar position at the prestigious Ermitage in Küsnacht on Lake Zürich, the Lausanne Palace's cuisine has continuously evolved and remains receptive to the constant challenges and changes of it's guests. The Chef leads a motivated team lead with enthusiasm and rigor, which is comprised of 45 cooks whom all have one common goal: the constant betterment of the Lausanne Palace. A team of which he is proud of: "I find myself in charge of what can be considered to be a big family united by the same passion of the industry and the attention to detail".



Variety of olive oil

The man who found his inspiration while strolling the markets of the South of France, launched his own olive oil line in 2003, which he has continuously been completing with new additions. At the end of this year, Edgard will inaugurate his new line of single variation of "grand cru" olive oil from Liguria and Umbria. These oils add value to the dishes without being overpowering.

Throughout the Mediterranean market presented in his restaurant, Edgard's desire was to offer to his guests to live and taste his southern cuisine in a real yet simple way – to share the pleasure of discovering and choosing the product before tasting it. That passion of tasting, the search of simple cuisine yet not trivial and the growing creativity of Edgard Bovier will ensure that foodies and connoisseurs enjoy his new creations yet at the same time will find the all time classics of his cuisine on the menu.





Edgard Bovier Restaurants - Brigades - Awards

1992

15 points Gault Millau for Hermitage am See - Kusnacht ZH

1993

16 points Gault Millau for l'Ermitage am See – Kusnacht ZH

Urs Heller, editor of the Gault Millau guide, describes the master work of Bovier as following:
"Prestigious, always adequate Ligurian olive oil in every dish, seafood of the highest quality, carefully selected vegetables and extreme attention to details"

1994

1 Michelin star

17 points Gault Millau for Hermitage am See - Kusnacht ZH

Member of "Grandes Tables de Suisse"

2000

L'Ermitage am See joins Relais & Châteaux

Edgard Bovier performs a Gastronomic Fortnight at the Al Bustan Palace – Oman

The German guide "Bertelsmann der Grosse" points Edgard Bovier as Trendsetter for Switzerland with the reward of 4 Toques

2001

The German guide "der Grosse Bertelsmann Restaurant & Hotel Guide" gives the Hermitage am See the ultimate reward of 5 stars and to its restaurant "Le Pavillon", under the guidance of Edgard Bovier, the consecration of 5 Toques

Edgard Bovier created an operational concept of Mediterranean cuisine in Zurich, "Barometer", which was awarded in the year of its founding 14 points in the Gault Millau



2003

Edgard Bovier leaves Kusunacht am See and heads to Lausanne to develop a new restaurant

2004

Edgard Bovier opens his new restaurant "La Table d'Edgard" at the Lausanne Palace & Spa, a 5-star hotel a member of the Leading Hotels of the World and Swiss Deluxe Hotels. With 3 restaurants and a banqueting & catering service, the kitchen brigade with Bovier as Executive Chef consists of a team of 45

2005

The Ordre des Coteaux de Champagne awards Edgard Bovier a *Satisfecit* and grant him the congratulations of the Chapitral Council in April 22

2006

Peter Baermann's La Grappe d'Or becomes la Grappa, Italian fine dining restaurant, under the supervision and direction of Edgard Bovier and of the Lausanne Palace & Spa

In October, Edgard Bovier performs a Gastronomic Fortnight in various palaces of the TAJ Group in India

2008

Gault Millau awarded Edgard Bovier the title of Newcomer of the Year - Suisse Romande and grants 17 points to la Table d'Edgard

In July, opening of the Château d'Ouchy, a historical 4-star hotel managed by The Lausanne Palace & Spa, a restaurant concept was developed and supervised by Edgard Bovier (13 Gault Millau points)

In August during the Beijing Olympics, Edgard Bovier becomes the official head chef of the City of Lausanne at the Swissôtel Beijing, where he receives Swiss and Chinese officials during various receptions and performs a Gastronomic Fortnight in one of the hotels of the IOC

On October 28th at the Hotel de Ville of Philippe Rochat in Crissier, the Magistral Council introduced Edgard Bovier as a *Disciple d'Auguste Escoffier*

2009

In November, Bovier launches his book "Edgard Palace", prefaced by the famous and highly respected French food critic Jean-Claude Ribaut from the newspaper Le Monde



2010

On May 20th in Vevey.Montreux, Edgard Bovier is enthroned by the Brotherhood of the Chaine des Rotisseurs under *Head Roaster - Bailiwick of Switzerland*

On May 30th, he joined the Vaudois Association of Chefs and became an honorary member of Grandes Tables de Suisse

On June 10, 2010 in Sierre, he receives the *Award for Best Fish Book* for his contribution to the book "Fish of our Lakes" by the Club Prosper Montagné - Swiss Academy of gastronomes for the Safety of Food

Edgard Bovier is *Flying Chef SWISS International* on international flights in First and Business classes from September to November

2011

Late January, he is the Head Chef participating in St Moritz's Gourmet Festival

In October, Edgard Bovier performs a Gastronomic Fortnight at the 5 stars Dinarobin hotel in Mauritius

Launch of his array of delicatessen

In September, Bovier awards the title of Hotel of the Year 2011 Gault Millau at Lausanne Palace & Spa

2012

Bovier receives the "King Fellow Award" from the European University in June at the Intercontinental Geneva

2013

In May 29, 2013 the Académie Culinaire de France accepted and enthronized Edgard Bovier during a ceremony at l'Hôtel de Ville in Crissier

2014

La Brasserie du Grand Chêne is awarded 13 points Gault Millau

2015

La Table d'Edgard is awarded 18 points Gault Millau

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