



"MY COOKING IS INSPIRED BY THE MOUNTAINS, LAKES AND INCREDIBLE PANORAMAS OF ST. MORITZ"



SAMUEL CARUGATI OR EXCELLENCE IN CUISINE

BY HELENA PERDOUX-FRANCES

IN THE HEART OF SAINT MORITZ, THIS EXCEPTIONAL CHEF WILL TAKE YOU ON AN EXTRAORDINARY CULINARY JOURNEY.

S AINT MORITZ, TIMELESS ELEGANCE

Nestled in the heart of the majestic Swiss Alps, Restaurant KRONE is a rare gem of Alpine hospitality. This exceptional establishment offers a unique experience of elegance and tradition in one of the world's most popular mountain destinations... The perfect balance between tradition and innovation.

Saint Moritz has long been a favourite destination for winter sports enthusiasts and luxury lovers. Now, thanks to the remarkable cuisine of chef Samuel CARUGATI, gourmets are joining them too.

AN ARTIST IN THE KITCHEN

Renowned Michelin-starred chef Samuel CARUGATI is the mastermind behind the exquisite cuisine at KRONE. With a career that has taken him into the kitchens of some of the finest restaurants in Switzerland and around the world, he distils a zest of passion, inventiveness and expertise into each and every dish.

THE MAN BEHIND THE MAGIC OF THE KITCHEN

As he likes to say, Samuel CARUGATI is a child of nature, having grown up among wheat fields. Influenced by his grandmother's love of cooking, he followed in her footsteps and joined the CFP Monte Olimpino School in Como to learn the basics of catering. After graduating and perfecting his skills in various restaurants, he opens Restaurant KRONE, in St. Moritz, with partners Fabio Rovisi and Carolina Moro. He becomes its Chef.

AMAZING CREATIVITY

Samuel CARUGATI's cuisine is an ode to Italy. This young chef goes back to basics. This philosophy extends to the presentation of his dishes, which are pleasantly simple.

His cuisine is characterised by boundless creativity. He doesn't just cook dishes, he creates unique culinary experiences. His style is a skilful fusion of French tradition and contemporary innovation. He uses modern techniques to sublimate classic flavours, creating a cuisine that is both familiar and surprising.

A COMMITMENT TO EXCELLENCE

One of Chef Carugati's most striking characteristics is his commitment to the quality of his ingredients. He places great importance on the provenance of products, favouring local and seasonal ingredients. This philosophy translates into dishes that celebrate the freshness and authentic flavour of the ingredients.



VINCENT MICHEL



VINCENTMICHEL.CH

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AUTHENTIC, CREATIVE AND EXPERIMENTAL CUISINE

A Samuel Carugati is much more than a Michelin-starred chef whose reputation knows no bounds. He is a visionary of modern gastronomy and a champion of quality and sustainability. His passion, ingenuity and dedication have made him an icon of contemporary cuisine.

COOKING IS THE ART OF TRANSFORMING INGREDIENTS INTO EMOTIONS.

This phrase perfectly sums up the approach of Chef Samuel CARUGATI, a maestro of modern cuisine who knows how to surround himself with friends and work in a spirit of friendship.

A CULINARY DESTINATION NOT TO BE MISSED

If you're looking for a dining experience that pushes the boundaries of excellence, the KRONE Restaurant in St Moritz and its talented chef deserve to be at the top of your list. His cuisine combines Swiss charm with innovation, offering an unforgettable dining experience in the heart of the Swiss Alps.

Samuel CARUGATI, the incredible rise of a passionate young chef.

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