

# the WOODWARD

GENEVA

## L'ATELIER ROBUCHON AT THE WOODWARD, GENEVA IS AWARDED ITS SECOND MICHELIN STAR IN THE 2023 MICHELIN GUIDE



**October 3, 2023** – Barely two years since its inception, L'Atelier Robuchon, under the leadership of Executive Chef Olivier Jean, has earned its second Michelin Star in the prestigious Michelin Guide 2023. The award is a testament to the dedication of Chef Jean, who is at the helm of The Woodward's kitchens, and highlights the level of excellence that both the chef and his team strive to achieve every day.

Ideally located in one of the Oetker Collection's Masterpiece Hotels on the shores of Lake Geneva, L'Atelier Robuchon is the first of its kind in Switzerland and has established itself as one of Geneva's most elegant restaurants. It features the restaurant's legendary open kitchen concept, where the dimly lit dining room creates an intimate, theatrical atmosphere for just 36 guests seated around the counter. Additional high tables and two private dining rooms allow for a further 34 guests. The gastronomic performance includes a spontaneous and immersive opportunity for guests to interact with the chefs, almost resembling a culinary ballet choreography that allows participants to embark on a journey through the senses.

Olivier Jean is the maestro behind this warm and inviting venue, with help from his expert team: Maître d'hôtel Vitalie Rusu and Titouan Claudet, an esteemed pastry chef on the rise, who seeks inspiration from geometry and contemporary art to craft his renowned creations and delectable pastries.

Since its opening, the sophisticated restaurant continues to innovate, offering a selection of Joël Robuchon's signature dishes, alongside innovative interpretations of chef Olivier Jean, using local produce. The result is a combination of excellence, thoughtfulness, French know-how and Asian influences – using a concept inherited from the famous chef Joël Robuchon. Olivier Jean aims to surprise with innovative flavour combinations and techniques: *Imperial caviar from Sologne and crab refreshing shellfish jelly; Swiss beef fillet Rossini style, vintage Porto; black forest, light kirsch mousse, creamy chocolate and morello cherry confit*, have become iconic dishes.

Receiving this award is a moment of great joy and pride for our group, our hotel, and every member of our restaurant team. It serves as a powerful motivator, inspiring our staff to go above and beyond, consistently delivering tailor-made service that strives for perfection.

Olivier Jean's vision has taken him on an incredible journey. After leading L'Atelier Robuchon in Taipei for six years and successfully opening restaurants in Miami, New York, and Montreal, the 37-year-old French chef from Valence has now embarked on a new chapter in his illustrious career in Geneva, at The Woodward. Olivier Jean says, *"This recognition is an immense joy and I would like this restaurant to become a must for any epicurean. This*

*new distinction underlines the investment of an entire team to consistently sublimate the best seasonal produce, with the aim of delighting our guests with exquisite moments".*



### **Restaurant L'Atelier Robuchon in Geneva**

Open Tuesday to Saturday

Lunch: 12:00pm - 1:30pm

Dinner: 07:00pm - 09:15pm

Contact: [atelierrobuchon.twg@oetkercollection.com](mailto:atelierrobuchon.twg@oetkercollection.com)

### **About The Woodward**

Located on Quai Wilson on the shores of Lake Geneva and offering a panoramic view of Mont Blanc, The Woodward, one of Oetker Collection's Masterpiece Hotels, opened in 2021 and is the first all-suite hotel in Geneva. Originally built in 1901 in a post-Haussmann style, following an extraordinary renovation by renowned architect Pierre-Yves Rochon, today the hotel boasts 26 suites, which are complemented by two gourmet restaurants, L'Atelier Robuchon and Le Jardinier, two bars, private lounges, as well as a 1200m<sup>2</sup> Guerlain Spa and a private sports club.

### **Press contact The Woodward**

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