



VICTORIA-JUNGFRAU

GRAND HOTEL & SPA

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New restaurant opening: 'Radius by Stefan Beer'



The Victoria-Jungfrau Grand Hotel & Spa is set to open a third restaurant at September 30th this year – 'Radius by Stefan Beer'. 'Radius' will complete the range of gastronomic offerings by providing a fine dining option alongside the existing restaurants, 'Ristorante Pizzeria Saporì' and 'La Terrasse Brasserie'. Executive chef Stefan Beer and his team will be continuing the successful formula of the hotel's previous fine dining restaurant 'La Terrasse' and only using ingredients that grow and flourish within a 50 km radius of the hotel. The 'Menü vo hie' (Local Menu) will feature ingredients such as honey from the hotel's gardens, duck from the nearby town of Einigen and yacón root, ginger and amaranth from around Thun. Vegan guests can enjoy a six-course menu that follows the Radius concept.

A concept that brings people together.

In a process lasting several years, Stefan Beer and his team succeeded in finding producers who wholeheartedly share the 'vo hie' (local) vision of ingredients from the local area. During the planning phase for the Radius restaurant, Stefan Beer, together with chef de cuisine Michael Althaus and the rest of the team, carried out an intensive search for new ingredients and producers that meet the relevant criteria. This search led to them discovering soya on the Reikenhof





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farm in Wichtrach, stumbling across saffron in Chrummbaum (LU) and finding shrimps at the EyHof farm in Burgdorf (BE). It is hoped that guests will also have a sense of these personal relationships with the producers when dining in the restaurant. "Emotions are an important element of cuisine. We want our creations to move diners and trigger their emotions, creating a lasting memory of the dishes and the stories and producers behind them," says Stefan Beer. The restaurant has produced a magazine specifically for this special culinary experience, giving an overview of the various producers and providing further insights into the concept behind the restaurant.

Local discoveries

'Radius by Stefan Beer' has a capacity of 30–40 seats, providing the optimum conditions for personal service and a gourmet experience of the highest class. The service team led by sommelier Torsten Noack has also subscribed wholly to the 'vo hie' (local) philosophy with the wine pairings by focusing on the Thunersee and Bielersee regions. In addition to high-quality red and white wines from a wide range of grape varieties, the restaurant also serves specialities such as port or dessert wine. For sommelier Torsten Noack, the most exciting finds from the preparation phase were the unique spirits that he tracked down in the surrounding area. These included a few bottles of specially developed whiskeys that he managed to secure at Rugenbräu AG in Matten bei Interlaken, for which just one barrel was produced of each. Drops of these whiskeys after a speciality local dessert created by pastry chefs Pierre Cardona and Angela Weibel are the perfect touch to round off a culinary journey through the region.

Stefan Beer named 'Chef of the Year' by Bilanz

Stefan Beer has been working at the Victoria-Jungfrau Grand Hotel as Executive Chef for around six years. He is an internationally experienced chef with roots in the Bernese Oberland. He worked at several fine dining restaurants in Switzerland before his career led him abroad. In his career to date, Stefan Beer has won countless cooking competitions and has always managed to get his restaurants on the best-of lists of their respective locations. In 2018, he put immense passion into creating the 'Menü vo hie' (Local Menu) for the previous fine dining restaurant at the Victoria-Jungfrau Grand Hotel and then constantly developed it. At the end of 2021, he and his team were awarded 17 Gault & Millau points for that menu. Another award followed in July this year – the highly regarded trade magazine 'Bilanz' named Stefan Beer 'Chef of the Year'.

VIRTUAL PRESS OFFICE

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Information about the [Victoria-Jungfrau Grand Hotel & Spa](#)

ABOUT MICHAEL REYBIER HOSPITALITY

For more than 20 years, Michel Reybier has been blazing the trail for a singular, highly contemporary vision of luxury and hospitality. Each of the Michel Reybier Hospitality destinations upholds his cherished values of excellence, authenticity and simplicity. Whether in a hotel, a villa or a private apartment, in the mountains or by the sea, in the countryside, in the heart of the vineyards or in the





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city... A sole requirement: namely exceptional places that throb with a distinctive emotion. A sole ambition: to share a refined art of living, dedicated above all else to our guests' well-being and pleasure. This holistic approach is based on unforgettable experiences, where sport, food, wellness and passion form an inseparable whole. This approach is supported by the medical expertise of Nescens, whose ultimate goal is to ensure people live better, healthier lives for as long as possible. The promise of instilling meaning into each and every moment. www.michelreybierhospitality.com

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