

THE CHEDI

ANDERMATT, SWITZERLAND

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RELAXED 5-STAR LUXURY IN AN UP-AND-COMING MOUNTAIN VILLAGE



Andermatt/Zurich, November 2020 – **Alpine, Asian, out of the ordinary.** The vision of star architect Jean-Michel Gathy, The Chedi Andermatt is an architectural gem in the Swiss Alps. At 1,447 metres above sea level, Asian flair meets Alpine elegance and the open plan design and generous spaces reflect the relaxed style of hospitality here. Five outstanding restaurants and bars along with a 2,400 square-metre spa make this deluxe hotel a place of restoration and indulgence, without a stiff 5-star corset. Extraordinary Signature Experiences make every stay something to remember. Laid-back and unique, The Chedi Andermatt with its 123 rooms and suites is the heart of the up-and-coming mountain village of Andermatt.

www.thechediandermatt.com

The comeback of a mountain village

Come in, take a deep breath, relax. The word “Chedi” means “temple” in Thai, and guests of this five-star deluxe hotel should feel as well cared for and heavenly as if they were in a temple. It’s a place of peace and reflection, nestled between the majestic Gemsstock and the legendary Schöllenen gorge. Within easy reach from Zürich, Munich and Milan by three Alpine passes, Andermatt has recently become a hotspot in the Swiss Alps for visitors from Switzerland and further afield. Small boutiques, quaint cafés, cool après ski bars and new restaurants are transforming what was once a sleepy little village into a popular year-round destination for discerning travellers seeking something new, while the village streets and historic buildings maintain their authenticity and charm.



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Waterfalls, alpine lakes and over 180 kilometres of pistes make the area a paradise for hikers, mountain bikers and skier and the new link-up between Andermatt, Sedrun and Disentis has created the largest ski area in central Switzerland. With its Ski Butlers and the “Magic Belt”, which takes guests almost directly from the hotel to the ski lift, The Chedi Andermatt offers an extraordinary ski-in/ski-out experience.

Alpine Zen-sation

At The Chedi Andermatt visitors can enjoy the ‘Om-factor’. Right from check-in, guests feel like they’ve been transported to the Far East, as they are greeted with a refreshing lemon grass and peppermint tea, and the sight of elegant orchids. Furthermore, there are extensive surfaces of wood and natural stone, three-metre-high ceilings and a reductive design, which creates a symbiosis of Asian and Alpine culture throughout the 123 rooms and suites.

The Chedi Andermatt’s panoramic windows bring the outdoors inside, yet open fires provide warmth and cosiness, and soft cashmere blankets and leather armchairs invite guests to cocoon in luxury. Leather-clad walls and velvet chaise-longues in the public areas provide a zen flair and instantly eliminate the stresses of the hectic lives that guests leave behind.

The vast open-plan design and glass windows in The Lounge give guests views of the 35m indoor pool for a truly relaxed state of mind. The 2400m² Spa and Health Club is also Asian-inspired, and here visitors can let their worries become a distant memory with a Thai-style massage in the Tibetan Relaxation Lounge. Prayer columns in granite and Buddha statues take guests away to Asia, without the twelve-hour flight.

Sustainability in the DNA

Surrounded by mountains, forests and meadows, Andermatt and The Chedi Andermatt is all about nature. The building, with its characteristic wooden façade, was built to Minergie standards. The hotel is powered by water sources and the heating is supplied by a wood chip power plant, saving valuable resources, and the careful treatment of the environment is a leitmotif running through the entire hotel. In The Spa and Health Club, guests are beautified by natural products by Tata Harper, whose organic-certified ingredients come from the company’s own farm. The Omorovicza line features minerals harvested from thermal waters. Nature is also a major feature of the rooms and suites, which are appointed with handmade beds by Hästens - a Swedish manufacture which only uses natural materials, such as horsehair, and is known for the highest quality. After a long day of enjoying the fresh mountain air, the luxurious mattresses ensure a deep, restful sleep. The green idea doesn’t stop at the room or hotel door, as recently the first electric SUV joined the hotel’s vehicle fleet, giving gives guests a low-emission option for arrival and departure.

Indulgence

The Chedi Andermatt has an attraction like no other. Between the four show kitchens of The Restaurant, distinguished by 14 GaultMillau points, there is a five-metre high glass Cheese Tower. Here, guests can sample more than 40 different regional and international delicacies, just by following their noses.



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They should dress warmly though – the temperature in the Cheese Tower is a brisk five degrees celsius. Another experience is The Cigar Library, which is in the care of 26-year-old bar manager Marie Gerber. In the dim lighting, guests can enjoy over 640 different formats of cigars at retail tobacconist prices. The finest spirits are served with them. The beverage selections of the establishment are nonpareil, with the wine list of The Wine Library having been named the best in Switzerland twice in a row. This honour is topped only by The Japanese Restaurant, which is also open to non-hotel guests. Under the aegis of Dietmar Sawyere, who has worked in the kitchens of the exclusive London Savoy and Dorchester hotels, The Japanese Restaurant has been awarded with a Michelin star and 16 GaultMillau points. At the sushi and sashimi bar guests can choose from the finest fish creations for their meal, while the drinks menu comprises no less than 110 sake selections. Additionally, there is the new The Japanese by The Chedi Andermatt at Mount Gütsch with its Michelin star and its 14 GaultMillau points, which opened in the 2019/2020 season and sits 2300 meters above sea levels. The Executive Michelin-star awarded Chef, Dietmar Sawyere, is determined to spoil visitors with literally high cuisine such as shidashi bentō, omakase, kaiseke, sushi and tempura. In The Courtyard, there is the Pop-Up Restaurant, where winter turns the water into The Ice Rink. After a skate, guests can visit The Chalet, where delicious cheese fondues and raclettes await. Reservations are a good idea, since there are only thirty places.

Signature Experiences

Globalisation is making life extremely fast-paced. The more emails and phone calls we have to answer every day, the more important it becomes to make the most of our quality time. An excellent way to do so is by enjoying activities that you will always remember. This is why, throughout the year, The Chedi Andermatt offers special Signature Experiences that appeal to all the senses. Exploring the Urserntal on foot or on four wheels – on an Herbal Hike, guests walk through the fascinating mountain scenery and learn about the healing herbs that grow here. Or how about making your own mountain cheese? On a visit to a traditional cheese dairy, visitors can uncover the secrets of Stanser Schafmutschli and Gottardo. The Mountain Boot Camp Retreat is more athletic and for five days, guests experience a unique combination of intense workouts, healthy nutrition and relaxation. Guests will want to fasten their seatbelts for the Panorama Drive in a 1951 Willys Jeep on secret military roads. Whatever Signature Experience the guest chooses, The Chedi Andermatt offers something to be discovered and enjoyed.

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