



# LES TROIS ROIS

Basel, October 2017

## Press Release

## Three Michelin stars once again for Peter Knogl

**For the third time now, the Cheval Blanc by Peter Knogl has validated its three Michelin stars. This consistently superlative performance has further enhanced the prominence of Basel's 3-star restaurant in international haute cuisine. Alongside Franck Giovannini at the Restaurant de l'Hôtel de Ville in Crissier and Andreas Caminada at the Schauenstein in Fürstenu, Basel's Peter Knogl now stands at the very summit of Switzerland's culinary world, with all three restaurants underscoring their outstanding status.**

### **Three stars in the Michelin Guide: an acknowledgement and an incentive**

Anyone who knows 49-year-old Chef de cuisine Peter Knogl also knows that, rather than rest on his laurels, he will now continue to pursue his own signature style. Knogl has always striven to strike the perfect balance. Indeed, in his view, the art of culinary excellence consists of ideally combining ingredients while preserving the essence of their characteristic flavours.

### **Peter Knogl at the Grand Hotel Les Trois Rois**

It is a godsend for the Grand Hotel Les Trois Rois that, since 2007, Peter Knogl has consistently pursued his own distinctive path at the Cheval Blanc; after all, he always had the makings of an outstanding Chef de cuisine. Down-to-earth, he remains true to his style, yet receptive to new influences. Whimsical fashion trends are anathema to Peter Knogl, who has always opted to go on developing his own approach. His creations enhance French haute cuisine with Mediterranean and Asian influences by focusing on the essentials and seeking out a masterly symbiosis of ingredients, prepared from the best produce nature has to offer.

Peter Knogl has this to say about this work: „What do I enjoy most? Selecting and preparing quality produce. What gives me the greatest pleasure? Treating my customers to a cuisine full of colours and shapes, and full of flavours and sunshine. And what gives me the greatest satisfaction? Conveying a sense of well-being through my cooking.“

### ***Cheval Blanc by Peter Knogl***

*Exquisitely prepared from the best nature has to offer. With its creations that enhance French haute cuisine with Mediterranean and Asian influences, the team of the Cheval Blanc by Peter Knogl now ranks among the world's top 100 restaurants – commended with three Michelin stars and 19 GaultMillau points.*

Peter Knogl's career → [Download](#)

Image gallery of the Restaurant Cheval Blanc, its dishes, and Peter Knogl → [Download](#)

### **Media contact & press images**

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