

LES TROIS ROIS

Basel, February 2019

Press Release

3 stars and the 2019 Sommelier Award in the Michelin Guide

For the fourth time now, the Cheval Blanc by Peter Knogl has seen its three Michelin stars validated. What's more, Christoph Kokemoor has received the 2019 Sommelier Award, a special award bestowed this year for the first time.

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

Anyone who knows 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.

Christoph Kokemoor receives the 2019 Sommelier Award

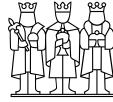
Christoph Kokemoor, Sommelier at the Restaurant Cheval Blanc by Peter Knogl, has been presented with the 2019 Sommelier Award. The award represents the highlight in the Sommelier's career to date. 'It is an indescribable and unique experience that few people are ever fortunate enough to enjoy,' says Christoph Kokemoor. 'I have to thank all the wine growers and wine merchants as well as the terrific achievements of the Cheval Blanc team. A very special 'thank you' also to my wife: without her support none of this would have been possible.'

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 has 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 keep 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. What gives me the greatest satisfaction? Conveying a sense of well-being through my cooking.'

Grand Hotel LES TROIS ROIS
Blumenrain 8 | CH-4001 Basel | Switzerland
T +41 61 260 50 50 | F +41 61 260 50 60 | info@lestroisrois.com
www.lestroisrois.com



LES TROIS ROIS

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](#)

Christoph Kokemoor's career → [Download](#)

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



Peter Knogl, Chef Cheval Blanc by Peter Knogl



Christoph Kokemoor, Sommelier

Media contact & press images

Caroline Jenny, Head of Marketing & Communications
Tel. +41 61 260 50 31 | Caroline.jenny@lestroisrois.com

Grand Hotel LES TROIS ROIS
Blumenrain 8 | CH-4001 Basel | Switzerland
T +41 61 260 50 50 | F +41 61 260 50 60 | info@lestroisrois.com
www.lestroisrois.com