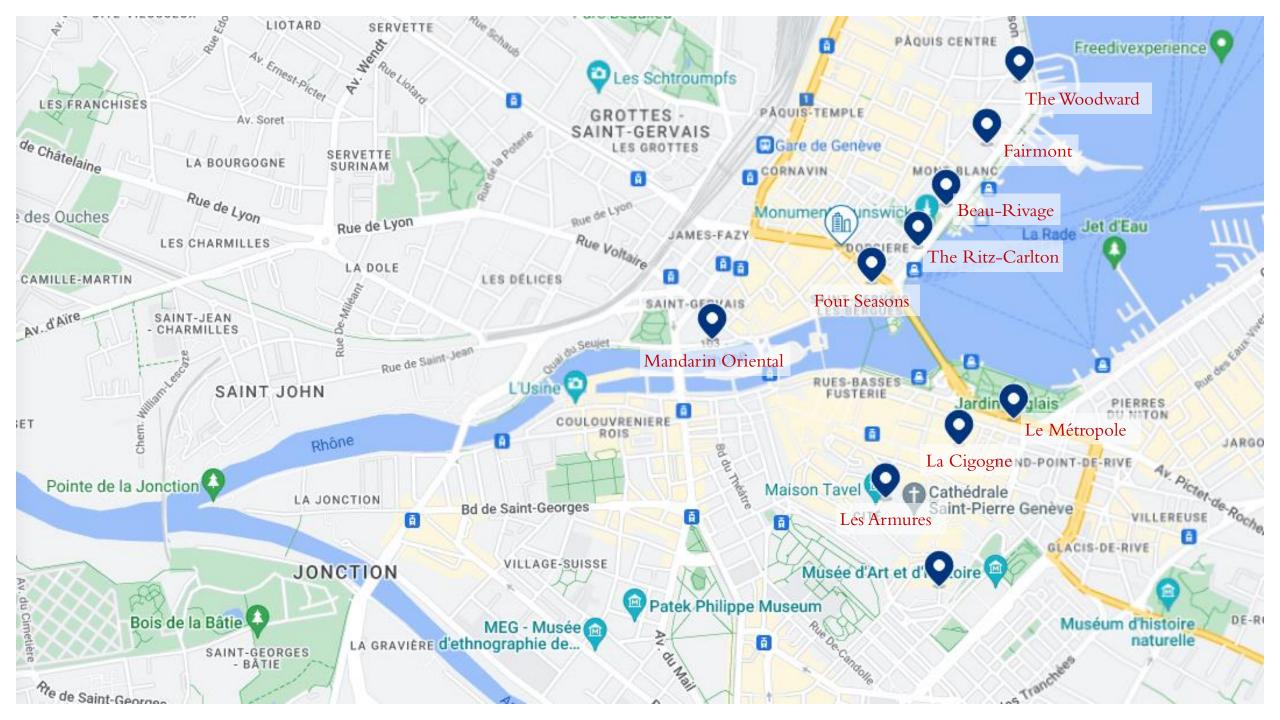






"Switzerland is considered to be the birthplace of hospitality for its rich history."









Quai Turrettini, 1 1201 Geneva

① +41 22 909 00 00

Mogva-reservations@mohg.com

https://www.mandarinoriental.com/en/geneva

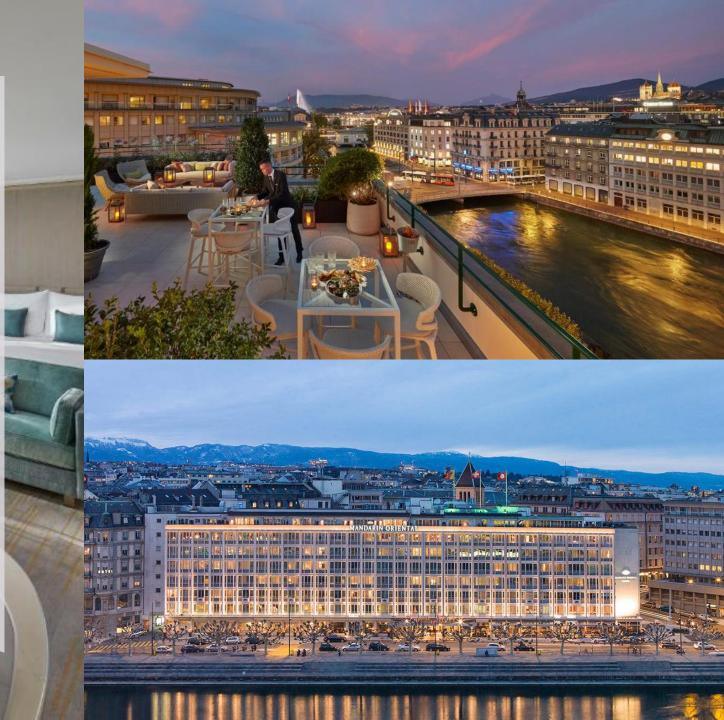
"In a peaceful setting, Mandarin Oriental Geneva offers a breathtaking mountain backdrop with unforgettable views of the Rhone. As a five-star hotel with modern Swiss hospitality, it combines luxury, style and unparalleled service. It's the perfect urban retreat."

Restaurants

Fitness

Free Parking

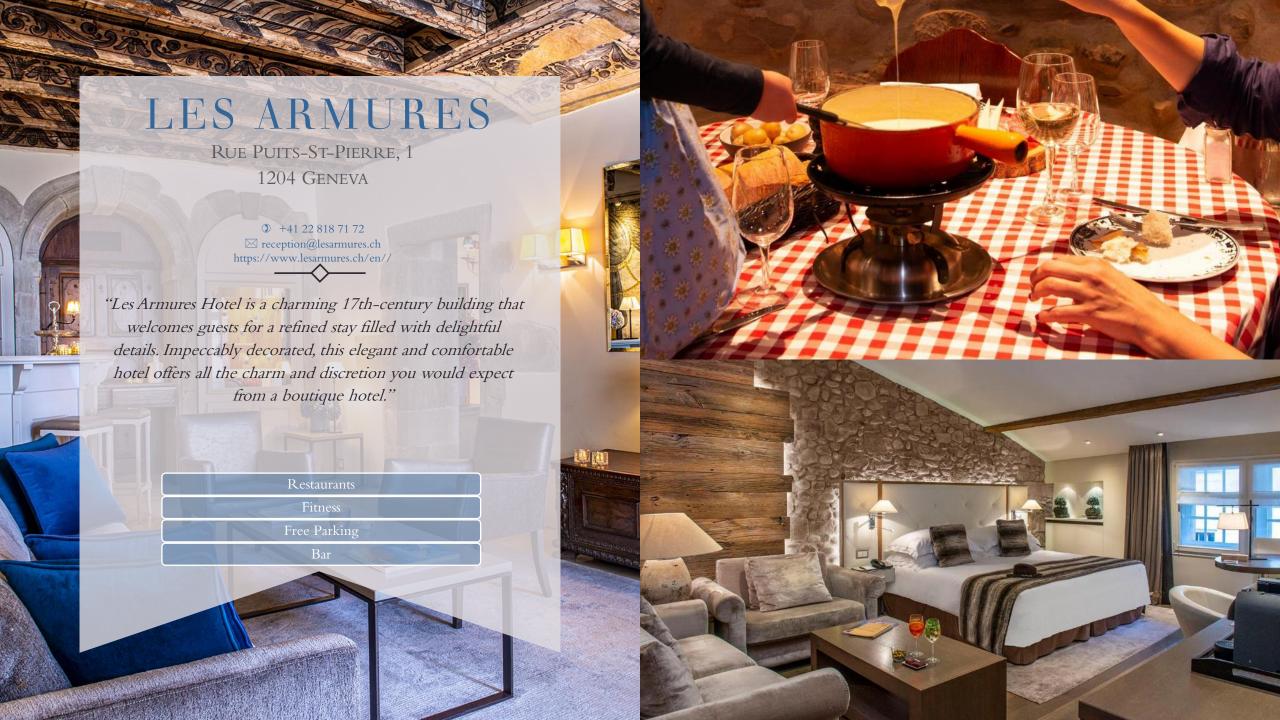
Bar



















"As an international center,
Geneva is a master of
hospitality ready to cater to
the highest of tastes."



## CHÂTEAUVIEUX

Modern French

Chef Philippe Chevrier

Two MICHELIN Stars: Excellent cooking, worth a detour!

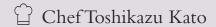
"Off the beaten tourist path, owner-chef Philippe Chevrier brings a youthful vibe and charm to this trendy local restaurant, surrounded by picturesque vineyards. All the more reason to explore this culinary landmark near Geneva. Assisted by an experienced team of white coats, Philippe creates signature French cuisine from contemporary to classic, based on first-rate seasonal ingredients and instantly recognizable flavors. Smooth, attentive service and a delicious wine list. Book a beautifully appointed room, dine in style and relax."



https://chateauvieux.ch/fr/restaurant/ Chemin de Châteauvieux 16, 1242 Satigny

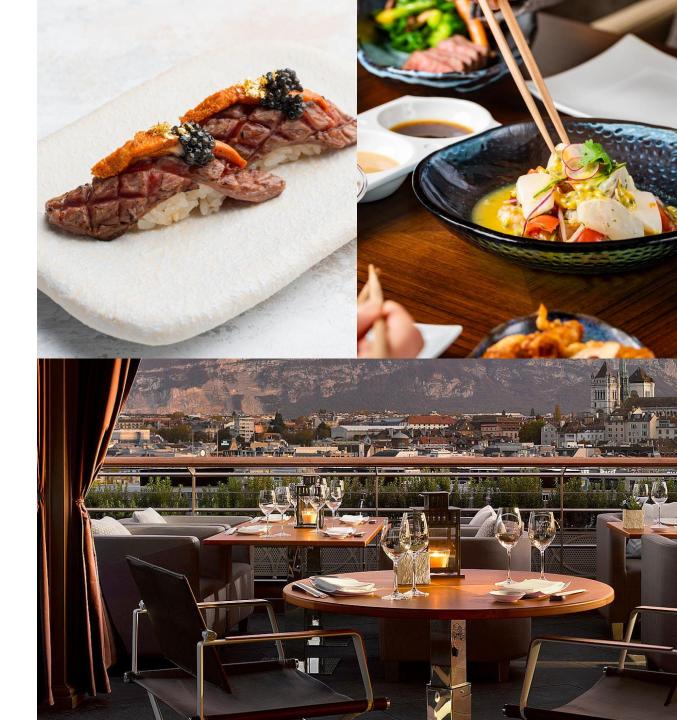


### IZUMI Japanese Contemporary





"The vibe here is truly cosmopolitan: top-notch ingredients infused with Japanese and other Asian-inspired fusion cuisine. Tempted by Wagyu beef dumplings with spicy ponzu sauce or spring rolls? Located on one of the highest floor of the Four Seasons Hotel, this restaurant has a lively vibe, appealing, chic and modern look. Don't miss the ground-floor roof terrace with stunning views of Geneva, Swiss mountains and Lake Geneva."



https://www.fourseasons.com/fr/geneva/dining/restaurants/izumi/ Quai des Bergues 13, 1201 Geneva



### TOSCA TUSCAN

Chef Ivan Baretti

One MICHELIN Star: High quality cooking, worth a stop!

"Tosca, an iconic address in the Eaux-Vives district, famous for its fountains, takes La Cucina very seriously! The interiors were created by a contemporary Italian artist, paying homage to Italian Renaissance art and Cultural tribute. Ivan Baretti, who was born and raised in Florence, trained at Arpège in Paris and was a former chef at Il Lago is the inspiration behind the food. With a brilliant supporting cast of top-class ingredients, his delicate, refined dishes disclose major areas of strength for an inclination and hit the spot every time. Proficient assistance and knock out choice of Tuscan wines."

https://www.tosca-geneva.ch/en/ Rue de la Mairie 8, 1207 Geneva







# TSÉ FUNG TRADITIONAL CHINESE

☐ Chef Franck XU

Star: High quality cooking, worth a stop!

"Frank Xu, who was born in Shenzhen, is the third generation of a family of chefs. This veteran chef is an unparalleled ambassador for Chinese and Cantonese culinary arts. His flavorful creations are carefully arranged utilizing first class ingredients and the memory of his dim sum of langoustine, filet of seabass with ginger or Peking duck with Sichuan eggplant will linger with you long after your feast. With a black, red, and gold color scheme, the interior has a sophisticated, exotic feel, and bay windows give you a view of the pool and lake."

https://www.restaurantbayview.com/ Route de Lausanne, 301 1293 Bellevue



## L'ATELIER ROBUCHON

FRENCH CONTEMPORARY

☐ Chef Olivier Jean

One MICHELIN Star: High quality cooking, worth a stop!

"The gourmet restaurant at the Woodward Hotel on the shores of Lake Geneva is the epitome of chic. The comfortable interior, flanked by an open kitchen, is decorated with wood and crimson color details. Seating at the counter offers a beautiful view of the kitchen, while elsewhere, diners are served at high tables. Choice of menu (including vegan) and à la carte dishes. Charming, dedicated staff."



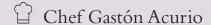
https://www.oetkercollection.com/hotels/thewoodward/restaurants/latelier-robuchon/ Quai Wilson, 37 1201 Geneva





## YAKUMANKA

Peruvian

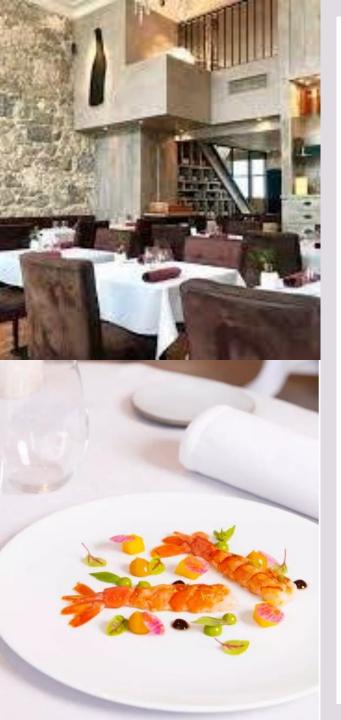




"Nothing stops Gastón Acurio, a chef who has extended his empire to Switzerland with this deliciously exotic restaurant at the Mandarin Oriental. On the menu, refined and delicious Peruvian specialties (tiraditos, ceviche, anticuchos) to savor in a relaxed setting."

https://www.yakumanka.ch/
Quai Turrettini 1,
1201 Geneva





### LE FLACON

Modern Cuisine

Cheffe Marie-Laure Chuard

One MICHELIN Star: High quality cooking, worth a stop!

"Marie-Laure Chuard, a local chef, founded this restaurant in 2012 and awarded it its first star in 2013. The loft-inspired dining room features high ceilings and bare stone walls with touches of red. Admire the talented team at work in the theatrically visible kitchen, as they execute subtle, delicate dishes, rich in clear, legible flavors and aromas, that showcase top-quality ingredients. Fast, friendly and efficient service. Pleasant terrace in summer. Absolutely irresistible!"

https://leflacon.ch/ Rue Vautier, 45 1227 Carouge





## IL LAGO

Chef Massimiliano Sena

One MICHELIN Star: High quality cooking, worth a stop!

"The iconic Four Seasons lodging, Geneva's most established lavish inn (1834), dribbling with pilasters and frescoes, is the setting of Il Lago, or Lake Geneva's tasteful redo of the dolce vita. Chef Massimiliano Sena creates high-flying Italian cuisine with a Mediterranean twist that is rich in aromas, subtlety, and delicacy. His starstudded CV includes a dazzling lineup of world-class establishments."

https://www.fourseasons.com/fr/geneva/dining/restaurants/il\_lago/ Quai des Bergues, 33 1201 Geneva



### NAGOMI Traditional Japanese

Chef Masahiko Numabukuro
Chef Kenta Numabukuro

"Two distinct restaurants in the city's Le Paquis districts, run by one family: one made by the father, devoted to sushi, the other to tempura dishes cooked by the son. A feast for the senses with an emphasis on simplicity is provided by the authentic atmosphere and straightforward service found in both establishments."

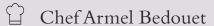
https://nagomi-restaurant.ch/
Rue de Zürich, 47
1201 Genève







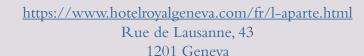
### L'APARTÉ MODERN FRENCH



Star: High quality cooking, worth a stop!

"The Hôtel Royal is home to a minimalist restaurant seating just 15.

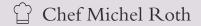
Sit down at one of the four tables and let yourself be guided. The gastronomic specialist serves his exquisite dishes, created with delicacy, taking the opportunity to describe and give meaning to the details of each preparation. A culinary showcase of remarkable products, including Swiss veal and hamburger, fish direct from Brittany and poultry from Bresse, in the service of a cuisine imbued with desires and undulating characters."







#### BAYVIEW MODERN FRENCH



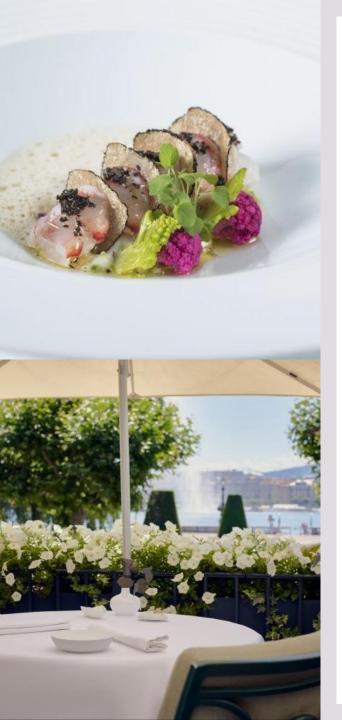
One MICHELIN Star: High quality cooking, worth a stop!



"Chef Michel Roth (MOF and Bocuse d'Or), who started at the Ritz and Lasserre, creates delicate, flavorful dishes at the Président Wilson restaurant, which has a chic urban atmosphere and stunning lake views. The Chef innovatively adds another curve to refined French classics, for example, Swiss hamburger Rossini, gleaming prickly cardoon with Périgueux sauce, or curried Breton crab presented with Sologne caviar – dazzlingly and intelligently modern."

https://www.restaurantbayview.com/ Quai Wilson, 47 1201 Geneva





### LE CHAT BOTTÉ

Modern French

Chef Dominique Gauthier

One MICHELIN Star: High quality cooking, worth a stop!

"This restaurant with its amusing name ("Cat in Boots") is located in one of Lake Geneva's sumptuous hotels (the Beau Rivage), which features a blend of nouveau and rococo craftsmanship. The emphasis is on French cuisine, purified and adapted to today's tastes: pike quenelles, caviar royal and green asparagus. Dominique Gauthier, a specialist in French gastronomy who cut his teeth with Joe Rostang, Fernand Point, Georges Blanc and Jacques Chibois, signs this culinary quintessence. The menu often features local producers, and the skilled sommelier who guides you through a stunning wine list enhances the entire meal."

https://www.beau-rivage.com/fr/restaurant-le-chat-botte.html
Quai du Mont-Blanc, 13
1201 Geneva





### SACHI Modern Japanese Cuisine

Chef Mitsu Tsukada

"SACHI's innovative design features elegant tables for sharing exquisite combinations of modern Japanese dishes. The elegant Martini bar invites you to enjoy a pre- or post-dinner drink and small Japanese bites, while the Zen terrace, designed by a specialized Japanese gardener, offers an idyllic setting on the banks of the Rhone."

https://www.mandarinoriental.com/en/geneva/rhone-river/dine/sachi
Quai Turrettini 1,
1201 Geneva

