



LES TROIS ROIS

*"The challenge of mixing and at the same time preserving
the ultimate taste of each individual ingredient turns cooking
into the art of combining the simple to create the exquisite"*

Peter Knogl

Biography

Peter Knogl, Chef de Cuine, Restaurant Cheval Blanc
3 stars in the Michelin Guide, 19 points GaultMillau

Awards		
	2015	"Prix Villégiature Awards" in the category best restaurant in a hotel in Europe
	2015	3 stars in the Michelin Guide Switzerland
	2014	GaultMillau "Chef of the Year 2015" Switzerland 19 points in the GaultMillau Guide Switzerland
	2011	The cookbook of Peter Knogl "ma cuisine passionnée" awarded with the "Golden Leaf 2012" and the "Swiss Cookbook Oscar 2012"
	2010	GaultMillau "Chef of the Year 2011" Switzerland
	2008	2 stars in the Michelin Guide Switzerland 18 points in the GaultMillau Guide Switzerland GaultMillau "Newcomer of the Year 2009" Switzerland
	2006	16 points in the GaultMillau Guide Switzerland
	2003	"The Best Restaurant in South Spain", Académie de Gastronomie de Malaga, Spain
	2001	1 star in the Michelin Guide Switzerland
	2000	"Plato de Oro" Radio Turismo Madrid, Spain "8.25 points" Guia Gourmetour, Spain
	1998	"Sole Repsol" Guia Campsa, Spain
	1996	"Best Memorable Hotel Cuisine" by The Leading Hotels of the World



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Events	2015	Chef of the Month in December at Hangar 7, Salzburg, Austria The Epicure, Days of Culinary Masterpieces at the Dolder Grand, Zurich, Switzerland Davidoff Saveurs, at The Alpina, Gstaad, Switzerland
	2007/08/09	International Gourmet Festival at the Vila Joya, Algarve, Portugal
	2002	International Gourmet Festival, Kitzbühel Austria
	2001	Davidoff Gourmet Festival, Berlin, Germany
Work experience	Since 2007	Chef de Cuisine at Restaurant Cheval Blanc, Grand Hotel Les Trois Rois (3 stars in the Guide Michelin, 19 points GaultMillau), Basel, Switzerland
	2004-2007	Executive Chef at Hotel Le Mirador Kempinski and Chef at Gourmet Restaurant Le Trianon (1 star in the Guide Michelin), Mont Pèlerin, Switzerland
	2004	Interim Chef at Residence Heinz Winkler (3 stars in the Guide Michelin), Aschau Chiemgau, Germany
	1996-2003	Executive Chef at Hotel Las Dunas Beach Hotel & Spa and at gourmet restaurant El Lido (1 star in the Guide Michelin), Marbella, Spain
	1996	Chef at Hotel Jäger, Bad Salzhausen, Germany gourmet restaurant with 70 seats and a Brasserie
	1995	Chef at Restaurant Grissini, Mannheim Germany Italian gourmet restaurant with 40 seats
	1994	Chef Tournant under Chef Joël Antunes, Sous-Chef under Michel Troigros, at Restaurant Le Saveur (1 star in the Guide Michelin) London, Great Britain
	1993	Chef at Restaurant Rössle-Post, Unterkirnach, Germany
	1992	Commis de Cuisine under Dominique Le Stanc at Hotel Negresco (2 stars in the Guide Michelin), Nice, France
	1989-1991	Chef de Partie under Gerhard Schwaiger at Restaurant Tristan (2 stars in the Guide Michelin), Portal Nous, Mallorca, Spain
	1988	Commis de Cuisine under Heinz Winkler at Restaurant Tantris (3 stars in the Guide Michelin), Munich, Germany
1987	Chef de Partie at Restaurant Neue Post (1 star in the Guide Michelin), Kaufbeuren, Germany	