

the WOODWARD

GENEVA

GENEVA'S NEWEST, HOTTEST GASTRONOMIC ADDRESS TO OPEN IN SEPTEMBER 2021: THE WOODWARD



World-class dining experiences will be driven by L'Atelier de Joël Robuchon and Le Jardinier, both recipients of Michelin stars at their New York outposts

12 August – [Oetker Collection](#) will welcome the addition of [The Woodward](#), the first all-suite hotel in the heart of Geneva, to its exclusive portfolio of Masterpiece Hotels on 1 September 2021. The Collection's new Swiss home promises to seduce epicureans with exquisite culinary experiences driven by *L'Atelier de Joël Robuchon* and *Le Jardinier*.

After seven years as Executive Chef of L'Atelier in Taipei (1* Michelin), and leading the restaurant's openings in Miami, New York and Montreal, Chef Olivier Jean will be at the helm of the kitchens at The Woodward. The French chef comments: *"Genevans have an educated and demanding palate. They travel extensively and like to be surprised, but above all, they are looking for exceptional quality. To exceed their expectations, I've prepared a menu that highlights the very best local ingredients presented in a surprising way with innovative combinations and textures. I hope The Woodward becomes a must-visit for all epicureans."*

Restaurant L'Atelier de Joël Robuchon

Following international success in Paris, New York, Hong Kong and other major cities around the world, the acclaimed **L'Atelier de Joël Robuchon** is coming to Geneva, taking up residency in the heart of The Woodward. The restaurant will feature the legendary chef's open kitchen concept, creating a theatrical dining experience for just 36 guests seated around a counter, as well as two dining rooms that can be privatised. The menu is set to include many of Joël Robuchon's classics, including *Caviar Jelly* and *Cream of Cauliflower*, the famous *Beef Rossini*, *Lobster with Black Pepper*, *Scampi Ravioli*, and one of his newest creations, *Lemongrass Sea Bass*. In addition to the signature recipes of the multi-Michelin-starred French chef, foodies will also be able to indulge in dishes crafted especially for The Woodward. For these house specialties, the hotel's Executive Chef, Olivier Jean will pay homage to the region and the best it has to offer, including Swiss miso, AOC Geneva Gamaret sauce, Jussy chicken, Carouge tofu, Ticino risotto, Valais saffron and Lignon eggs, all masterfully prepared with French techniques and Asian cooking influences. Located on the ground floor of the hotel and with its own entrance from Quai Wilson, L'Atelier's warm colour palette and atmospheric lighting create a seductive setting for a truly memorable dining experience.

Le Jardinier

Guests can relish a fresh and earthy counterpart to Joël Robuchon's gastronomy in the plant-based cuisine at **Le Jardinier**, the restaurant's first foray into Europe following the success of its outposts in New York and Miami. Known for his innovative dishes that place vegetables in the starring role, many of which are vegan, dairy- and gluten-free, Michelin-starred Chef and Founder, Alain Verzeroli offers refined culinary creations that demonstrate his perfect mastery of French cooking techniques. Open for breakfast, lunch and dinner, the concept of embracing nature will be reflected in the dining experience with the restaurant housed within two glass walled verandas overlooking the lake and surrounding Alps.

Spotlight on local produce

Upping the ante on Geneva's culinary scene, both restaurants will focus on using local suppliers and produce sourced no further than 150km away from the hotel's kitchens, with it taking no less than two years to select the very best ingredients. Olivier Jean comments: *"This ranges from cardoons and leeks from within Geneva, fish from the lake, vegetables from Gaia in Hermance and from the Cortois family to Pata Negra ham from the Alcalá brothers. I have personally tasted all of the products and they are simply exceptional."*

The perfect match

Martin Cappelaere, Head Sommelier at The Woodward, has created a wine list that faithfully reflects the restaurants' unique culinary concepts. For Le Jardinier, the wine selection takes diners on a journey starting from the upper Rhône River valley in Valais, passing through Geneva to Jura and Savoie, following the *Côtes du Rhône* down to the river's Mediterranean delta in Provence. Cappelaere has carefully chosen estates that favour a modern, environmentally friendly approach and produce fresh, subtle and often biodynamic wines. As for L'Atelier, oenophiles can enjoy a French selection punctuated by the great classics from fine appellations in addition to up-and-coming estates. Notable newcomers to discover include Patrick Piuze's *Chablis* and Robert Groffier's family estate in Burgundy. In addition to the wine list, L'Atelier will also offer Japanese sake and dessert liqueurs including Umeshu, plum-flavoured sake, or Yuzushu flavoured with yuzu.

About The Woodward

The Woodward is a new – and the first in Geneva – suite-only hotel with just 26 keys. Sitting directly on the shores of Lake Geneva with awe-inspiring views of majestic Mont Blanc, the post-Haussmann-style hotel dating back to 1901 is located on Quai Wilson, and has been transformed by world-renowned architect, Pierre-Yves Rochon. Beyond The Woodward's historic façade, visitors will encounter classic-meets-contemporary interiors, providing a super stylish city sanctuary with spectacular lake and mountain vistas. In addition to its world-class dining experiences driven by L'Atelier de Joël Robuchon and Le Jardinier by Alain Verzeroli, the hotel will also be home to two bars and a tea room, as well as a private digestif and cigar lounge. In keeping with Oetker Collection's commitment to wellbeing, The Woodward will also be home to Club Woodward featuring a 1,200m² Guerlain Spa and a 21-metre indoor swimming pool – the longest in Geneva.

About Oetker Collection

Oetker Collection is an exceptional portfolio of Masterpiece Hotels, Estates and Villas in Europe, the UK, Brazil and the Caribbean. Located in the world's most desirable destinations, each property is a landmark and an icon of elegance, blending legendary hospitality with genuine family spirit that is unique to Oetker Collection. Carrying on a refined legacy in hosting that originated in 1872, the Collection's mission is to preserve and extend its unparalleled standards through acquisition and management of one-of-a-kind properties.

The current portfolio includes Le Bristol Paris, Brenners Park-Hotel & Spa in Baden-Baden, Hôtel du Cap-Eden-Roc in Antibes, Château Saint-Martin & Spa in Vence, The Lanesborough in London, L'Apogée Courchevel, Eden Rock - St Barths, Jumby Bay Island in Antigua, Palácio Tangará in São Paulo, Hotel La Palma in Capri (opening Spring 2022) and more than 150 private villas and private residences around the globe.

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