



HOTEL EDEN ROC

GENERAL INFORMATION

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Head Chef Salvatore Frequente

Salvatore Frequente (46) as Executive Chef at the Hotel Eden Roc in Ascona is responsible for four restaurants and supports with a lot of experience and passion the talented teams of the gourmet restaurant La Brezza (1 Michelin star and 16 GaultMillau points), the romantic lake house La Casetta (14 GaultMillau points), the lifestyle restaurant Marina (14 GaultMillau points) as well as the Ristorante Carcani directly at the Piazza in Ascona. Sicilian by birth, he exercises his profession with obvious passion, carefully selecting his products with great attention to quality and origin. Calling on local basic products skilfully presented on the plate with great attention to detail, the master chef succeeds in conjuring up taste sensations, which are rich in contrast and give guests a desire for more.

After completing his training as a chef at the Istituto tecnico alberghiero in his native Sicily, Salvatore Frequente gained his first professional experience in the town of Agrigento and on the island of Sardinia in the Romazzino, Cala di Volpe and Pitrezza hotels among others. In 1994 he came to Switzerland for the first time, spending the winter working as *Chef de Partie* at the Arosa Kulm Hotel before returning to the Costa Smeralda in Sardinia for the summer season.



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From 2002, he held various posts in the establishments of the Tschuggen Hotel Group, spending four years from 2004 onwards as a *Sous-Chef* under the then Head Chef Rolf Krapf at the gourmet restaurant La Vetta in the Tschuggen Grand Hotel in Arosa and at the gourmet restaurant La Brezza in the Hotel Eden Roc in Ascona. From March 2008 to November 2009, he worked for the Seven Group as Head Chef in the then newly-opened Ristorante Seven Easy on the main square in Ascona. Back in the fold of the Tschuggen Group, he spent the winter season 2009/2010 working as *Sous-Chef* alongside Oliver Barda at the Carlton Hotel St. Moritz before taking over the culinary reins as Head Chef of the at that time new lifestyle restaurant Marina in the Hotel Eden Roc in spring 2010. During the winter season 2010/2011 he also returned to the Carlton Hotel St. Moritz as Head Chef where he was responsible for the culinary delicacies served up at the modern grand hotel. With the opening of the “Da Vittorio – St Moritz” restaurant (1 Michelin star and 18 GaultMillau points) in the Carlton Hotel in December 2012 under the direction of the brothers Enrico and Roberto Cerea with their three Michelin stars, Salvatore Frequente gained an insight into the stringent requirements of award-winning cooking. Since March 2014 he returned completely to the hotel Eden Roc, where he is holding the culinary reins in two restaurants, regaling guests of the Hotel Eden Roc in Ascona at the gourmet restaurant La Brezza and the lakeside restaurant La Casetta. Since 2018 he became also the head chef of the restaurants Marina and Carcani.

Gourmet Restaurant La Brezza – Il piacere del sud (1 Michelin Star, 16 GaultMillau points)

“Il piacere del sud – the pleasure of the south appealing to all the senses.” That is the philosophy of the Gourmet Restaurant La Brezza in the Hotel Eden Roc in Ascona where guests can look forward to light, smart Mediterranean cooking served up by Head Chef Marco Campanella. In addition to regional products, ingredients are drawn from the entire Mediterranean basin making every dish an exotic culinary delight. The excellent, discreet service under the watchful eye of *Maître d’hôtel* Giovanni Cilento offers the perfect counterpoint to the culinary art. With a cellar boasting a selection of 500 different wines, aficionados will be spoilt for choice.



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Restaurant La Casetta (14 GaultMillau Points) – light breeze, light cooking

This little lakeside paradise is also under the culinary direction of Head Chef Frequente. In the warm summer months, the lakeside restaurant La Casetta offers guests the chance to enjoy light cuisine on the magnificent terrace at the very water's edge. The lunchtime and evening fare includes home-made pasta and delicious fish and meat dishes from the grill together with a Mediterranean antipasti buffet, while guests can accompany their meal with stunning views over Lake Maggiore. Right beside the restaurant is the hotel's own marina – supervised by the harbour master – where outside guests can weigh anchor throughout the day.

For more information: www.edenroc.ch/en

Hi-resolution pictures: www.tschuggenhotelgroup.ch/en/press

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