



TSCHUGGEN GRAND HOTEL
AROSA

GENERAL INFORMATION

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Uwe Seegert, Executive Chef Tschuggen Grand Hotel in Arosa



In summer 2016, Uwe Seegert returned to the Tschuggen Grand Hotel in Arosa as Executive Chef after having already worked in the five-star hotel of the Tschuggen Hotel Group from 2007 to 2012, first as an executive sous-chef and then as an executive chef.

After training to be a chef in Bonn, Uwe Seegert worked his way through the positions from *commis* to *chef tournant* in the most varied of restaurants in Weimar, Munich, and Garmisch Partenkirchen.

Before joining the kitchen team at the Tschuggen Grand Hotel, the trained dietary chef and certified master chef worked as an executive chef in the Golfclub St. Eurach in Germany and as a sous-chef in the Parkhotel Waldhaus in Flims (Switzerland).

In addition to the La Vetta gourmet restaurant, he is responsible for the culinary variety of the four other restaurants in the Tschuggen. Uwe Seegert serves contemporary international dishes in the Grand Restaurant, while guests in the Basement can indulge in exceptional burger creations. With the main focus in the La Collina restaurant being on Mediterranean delicacies, guests in the Spa Lounge are served light snacks, vitamin-rich fruit juices, and refreshing fitness drinks from Uwe Seegert's kitchen.



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Further information: www.tschuggen.ch/en

High-resolution image material: www.tschuggenhotelgroup.ch/en/press

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