



LE GRAND BELLEVUE  
GSTAAD

## Le Grand Bellevue, Gstaad appoints new head chef, Marcus G. Lindner



**London, August 2018** | [Le Grand Bellevue](#) is delighted to announce its appointment of Marcus G. Lindner as the hotel's new head chef. With two Michelin-stars to his name, Lindner will oversee the culinary vision at the Gstaad hotel's diverse gastronomic offerings from December 2018, including Michelin-star [LEONARD's](#), [Le Petit Chalet](#), [The Sushi Bar](#) and the recently acquired Chesery, directed by renowned chef Robert Speth.

Fascinated by the synergy between tradition and innovation, Lindner will enrich Le Grand Bellevue's gastronomic landscape with a renewed sense of modernity, blending tried and tested dishes with the new and extraordinary. Owner and Managing Director Daniel Koetser comments, *"we are delighted that Marcus G. Lindner is bringing his wealth of knowledge and creativity to Le Grand Bellevue, adding to our already exceptional gastronomic variety."*

Lindner will collaborate closely with Robert Speth, head chef at the **Chesery** – acquired by Le Grand Bellevue in December 2017 - and Francesco de Bartolomeis, chef of Le Grand Bellevue's new catering service **Le Grand Catering**. Combining their creative skill and class, the trio will inject the Gstaad institution with fresh culinary vigour moving in to the new year. On his new assignment, Chef Lindner states, *"it is a pleasure to work with Robert Speth and the existing professional team. We have big plans for the coming winter season."*

Forging his identity in the catering industry from a young age, Lindner began his career at Hotel Gasthof Post in Lech at the age of just 24 years old. His career has since taken him through some of Europe's most renowned kitchens, including a three-year appointment at the Interpalen Hotel in Tyrol and a stint at revered Zurich restaurant Mesa, where his six-year leadership as chef and managing director saw him awarded two Michelin-stars and 18 Gault Millau points. Two placements in Gstaad from over the last eighteen years saw Lindner forge a deep connection with the village, furthered only by his return this year.

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*Independently minded*

*Editor's Note:*

*Le Grand Bellevue re-launched in January 2014 after a year-long renovation by dynamic young owners, Daniel and Davia Koetser. In the heart of Gstaad village, the hotel was originally built in 1912 as a Cure House and Spa. Family-owned, managed and designed, the hotel comprises 57 bedrooms. Bold colours, eye-catching prints and elegant furniture make up the interiors. The hotel's signature restaurant LEONARD's offers exceptional Michelin-starred cuisine whilst the more intimate 18-seat Le Petit Chalet serves up a menu of hearty Swiss dishes. An on-site sushi bar serves up the freshest sushi in the Alps, and the off-site Chesery restaurant offers a range of fine dining options from Michelin-starred chef Robert Speth. Other features include an art-deco bar and cocktail lounge, Cigar Lounge, Private Cinema and the Gstaad Yacht Club. Le Grand Bellevue is home to a 3,000 square metre spa in partnership with organic English brand, Bamford and Cellcosmet. Le Grand Spa features a Thermal Oasis, indoor swimming pool and outdoor relaxation pool, well-stocked fitness suite, comprehensive roster of complimentary fitness classes and expert in-house Personal Trainers, Physiotherapists and Osteopaths.*