



Media Information

New Executive Chef joins the VICTORIA-JUNGFRAU GRAND HOTEL & SPA in Interlaken

13 May 2008: The VICTORIA-JUNGFRAU Grand Hotel & Spa in the Swiss resort of Interlaken has named Rainer Sigg (39) as its new Executive Chef. Rainer Sigg - – who comes from Germany – takes over this month from Manfred Roth, who has left Interlaken after four years to take up a new post in Asia.

Rainer Sigg is a highly qualified chef with many years of experience. He worked first at the "Hotel Colombi" in Freiburg im Breisgau and the "Romantikhof" in Landshut. He then joined the Munich gourmet restaurant "Aubergine" (becoming Sous Chef to the legendary Eckart Witzigmann) and later the "top air" restaurant at Stuttgart Airport where for six successive years he earned the coveted Michelin star. In 2002 Rainer Sigg was appointed Executive Chef of the "Hotel Adlon" in Berlin where he was again awarded a Michelin star and 17 GaultMillau points. Three years later he joined the "Baltschug Kempinski Hotel" in Moscow.

He has won many international awards and has been named by the prestigious American Academy of Hospitality Sciences as "One of the finest chefs worldwide."

Says Rainer Sigg: "The VICTORIA-JUNGFRAU is a fascinating hotel renowned for its international cuisine. I look forward very much to working with the VICTORIA-JUNGFRAU team and contributing my know-how and experience to the exciting gastronomic diversity of this acclaimed hotel."

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