# Gault&Millau Switzerland names Dominik Hartmann Chef of the Year 2027, making him the first vegetarian chef ever to receive the title




*Dominik Hartmann, Head Chef at Magdalena, with Marco Appert and Adriana Hartmann © Adrian Bretscher*

Gault&Millau Switzerland has named Dominik Hartmann, Head Chef at Magdalena in Rickenbach, Chef of the Year 2027, the first time in the guide's history the prestigious accolade has been awarded to a chef dedicated entirely to vegetarian cuisine.

The announcement accompanies the launch of the Gault&Millau Switzerland 2027 Guide, recognising chefs, restaurants and hospitality professionals shaping the country's evolving culinary scene.



*Dominik Hartmann and the team behind Magdalena © Rémy Steiner*

The 2027 edition features 870 restaurants, 100 gourmet hotels and Switzerland's 150 leading winemakers. A total of 84 restaurants make their debut, while 98 chefs have improved their ratings, reflecting the continued development and diversity of Swiss gastronomy.

Hartmann's Chef of the Year title marks the latest milestone in an impressive culinary journey. First celebrated as Discovery of the Year in 2021, he went on to be crowned Rising Star of the Year in 2023 and 2025. His latest recognition reflects years of innovation in plant-based fine dining at Magdalena, which he established alongside Marco Appert and Adriana Hartmann.

Since fully embracing vegetarian cuisine in 2022, the restaurant has continued to challenge traditional fine-dining conventions, earning 18 GaultMillau points and two Michelin stars.

Gilles Varone, Daniel Zeindlhofer, Federico Palladino and Aurélien Mettler were named Rising Stars of the Year, highlighting emerging culinary talent across Switzerland.



*Stefan Beer, Green Chef of the Year from Restaurant Radius in Interlaken © Tina Sturzenegger*

Sustainability and regional sourcing were also celebrated, with Stefan Beer, Head Chef at Radius by Stefan Beer at the Victoria-Jungfrau Grand Hotel & Spa in Interlaken, being awarded Green Chef of the Year. Holding 17 GaultMillau points, Beer has developed a distinctive culinary philosophy centred on ingredients sourced exclusively from the hotel's garden or within a strict 50-kilometre radius.

Giuseppe Lo Vasco received the Sommelier of the Year award, alongside Stefan Gerber who was awarded Pastry Chef of the Year.

The 2027 Guide also recognised Switzerland's established culinary excellence, with seven chefs retaining its highest rating of 19 points, including internationally renowned Andreas Caminada, Tanja Grandits, Peter Knogl and Franck Giovannini.




*(Pictured from left) Rising Star of the Year in French-speaking Switzerland, Letizia & Gilles Varone, Rising Star of the Year in German-speaking Switzerland I, Daniel Zeindlhofer, Rising Star of the Year in German-speaking Switzerland II, Aurélien Mettler, and Rising Star of the Year in Ticino, Federico Palladino © Adrian Bretscher*

Nicolas Schröder, Cyrill Baumann, Claryce Monnier, Alexandre Lacoste, Alessia Saglini and Baldo Lopez were named regional Discoveries of the Year. Sarah Benahmed of Lausanne Palace received Host of the Year, while Appenzeller Huus in Gonten was named Hotel of the Year, and Zurich's Bunzai took POP of the Year for casual dining. Jan Tibaldi, General Manager of One&Only Reethi Rah in the Maldives, was honoured as Swiss Star Abroad.

**Urs Heller, Head of GaultMillau Switzerland, said:** *"Dominik Hartmann represents Vegetarian Cuisine 2.0. His cooking is vegetable-based, yet indulgent and full of surprises. The young brigade at Magdalena works its magic with tweezers, delivers powerful umami flavours and makes guests happy. Achieving this level of success with an uncompromising vegetarian concept, far from a major city and out in the countryside, is by no means a given."*

**Dominik Hartmann, Head Chef at Magdalena, said:** *"Other chefs are better at cooking meat and fish than I am, so I do vegetarian."*




*Stefan Gerber, Pastry Chef of the Year © Thomas Buchwalder*

The 2027 Guide reinforces GaultMillau's commitment to celebrating culinary excellence across Switzerland, recognising both established chefs and emerging talents shaping the country's gastronomic identity.

Founded in France in 1969, Gault&Millau has spent more than five decades championing chefs, restaurateurs and hospitality professionals through its independent evaluation methodology. Today, the brand operates in more than 20 countries, with more than 368 professional inspectors evaluating over 13,600 restaurants worldwide.

**- ENDS -**

Images can be downloaded here.

**Notes to editors**

For further information, please contact Phoebe Eckersley at phoebeeckersley@14septembre.com

**About Gault&Millau**

Founded in 1969 by journalists Henri Gault and Christian Millau, the Yellow Guide has dedicated over 50 years to identifying and listing the finest restaurants, artisans

and specialty shops across various regions. Today, Gault&Millau continues its mission to support chefs and emerging talents worldwide by discovering and promoting local gastronomy on a global scale.

As a recognised authority in gastronomy and hospitality across 20 countries, Gault&Millau has become a benchmark for culinary excellence, building a prestigious network of over 14,000 restaurants and attracting millions of followers. With the expertise of more than 400 professional inspectors, Gault&Millau aims to discover, celebrate and elevate both established and emerging culinary talents. The brand’s mission is to showcase local culinary traditions globally, offering a trusted standard of quality and fostering growth within the industry.