



HOTEL EDEN ROC
ASCONA

GENERAL INFORMATION

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Marco Campanella,
head chef of the “La Brezza” restaurant in the
Hotel Eden Roc

Since the summer of 2017, Marco Campanella has been surprising visitors to the “La Brezza” restaurant in the Hotel Eden Roc with imaginative international creations. The 26-year-old Italian has trained with some of the best chefs in Switzerland. He has been crowned “Discovery of the Year in Ticino” by GaultMillau in the 2019 Guide and received his first Michelin Star shortly afterwards.

“Breton lobster with carrots, yuzu and purple curry” or “Black olive gnocchi with bell peppers, Squacquerone cream cheese and

parsley”: since the summer of 2017, the modern, international creations of 26-year-old Marco Campanella have been shaping the menu of gourmet restaurant “La Brezza”. Executive Chef Salvatore Frequente, who is responsible for the entire culinary concept of all three restaurants in the Hotel Eden Roc, is on hand to assist the new head chef. The two have already worked side by side at the Carlton Hotel St. Moritz back in winter 2011/12.



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Campanella is regarded as a great up-and-coming talent and was crowned “Discovery of the Year in Ticino” by GaultMillau in the 2019 Guide. Only a few months later he was awarded with a Michelin Star. He comes from a family of culinary enthusiasts and has trained with some of the best chefs in Switzerland: he spent a year refining his skills as chef de partie alongside Star Chef Andreas Caminada at “Schloss Schauenstein” (3 Michelin stars and 19 GaultMillau points). He was then mentored by Rolf Fliegau, Europe’s youngest Michelin Guide star recipient in 2011. Most recently, Campanella returned to Caminada to work two seasons as sous-chef in his restaurant “IGNIV”.

The native Italian has a very special relationship with Ticino and the Eden Roc: in 2012 he worked at the five-star hotel by Lake Maggiore together with his brother Tommaso, who now runs his own osteria in Ascona.

Executive Head Chef Salvatore Frequente on the ambitious “shooting star of the hour”: “I am delighted that Marco Campanella has returned to ‘La Brezza’. His affable personality, wealth of experience and bold ideas make him a valuable addition to the team.”

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