



## Guest Chef Marc Strebel



As part of its guest chef series, TRB Forbidden City brings renowned and innovative chefs from around the world to take over the kitchen, presenting Beijing with week-long lunch and dinner set menus throughout the year.

The next guest chef to take over TRB Forbidden City brings a breath of fresh air all the way from the Swiss Alps. One Star Michelin Chef Marc Strebel and his partner Caroline Arlettaz, of restaurant La Maison du Village, in the Swiss canton of Neuchâtel, bring their take on innovative modern Swiss cuisine to gourmands in Beijing for three days from 19 to 21 of October.

Chef Strebel's guest appearance at TRB Forbidden City is also part of the Swiss Gastronomic Week, initiated by the Embassy of Switzerland in China, to introduce exquisite Swiss gastronomy, haute cuisine and its profound wine culture to Chinese food critics and aficionados.

As a curious perfectionist, Chef Strebel's culinary philosophy is to present an atmosphere where he can capture a simple and gourmet moment in a relaxed setting for his guests. His menu and culinary philosophy focuses on nature and the ingredients that he chooses reflect all what he believes in.

Chef Strebel, 40 years old, trained at the iconic and luxury hotel Le Montreux Palace before bringing his own culinary vision to life with the launch of La Maison du Village in 2012 with partner, restaurant manager Caroline Arlettaz.





Chef Strebel's cuisine is often described as innovative and sometimes surprising. He offers a cuisine with great respect to the ingredients and nature. His menus are concise and constantly evolving, based on his new ideas and discoveries.

Located in the quaint wine growing village of Sauges and housed in one of the most historic buildings, La Maison du Village is a place of gourmet discoveries that offer guests an unparalleled view of the Lake of Neuchâtel and the Swiss mountains while they dine.

