

THE OMNIA

NEW EXECUTIVE CHEF TO CONTINUE “ALPINE EXCELLENCE” AT THE OMNIA

THE OMNIA is pleased to announce that Tony Rudolph, longstanding former Sous-Chef, will be taking over as Executive Chef as of October 1st, 2021. At the same time Martin Zuber will take over as new Executive Sous-Chef.



HEADED FOR NEW GOALS: HAUKE POHL LEAVES THE OMNIA

After almost nine years in Zermatt, five of these at THE OMNIA Mountain Lodge, Executive Chef Hauke Pohl is taking on new challenges in his native country Germany. During his time at THE OMNIA Pohl made a significant impact on the hotel restaurant's cuisine, moving it steadily into the focus of gourmets and connoisseurs. His concept of creating refined dishes based on fresh seasonal Alpine produce has been rewarded with 16 GaultMillau points and one Michelin star.

We would like to thank Hauke Pohl for his dedicated, creative and inspiring work that met our every expectation and wish him all the best for the future. Doubtlessly we will hear more of this talented young man and his new project in the future.

NURTURING TALENT: SUCCESSOR SELECTED FROM OUR OWN STAFF

In keeping with our policy to promote talent within our ranks and allowing staff to advance their careers at our establishment, Tony Rudolph, our current Sous-Chef will become the new Executive Chef at THE OMNIA as of October 1st, 2021.

We are extremely pleased to announce that in line with our philosophy to nurture promising talents in their career we found the successor to our Executive Chef among the ranks of our employees. Following in Pohl's footsteps, Rudolph brings extensive professional experience to the table allowing him to carry on and further develop THE OMNIA's culinary philosophy.

Collaborating closely with Pohl to develop our new culinary concept "Alpine Excellence" over the last year, Rudolph has been Sous-Chef at THE OMNIA since June 1st, 2017. "With 'Alpine Excellence' I can give free rein to my passion for premium seasonal produce from the Alpine region," says Rudolph. "I'm very pleased that I will be able to continue creating new highlights for this innovative and refreshing culinary concept." Certainly our young and motivated team is not planning to rest on its laurels and will continue to treat us to new culinary delights.

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ALPINE EXCELLENCE: LIVE MINDFULLY, ENJOY CONCIOSLY

At THE OMNIA Rudolph intends to continue celebrating the finest culinary art as well as maintain a close watch on the latest trends. With its strong commitment to regional and sustainable produce, "Alpine Excellence" focuses on the authentic flavors of local Alpine quality foods sourced from sustainable production. Basically a vegetarian concept, it allows diners the possibility to adapt vegetarian menus to include individual fish or meat courses.

This concept not only reflects our philosophy of mindful enjoyment, but also highlights in its culinary credo the changing demands of our guests: Today, mindfulness of resources and awareness of provenance have become an integral part of our set of values.



TONY RUDOLPH, EXECUTIVE CHEF AS OF OCTOBER 1ST, 2021

Rudolph trained and was subsequently employed at Maritim Airport Hotel Hannover before starting at Hotel Fürstenhof in Celle, also in Germany, as a Commis de Cuisine and then Chef de Partie. After working in a big city at Restarant reinstoff** in Berlin for a year, the young German decided on a stint in the Swiss mountains and applied as Chef de Partie at Grand Hotel Zermatterhof in 2011. Shortly after he started there Rudolph was promoted to Sous-Chef and managed the gourmet restaurant Prato Borni (14 GaultMillau points) at Hotel Zermatterhof for four years. Then on June 1st, 2017, he joined the culinary team at THE OMNIA as Sous-Chef.



MARTIN ZUBER, EXECUTIVE SOUS-CHEF AS OF OCTOBER 1ST, 2021

After training as a chef, Martin Zuber started his professional career at Grand Casino Basel followed by Hotel Basel. Subsequently he worked for four years at Carlton Hotel, St. Moritz, and Eden Roc Hotel in Ascona. After a season at sea on the Sea Cloud 2 cruise ship, Zuber decided to start working on land again: as Chef de Partie he worked again at Carlton Hotel, St. Moritz, and Eden Roc Hotel in Ascona. After coming to our notice at the Guarda Val in Lenzerheide as Chef de Partie he joined THE OMNIA on June 1st, 2019.

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THE OMNIA – HIGH ABOVE EVERYDAY LIFE AND ANYTHING BUT ORDINARY

A little closer to the sky, perched on a massive rock over the roofs of Zermatt and providing an unencumbered view of larch forests and the Matterhorn, THE OMNIA is the perfect place to take a relaxing break from everyday life.

Incomparably THE OMNIA combines sensual pleasure and subtle luxury into a harmonious experience. Its contemporary interpretation of the essentially American mountain lodge distinguishes it from other Alpine establishments. New York architect Ali Tayar brilliantly integrated his concept of an American mountain lodge into its Swiss surroundings. A large part of the upscale interior has been designed specially for the lodge and was produced in the canton of Valais with local raw materials such as oak, granite, felt and leather. Carefully selected furniture design classics of American and European Modernism provide stylistic counterpoints.

Our guests enter through a rocky gallery leading to an elevator inside the mountain that rises up to the airy lobby at 1649 meters above sea level. Our 18 rooms and 12 suites are not numbered – each is unique with varying layouts and furnishings. An open fire, an elegant alcove featuring a bath, a whirlpool tub or an en-suite sauna are exclusive options. Floor-to-ceiling glass fronts reveal the magnificent mountain view and allow the outdoor space to interact with large-format landscapes by renowned artists hanging on the walls.

Our luxurious spa facilities promise pure and utter relaxation. An indoor and outdoor swimming pool, Finnish sauna, Turkish bath and caldarium invite you to unwind. Try our outdoor Jacuzzi with its mesmerizing views of the Matterhorn and the play of clouds around it. Allow yourself to be pampered by revitalizing treatments with renowned care products by Aesop.

THE OMNIA with its unique location, exceptional architecture and outstanding service has been designed to provide you with unforgettable moments of peace and harmony.

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