

Michelin Guide Switzerland 2020 L'Aparté and its Chef Armel Bedouet are awarded a star

Geneva, 25 February 2020 – **L'Aparté - the gourmet restaurant at the Royal Hotel in Geneva - has the honour of entering the Michelin Guide Switzerland 2020 after being awarded a star. Confirming its status as an exceptional restaurant, the famous red guide notes the intimacy of the setting and the attention of Chef Armel Bedouet with his guests.**

Having been awarded 17/20 twice by the Gault&Millau guide and now one star by the Michelin Guide, L'Aparté confirms its reputation as a gourmet restaurant. Chef Armel Bedouet has been in charge since 2016 and offers subtle and refined cuisine in an intimate and friendly atmosphere. Indeed, this unique setting, which can only welcome 15 privileged guests, gives the opportunity for the chef to share his passion for gastronomy.

"All of our hard work and showcasing of the best products have been rewarded today! A very big thank you to the Michelin guide for this superb recognition, which will further stimulate my creativity", exclaims Chef Armel Bedouet with immense pleasure.

Simplicity, subtlety and proximity

L'Aparté wants to be a place "apart", a moment held in time, a special relationship. The subtle decoration highlights the natural materials and the original colours: cotton, linen, wood. *"Simplicity is the watchword. I welcome my guests, accompany them in their choices according to their tastes, my inspirations and the season",* specifies Chef Armel Bedouet.

Armel Bedouet is looking for the best products while favouring seasonal and local produce and small producers, whether for meats, vegetables and especially fish, which he particularly likes given his Breton origins. Faithful to the principles that make him successful, the Chef offers dishes that are refined and magnified by a selection of the best spices, salts, peppers or chillies, not to mention advice for food and wine pairing.

*L'Aparté, Monday to Friday (noon and evening), Hotel Royal, rue de Lausanne 43, 1201 Geneva
Tel: +41 (0) 22 906 14 60*

HD visuals available on request or on this [link](#)

Contact:

Elodie Saubion
Marketing Manager
esaubion@manotel.com
Tel. +41 (0)22 809 81 58

Pascal Chavent
Cabinet Privé de Conseils
chavent@cpc-pr.com
Tel. +41 (0) 22 552 46 30

About Armel Bedouet

Chef Armel Bedouet left his native Brittany animated by a passion for authentic cuisine. After developing his talent in several prestigious establishments in France, including Lameloise, rated 18/20 by the Gault&Millau guide, he then moved to Geneva and joined the brigade of Dominique Gauthier at Le Chat Botté in 2001. Since 2008, he has been in charge of the kitchens of the Royal Hotel restaurants, part of the Manotel Group, including L'Aparté, which

has a rating of 17/20 at the G&M. Note that for the 2019 G&M, Armel Bedouet received the “Promu de l’année” distinction.

About Manotel

Manotel is the leading independent hotel group in the canton of Geneva, with a capacity of 610 rooms in its six 3 and 4-star hotels. The company employs 280 people. Since the 2000s, a vast investment programme totalling more than CHF 120 million has enabled the renovation of the group hotels. The group is led by Mr Paul E. Muller.
www.manotel.com