

Rougemont, November 15, 2024. The Hotel-Restaurant Valrose is delighted to announce the appointment of **Ermes Elsener** as General Manager, working closely with Chef **Benoît Carcenat** and his wife **Sabine**. **Ermes Elsener** has over 20 years' experience in the hotel industry, including managing the Olden Hotel in Gstaad and assisting to open the luxury Grosvenor House hotel in Dubai. His expertise, based on Swiss excellence and a strong international experience, positions him perfectly to continue the development of the Valrose and its future projects.

A high-level career

A graduate of the Ecole Hôtelière in 2002, **Ermes Elsener** has built an exceptional career in iconic establishments. His management style, based on excellence and attentive listening to customers, has established his reputation over the last 19 years at the Hôtel Olden.

He also contributed to the opening of the famous Grosvenor House and its restaurants in Dubai in 2005, developing an innovative approach to gastronomic management in a dynamic and competitive market.

New projects for the Valrose

As General Manager of the Valrose, **Ermes** will be leading a number of major developments aimed at improving customer service and satisfaction, as well as raising the profile of tourism and culture in the Saanenland and Pays-d'Enhaut. The Valrose also plans to strengthen its hotel position in Rougemont.

*"I am very honoured to be joining the Valrose and excited to be working with **Benoît** and **Sabine Carcenat**, as well as the young, passionate and high-calibre team, to continue the success of this iconic Rougemont institution. Our aim is to build the future of the Valrose through major projects, while preserving the values of excellence and refinement that have forged its reputation and history since 1904", said Mr Elsener.*

La Table du Valrose, a jewel of Swiss gastronomy

The Valrose is proud of its gastronomic restaurant run by the talented Chef **Benoît Carcenat**, Meilleur Ouvrier de France, and two Michelin stars. The cuisine of **Benoît**, voted Chef of the Year 2023 with a Gault&Millau score of 18/20, is an exceptional culinary experience, combining French tradition with extraordinary creativity. Each dish is a work of art, combining precision and sensitivity to deliver an unforgettable experience.

Contact

Hôtel Restaurant Valrose
+41 26 923 77 77
communication@valrose.ch
valrose.ch