



L'ACCADEMIA

PRESS RELEASE
Thursday, 14 June 2018

WHEN ITALIAN CUISINE FLIRTS WITH GASTRONOMY, THE RESULT IS IRRESISTIBLE!

Imagine the most traditional Italian cuisine - *his fresh pasta recipe comes courtesy of his grandmother, who he has carefully observed* - interpreted by a young chef who has worked with some of the great masters of haute cuisine, it bodes well...

Chef Andrea Gaia has just taken over the reins at L'Accademia, the well-reputed Italian restaurant at the Angleterre & Résidences hotel in Lausanne, having enjoyed a mouthwatering career path!

This 34-year-old chef has an impeccable career history.

From the age of 15, Andrea Gaia has built his knowledge on a solid foundation and has lived an international experience since the beginning of his career.

At 20, upon his return to Italy, he entered service at the two-star restaurant of the Grand Hotel Villa Feltrinelli in Garnagio, then the restaurant of the Grand Hotel Bauer ***** in Venice.

2011 marked a turning point in his career. Fuelled by his passion for French gastronomy, Andrea Gaia joined Georges Blanc and his team at the 3 Michelin star restaurant Vonnas, and then that of the highly influential chef Pierre Gagnaire in Paris.

In 2015, Andrea Gaia was ready to take up the challenge offered to him in Dubai: to open and create the menu for the Vanitas restaurant at the incredible Palazzo Versace! Only a true master of culinary art could express such a contemporary interpretation of Italian cuisine, which is the most popular cuisine in the world!

Therefore, it is a huge opportunity for Lausanne to welcome this chef and his undeniable talent. The exceptional setting of L'Accademia, on the banks of the river Ouchy, offers the perfect backdrop to an Italian cuisine that is rarely tasted in Switzerland and which Lord Byron, the illustrious former resident of the Angleterre, would definitely not have turned down in his day.

Whether you are having a business meal or enjoying an evening with friends, L'Accademia's menu will not disappoint in terms of quality or creativity.

Andrea Gaia and his team will make your taste buds sing with delight ... in Italian!

Place du Port 11
CH - 1006 Lausanne

Open every day
Service from 12:00 pm to 2:00 pm
then 7:00 pm to 10:00 pm

Reservations:
accadmia@brp.ch
+41 21 613 34 34

Dish of the day: CHF 27.
2-course menu: CHF 74.

Please contact us if you require any visuals or further information, or would like to arrange an interview.

SANDOZ FOUNDATION HOTELS
Public Relations and Partnerships

Elisabeth de Pins
+41 79 309 55 46

Pauline Lioté
+41 21 613 33 17