

# RIFFELHAUS

1853

**Press release**

**February 2022**

**The Riffelhaus 1853 receives 14 GaultMillau Points with Chef Alain Kuster.**

Alain Kuster was in the nineties the youngest 16 points GaultMillau chef. The Alsatian cooks at Riffelhaus classics such as rösti, tarte flambée and beef tartare. Another popular dish is glazed pork belly that has been cooking for 36 hours. GaultMillau calls chef Kuster «a chef with edge and class».

On the wine list of the Riffelhaus 1853 guests will find many Valais wines with an excellent selection of wines from Italy.

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