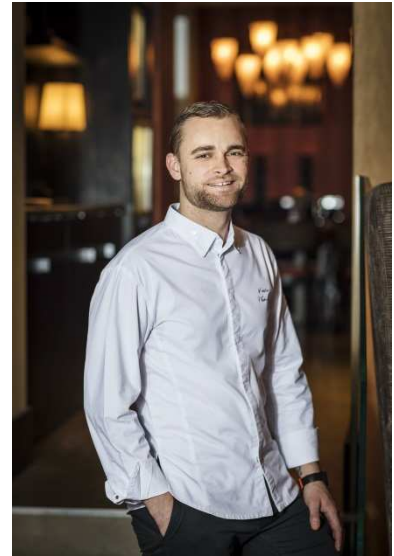


## XAVIER WATRELOT - the Chef of Eastwest Hotel Geneva

*Originally from Occitanie, Xavier Watrelot has kept his love of the region's flavourful cuisine. Since 2017 he officiates in the kitchen of Eastwest where he has refined the art of blending flavours to give his dishes a nomadic touch, true to the spirit of the place.*

A creative and daring enthusiast: He is a talented, hyper creative and has boundless energy and a great sense of aesthetics. After schooling with great classical chefs and in starred kitchens, he turned to a more creative and modern cuisine. This promising young chef, with a strong personality, already knows what he wants and where he wants to take us! His creations are culinary jewels, as beautiful as they are delicious, drawing us into his world of colours and flavours...EASTWEST - the spirit of a private home in the heart of Geneva.



### The main stages :

- 2008 - 2011 "Hostellerie du Château de la Pomarède" (1\* Michelin), Labécède-Lauragais
- 2011 - 2012 Restaurant "Château de Cordeillan Bages" (2\* Michelin), Pauillac
- 2013 Restaurant "Serge Viera" (Bocuse d'or - 2\* Michelin), Chaudes-Aigues
- 2014 Restaurant "Le pont de Brent" (2\* Michelin), Montreux
- 2015 - 2016 Restaurant "le Floris" (2\* Michelin), Anières
- 2016 Opus B, cuisine gastronomique, modern and creative

### RESTAURANT & BAR

Seasonal world-inspired cuisine, modern and creative

Menus and à la carte dishes from 12h to 14h and from 19h to 22h30, 7/7