

T H E O M N I A

NEW RESTAURANT CONCEPT: ALPINE EXCELLENCE – SEASONAL AND SUSTAINABLE

With his philosophy of using fresh, seasonal products and his clever creations, Executive Chef Hauke Pohl was able to shift the focus of gourmets and connoisseurs to THE OMNIA restaurant. Now, he is refining his concept and shows that he is trend-conscious by incorporating local products and sustainability measures in his kitchen. It is this reorientation that benefits THE OMNIA in further expanding its role as a pioneer in Zermatt.

MINDFUL LIVING AND CONSCIOUS SAVORING

Like every trend, our eating habits change as well; not just in the long term from generation to generation, but popular trends of faraway cultures or new body images also contribute to this change. However, unlike the constant rise of new hypes, one question has had a considerable effect on our consumption behavior for a while now: “What impact do my eating habits have on the environment?” The answer is quite complex. With its new awareness for more regional origin and sustainability, however, THE OMNIA wants to show the right (and important) way to more mindfulness and consideration.

Today, mindful people – guests of THE OMNIA – no longer consume animal protein on a daily basis, and they do not want to stray from their “new” eating habits on their vacation either. This is why Executive Chef Hauke Pohl and his team are sending a clear signal consistent with these trends. “First, all of our creations are designed so that they can harmonize perfectly without fish or meat”, explains the 34-year-old chef. “Then, our guests can order meat or fish as they please. Not as a side, but rather perfectly matched and integrated cleverly into the chosen meal.” The appealing effect of this idea: Guests make a nuanced and conscious decision, and they are served a meal that has been created specifically for them.

For our guests, consciously distancing themselves from everyday life, exercising outside, enjoying relaxing treatments - all of that is not just one thing that they do, but it is more of a lifestyle that becomes part of a healthy work-life balance. Consequently, the restaurant’s menu fits this lifestyle. All of the meals are healthy, balanced, and easily digestible. Further, it is important that guests who do not drink a lot of alcohol or none at all can enjoy ingenious, appropriate beverages that boost the enjoyment of the meal. Thus, besides the wine menu, guests can select from juices and homemade non-alcoholic beverages to round off the culinary experience.

THE GOOD THINGS ARE SO CLOSE

A key feature of this new concept is the preferred use of sustainably sourced top products from the local area and the entire Alpine region. Shorter transport routes mean less CO2 emissions and an important contribution to the local supply chain. Thus, the wine menu now includes even more wines from the important Valais wine region.

T H E O M N I A

THE MOUNTAIN LODGE EXPERIENCE

In addition to the small but excellent ala carte menu, we offer the OMNIA EXPERIENCE. The culinary team creates menus based on the season and adds a four-course carte-blanc menu on a daily basis with top products from the Alpine region as an interpretation of the Mountain Lodge's philosophy. This allows the culinary staff to create something specifically for the guest and at the same time keep food waste to a minimum as much as possible and in line with their sustainability goals.