

What's new



Mosimann keeps Sochi teams well-fed

A Belgravia chef has told how he catered for 3,000 VIPs a day at the winter olympics in Sochi.

Philipp Mosimann was in charge of eight restaurants at the event, along with his father Anton (pictured, left) and brother Mark. They flew to Sochi with a team of 70 Mosimann-trained waiters and chefs.

Philipp visited the Olympic site 15 times in the run-up to the games and even drove 1,358km from Moscow to Sochi to find the best route to transport

fresh ingredients. He also dispatched two shipping containers of kitchen utensils from London to Sochi.

The Mosimanns, who own Mosimann's private dining club on West Halkin Street, catered for the Swiss, Canadian and Norwegian teams. Their menus ranged from Swiss specialities to Russian dishes, including dumplings, local bread and Russian wines.

Philipp said: "It was a non-stop operation, and an amazing experience."