



Mariano Buda, new chef at Au 1465

Mariano Buda, silver medallist at the Grand Prix Joseph Favre 2022 gastronomic competition, is taking over Au 1465 at the Au Club Alpin hotel in Champex-Lac.

A faultless career

Originally from Abruzzo, Mariano Buda started cooking at a very young age with only one idea in mind: to train with the greatest masters of French gastronomy. He thus spent respectively two years at the Mirazur in Menton (two Michelin stars), then at the Aupiho in Les Baux de Provence (one star), before joining (one star), before joining Régis and Jacques Marcon in Saint-Bonnet-le-Froid (three stars).

He arrives in Switzerland in 2019 where he will join Damien Germanier (17/20 in Gault et Millau and one Michelin star) and will work as second chef until he meets the Thétaz family.

Mariano Buda is today one of the most brilliant figures of the new generation of chefs in the Valais, including the silver medal at the Grand Prix Joseph Favre 2022, a competition whose challenge is, let's not forget, to highlight the products of the Valais region.

The Au 1465 team

The brigade and the team of Au 1465, already well acquainted with the requirements of gastronomy, is preparing and is looking forward to collaborating in the development of their new chef's creations.

Local and graphic cuisine

Chef Mariano Buda combines his desire for a cuisine resolutely centred on Valaisan products with his passion for aesthetics, the highlighting of subtle flavours: an exhalation of gourmandise for epicureans.

Did you like our previous chefs? You will love Mariano Buda!