

A New Chef at the Berceau des Sens

As of August 18, 2025, Christophe Schmitt, a Chef with a diverse background, takes the helm of the *Berceau des Sens* as its new Chef. He succeeds Lucrèce Lacchio, who is moving on to new professional challenges.



Christophe Schmitt, New Head Chef of the Berceau des Sens

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Lausanne, Switzerland, August 19, 2025 - EHL's fine dining training restaurant, the [Berceau des Sens](#), welcomes a new Chef, Christophe Schmitt, to continue its strong pedagogical and gastronomic ambitions. Christophe Schmitt returns from a recent experience in Asia, where he served as Executive Chef of four restaurants across Macau, Taiwan, Hong Kong, and Vietnam. After a successful career in some of France's finest establishments and a recent chapter in Asia, he now brings his passion to Switzerland, at EHL, to share it with guests and students.

Of French nationality, Christophe Schmitt began his training as an apprentice under the triple Michelin-starred Chef/owner Emile Jung at the restaurant Au Crocodile in Strasbourg. As he gained experience and responsibility, he

worked at several prestigious establishments alongside renowned Michelin-starred Chefs, including the triple-starred Chef/owner Jacques Lameloise at his eponymous restaurant in Chagny, starred Chef Davy Tissot—Meilleur Ouvrier de France and Bocuse d'Or winner—at Villa Florentine in Lyon, starred Chef Olivier Elzer at the Abbaye de la Bussière in the heart of Burgundy's wine country, and starred Chef Jean-Yves Leuranguer—also Meilleur Ouvrier de France—at Fouquet's in Paris.

As Chef of the restaurant Le Diane in Paris, Christophe Schmitt earned his first Michelin star in 2012. He later succeeded Philippe Jourdin, Meilleur Ouvrier de France, as Executive Chef at Domaine de Terre Blanche in Provence, where he secured a Michelin star for the restaurant Faventia in 2023. Seeking to expand his international experience, he then moved to Asia. This was not his first time promoting French gastronomy abroad: between 2012 and 2020, he participated in numerous culinary showcases, including at the Royal Hotel in Beirut, Jaso Restaurant in Mexico City, and both the Banyan Tree and Kempinski resorts in Bali.

Throughout his career, Christophe Schmitt has received several awards, including:

- 2011: Winner of the "Chef Magazine - Rising Star of the Year" award
- 2012: Winner of the international culinary prize "Le Taittinger"
- 2015 & 2022: Finalist in the "Meilleurs Ouvriers de France" competition

"I am thrilled to begin this new chapter of my career at EHL, an institution renowned for both gastronomic and academic excellence. I look forward to sharing my culinary universe and passing on to the students my experience and the values that are dear to me: authenticity, identity, and respect for the product. I would also like to acknowledge the remarkable work accomplished so far by Cheffe Lucrèce Lacchio, to whom I wish much success in her new endeavors." said Christophe Schmitt.

Under Lucrèce Lacchio's leadership, the *Berceau des Sens* maintained its Michelin star and, for the first time, achieved a 17/20 score from Gault & Millau in 2024. Energized by these accomplishments, Lucrèce Lacchio has chosen to embark on new professional ventures with EHL's heartfelt thanks and support.

"As I prepare to pass the torch of the *Berceau des Sens* to Christophe Schmitt, I can't help but feel proud of the work we've accomplished together. After these incredible years leading the restaurant, I'm ready for new adventures and excited to continue evolving in my career, knowing that this gem and its exceptional teams are in excellent hands. I wish Christophe as much joy and success as I've had the privilege to experience at the *Berceau des Sens*," said Cheffe Lucrèce Lacchio.



About EHL:

EHL – originally founded as Ecole hôtelière de Lausanne – is the global leader in hospitality and business education with 4,000+ students from more than 120 nationalities across 3 campuses in Switzerland and Singapore.

Our holistic approach to education, a hallmark of the Swiss system, seamlessly integrates academic rigor with hands-on experience and a deep commitment to human connection. At EHL, we educate hearts, hands, and minds. Within our two institutions we shape confident, versatile, and resilient leaders for careers in hospitality and wider experience-driven sectors:

- **EHL Hospitality Business School**, accredited by AACSB, NECHE and consistently ranked at the top of its field, offering undergraduate, graduate, and executive programs that deliver practical leadership, strategy, and operational insights.
- **EHL School of Practical Arts**, providing vocational and professional programs in hospitality, boasting expertise from 6 "Meilleurs Ouvriers de France" and an awarded and Michelin-starred academic restaurant.

For more than 130 years, we have been committed to leading innovation in the hospitality and services industry with a focus on emotional intelligence and business acumen. At EHL, education is more than knowledge – it's a transformative experience shared by a community of 30,000 passionate Alumni, who redefine excellence wherever they go. #EHLFamily

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