

Blancpain announces its collaboration with the Sühring twins, a duo awarded with two Michelin stars

The Blancpain Manufacture is delighted to welcome among its circle of culinary friends the two-starred Michelin chefs Thomas and Mathias Sühring. Settled down in the heart of Bangkok, they have run the Sühring restaurant for four years, one of the finest gastronomic spots of Thailand's capital city. The duo proposes a modern German fare combining traditional dishes inspired by childhood memories and contemporary Central European influences.

In addition to its roles as partner of the Michelin Guide, official timekeeper of renowned culinary contests, as well as reviewer of the world's finest restaurants in its corporate magazine "Lettres du Brassus", Blancpain has adorned the wrists of famous chefs for more than three decades. Today, the Manufacture is thrilled to collaborate with the Sühring brothers, whose two Michelin stars join the ranks of the brand's award-winning circle of culinary friends.

Haute Horlogerie and *haute cuisine* share a similarly rigorous discipline: the quality of a Blancpain timepiece and of a gourmet dish both rely on precise adjustments along with a subtle blend of tradition and creativity. The Manufacture's watchmakers as well as chefs Thomas and Mathias Sühring demonstrate a fascinating ability to assemble a wealth of components and ingredients to create masterpieces. Time, moreover, plays a crucial role in the preparation of a refined delicacy. As a faithful curator of time since 1735, Blancpain will set the tempo in Sühring brothers' kitchen, whose dishes will be crafted on the pace of the chronographs flyback Fifty Fathoms and Fifty Fathoms Bathyscaphe from now on.

Chefs Thomas and Mathias Sühring

Born in 1977 in Berlin, Thomas and Mathias Sühring started their careers as chefs in the German capital, where they both got their first training in a hotel of the city. Together, they then decided to join the team of Restaurant Aqua in Wolfsburg, directed by the three Michelin-starred chef Sven Elverfeld.

Following this experience, the Sühring brothers went their own paths. On the one hand, Thomas headed to the three-star La Pergola Restaurant in Rome, where he evolved alongside Heinz Beck. Mathias, on the other hand, moved to the Netherlands to work with the three-starred chef Jonnie Boer in the Restaurant De Librije.

While travelling with Heinz Beck in Bangkok, Thomas was offered in 2008 a position as chef in pairs with his brother Mathias, leading the twins to jointly manage the gourmet restaurant Mezzaluna, located in the dome of the State Tower and part of the Lebua hotel.

In 2016, Thomas and Mathias decided to open their own restaurant, the Sühring, with the willingness to share their heritage and know-how earned throughout their career path. Stemming from German cuisine, their dishes mingle authentic flavors, modern influences and innovative culinary techniques.

In 2017, only one year after its launch, the Sühling gastronomic restaurant was appointed 13th on Asia's 50 Best Restaurants list, representing the second best entry in the ranking. The same year, the Michelin Guide unveiled its inaugural edition dedicated to Bangkok and awarded the duo its first star. In 2018 and 2019, the Sühling restaurant received two Michelin stars in a row and in 2020 it was ranked 6th on Asia's 50 Best Restaurants rating list. It is today also part of the world's 50 best restaurants; a ranking that identifies the most exquisite gourmet destinations around the globe.

Since 2019 and 2020 respectively, the Sühling restaurant is also member of both the Relais & Châteaux and Les Grandes Tables du Monde associations.

Blancpain and the Art of Living

The encounter between the world of *haute horlogerie* and *haute cuisine*, between Blancpain and the Art of Living is entirely self-evident, whether in terms of their common attachment to fine craftsmanship, the importance placed on product quality, or the respect for terroir and traditions. These shared values also encompass the same quest for excellence, expertise, a sure touch and true passion.

Blancpain cultivates special ties with the greatest award-winning chefs, encompassing more than 100 Michelin stars among its circle of friends, past and present.

It all began in 1986, well before the current craze for haute cuisine, when the brand offered its friend Frédy Girardet a specially engraved watch upon winning the “World’s Best Chef” award. Three years later, Blancpain reiterated its commitment when the latter, along with Paul Bocuse and Joël Robuchon, were named “Chefs of the Century”. The Manufacture honoured them at the time by giving each of them an engraved watch commemorating the occasion. Since then, Blancpain’s circle of friends has continued to grow and now includes new names on the international gastronomy scene, including the Spanish chef Martín Berasategui, Edgard Bovier of Switzerland and Julien Royer from the Auvergne region of France, all of whom have been awarded stars in the Michelin Guide.

In 2020, Blancpain expresses its close connection with the famous Michelin Guide through a three-year global partnership. By way of this new collaboration, the Manufacture and the Michelin Guide intend to work together in promoting their touchstones of excellence, passion and expertise.

Blancpain is also partner of prestigious hotels such as those belonging to Relais & Châteaux and Leading Hotels of the World.