

THE DOLDER GRAND

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Press Release

The Dolder Grand's world-class gastronomy – new pop-up, Middle Eastern delights, stars galore

Dining at the Dolder Grand has always been a grand affair, and over the years the city resort has become known for its innovative take on the culinary arts; between them, its restaurants have a coveted 65 GaultMillau points and its signature eatery The Restaurant holds 2 Michelin stars. A celebrated gourmet destination for both in-house guests and visitors to Zurich, the Dolder Grand offers an array of the finest foods drawn from all corners of the world, set to impress savvy diners from just as far this Spring / Summer.



The latest star outlet to launch is MIYU, a pop-up where Tokyo-born sushi master Atsushi Hiraoka takes guests on a journey of discovery, marrying centuries-old Japanese traditions with contemporary influences. Hiraoka, head chef of the hotel's revered Omakase restaurant Mikuriya (currently under renovation), enriches the Dolder Grand's culinary scene with his interpretation of beauty (美 – MI) and gentleness (優 – YU), reflected in his ultra-refined style and considered ingredients.

At restaurant Saltz, alongside the inspired international cuisine served throughout the day, Oriental Chef de Cuisine Firas El-Borji crafts a mouthwatering array of dishes from the Middle East. Inspired by the seemingly endless tastes from across the region, and his native Lebanon from where he sources many of his ingredients, El-Borji's dishes are packed with flavour, prepared with extraordinary attention to detail, and impeccably presented.

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With a menu closer to home, The Restaurant is one of Zurich's most highly rated restaurants. Headed by Chef Fine Dining Heiko Nieder, who oversees the hotel's entire Food & Beverage offering as Culinary Director, The Restaurant holds 19 Gault&Millau points and 2 Michelin stars. Here, in a sharp and stylish atmosphere, guests can discover state-of-the-art dining with an experimental take on flavour, texture and presentation. Nieder creates inspired dishes that truly defy culinary preconceptions and never cease to amaze.



Vegetarian and vegan dishes take centre stage at garden restaurant blooms, set to re-open in May as summer draws closer. Art, nature and food tantalise taste buds in the serenity of the resort grounds. A series of other seasonal pop-ups – including the celebrated winter Krug Chalet – join the exciting culinary rota over the course of the year.

Firmly positioning the hotel on the global fine dining stage is its annual gastronomy festival, THE EPICURE. The 10th edition of the anticipated event will be held in September 2025, when over the course of five evenings, Nieder and a group of renowned guest chefs will host a series of dinners culminating in a spectacular Grand Finale. Since its inception, THE EPICURE has welcomed 113 chefs from 25 countries, holding a total of 323 stars.

A historical Swiss landmark and a go-to dining destination, the Dolder Grand has a long list of accolades to its name. Inspired by tradition yet trend-setting in his approach, Nieder is fuelled by a passion to innovate, constantly pushing boundaries in a show-stopping display of mastery.

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About the Dolder Grand

The Dolder Grand is a 175-room city resort nestled in the hills overlooking the vibrant lakeside city of Zurich and the picturesque Swiss Alps. Since opening its doors in 1899, the legendary hotel has played host to numerous international artists, renowned musicians, and prominent dignitaries, and over the years has established itself as a must-see culinary, wellness, and arts destination with a host of accolades to its name. Reimagined by acclaimed architect Lord Norman Foster in 2008, The Dolder Grand's historic, castle-like façade serves as a contrast to the impressive contemporary art collection housed within the hotel, including works by Salvador Dalí, Takashi Murakami, and Jani Leinonen. The Dolder Grand offers four distinct, and highly innovative dining concepts: The Restaurant (2-Michelin star and 19 GaultMillau points), Mikuriya (16 GaultMillau points), Saltz (15 GaultMillau points), and a new seasonal vegan/vegetarian garden restaurant, blooms (15 GaultMillau points). These remarkable culinary offerings, in addition to a lively bar and rotating pop-ups such as the Grand Heritage, reaffirm the hotel's standing as a place of daring culinary experimentation and most recently earned it the title of GaultMillau's 'Hotel of the Year 2024'. The Dolder Spa is over 4,000 sq meters and features an expansive indoor pool, hot and cold plunge pools, sauna, steam, aroma pool, solarium, snow room, meditation room, a sun-soaked outdoor terrace, and more. A proud member of Leading Hotels of the World, Swiss Deluxe Hotels, and Responsible Hotels of Switzerland, the world-class city resort masters the art of Swiss hospitality and invites guests to enjoy the magic of Zurich in the most memorable of settings.

For images and general information, visit our [media page](#).

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