

## Dining – the chefs

### Chef Fine Dining

Heiko Nieder (\*1972) from Germany completed his training as a chef at the Fairmont Hotel Vier Jahreszeiten in Hamburg. His career has taken him via Restaurant Le Canard in Hamburg to Hotel Zur Traube in Grevenbroich and Restaurant Vau in Berlin. In 2003, Heiko Nieder was awarded the title of "Discovery of the Year" by GaultMillau for his culinary creations at the L'Orquivit in Bonn, which he ran for five years. The following year, in 2004, he was awarded one Michelin star, and, in 2006, garnered 17 GaultMillau points. Since its opening, he has been Chef Fine Dining at the Dolder Grand's The Restaurant. In the first year alone, The Restaurant was awarded 17 GaultMillau points and one Michelin star. In November 2010, it received its second Michelin star, while in October 2012, it was awarded GaultMillau point number 18, and Heiko Nieder was crowned "Most Improved Chef of the Year". July 2013 saw him named "Hotel Chef of the Year" by the Swiss business magazine "Bilanz" as part of its annual hotel ratings. GaultMillau Germany presented him with the award for "Best German Chef Abroad" in November 2014, and he was crowned "Le Grand Chef du Guide Bleu" by the Guide Bleu restaurant guide in 2014/2015. In 2014, inspired by Heiko Nieder, the Dolder Grand launched the gourmet festival THE EPICURE, which is now held every year in autumn.

### Executive Chef

Dirk Matschke has been Executive Chef at the Dolder Grand since June 2015. The German native has worked predominantly in Ritz Carlton hotels in Wolfsburg, Berlin and Doha (Qatar), and most recently in the Hotel Bayerischer Hof in Munich. The 44-year-old Dirk Matschke is responsible for the Saltz restaurant, the lobby and the Bar, room service and banquets. He is supported by Ingo Kühn, Banqueting Chef, and Julian Mai, Chef à la carte at the Saltz restaurant (14 GaultMillau points).