

Media information

Zurich, January 2017

Dining at the Dolder Grand

Two restaurants and the Bar make the Dolder Grand an oasis for exceptional gourmet delights. A selection of around 500 wines is available. The Restaurant (2 Michelin stars, 18 GaultMillau points), the Saltz restaurant (14 GaultMillau points) and the Bar are open to hotel guests and the public. The terraces offer spectacular views over the city, the lake and the Alps.

Set in a unique location between the pulsating city and invigorating nature, the Dolder Grand offers many facets: 175 luxurious rooms and suites, a spa covering 4,000 square metres and banqueting and seminar facilities. An exclusive culinary offering is available in the two restaurants as well as in the Bar for those looking to satisfy their appetite during the later hours of the day.

Fine dining at The Restaurant

The Restaurant serves fresh and innovative gourmet cuisine created by our Chef Fine Dining, Heiko Nieder. The secret of his style is his large array of flavours, which go beyond classic expectations of taste. The Restaurant has been awarded 18 GaultMillau points and 2 Michelin stars. Its menu reflects Heiko Nieder's enjoyment of experimentation. The Restaurant's dishes include Breton lobster with strawberries, beetroot, tarragon and mustard as well as rabbit with preserved mushrooms, garden herbs and miso. The desserts likewise offer an element of surprise – they also incorporate vegetables: blueberries with celery, cucumber and ginger.

At lunchtime, we recommend the amuse-bouche menu (CHF 98.00), which offers you the opportunity to try an exciting selection of The Restaurant's culinary range, or a 4- or 5-course lunch. In the evening, The Restaurant offers 5- to 8-course dinners (CHF 198.00 to CHF 248.00), a special vegetarian menu (CHF 178.00) as well as the 12-course Tasting Menu (CHF 298.00). The Restaurant serves both lunch and dinner from Tuesday to Friday, but is open only for dinner on Saturday. It is closed on Sunday and Monday.

The gourmet restaurant, which seats 47 guests and offers the Private Dining Room, lounge bar and terrace, has a distinct eclectic style. The fully restored, historic ceiling lends the room a stylish ambience, complemented by exclusive interior design.

Saltz restaurant

The Saltz restaurant, designed by artist Rolf Sachs, exudes a unique atmosphere of relaxed familiarity combined with an air of understated opulence. It is a place in which guests can question their preconceptions and see things from a completely new perspective. Chef à la carte Julian Mai has created a menu of uncomplicated sophistication, which is characteristic of the simple yet refined approach he takes to cooking and his belief in using regional ingredients and specialities. Guests in the Saltz Bar can enjoy cocktails and snacks in a lively and informal atmosphere.

Lobby and Bar

The lobby is characterised by the restored historic ceiling and the antique fireplace, combined with modern elements in interior design. In addition to drinks and snacks, a selection of cakes and pastries is served here daily. During the winter months, traditional English afternoon tea is served every Saturday and Sunday. From 6.00 pm every day, drinks, cocktails and snacks are offered in the modern Bar and on its terrace. On the drinks menu, you will find exclusively premium products, a wide range of vodkas as well as rarities.

THE EPICURE – Days of Culinary Masterpieces

In September 2014, the Dolder Grand launched its own gourmet festival called THE EPICURE, featuring a series of internationally renowned guest chefs, for the first time. THE EPICURE will be held for the fourth time in September 2017.

Wine at the Dolder Grand

The wine list comprises around 500 wines, with prices per bottle ranging between CHF 50.00 and CHF 3,000.00 for rarities. The Restaurant pays particular attention to its wine selection. More than 1,200 bottles are stored in the specially designed wine cube. The Restaurant's wine menu boasts 100 white and 250 red wines as well as around 30 different kinds of champagnes. While these are primarily sourced from Europe, the wine list also includes vintages from overseas.

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