

Press release

Zurich, 11 March 2016

Saltz – the new restaurant in the Dolder Grand is now open

The new Saltz restaurant opened on the evening of Monday, 7 March 2016. Artist Rolf Sachs took charge of planning the interior design, while Chef à la carte, Patrick Hetz, developed a new menu concept to match.

The Saltz restaurant (14 GaultMillau points) opened its doors on Monday evening with a celebration for around 400 guests. As from 8 March, the new restaurant welcomes both hotel guests and external guests, seven days a week.

The Saltz restaurant exudes a unique atmosphere of relaxed familiarity combined with an air of understated opulence. It is a place where guests can see things from a completely new perspective. Artist Rolf Sachs has repurposed elements from the Swiss landscape and used cultural references as his source of inspiration for the interior design of the new restaurant. The cosmopolitan menu includes international classics as well as typical locally sourced, seasonal products. "The Saltz restaurant is a new approach at the Dolder Grand. It's a place for new encounters, for finding inspiration, for lingering a while and for setting trends in the culinary world," explains Managing Director Mark Jacob.

Artistic, emotive and surprising

In the restaurant, which is 280 square metres in size, Rolf Sachs combines unusual materials such as salt, rock, felt and neon lights in unexpected ways in order to create works of art and furniture, which are then paired with classic chairs from Eero Saarinen and Jean Prouvé. Visitors are treated to a variety of atmospheres that invite them to respond with their own feelings and ideas. The artistic design adds elements of colour, with blue, red and grey being the dominant hues. A 500-kilogram rock from the Swiss Alps hangs from the ceiling on a red climbing rope, creating a central point to draw together the different moods of the design. "My favourite spot is the table in the corner that is decorated completely in red with red neon lights depicting Swiss mountain peaks," says Rolf Sachs.

Inspiring, uncomplicated cuisine

Chef à la carte, Patrick Hetz, has created a menu of uncomplicated sophistication, which is characteristic of the simple yet refined approach he takes to cooking.

The à la carte menu abounds with classic international starters such as grilled Wagyu tataki with spring onions, coriander and chilli, or ceviche of

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sea bass with grapefruit and sweet potatoes. The mains include delicacies such as Maine lobster tagliatelle with Noilly Prat and cherry tomatoes, or slow-cooked black cod with miso and pak choi. Patrick Hetz particularly recommends the salt-baked sea bass.

Meat specialities and special cuts are prepared on a grill set to 600 degrees Celsius. They are then carved by the waiting staff directly at the guest's table. The daily specials list features regularly changing regional and seasonal specialities such as tartare of Bremgarten brook trout or fillet of Gunzwiler Bierschwein (pork fed on brewer's yeast and spent grain) from Wandelerhof farm.

The lifestyle menu offers a selection of vegetarian dishes such as home-made saffron ravioli or chickpea hotpot.

Exquisite wines and drinks

The wine menu boasts around 250 wines from Switzerland and Europe. The selection of spirits also showcases Swiss products. The wines at Saltz are visible in six wine cabinets placed at the entrance. A varying selection of wines by the glass, tailored to the current menu, rounds off the assortment. The Saltz bar is not simply a place for an aperitif before dinner or a quick, light snack in a comfortable setting at the bar. It is also a lively place for single diners to enjoy a meal with a view of all of the action in the restaurant.

Key facts about Saltz:

Name	Saltz
Concept	All-day dining
Chef à la carte	Patrick Hetz
Capacity	Indoor seating for 102, terrace seating for 80, lounge and bar seating for 46
Opening times	Monday to Sunday all day: breakfast, lunch, dinner

About the Dolder Grand

With its 175 luxurious rooms and suites, exquisite cuisine, a spa encompassing 4,000 square metres, generous banqueting and seminar facilities and a remarkable art collection, the Dolder Grand is a member of the Leading Hotels of the World and Swiss Deluxe Hotels. The Hotel's elevated location between pulsating city and invigorating nature provides guests with magnificent views over Zurich, the lake and the Alps. From 2004 to 2008, the City Resort was fully renovated and converted by the London architects Foster and Partners.

About Rolf Sachs

Sachs creates works that play with the everyday and have firmly anchored themselves in the collective memory. His passion for alchemistic experiments and his fascination with the unexpected have led him to question and reinterpret the traditional ways in which materials are used. Human interaction and the integration of playful elements are typical characteristics of his multidisciplinary methods. The bandwidth of his creativity ranges from furniture, lighting, objects and installations, set design for the opera and the ballet all the way to photography and architectural projects. His work is shown in individual shows in international art and design galleries and museums. Sachs' interdisciplinary approach has formed the basis for creative commissions for companies and institutions including, among others, the Victoria and Albert Museum in London, Les Ballets de Monte-Carlo and the Opéra de Monte-Carlo, the Hessian State Theatre Wiesbaden, the Porzellan Manufaktur Nymphenburg and Fortis Watches. Rolf Sachs was born in Lausanne, Switzerland, in 1955. He has been engaged in creative pursuits from an early age and inspired by the art that he was exposed to from childhood, which led him to found his own studio in London in 1994.

About Patrick Hetz

Patrick Hetz was born in Austria in 1982. After his training in Kaprun, Austria, he moved to the Swiss mountains in 2002 to take up a position at Waldhaus Flims, where he gained wide-ranging experience as a commis saucier, chef entremetier and chef tournant. His career then took him from the Gstaad Palace via the fine-dining restaurant at Horizons and Cottages in Bermuda and the Gleneagles Hotel in Scotland to the Colombi Hotel in Freiburg, Germany. Patrick Hetz came to Zurich in September 2010 as the Sous-chef banquet at the Dolder Grand. Here, as Chef à la carte, he has been instrumental in defining the cuisine served in the Garden Restaurant since February 2012.

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