

Press release

Zurich, 8 October 2018

Michelin-starred Dolder Grand chef Heiko Nieder receives 19th GaultMillau point

At today's GaultMillau awards ceremony, Chef Fine Dining Heiko Nieder was named "Chef of the Year 2019" and received his 19th GaultMillau point for his exquisite cuisine. This is an incredible recognition of his outstanding work over the past few years – and something the Dolder Grand is very proud of.

GaultMillau announced the winners on 8 October 2018 and named Heiko Nieder as "Chef of the Year 2019". The icing on the cake was the 19th GaultMillau point awarded to Heiko Nieder and The Restaurant. Heiko Nieder, from Reinbek near Hamburg, Germany, has held the position of Chef Fine Dining at The Restaurant since the reopening of the Dolder Grand in 2008, receiving praise from diners and critics alike right from the start. GaultMillau editor-in-chief Urs Heller said of his cooking: "Heiko Nieder has challenged, inspired, indulged and occasionally confused us diners at the Dolder for the past 10 years. With his meticulous, intelligent and harmonious cuisine, he has without doubt earned our highest honour, which we are delighted to be able to present to him today." Heiko Nieder is now the seventh chef in Switzerland to receive their 19th GaultMillau point – only Franck Giovannini (Crissier, Vaud), Bernard Ravet (Vufflens-le-Château, Vaud), Didier de Courten (Sierre, Valais), Philippe Chevrier (Satigny, Geneva), Andreas Caminada (Fürstenu, Grisons) and Peter Knogl (Basel) have also received such high praise.

Heiko Nieder (*1972) from Germany completed his training as a chef at the Fairmont Hotel Vier Jahreszeiten in Hamburg. His career has taken him to Restaurant Le Canard in Hamburg, Hotel Zur Traube in Grevenbroich and Restaurant Vau in Berlin. He also ran L'Orquivit in Bonn for five years. In 2003, Heiko Nieder was awarded the title of "Discovery of the Year" by GaultMillau for his culinary creations. The following year, in 2004, he was awarded one Michelin star, and, in 2006, garnered 17 GaultMillau points. In 2008, the year in which it opened, 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 2014/15" restaurant guide. In 2014, inspired by Heiko

The Dolder Grand *****
The City Resort of Zurich
since 1899

Kurhausstrasse 65
8032 Zürich
Switzerland
Tel +41 44 456 60 00
Fax +41 44 456 60 01
info@thedoldergrand.com
www.thedoldergrand.com

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Nieder, the Dolder Grand launched the gourmet festival THE EPICURE, which is now held every year in autumn.

The Restaurant serves fresh and innovative gourmet cuisine. The secret of its style is its large array of flavours, which go beyond classic expectations of taste. Its menu reflects Heiko Nieder's enjoyment of experimentation, with dishes such as Breton lobster with strawberries, beetroot, tarragon and mustard, or char with rape and chamomile. His desserts are just as creative – vegetables can also be found in some of his sweet dishes, such as the composition of blueberries with celery, cucumber and ginger.

The best way to discover his cuisine is with an amuse-bouche lunch menu (CHF 112.00) or a 4- or 5-course lunch. In the evenings, he serves up a stunning 6- to 10-course dinner (CHF 218.00 to CHF 278.00) as well as a specially created vegetarian dinner (CHF 238.00). The Restaurant is now open for lunch from Wednesday to Friday and in the evenings from Tuesday to Saturday. It is closed on Sundays and Mondays.

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.

Media contact

Stephanie Seibert
Head of Public Relations
Dolder Hotel AG
Tel +41 44 456 66 40
pr@dolderhotelag.com