

THE DOLDER GRAND

29 January 2020 | 1

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. He also ran L'Orquvit 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 1 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 2008, the year in which it opened, The Restaurant was awarded 17 GaultMillau points and 1 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 2014/2015" restaurant guide.

In 2014, inspired by Heiko Nieder, the Dolder Grand launched the gourmet festival THE EPICURE, which is now held every year in autumn. "His creations are always something new, innovative and extraordinary, with a flavour like no other," writes Swiss newspaper "SonntagsZeitung", who also named him "Chef of the Year 2017". At the October 2018 GaultMillau awards ceremony, Chef Fine Dining Heiko Nieder was named "Chef of the Year" and received his 19th GaultMillau point for his exquisite cuisine.

Executive Chef

Dirk Matschke (*1970) 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. 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).

THE DOLDER GRAND

29 January 2020 | 2

Chef à la carte

Julian Mai (*1985), born in Nürtingen (Germany), took over as Chef à la carte of the Saltz restaurant in November 2016. The German native completed his training as a chef at Restaurant Krone Bempflingen (Germany) and moved to Switzerland in 2008, where he worked at establishments such as the Waldhaus Flims Wellness Resort and the Giardino Ascona hotel. In 2012, Julian Mai returned to Germany as junior sous-chef at the Relais & Châteaux Hotel Dollenberg. A year later, in 2013, he joined the Dolder Grand team as sous-chef at the former Garden Restaurant. Since November 2016, he has been working as Chef à la carte at the Saltz restaurant (14 GaultMillau points).

Executive Pastry Chef

Christian Hümb's (*1981) is the newest addition to the culinary team. In November 2019, the man who has been named "Pastry Chef of the Year" several times joined the Dolder Grand as Executive Pastry Chef. Many people in the German-speaking world will know Christian Hümb's from the TV show "Das grosse Backen" (the German version of "The Great British Bake-Off"), where he was one of the judges. He started his career at Johann Lafer's Stromburg restaurant (1 Michelin star) as demi chef de partie and Executive Pastry Chef, before moving on to a position as Executive Pastry Chef at Hotel Louis C. Jacob in Hamburg (2 Michelin stars, 18 GaultMillau points). Christian Hümb's was chef de partie at the Ritz Carlton in Wolfsburg (3 Michelin stars, 19 GaultMillau points) before taking on the role of Executive Pastry Chef at the La Mer restaurant at the A-ROSA hotel on Sylt (2 Michelin stars) and at the Restaurant Haerlin in the Fairmont Hotel Vier Jahreszeiten in Hamburg (2 Michelin stars, 19 GaultMillau points). In the two years that followed, he worked with his best friend, Jan Hartwig, at Atelier at the Hotel Bayerischer Hof in Munich (3 Michelin stars, 18 GaultMillau points), where he was Executive Pastry Chef. In November 2019, he joined the Dolder Grand team.

Christian Hümb's's unique dessert creations do not just break with convention, they practically blow it apart. Whether he is working with fruit, vegetables, herbs or spices, he creates contrasts and truly lets his imagination run wild. He has a passion for experimenting with unusual ingredients, using vegetables to create bittersweet nuances and playing with textures, temperatures and consistencies. This approach sees Christian Hümb's create culinary masterpieces that combine ingredients such as pumpkin, coconut, tarragon and vanilla vinegar, or rhubarb, parsley, verbena and sourdough.

THE DOLDER GRAND

29 January 2020 | 3

Oriental Chef de Cuisine

Firas El-Borji (*1975) is Oriental Chef de Cuisine at the Dolder Grand. The 44-year-old moved to Switzerland in 2000 and started his own catering firm following his chef's apprenticeship from 2004 to 2007. Under his direction, Sharq Oriental was opened: the first Lebanese restaurant in Eastern Switzerland, which was awarded 13 GaultMillau points in its first year.

In 2015, Firas El-Borji joined the Dolder Grand team as Oriental Chef de Cuisine. His culinary creations were an instant hit, with a unique combination of flavours that wowed both our Lebanese and Arabic guests – including the royal families of several Arabic countries – and guests from other countries who enjoy oriental cuisine.

After a short period spent working at the Bürgenstock Resort, he returned to the Dolder Grand in 2019 as Oriental Chef de Cuisine.

Firas El-Borji's cuisine is inspired by the seemingly endless flavours of the Middle East. He uses exotic spices and the very best olive oil, both sourced from his native Lebanon, to create truly authentic dishes – and he prepares each dish with the same extraordinary attention to detail. This is evident not only in the exquisite flavours he creates, but also in their truly stunning appearance.

THE DOLDER GRAND

29 January 2020 | 4

Media contacts

Dolder Hotel AG
Anna Siroka
Director of Marketing & Communications
Tel +41 44 456 66 25
pr@dolderhotelag.com

Dolder Hotel AG
Adriana Zilic
PR Coordinator
Tel +41 44 456 66 40
pr@dolderhotelag.com

Combination of the traditional and the modern

Between 2004 and 2008, the renowned London-based architecture practice Foster + Partners combined the historic Main Building of the Dolder Grand, some of which is listed, with modern architectural accoutrements. All annexes constructed after 1899 were demolished, and two modern wings – the Spa Wing and the Golf Wing – now enclose the Main Building. The Hotel makes use of geothermal energy for efficient energy consumption, with 70 probes having been sunk 150 metres into the ground. The Dolder Grand is a member of the Leading Hotels of the World and Swiss Deluxe Hotels.