

THE DOLDER GRAND



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Dining at the Dolder Grand

Four restaurants, seasonal pop-ups, a gourmet festival and the Canvas Bar & Lounge make the Dolder Grand drinking and dining experience a special one. The Restaurant (2 Michelin stars, 19 Gault Millau points), the Saltz restaurant with local influences (14 Gault Millau points), the Japanese restaurant Mikuriya, the garden restaurant blooms offering vegan and vegetarian dishes, trendy pop-up restaurants, the annual festival The Epicure, and the bar invite hotel guests and the public. The terraces offer views of 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 43,000 square feet and banqueting and seminar facilities. An exclusive culinary offering can be found in the restaurants and Canvas Bar & Lounge.

The Restaurant

The Restaurant serves fresh and innovative gourmet cuisine created by 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 19 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, which offers you the opportunity to try an exciting selection of The Restaurant's culinary range, or a 4-course lunch. In the evening, The Restaurant offers 6- to 8-course dinners and a special vegetarian menu. The Restaurant is open Wednesday through Saturday evenings and Thursday and Friday lunchtimes. Sunday through Tuesday, the wooden spoons are at rest.

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.

THE EPICURE

Since 2014, the international culinary elite has been gathering at the Dolder Grand for the gourmet festival THE EPICURE. On a total of five evenings, Heiko Nieder and a guest chef each create an 8-course menu that is unique in this constellation. The evenings will be complemented by top-class master classes, which will be led by experts and provide unexpected insights into first-class products. On Sunday, the grand finale awaits the guests with live cooking stations of the guest chefs, where they can experience the impressions of the evenings in contrast.

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Saltz

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.

Mikuriya

The name "Mikuriya" means "kitchen where food is prepared for special guests". Guests at the Dolder Grand can enjoy this cuisine, where sushi kappo is reinterpreted seasonally with ingredients such as king crab, scallop and wagyu. At the counter, chef Atsushi Hiraoka prepares his specialties in front of his guests, creating an experience for all the senses. Located on the fourth floor, the Japanese restaurant is open Tuesday through Saturday from 7.00 pm and seats up to eight guests at a time at the counter with reservations.

blooms

Situated on the edge of the nearby forest and amid vegetable beds, herbs and fruit bushes, restaurant blooms serves up a relaxing outdoor dining experience to savour. Designed in the style of a terrace, the kitchen garden has space for 36 guests, with awnings sheltering the tables and the kitchen. Sous-Chef Robin Briner prepares light, refined creations – vegetarian, vegan, organic, regional and seasonal and sources ingredients and ideas from its kitchen garden – an array of vibrant colours, flavours and tactile sensations. Restaurant blooms is set to be open between June to September and is closed on Wednesdays and Thursdays - weather permitting.

Canvas Bar & Lounge

The lobby is characterised by the restored historic ceiling, art, 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 day. From 10.00 am every day, drinks, cocktails, and snacks are offered in the modern bar and on its terrace.

Pop-ups

Throughout the year, changing restaurant concepts such as The Lobster Club by Culinary Director Heiko Nieder, the Oriental Hideaway with Middle Eastern dishes by Oriental Chef de Cuisine Firas El-Borjis, or the winter pop-up Dolder Lodge meets St. Moritz offer hotel guests and local residents a wide range of options.

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.

