

THE DOLDER GRAND

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THE EPICURE – THE INTERNATIONAL CULINARY ELITE GUESTING AT THE DOLDER GRAND

Five evenings, one grand finale, 29 Michelin stars and countless GaultMillau points – from 27 June to 2 July 2023, THE EPICURE will once again bring together top chefs from Europe, Asia and Central America at the Dolder Grand. The illustrious line-up for this eighth edition of the gourmet festival promises a wealth of innovation and pioneering creativity in the kitchen.



The Dolder Grand is both a retreat and an experience destination – a combination of modern architecture and historic foundations, art and culture, wellness and well-being, and culinary delights and mixology. With new restaurant concepts, seasonal pop-ups, special events and collaborations with other high-end brands, the Dolder Grand continually seeks to expand its offering and provide a unique guest experience.

This will be the eighth time that the in-house gourmet festival THE EPICURE has attracted the international culinary elite to the Dolder Grand in Zurich – to raise the gastronomic bar. “We are looking forward to welcoming 12 master chefs from three continents to the Dolder Grand from 27 June to 2 July 2023 and adding another little ‘taster’ to our already extensive culinary offering,” says General Manager Markus Granelli, commenting on the commitment of his staff and that of the guest chefs.

On a total of five evenings, working alongside a different guest chef each night, Heiko Nieder, a chef with two Michelin stars chef and initiator of THE EPICURE, will create an eight-course dinner featuring pairings not seen before. Jonnie Boer, who has run restaurant De Librije in the Dutch city of Zwolle, now with three Michelin stars, for over 31 years, will kick things off on Tuesday, 27 June. Simon Rogan,

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whose empire includes the L'Enclume restaurant in the North of England, also with three Michelin stars, as well as several other restaurants and a farm, will take centre stage on the Wednesday evening. Then it is the turn of another chef with three Michelin stars, Guillaume Galliot on Thursday, 29 June. His career spans places as far apart as Montpellier, New York, Singapore and Macau, and this native Frenchman now runs the Caprice in Hong Kong. The Friday evening heralds the appearance of Sung Anh, who started out by helping at his parents' restaurant in California during his youth before going on to cook for the US Army and then entering the world of fine dining. Having opened his first Mosu restaurant in San Francisco, he later revived the restaurant in the South Korean capital Seoul. There is now also a branch of the same restaurant with three Michelin stars in Hong Kong. Jorge Vallejo worked in famous haute-cuisine restaurants such as Noma, Pujol and Diana before opening the Quintonil in Mexico City in 2012. Although Michelin does not award stars in Mexico, his restaurant was ranked ninth on the World's 50 Best Restaurants list in 2022. Vallejo will be joining Heiko Nieder in the kitchen on Saturday, 1 July.

The grand finale of THE EPICURE takes place on Sunday, 2 July, when there will be an opportunity to sample the top chefs' creations at newly designed live cooking stations. In addition to Sung Anh ***, Guillaume Galliot ***, Heiko Nieder ** and Jorge Vallejo, Patrick Mahler ** (focus ATELIER, Vitznau), Franck Giovannini *** (Restaurant de l'Hôtel de Ville, Crissier), Jeremy Chan ** (Ikoyi, London), René Frank ** (CODA Dessert Dining, Berlin), Sidney Schutte ** (Spectrum, Amsterdam), Tohru Nakamura ** (Tohru in der Schreiberei, Munich) and Álvaro Salazar ** (VORO, Majorca) will also be demonstrating their skills.

Tickets for THE EPICURE are available here: theepicure.ch

The Dolder Grand

With its 175 luxurious rooms and suites, exquisite cuisine, a spa encompassing 43,056 sq ft with a separate ladies 'and gentlemen spa, generous banqueting and seminar facilities and a remarkable art collection, the Dolder Grand is a member of the Leading Hotels of the World, Swiss Deluxe Hotels and Responsible Hotels of Switzerland. The Hotel's elevated location between pulsating city and invigorating nature provides guests with magnificent views over Zurich, the lake and the Alps. The 5-star-deluxe property carries the signature of architects Norman Foster as well as Sylvia Sepielli and is one of Zurich's most famous landmarks. <https://www.thedoldergrand.com/>

For key shots and fact sheets please visit our [Newsroom](#).

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