

Press release

A GLORIOUS FOOD RESORT! THE DOLDER GRAND NAMED GAULTMILLAU “HOTEL OF THE YEAR” 2024

175 luxurious rooms and suites, 4,000 square metres of spa – and 64 GaultMillau points: the Dolder Grand has put in place sophisticated new restaurant concepts in tune with the times. GaultMillau is awarding the “Hotel of the Year” prize to the icon on the Dolder Berg for the second time since 2016.



Editor-in-Chief Urs Heller: “Anyone who wins the title ‘Hotel of the Year’ twice in eight years must be doing something extraordinary. The Dolder Grand has delivered. We were delighted by the new MIKURIYA Japanese restaurant and the fascinating garden restaurant blooms. The jewel in the house is The Restaurant, which holds 19 points and two stars.” The two masterminds who have turned a luxury resort into a food destination are General Manager Markus Granelli and Culinary Director Heiko Nieder.

The hidden suite, the hidden garden

“Our location is not particularly central,” acknowledges General Manager Markus Granelli, “but the combination of rooms, spa, art and fine dining means we offer excellent reasons to come to the Dolder.” Two new restaurants have made it into the GaultMillau 2024: the MIKURIYA, which scores 16 points, and blooms, which scores 14 points. What they have in common is sophisticated concepts. Committed chefs. And: in this huge resort it takes time to find them both! A hostess in a kimono will show you the way to the MIKURIYA. The Japanese restaurant is in what used to be Room 100, part of the former Suite 100. “Omakase” is the order of the day. Chef Atsushi Hiraoka sets the 15-course menus; the counter has space for just eight guests. blooms is in an idyllic spot in a part of the resort that was not previously used. The tables are set in the midst of beds of herbs and vegetables and surrounded by a giant steel object by Keith Haring. It’s the very soul of romanticism. The restaurant only opens when the weather is good. The concept is vegan/vegetarian. “The garden is the source of our inspiration,” says Heiko Nieder. Sous chef Robin Briner makes the challenging concept happen.

One of only six – chef Heiko Nieder scores 19 points

Heiko Nieder multitasks at the Dolder. He develops new concepts. He keeps an eagle eye on every outlet. But above all, he’s a top chef – one of only six in Switzerland to score the maximum 19 points awarded by GaultMillau. In spite of the fact that he juggles many balls at once: chef Heiko puts in a top-class performance in The Restaurant, welcomes guests with an endless cascade of starters and has invented a cunning formula for the actual menu. New creations and a couple of signature dishes combine to form a perfect unity. One of the unusual features for a five-star hotel is that the perfect

service and sommelier assistance are provided solely by women. The Saltz all-day restaurant, a bold design by Rolf Sachs, is run by Julian Mai and has gone upscale, winning its 15th point. A second chef also now announces his presence in the restaurant and on the terrace: Firas El-Borji, the grand master of Middle Eastern cuisine and favourite of the sheikhs who stay at the Dolder.

The best breakfast in Switzerland

Star chef Heiko Nieder is also in charge of breakfast. It's served in the Saltz – and it's the best in the country. No fewer than eight (!) cooks led by Stephan Arnold get up first thing in the morning to spoil the Dolder's guests and make everything from scratch: 13 sophisticated dishes, served in 200 small glasses. There's sausage and cheese salad, egg salad, hummus, steak tartare, organic eggs every which way, plus a couple of dishes the chef has developed to kick off the day: French toast. and onsen egg with sea trout roe, marinated salmon, potato foam, dill and wasabi. The final touch to the offering is changing pop-ups like the Lobster Club, the romantic ski hut in the Dolder Lodge and the Krug Lounge. And once a year world-class chefs gather for the food festival: THE EPICURE.

Dalí, Murakami and Lord Norman Foster

The Dolder Grand was built in 1899 and is a fascinating resort. Lord Norman Foster lovingly restored the historic part of the hotel and cleverly added in an elegant new extension. More than 100 works by world-famous artists are generously displayed. The spa area offers 4,000 square metres of pure relaxation with a pool, excellent treatments and spacious sun terraces. Relax, chill and feast above the roofs of Zurich.

[Package "Hotel of the Year"](#)

To celebrate the award, The Dolder Grand has launched the 'Hotel of the Year' package, which includes a 100 CHF voucher for guests to use at any of the resort's restaurants or award-winning spa. Prices start from CHF 703 for 2 persons in a Double Superior Room (subject to availability). The offer includes:

- 1 night stay with breakfast
- CHF 100.00 Spa credit or restaurant voucher (per room and stay)
- Unlimited access to the Dolder Grand Spa
- Complimentary Shuttle to the City Centre
- Complimentary Guest Cars

About The Dolder Grand

Celebrating 125 legendary years in 2024, The Dolder Grand is Zurich's castle-on-the-hill, an architectural marvel that's been a mainstay of the city since its founding in 1899. 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](#).

About GaultMillau

Where are the best restaurants in Switzerland? Who are the most creative chefs? The "GaultMillau Guide Switzerland" is the most important gourmet guide in the country. 880 restaurants are rated and described in detail. The country's award-winning chefs are presented in pictures. The guide is quoted daily in the media. GaultMillau digital: Gaultmillau.ch offers daily recipe videos and recipes from the best chefs. Exciting interviews and news from the scene. The new lifestyle list GaultMillau POP recommends 230 trendy pubs, brasseries, bars and cafés. The blog "Züri isst" appeals to an urban, young audience and has its own constantly growing community. For key shots please click [here](#).

Media contacts:

The Dolder Grand
Joachim Schweier
Senior Marketing & Communications Manager
Tel +41 44 456 60 00
joachim.schweier@dolderhotelag.com

PR/Ticular
Laura Amanzi
Managing Director Zurich
Tel +41 76 419 17 10
laura.amanzi@pr-ticular.com

GaultMillau "Hotel of the Year"

2024	Zurich, The Dolder Grand
2023	Lausanne, Beau-Rivage Palace
2022	Ascona, Hotel Castello del Sole
2021	Bad Ragaz, Grand Resort Bad Ragaz
2020	Basel, Grand Hotel Les Trois Rois
2019	Bürgenstock, Bürgenstock Resort Lake Lucerne
2018	St. Moritz, Kulm Hotel
2017	Andermatt, The Chedi Andermatt
2016	Zurich, The Dolder Grand
2015	Vitznau, Park Hotel Vitznau
2014	Gstaad, The Alpina Gstaad
2013	Zurich, Baur au Lac
2012	Lausanne, Lausanne Palace
2011	Ascona, Hotel Eden Roc
2010	Bad Ragaz, Grand Resort Bad Ragaz
2009	Pontresina, Grand Hotel Kronenhof
2008	Ascona, Hotel Castello del Sole
2007	Lausanne, Beau-Rivage Palace
2006	Lenk, Lenkerhof Gourmet Spa Resort
2005	Flims, Waldhaus Flims Mountain Resort & Spa
2004	Gstaad, Grand Hotel Bellevue
2003	Lugano, Villa Principe Leopoldo
2002	Weggis, Park Hotel
2001	Interlaken, Victoria Jungfrau Grand Hotel & Spa
2000	Murten, Le Vieux Manoir
1999	Bad Ragaz, Grand Hotel Quellenhof
1998	Ascona, Albergo Giardino