

THE DOLDER GRAND



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Dining at the Dolder Grand

The Dolder Grand is recognised as a gourmet destination, equally appreciated by Zurich residents and hotel guests. The Canvas Bar & Lounge is a favourite social hub, and is complemented by four restaurants, seasonal pop-ups and the annual Epicure Gourmet Festival. The Restaurant has been awarded 2 Michelin stars and 19 GaultMillau points; Saltz restaurant (15 19 GaultMillau points) emphasises local influences; the Japanese restaurant Mikuriya holds 16 GaultMillau points; and the garden restaurant blooms (15 GaultMillau points) offers vegan and vegetarian dishes. The restaurants' terraces offer panoramic views of the city, the lake and the Alps.

The Restaurant

The Restaurant serves innovative gourmet cuisine created by Culinary Director and Chef Fine Dining, Heiko Nieder, and has been awarded 19 GaultMillau points and 2 Michelin stars. The secret of Chef Nieder's style is freshness and an experimental approach to flavour, texture and presentation, creating dishes that go beyond classic expectations. Among them: Breton lobster with strawberries, beetroot, tarragon and mustard, and Rabbit with preserved mushrooms, garden herbs and miso. An element of surprise also awaits in the desserts – for example, Blueberries are complemented by celery, cucumber and ginger.

Set in the hotel's historic Main Building, the gourmet restaurant seats 47 guests. It has its own terrace and lounge bar for pre- and post-dinner drinks, as well as a Private Dining Room. The warm ambience is amplified by the elegant interior design, a focal point of which is the magnificent historic ceiling, which has been restored to its original glory.

At lunchtime, The Restaurant offers an amuse-bouche menu – an opportunity to fully sample Chef Nieder's culinary range, and a four-course lunch. In the evening, following Chef Nieder's approach of presenting multiple small dishes so that diners enjoy an expansive range of flavours, The Restaurant offers 6- to 8-course dinners, as well as a special vegetarian menu. The Restaurant is open for dinner from Wednesday to Saturday, and for lunch on Thursday and Friday (it is closed from Sunday to Tuesday).

Saltz

The interior of Saltz, designed by artist Rolf Sachs, is chic and relaxed – with a touch of humour – and that sets the mood for the dining experience. Chef à la carte Julian Mai focuses on regional ingredients and specialities, which he prepares with an adventurous and sophisticated twist, reinterpreting classics and introducing unexpected flavours. Guests in the Saltz Bar can enjoy cocktails and snacks in a lively and informal atmosphere. Offering a culinary adventure that invites guests to question their preconceptions and see things from a completely new perspective, Saltz has been awarded 15 GaultMillau points.

Mikuriya

The name Mikuriya means "kitchen where food is prepared for special guests" and guests at the Dolder Grand's intimate Japanese restaurant – which seats only eight people – feel special indeed. Rather than ordering from a menu, allow chef Atsushi Hiraoka to take the lead, watching from their seats at the counter as he prepares the best available ingredients of the day in the way that will best showcase their quality and freshness. Thus, for example, sushi kappo is reinterpreted seasonally with ingredients such as king crab, scallop and wagyu.

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Mikuriya has been awarded 16 GaultMillau points. Located on the fourth floor of the hotel, it is open from Tuesday to Saturday from 7.00 pm, by reservation only.

blooms

A seasonal restaurant, blooms is set at the edge of the nearby forest amid vegetable gardens, herbs and fruit bushes. With awnings sheltering the tables and the kitchen, and space for 36 guests, it offers a delightful outdoor dining experience. Sous-Chef Robin Briner prepares light, refined creations – vegetarian, vegan, organic, regional and seasonal – sourcing ingredients and ideas from the kitchen garden to create an array of vibrant colours, flavours and textures.

Awarded 15 GaultMillau points, blooms is open from June to September, from Friday to Tuesday – and is closed on Wednesdays and Thursdays – weather permitting.

Canvas Bar & Lounge

The vision behind the new Canvas Bar was to create a design element that seamlessly blends into the diverse atmosphere of The Dolder Grand while also being perceived as a standalone piece of art. Drinks and cocktails are mixed, and snacks are served daily starting from 10:00 AM.

THE EPICURE Gourmet Festival

Every summer since 2014, some of the world's best chefs have gathered at the Dolder Grand for the gourmet festival THE EPICURE – the brainchild of Chef Heiko Nieder. Over the course of five evenings, Chef Nieder and a guest chef collaborate to create an 8-course menu that is unique in the world. Menus are paired with expertly chosen wines and a guest mixologist from one of the world's best bars creates complementary cocktails. The evenings are complemented by masterclasses that provide unexpected insights into first-class products. On Sunday, the grand finale dinner brings together all of the guest chefs, each with a live cooking station, offering guests an unparalleled culinary experience.

Changing Restaurant Concepts

Throughout the year, rotating restaurant concepts such as The Lobster Club and The Grand Heritage by Culinary Director Heiko Nieder, or the Oriental Hideaway offering Middle Eastern cuisine by Oriental Chef de Cuisine Firas El-Borji, provide a diverse range of options for hotel guests and locals alike.

Wine at the Dolder Grand

The wine list comprises around 500 wines, with prices from around CHF 50 up to CHF 3,000 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 bottles from renowned vineyards elsewhere in the world.

