

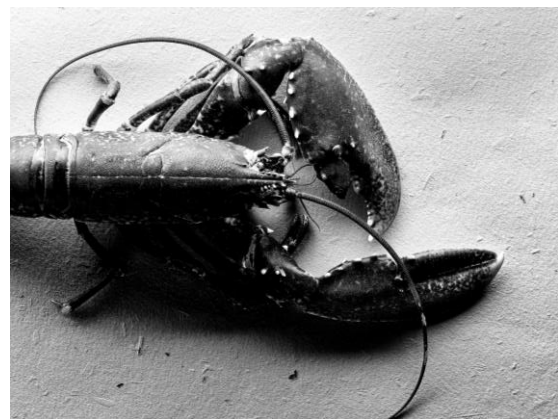
# THE DOLDER GRAND

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Press release

## THE EPICURE 2024 – the crème de la crème of top international chefs at the Dolder Grand

The international gourmet festival THE EPICURE at the Dolder Grand in Zurich, founded by Michelin-starred chef Heiko Nieder, has long since become an unmissable event for anyone with a passion for unique culinary delights. Foodies from all over the world will be returning again this year when THE EPICURE celebrates its ninth edition with a first-class line-up. From 2 to 7 July 2024, “The Restaurant” chef Heiko Nieder and other top chefs from all over the globe will be serving up extraordinary flavour combinations and superior culinary experiences. Over the course of five evenings, Heiko Nieder will team up with a different Michelin-starred chef each time to create an eight-course menu featuring pairings not seen before. On Sunday, guests can look forward to the grand finale, where numerous top-class guest chefs will present their signature dishes at various live cooking stations.



### Four hands in a class of their own – Stefan Stiller and Heiko Nieder cook together at The Epicure 2024

As every year, “The Restaurant” chef Heiko Nieder (two Michelin stars) once again presents an impressive line-up of international chefs. A special guest chef in 2024 is German chef Stefan Stiller, who has been awarded three Michelin stars and will be taking part in THE EPICURE for the first time. Stefan Stiller has been cooking in the Chinese metropolis of Shanghai since 2005 and opened his restaurant “Taian Table” in 2016, with a gourmet concept that got him off to a flying start. The first Michelin star came immediately, the second 2019 and the third followed in 2021. His second restaurant in Guangù also has two stars. Stiller will certainly be in good company when the elite of the international chef scene meet again at THE EPICURE in July 2024 and ensure unforgettable culinary moments.

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## Occasions to remember forever – The Evenings

Heiko Nieder again welcomes top-class chefs from around the globe for the ninth edition of the festival. On each evening of the five-day event, he will work together with one of the chefs in the kitchen of The Restaurant to create an exceptional eight-course menu featuring pairings not seen before.

## Sneak peek – the 2024 line-up

As every year, the line-up impresses with its quality and internationality. This year, guest chefs from countries including France, the Netherlands, Poland, the UK, Denmark and Austria will be taking part. The official line-up will be announced on 18 April 2024 – stay tuned!

## About the Dolder Grand

Opened in 1899, the Dolder Grand has 175 luxurious rooms and suites. Regally perched high above Zurich on the Adlisberg, the City Resort offers stunning views of the vibrant city life, Lake Zurich and the Swiss Alps. In 2024, the Dolder Grand will celebrate its 125th anniversary. The legendary hotel has had an extraordinary history with illustrious guests and has established itself as a destination for culinary delights, art and wellness. The striking, palatial building bears the signature of renowned architect Lord Norman Foster. With its four restaurants, the five-star superior hotel offers an exceptional dining concept: “The Restaurant” (two Michelin stars and 19 Gault Millau points), “Mikuriya” (16 Gault Millau points), “Saltz restaurant” (15 Gault Millau points) and the seasonal vegan-vegetarian garden restaurant “blooms” (14 Gault Millau points). The stylish Canvas Bar & Lounge and alternating pop-ups further underscore the hotel’s reputation as an innovative food resort and have garnered the Dolder Grand the title “Hotel of the Year 2024” from Gault Millau. The spa area offers 4,000 square metres of pure relaxation. The hotel is also known for its extensive art collection, encompassing over 100 works from world-renowned artists including Salvador Dalí and Takashi Murakami. The Dolder Grand is a member of the Leading Hotels of the World, Swiss Deluxe Hotels and the Responsible Hotels of Switzerland.

For images and general information, visit our [media page](#).

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