

# THE DOLDER GRAND

18 April 2024

Press release

## Heiko Nieder offers culinary variety during the 9th edition of THE EPICURE

Thirteen top chefs and two renowned bars have been commissioned for the 9th edition of THE EPICURE – the Dolder Grand’s annual gourmet festival supervised by Heiko Nieder, holder of two Michelin stars. Over the course of five evenings, Heiko Nieder, together with one of the chefs assigned on that day, will create a unique eight-course dinner. THE EPICURE will ensure the menu is accompanied by fine wines, selected by junior sommelier and GaultMillau awardee Katharina Sarrot. On the last day, guests can look forward to the grand finale with eleven food stations, a bar and lounge as well as live entertainment.



At THE EPICURE, which means “connoisseur”, Heiko Nieder invites gourmets on a culinary journey around the world. From 2 to 7 July 2024, top chefs from various countries will be taking up the challenge to create unique experiences for international and local guests at the Dolder Grand.

### This year’s selection of star chefs offers an impressive range of skills

Heiko Nieder is the initiator of the gourmet festival and Chef Fine Dining at The Restaurant. With two Michelin stars and 19 GaultMillau points, it is Zurich’s most highly decorated restaurant. In his role as Culinary Director of the Dolder Grand, Heiko Nieder has defined the entire hotel as a culinary destination in Zurich. Katharina Sarrot works closely with Heiko Nieder to round off the dishes on the menu of The Restaurant with matching wines. During THE EPICURE, she will once again accompany the chefs’ menus with her selection of wines, perfecting the guest’s experience. The majority of this year’s chefs incorporate their own regional cuisine into their dishes. The first of the Evenings takes place on 2 July 2024 with Norbert Niederkofler (3 Michelin stars, 1 green Michelin star, 5 GaultMillau toques) – a renowned pioneer of sustainable cuisine from the Italian Alps. His innovative and local approach has earned him a green star in addition to his three stars. What’s more, New Zealander Vaughan Mabee (The World’s 50 Best Restaurants Discovery, Restaurant of the Year 2020–2023) will be serving up his innovative creations, which can otherwise only be enjoyed at Amisfield in Queenstown. Javier Torres, one of the Torres twins (3 Michelin stars, 1 green Michelin star), from the renowned Cocina Hermanos Torres in Barcelona, will present unexpected combinations of flavours, which this pair of Spanish chefs is known for. German Michelin-starred chef Stefan Stiller (3 Michelin stars, 1 green Michelin star), who has been running a restaurant in Shanghai since 2008 and skilfully blends European and Asian cuisine, complements the gathering of celebrity chefs in the same way as Jan Hartwig (3 Michelin stars, 5 GaultMillau toques) from Munich, known for his precision, creativity and use of unexpected combinations. Therefore, it is safe to say that each of the chefs will be giving their respective home cuisine a surprising and unexpected twist with the help of seasonal ingredients.

## **The Final**

The grand finale takes place on Sunday, 7 July 2024, the last day of the event. Starting at lunchtime, this last session of the gourmet festival offers guests culinary delights and entertainment right through until the evening. Selected top chefs will prepare their signature dishes at live cooking stations. There, festival guests will be right at the heart of the action and thus able to watch the eleven different star chefs at work. Alongside Mabee and Stiller, Kristian Baumann (2 Michelin stars) from Denmark, Guido Braeken (2 Michelin stars, 17 GaultMillau points) from the Netherlands, Benoît Carcenat (2 Michelin stars, 18 GaultMillau points) from Western Switzerland, Marco D'Andrea (Pastry Chef of the Year 2020) from Germany, Alex Dilling (2 Michelin stars) from the UK, Konstantin Filippou (2 Michelin stars, 19 GaultMillau points, 5 GaultMillau toques) from Austria, Przemysław Klima (2 Michelin stars) from Poland, Tamás Széll (2 Michelin stars) from Hungary and, last but not least, the host Heiko Nieder will be demonstrating their unique culinary skills. "Being pampered by so many award-winning chefs and watching them compose their culinary symphonies will make THE EPICURE so unique," explains Markus Granelli, General Manager of the Dolder Grand. The Final is rounded off with a bar experience, a cigar lounge and live entertainment.

## **Bartenders from Oslo and London mixing for Zurich**

This year's representatives of the art of mixing beverages come from prestigious bars in Oslo and London. Norway's Himkok bar and Scarfes Bar in London were ranked among the world's 50 best bars in 2023. The master bartenders will be offering cocktail experiences at this year's gourmet festival from Tuesday to Thursday and Friday to Sunday. Innovative drinks are created at the Himkok, where emphasis is placed on the careful use of ingredients. That is why the bar primarily uses homemade spirits and local Norwegian ingredients. Scarfes Bar not only offers unforgettable drinks, but is also a symbol of art, luxury, modernity and indulgence throughout London.

## **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 five 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), the seasonal vegan-vegetarian garden restaurant "blooms" (14 Gault Millau points) and seasonal restaurant concepts. The stylish Canvas Bar & Lounge and the annual gourmet festival THE EPICURE 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](#).

## **Media contact for interview requests and additional information:**

The Dolder Grand  
Joachim Schweier  
Senior Marketing & Communications Manager  
Tel +41 44 456 60 00  
[joachim.schweier@dolderhotelag.com](mailto:joachim.schweier@dolderhotelag.com)

Farner Consulting AG  
Noémie Schmidlin  
Consultant  
Tel +41 44 389 60 16  
[noemie.schmidlin@farner.ch](mailto:noemie.schmidlin@farner.ch)