

THE DOLDER GRAND

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Press release

blooms: The garden restaurant at the Dolder Grand starts its second season

blooms is Zurich's culinary hotspot for regional and seasonal cuisine. The outdoor-only restaurant not only has a menu that encapsulates a modern lifestyle, but also gives visitors the feeling of being a personal guest of Culinary Director Heiko Nieder in the stylish vegetable garden.

The garden restaurant was awarded 14 GaultMillau points back in its first season. Its elegant yet healthy dishes add a fresh new touch – and raise the bar.



A green hideaway – blooms is more than just a restaurant

The garden restaurant, which has been awarded 14 GaultMillau points, serves up impressive platefuls of food and a unique aesthetic alike. Nestled within the in-house herb garden at the luxury hotel in Zurich, blooms is a symbol of a green hideaway in the midst of a vibrant city. A visit to blooms promises a multi-sensory experience: the scent of fresh herbs, the lush green of the garden with its architecturally advanced design and berry bushes, and the striking red steel sculpture by American artist Keith Haring combine to create a place of inspiration and tranquillity. Heiko Nieder, who founded blooms, says: “This garden offers a variety of vibrant colours, smells, flavours and tactile sensations. This is the basis for our dishes and the source of our inspiration.” This is evident in the materials chosen: here, nature takes centre stage and is reflected in a modern design that brings flora and architecture into harmony. Accompanied by lounge music, guests can sit on high-quality wood furniture while enjoying hours of indulgence and relaxation under the sunshades.

Taking healthy cuisine to the next level – Heiko Nieder brings regional and seasonal cuisine to new heights

Heiko Nieder and his team have been preparing light, modern creations ever since their permanent blooms garden restaurant opened. Its vegetarian and vegan dishes showcase the valuable ingredients harvested directly from the restaurant's own garden. Produce not grown in-house is sourced exclusively from local partners and farmers from the surrounding area. The Culinary Director of the Dolder Grand wants to imbue the terms “regional” and “seasonal” with new meaning. Whether lunch or dinner, its inspiring menu delights guests from around the world who want to eat consciously and enjoy deliciously surprising meat-free creations. This groundbreaking culinary concept is not about giving things up. Instead, it encourages us to rediscover the value of local products amidst a suitable ambience. The team of chefs at blooms is inspired by cutting-edge trends to craft a diverse selection of vegetarian creations, mainly vegan, lactose and gluten-free dishes.

Culinary Director Heiko Nieder underscores the holistic approach: “If you're inspired by a vegetable garden, it is self-evident that the menu should be aimed at different lifestyles and, for example, remain meatless.” During the design phase, Heiko Nieder was personally concerned with harmonising culinary delights and ambience. Reading the menu, you can quickly see what Nieder was referring to: native and sometimes forgotten plants such as cornelian cherries, ground ivy, wild berries and woodruff are handled creatively and reinterpreted. This leads to the restaurant's surroundings and concept merging in a fascinating way.

A special highlight: the garden restaurant, home to a varied array of plants and vegetables, promotes biodiversity by offering an ideal habitat for countless animals and insects. It is open for lunch and dinner from Friday to Tuesday between April and October, depending on the weather. blooms returns each year as a firm fixture in the culinary offering.

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blooms as part of the Dolder Grand's overarching culinary concept

Offering an unprecedented level of culinary diversity is an important part of the Dolder Grand's DNA. Its various restaurants and changing culinary concepts delight hotel guests and are also greatly appreciated by Zurich residents. The Canvas Bar & Lounge is a popular meeting place and, together with blooms, is complemented by four restaurants and the annual THE EPICURE gourmet festival. From innovative fine dining in The Restaurant to reinterpreted Swiss classics at Saltz, to traditional omakase at the Mikuriya restaurant, through to changing restaurant concepts: including blooms, the Dolder Grand and its restaurants hold a total of 64 GaultMillau points and 2 Michelin stars. "With its wide range of food & beverage options, the Dolder Grand itself is an important culinary destination in the city of Zurich. It meets a wide variety of needs and creates unique experiences for our guests," explains Markus Granelli, General Manager at the Dolder Grand.

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](#).

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