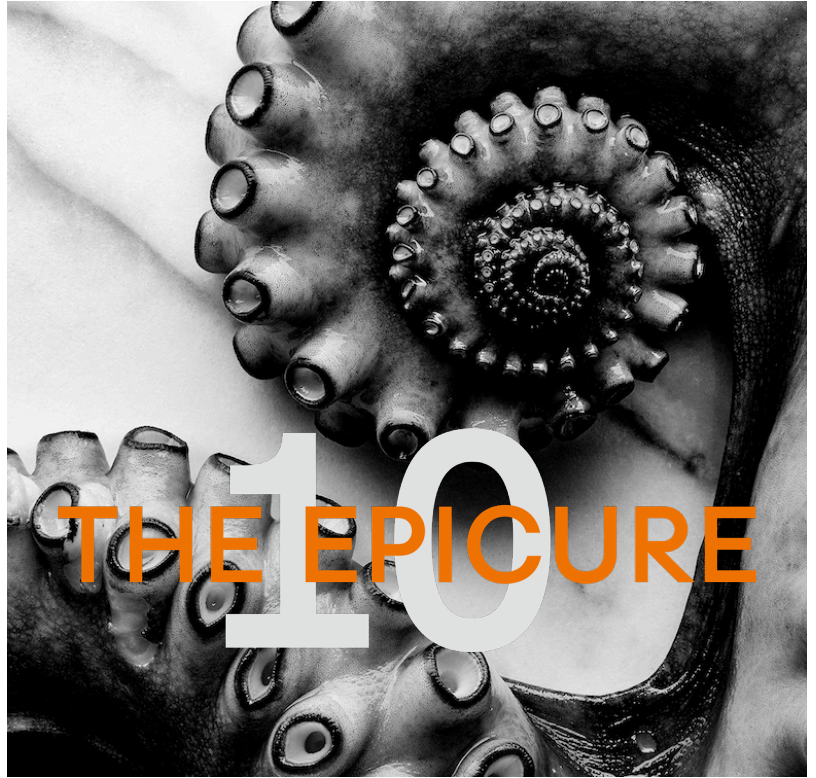


THE DOLDER GRAND



CULINARY MASTERPIECES ON THE PLATE

AN INTERVIEW WITH
HEIKO NIEDER



UNDER THE VISIONARY LEADERSHIP OF HEIKO NIEDER, THE EPICURE HAS EVOLVED INTO A MECCA OF HIGH-END GASTRONOMY IN SWITZERLAND. TO DATE, 111 GUEST CHEFS FROM 30 COUNTRIES, WITH A TOTAL OF 249 MICHELIN STARS, HAVE HONOURED OUR INVITATION. JOIN US IN CELEBRATING THE ANNIVERSARY EDITION FROM 9 TO 14 SEPTEMBER 2025!

When Heiko Nieder launched the gourmet festival THE EPICURE in 2014, he scarcely could have guessed what culinary fireworks he was about to set off in the process. Today, on the cusp of its 10th anniversary, the festival is one of the most important gastronomic events in Switzerland.

With innovative restaurant concepts and his fine-dining restaurant, The Restaurant (2 Michelin stars, 19 GaultMillau points), Nieder is causing a stir at the Dolder Grand and gaining international renown. With THE EPICURE, he has also firmly anchored Zurich on the world map of haute cuisine.

In this interview, Heiko Nieder looks back on years of culinary highlights. He talks about how he pulls in top chefs from around the world for THE EPICURE year after year, the challenges organising such an event entails and what is in store for guests as the event marks its anniversary.

Let us start with the most important question: What surprises or innovations can guests expect for the 10-year anniversary of THE EPICURE?

Heiko Nieder: Fantastic chefs, excellent wines and an electrifying atmosphere. Each edition of THE EPICURE brings with it new stories and highlights, and I am already looking forward to the special moments in this anniversary year. We have some exciting surprises up our sleeves that are sure to delight our guests.

What was the origin of the gourmet festival THE EPICURE and how has it developed over the last 10 years?

HN: The original idea is still in place today: we want to offer our many guests a unique gourmet festival, while raising the profile of the Dolder Grand in Switzerland, neighbouring countries and around the world. We started with just three evenings and the final Sunday. For several years now, we have had five evenings and the final. We have always remained true to the basic principle: invite the best chefs in the world for the best guests in the world!

How do you choose the participating chefs for each session?

HN: I want to offer our guests a pioneering mix of great chefs whose culinary delights they are probably unable to discover themselves. It is not just about outstanding expertise, but also inviting chefs that guests would otherwise not have the opportunity to experience so easily or so quickly. The aim of THE EPICURE is to give people the opportunity to discover exceptional talents from all over the world in one place – an opportunity for gourmets and a real highlight for our guests.

Can you give us a brief glimpse into the creative process that takes place when you develop a four-hands dinner with a guest chef?

HN: The chefs prepare their dishes based on the specifications: an amuse-bouche and four dishes, with the last dish required to be a dessert. I complete the gaps with our own creations, carefully tailored to these dishes, creating a harmonious eight-course menu plus two amuse-bouches.

How do you see the future of THE EPICURE and what is the vision going forward?

HN: In the intense preparation phase before the event, I often wonder if I really want to do the whole thing again [laughs]. But as soon as I see the beaming faces of our guests, I know: it was worth the effort! I would like to keep developing THE EPICURE and establish it as the ultimate hotspot for culinary pioneers. We will continue to push the boundaries of haute cuisine and create unforgettable experiences that capture the hearts of our guests.

What role does sustainability play at THE EPICURE and how has this aspect changed over the years?

HN: Every chef is increasingly mindful of demonstrating their connection to their homelands through the use of local and seasonal ingredients. They all present their individual interpretation of sustainability by creating dishes that are not only impressive from a culinary standpoint, but also honour the resources and traditions of their region of origin. This development reflects the growing trend towards conscious and responsible enjoyment in haute cuisine.

10 YEARS OF THE EPICURE

The crème de la crème of international haute cuisine at the Dolder Grand

Over the past nine editions of THE EPICURE, a total of 111 guest chefs from 30 countries have accepted the invitation by Heiko Nieder – with a collective 249 Michelin stars between them. In 2025, THE EPICURE will celebrate its 10th anniversary – and thereby also honour the defining role of Heiko Nieder, whose vision has put Zurich on the haute cuisine map.

THE EPICURE 2025

From 9 to 14 September 2025, the Dolder Grand will be the meeting place of international haute cuisine: five evenings, five guest chefs, five exclusive four-hands dinners – crowned by THE FINAL with live cooking, signature dishes, and fine wines.

«THE ART OF BLENDING»

At THE EPICURE, Davidoff invites you to an exclusive gourmet experience in the garden of the Dolder Grand on Saturday, 13 September 2025. It starts at 11.30 am.

Look forward to an afternoon full of culinary delights – a bridge between luxury, craftsmanship and haute cuisine. The focus here is on “The Art of Blending”: an experienced Davidoff torcedor will provide a live demonstration of the art of tobacco composition, while you blend an exclusive port guided by an expert from Graham’s. Champagne and exquisite caviar from Sense of Delight will be served. The culinary highlight of this afternoon is an exceptional 6-course dinner, which will be “blended” by the three top chefs Nick Bril, Kirk Westaway and Heiko Nieder. As an exclusive finale, Davidoff will unveil a new Limited Edition cigar in advance of its official launch – an experience for all the senses.

The number of participants is limited to 30 guests. Tickets from CHF 449.00.

THE 2025 GUEST CHEFS

THE EVENINGS:

CÉSAR TROISGROS*** (Dienstag)

TIM BOURY*** (Mittwoch)

KIRK WESTAWAY** X MAISON KRUG (Donnerstag & THE FINAL & Gourmet Experience)

KAI HO*** (Freitag & THE FINAL)

ERIC KRAH VILDGAARD*** (Samstag & THE FINAL)

THE FINAL:

CHRISTOPH RAINER**, DAVID ŽEFRAN**, ALAIN WEISSGERBER**, EERO VOTTONEN**, PASCAL STEFFEN**, MASSIMILIANO DELLE VEDOVE**, LEWIS WILSON**

MIXOLOGY – THE 2025 BARTENDERS

The world’s top bartenders meet at the epicentre of enjoyment: at THE EPICURE 2025, mixology becomes an art form.

THE ART OF LIVING

“DE VIE BAR”

Paris, France/Tuesday to Friday

INNOVATION AND CRAFTSMANSHIP FROM BARCELONA

“SIPS BAR”

THE WORLD’S 50 BEST BARS 2023

Barcelona, Spain/Saturday & THE FINAL on Sunday

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THE EPICURE

A RECAP: THE GUEST CHEFS OF THE PAST 9 YEARS

111 GUEST CHEFS

EVENINGS Benoit Violier*** Massimo Bottura*** Joachim Wissler** Quique Dacosta*** Gert de Mangeleer*** Christian Bau*** Harald Wohlfahrt*** Curtis Duffy*** Andreas Caminada*** Pascal Barbot* Niko Romito* Jacob Jan Boerma* Klaus Erfort** Christian Le Squer*** Peter Knogl*** Thomas Bühner*** Yosuke Suga Heinz Beck** Eckart Witzigmann*** Martin Klein** Christian Jürgens*** Alain Passard*** Esben Holmboe Bang*** Jimmy Lim Tyan Yaw** Alvin Leung** Paolo Casagrande*** Prateek Sadhu Julien Royer*** Peter Gilmore Jonnie Boer*** Simon Rogan*** Guillaume Galliot*** Sung Anh*** Jorge Vallejo** Norbert Niederkofler*** Vaughan Mabee*** Javier Torres*** Stefan Stiller*** Jan Hartwig***

30 COUNTRIES

FINALS Esben Holmboe Bang*** Tim Raue** Jean Sulpice** Arnaud Bignon** Hans Neuner** Rolf Fliegauf** Dieter Koschina** Johannes King Gianluca Fusto** Heiko Nieder** Mauro Colagreco*** Onno Kokmeijer** Masanori Tomikawa* Peter Knogl*** Silvio Nickol** Davide Scabin* Stefano Balleco** Christoph Rütter** Yann Duytsche Sang Hoon Degeimbre** Soren Selin** Yoshinori Ishii** Anthony Genovese** Nenad Milinarevic** Georgianna Hiliadaki** Bobby Bräuer** Frédéric Bau*** Björn Frantzén*** Sat Bains** Fernando Arellano** Paco Perez** Tanja Grandits** Peter Hagen-Wiest** Simon Taxacher** Michael Kempf** Andy Vorbusch*** Eckart Witzigmann*** Shaun Rankin* Thomas Martin Ralf Berendsen** Sven Wassmer*** Dick Middelweerd** Hendrik Otto** Norbert Niederkofler*** Christophe Roure** Andy Vorbusch*** Juan Amador*** Adam Mészáros** Angelos Lantos** Nick Bril** Gerhard Wieser** Rico Zandonella** Jimmy Lim Tyan Yaw** Christian Hümbel Andreas Senn** Laurent Eperon** David Martin** Stephen McLaughlin** Marco Müller*** Kay Baumgardt** Matteo Ferrantino** Patrick Mahler** Frank Giovannini*** Alvaro Salazar** Tohru Nakamura** Sidney Schutte** René Frank** Jeremy Chan** Guido Braeken** Przemyslaw Klima** Kristian Baumann** Mitja Birlo** Tamás Széll** Benoit Carcenat** Konstantin Filippou** Marco D'Andrea**

249 MICHELIN STARS