

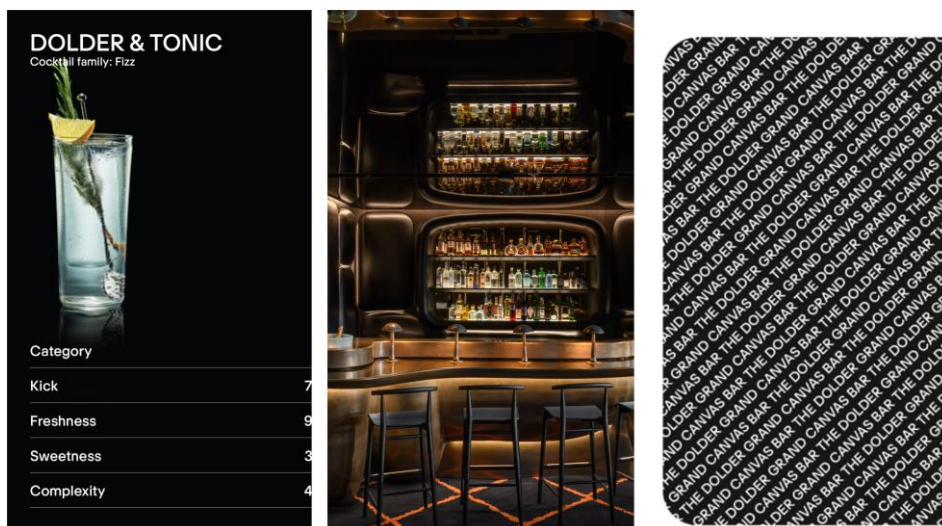
# THE DOLDER GRAND

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Press Release

## CANVAS BAR & LOUNGE: A YEAR OF MIXOLOGY, ART AND SUSTAINABILITY

A year ago, the Canvas Bar & Lounge reopened after a successful refurbishment by Küchel Architects. Since then, it has evolved – as an already well-established part of the Dolder Grand – into an even more vibrant meeting place for hotel guests and visitors from the surrounding area, setting new standards in the fields of creative mixology, art and lived sustainability.



### The Canvas Bar embodies sustainable bar culture

Head Bartender Matthieu Doucet combines the highest level of bartending with a consistently sustainable approach. At the Canvas Bar & Lounge, refined signature drinks are created from resource-efficient ingredients and innovative techniques. Surplus cucumber pieces, for example, are transformed into finely balanced, homemade cordials – one of the flavour foundations for creations such as the “Colour Green” or the alcohol-free “Elderflower Breeze”. Citrus fruits, too, are used in their entirety: the peels are cut into precise, Bauhaus-inspired discs, gently dried, and refined into a citrus salt. This not only enhances selected cocktails visually but also in terms of taste. Every drink at the Canvas Bar thus represents conscious, sustainable indulgence.

### Where bar meets gallery

The Canvas Bar & Lounge is a total work of art in architecture and design. “Here, the Canvas Bar becomes a museum, where our guests can experience contemporary art in an informal and relaxed atmosphere,” says Markus Granelli, General Manager of the Dolder Grand. On display are works by Bob and Roberta Smith, Jack Vettriano, Urs Fischer and Francesco Clemente, as well as interactive

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installations by Jean Tinguely – a journey through one of Switzerland's most important private collections.

## **Anniversary meets THE EPICURE: International guest shifts at the gourmet festival**

In 2023, the bar was named the best hotel bar in Switzerland. Matthieu Doucet has played a key role in this success with his creative mixology. To mark the forthcoming gourmet festival THE EPICURE, which will celebrate its 10th anniversary from 9 to 14 September 2025, guest bartenders will once again be welcomed. Among them are Andrea Confalonieri from Sips Drinkery House in Barcelona and Alex Francis, co-founder of De Vie Bar in Paris. Both are renowned for pioneering, sustainable bar culture and will lend the festival an extra touch of international flair. During the festival week, guests will have the opportunity every day to enjoy a selection of the signature drinks from these two acclaimed bars at the Dolder Grand.

## **More than just a drink: The Canvas Bar card game**

With the specially designed Canvas Bar card game, the cocktail menu can be discovered in a playful and entertaining way. This alternative to the classic menu encourages exchange about the spice, freshness, sweetness and complexity of the drinks presented – while ensuring an engaging and enjoyable evening. And who knows – the one who loses might just have to buy the next round.

## **About the Dolder Grand**

The Dolder Grand is a 175-room city resort nestled in the hills overlooking the vibrant lakeside city of Zurich and the picturesque Swiss Alps. Since opening its doors in 1899, the legendary hotel has played host to numerous international artists, renowned musicians, and prominent dignitaries, and over the years has established itself as a must-see culinary, wellness, and arts destination with a host of accolades to its name. Reimagined by acclaimed architect Lord Norman Foster in 2008, The Dolder Grand's historic, castle-like façade serves as a contrast to the impressive contemporary art collection housed within the hotel, including works by Salvador Dalí, Takashi Murakami, and Jani Leinonen. The Dolder Grand offers four distinct, and highly innovative dining concepts: The Restaurant (2-Michelin star and 19 GaultMillau points), Mikuriya (16 GaultMillau points), Saltz (15 GaultMillau points), and a new seasonal vegan/vegetarian garden restaurant, blooms (15 GaultMillau points). These remarkable culinary offerings, in addition to a lively bar and rotating pop-ups such as The Lobster Club, reaffirm the hotel's standing as a place of daring culinary experimentation and most recently earned it the title of GaultMillau's 'Hotel of the Year 2024'. The Dolder Spa is over 4,000 sq meters and features an expansive indoor pool, hot and cold plunge pools, sauna, steam, aroma pool, solarium, snow room, meditation room, a sun-soaked outdoor terrace, and more. A proud member of Leading Hotels of the World, Swiss Deluxe Hotels, and Responsible Hotels of Switzerland, the world-class city resort masters the art of Swiss hospitality and invites guests to enjoy the magic of Zurich in the most memorable of settings.

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

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