

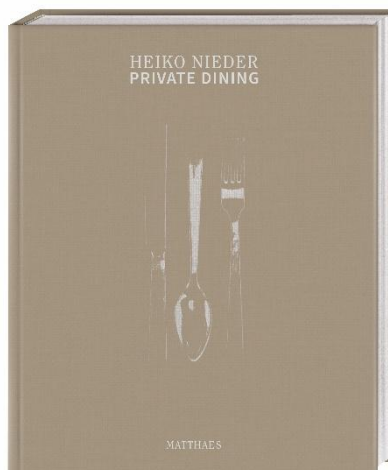
THE DOLDER GRAND

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Media Release

PRIVATE DINING – FINE DINING AT HOME: HEIKO NIEDER PUBLISHES HIS SECOND COOKBOOK

Zurich, 2025 – Fine dining begins at the Dolder Grand – and is now making its way into private kitchens. With “Private Dining – Fine Dining at Home”, 2 Michelin starred, and 19 GaultMillau point awarded Chef Fine Dining & Culinary Director Heiko Nieder presents his new cookbook. More than 70 recipes open the door to a culinary experience that brings the signature of The Restaurant and the Dolder Grand into everyday life – inspiring, precise, and surprisingly accessible.



“As a chef who is also passionate about cooking at home, I wanted to create a book that makes fine dining possible in private kitchens,” says Heiko Nieder. “And it can be simple – but never simplistic.”

The book guides readers step by step through the perfect evening: from aperitif to delicate starters and main courses, all the way to desserts and base recipes. Enhanced by the chapter “The Art of Perfect Flavour”, it becomes clear how much balance and nuance matter – from salt, sweetness and acidity to crispness and spice.

“Private Dining” is more than a recipe book – it is an invitation to rediscover fine dining for oneself and one’s guests. It was not created in a professional kitchen, but in Heiko Nieder’s private home – cooked, developed, and photographed in a familiar setting.

In terms of content, “Private Dining” spans refined classics to modern signature ideas. Examples from the recipe index include: veal fillet with pommes dauphine, salad and herbs; “Schlemmerschnitte”; burratina with tomato, watermelon, sesame and kimchi dressing; prawns with

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mango, sea greens and vadouvan; hamachi with yuzukoshō, cucumber and shiso; or scallops with miso, kombu and truffle.

The Dolder Grand, as a “playground” of creativity, remains a tangible source of inspiration: many ideas emerge in a dialogue between the professional kitchen and family moments – becoming elegant yet practical dishes for entertaining at home.

“Private Dining – Fine Dining at Home” will be presented at the Frankfurt Book Fair, published on 28 October by Matthes Verlag (Dorling Kindersley), and will be available in bookshops, online and at the Dolder Grand.

About Heiko Nieder

Since 2008, Heiko Nieder has shaped the fine dining cuisine at the Dolder Grand. His style is clear, precise, and diverse – from rustic Alpine flavours to delicate compositions. His awards rank among the highest in Switzerland.

About the Dolder Grand

Opened in 1899, the Dolder Grand features 175 luxurious rooms and suites. Perched high above Zurich on the Adlisberg, the city resort offers sweeping views over the vibrant city, Lake Zurich and the Swiss Alps. The legendary hotel looks back on an extraordinary history with illustrious guests and has today established itself as a destination for gastronomy, art, and wellness. The imposing, castle-like building bears the signature of renowned architect Lord Norman Foster. With its five permanent restaurants, the five-star-superior hotel offers a diverse culinary concept: The Restaurant (2 Michelin stars and 19 GaultMillau points), Mikuriya (16 GaultMillau points), Restaurant Saltz (15 GaultMillau points), the vegan-vegetarian garden restaurant blooms (15 GaultMillau points), and a restaurant with rotating food concepts. The Canvas Bar & Lounge completes the culinary offering, which earned the Dolder Grand the title of “Hotel of the Year 2024” by GaultMillau. The 4,000-square-metre spa provides pure relaxation, while the hotel is also renowned for its extensive art collection, comprising more than 100 works by world-famous artists, including Salvador Dalí and Takashi Murakami. The Dolder Grand is a member of The Leading Hotels of the World, Swiss Deluxe Hotels and Responsible Hotels of Switzerland.

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

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