

# THE DOLDER GRAND



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## Dining – the Chefs

### Culinary Director

Heiko Nieder (\*1972) from Germany completed his training as a chef at the Fairmont Hotel Vier Jahreszeiten in Hamburg. His career has taken him via Restaurant Le Canard in Hamburg to Hotel Zur Traube in Grevenbroich and Restaurant Vau in Berlin. He also ran L'Orquvit in Bonn for five years. In 2003, Heiko Nieder was awarded the title of "Discovery of the Year" by GaultMillau for his culinary creations. The following year, in 2004, he was awarded 1 Michelin star, and, in 2006, garnered 17 GaultMillau points. Since its opening, he has been Chef Fine Dining at the Dolder Grand's The Restaurant. In 2008, the year in which it opened, The Restaurant was awarded 17 GaultMillau points and 1 Michelin star. In November 2010, it received its second Michelin star, while in October 2012, it was awarded GaultMillau point number 18, and Heiko Nieder was crowned "Most Improved Chef of the Year". July 2013 saw him named "Hotel Chef of the Year" by the Swiss business magazine "Bilanz" as part of its annual hotel ratings. GaultMillau Germany presented him with the award for "Best German Chef Abroad" in November 2014, and he was crowned "Le Grand Chef du Guide Bleu" by the "Guide Bleu 2014/2015" restaurant guide.

In 2014, inspired by Heiko Nieder, the Dolder Grand launched the gourmet festival THE EPICURE, which is now held every year in autumn. "His creations are always something new, innovative and extraordinary, with a flavour like no other," writes Swiss newspaper "SonntagsZeitung", who also named him "Chef of the Year 2017".

At the October 2018 GaultMillau awards ceremony, Chef Fine Dining Heiko Nieder was named "Chef of the Year" and received his 19th GaultMillau point for his exquisite cuisine.

Since April 2021, Heiko Nieder has held the position of Culinary Director, overseeing the culinary concept across the entire property. His spirit of innovation extends beyond the kitchen: with his first cookbook Heiko Nieder – The Restaurant (2021) and his latest work Private Dining (2025), he brings his distinctive style into private homes.

### Oriental Chef de Cuisine

Firas El-Borji (\*1975) is Oriental Chef de Cuisine at the Dolder Grand. He moved to Switzerland in 2000 and started his own catering firm following his chef's apprenticeship from 2004 to 2007. Under his direction, Sharq Oriental was opened: the first Lebanese restaurant in Eastern Switzerland, which was awarded 13 GaultMillau points in its first year. In 2015, Firas El-Borji joined the Dolder Grand team as Oriental Chef de Cuisine. His culinary creations were an instant hit, with

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a unique combination of flavours that wowed both our Lebanese and Arabic guests – including the royal families of several Arabic countries – and guests from other countries who enjoy oriental cuisine.

After a short period spent working at the Bürgenstock Resort, he returned to the Dolder Grand in 2019 as Oriental Chef de Cuisine. Since 2020 his pop-up Oriental Hideaway has taken place every Summer / Autumn for three months.

Firas El-Borji's cuisine is inspired by the seemingly endless flavours of the Middle East. He uses exotic spices and the very best olive oil, both sourced from his native Lebanon, to create truly authentic dishes – and he prepares each dish with the same extraordinary attention to detail. This is evident not only in the exquisite flavours he creates, but also in their truly stunning appearance.

## Chef à la carte

Julian Mai (\*1985), born in Nürtingen (Germany), took over as Chef à la carte of the Saltz restaurant in November 2016. The German native completed his training as a chef at Restaurant Krone Bempflingen (Germany) and moved to Switzerland in 2008, where he worked at establishments such as the Waldhaus Flims Wellness Resort and the Giardino Ascona hotel. In 2012, Julian Mai returned to Germany as junior sous-chef at the Relais & Châteaux Hotel Dollenberg. A year later, in 2013, he joined the Dolder Grand team as sous-chef at the former Garden Restaurant. Since November 2016, he has been working as Chef à la carte at the Saltz restaurant (15 GaultMillau points).

## Sushi Master

Atsushi Hiraoka is a gastronomic multi-talent and has acquired a broad knowledge in a wide variety of venues over the past 30 years between Japan and Switzerland. Since May 2023, Atsushi Hiraoka has enriched the Dolder Grand with another permanent restaurant concept as head chef of the new Mikuriya (17 GaultMillau points). The Tokyo native started his career in his hometown, where he worked for nine years in the traditional Japanese restaurant Otowa. He then moved to Switzerland for the first time, where he worked as sous chef at the Kabuki restaurant in Bern from 2000 to 2006. This was followed by positions at the restaurant Tanaka in Bern, which he co-opened, the Ristorante Seven in Ascona, where he introduced Japanese cuisine. Back in Tokyo, he worked for nine years first at Kiyokou where he managed the club, then at Shikino Bar where he was responsible for sushi catering and bar organization, and then again at the Kiyokou club before coming back to Switzerland in 2019. Until Atsushi Hiraoka moved to the Dolder Grand, he was responsible for sushi and traditional Japanese cuisine at the Casino Bern.

