

THE DOLDER GRAND

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Press Release

AN EXCLUSIVE EXPERIENCE: THE CHEF'S TABLE IN HEIKO NIEDER'S KITCHEN

From 11 March 2026, The Restaurant at the Dolder Grand will introduce a new, highly personal form of fine dining. With “The Chef’s Table”, guests are invited to experience the culinary signature of Chef Fine Dining and Culinary Director Heiko Nieder in an intimate setting, directly within the kitchen of Zurich’s most highly awarded restaurant.

In a bespoke raised seating area accommodating four to five guests, diners can observe the preparation of each dish at close quarters, while the 9-member kitchen brigade, led by Heiko Nieder, crafts every course with the utmost precision and creativity. The Chef’s Table offers a rare insight into the workings of a kitchen awarded 19 GaultMillau points and 2 Michelin stars, making creativity, craftsmanship and culinary processes tangible and immediate.

The Chef’s Table is available upon request during the regular opening hours of The Restaurant. The experience is offered for lunch and dinner as the 7-course The Restaurant menu, at the same price as in The Restaurant. A vegetarian menu is available on request.



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CHEF FINE DINING AND CULINARY DIRECTOR HEIKO NIEDER

Since the opening of The Restaurant in 2008, Heiko Nieder has shaped the culinary identity of the Michelin starred restaurant as Chef Fine Dining. Since 2021, in his role as Culinary Director, he has also been responsible for the overall gastronomic direction of the Dolder Grand, which comprises four restaurants and a series of changing pop-up concepts. With his distinctive approach to flavour combinations and his sense of precision, structure and curiosity, Heiko Nieder is regarded as one of Europe's leading and most innovative chefs.

As the initiator of THE EPICURE, he celebrated a special milestone in the world of haute cuisine in 2025 with the 10th edition of the event. In 2026, THE EPICURE will pause to further develop the concept and will return in 2027 with its customary high quality and contemporary culinary vision. Instead, on 31 May 2026, the Dolder Grand will host an event bringing the atmosphere of the French Riviera to Zurich, placing the hotel's culinary diversity centre stage.

With his two cookbooks, "Heiko Nieder – The Restaurant" and the 2025 title "Private Dining – Fine Dining at Home", Heiko Nieder opens the doors to his kitchen beyond the Dolder Grand. Both works reflect the same signature style as his menus: clear, precise and accessible, without compromising on depth.

About The Restaurant

The Restaurant represents a young and innovative approach to gourmet cuisine, set within a calm and focused atmosphere. Under the leadership of Heiko Nieder, menus are created that deliberately challenge classic expectations and reinterpret them in new ways. Awarded 2 Michelin stars and 19 GaultMillau points, The Restaurant is among Zurich's most highly acclaimed dining destinations.

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 (17 GaultMillau points), a new seasonal vegan/vegetarian garden restaurant, blooms (16 GaultMillau points), and Saltz (15 GaultMillau points). These remarkable culinary offerings, in addition to a lively bar and rotating pop-ups such as The Grand Heritage, 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. The Dolder Grand (2 Michelin keys) is a member of The Leading Hotels of the World, Swiss Deluxe Hotels and Responsible Hotels of Switzerland.

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

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