

Dolder know-how

Dolder cuisine

Our chefs pass on their experience and personal tips, and cater for your interests and wishes. All courses take place at the Dolder Grand.

Content

Aperitif
Menu presentation
Review of recipes
Preparation and cooking
Dinner

Target

For anyone who loves cooking and wishes to let others share their pleasure

Instructors

Patrick Hetz, Chef de Cuisine,
"Garden Restaurant herb cuisine highlights"
Gion Fetz, Executive Chef Dolder Grand,
"Captain's table" (fish and seafood), Thai cooking
Lars Hellenbrand, Chef Patisserie Dolder Grand,
"Christmas biscuits"

Dates

Tuesday, 3 July 2012, "Garden Restaurant herb cuisine highlights"
Wednesday, 3 October 2012, "Captain's table"
Monday, 3 December 2012, "Christmas biscuits"

Duration

5.00 pm to 10.00 pm

Price

CHF 290.00 per person

Cuisine at the Dolder Grand package

Combine your cookery course with a night at the Dolder Grand.

Special offer

Cookery course
1 night in a Double Room Superior
including Garden Breakfast

Valid

Only valid in combination with cookery course dates
Not available for groups

Price for cookery courses

CHF 810.00 for 1 person in a Double Room Superior
CHF 1,150.00 for 2 persons in a Double Room Superior

Additional room categories on request