

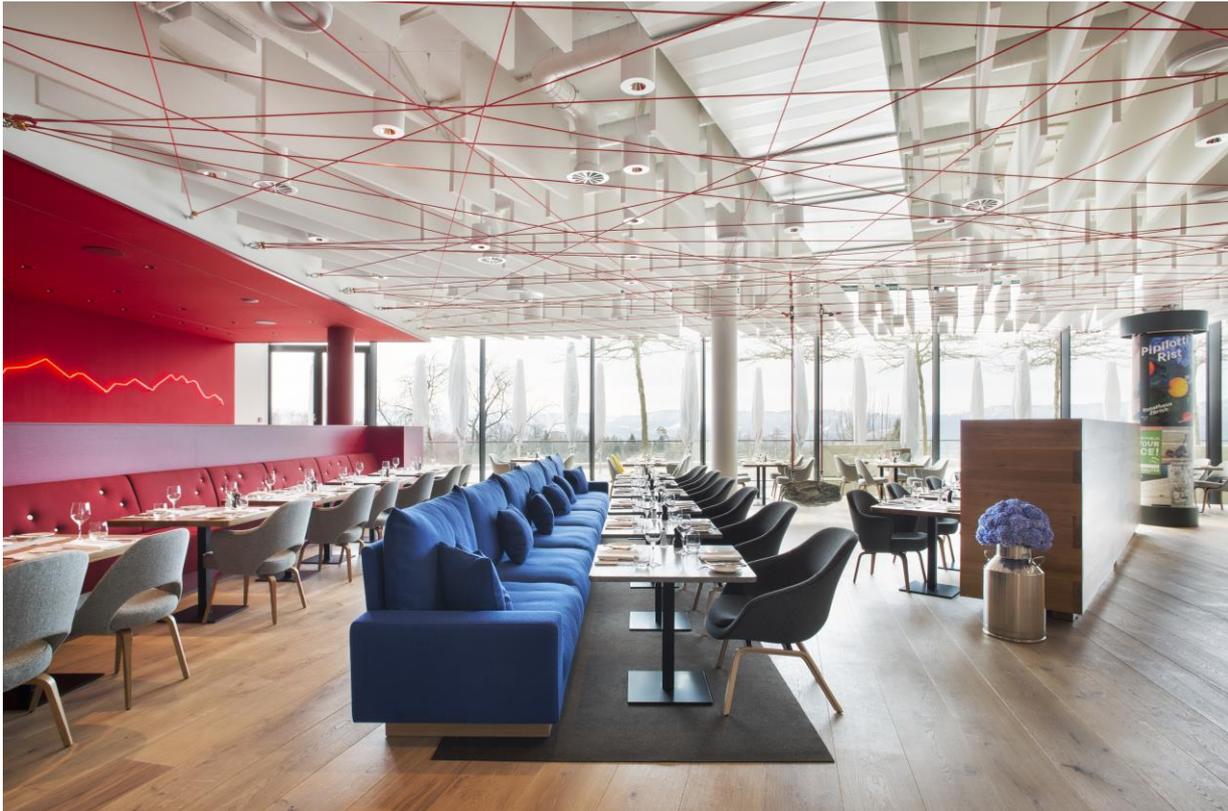


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Communication + Brand Consultancy  
Art | Design | Architecture

rolf sachts

**ROLF SACHS CREATES ARTISTIC INTERIOR FOR SALTZ: THE NEW  
RESTAURANT AT THE DOLDER GRAND HOTEL IN ZURICH  
OPENED MARCH 8, 2016**



**March 2016 (Zurich) - Artist Rolf Sachs presents a new design concept for the Dolder Grand Hotel's new restaurant: *Saltz*. Inspired by the new interior, Chef à la Carte Patrick Hetz presents corresponding culinary creations. The Dolder Grand's new all-day dining restaurant *Saltz* opened March 8, 2016.**

Renowned for creating "emotionalized" works, Sachs draws much of his inspiration from his immediate environment. He moves freely between art and design and is known for surprising audiences – encouraging them to question preconceptions and view objects from a different perspective. For the interior of *Saltz*, Sachs used elements of the surrounding Swiss landscape and its cultural references as inspiration.

In the 280 sqm restaurant Sachs combines unusual materials such as neon lights, salt, rock and felt in an unexpected way to form artworks and custom made furniture paired with classic chair designs by Eero Saarinen and Jean Prouvé. Ranging from the more theatrical to the cosy, each area conveys a different ambience and character, inviting the diners to respond with their own thoughts and reactions.

Chef à la carte Patrick Hetz creates international cuisine using both typical and, at times, uncommon, locally sourced produce. The *Saltz* bar will offer guests a number of choices: an aperitif before dinner, a quick, light snack in a comfortable setting, or a lively place for single diners to enjoy a meal overlooking all the activity in the restaurant.

The new restaurant of the Dolder Grand, which opened on 7 March 2016, offers two distinct culinary concepts: the *Saltz* restaurant with Chef à la carte Patrick Hetz and The Restaurant (2 Michelin stars, 18 GaultMillau points) with Chef Fine Dining Heiko Nieder.

**Key facts about *Saltz*:**

Name: *Saltz*  
Concept: All-day dining  
Chef à la carte: Patrick Hetz  
Capacity: Indoor seating for 102, terrace seating for 80, lounge and bar seating for 46  
Opening times: Monday to Sunday all day: breakfast, lunch, dinner, Sunday brunch

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**NOTES TO EDITORS:**

**Image Credit:** *Saltz* © Nico Schaerer. Courtesy of The Dolder Grand and Artist Rolf Sachs.

**About Rolf Sachs:**

Artist Rolf Sachs is recognised for his distinctive, conceptual approach, which he applies across a multitude of disciplines, ranging from photography, furniture, lighting, sculpture, installations, through to architectural projects and set design

for opera and ballet. Sachs creates work that draws upon the subconscious and aims to gain access to the collective memory. The common thread that runs through his multi-disciplinary work is his passion for experimentation and invention, which drives him to challenge the applications of materials, processes and everyday objects. By removing them from their normal context, he redefines their substance and their function, injecting them with character and creating powerful, emotional connections. Rolf Sachs was born in Switzerland in 1955. After studying in the US and the UK in the late 80's, Sachs moved to London in 1994 to focus on his artistic career. Here, he set up a studio and has since been featured in numerous collaborations and exhibitions. His work has been showcased internationally in art galleries and museums, including the Victoria and Albert Museum and the Museum für Angewandte Kunst Köln.

### **About the Dolder Grand:**

With its 175 luxurious rooms and suites, exquisite cuisine, a spa encompassing 4,000 square metres, generous banqueting and seminar facilities and a remarkable art collection, the Dolder Grand is a member of the Leading Hotels of the World and Swiss Deluxe Hotels. The Hotel's elevated location between pulsating city and invigorating nature provides guests with magnificent views over Zurich, the lake and the Alps. From 2004 to 2008, the City Resort was fully renovated and converted by the London architects Foster and Partners.

### **About Patrick Hetz:**

Patrick Hetz was born in Austria in 1982. After completing his apprenticeship in Kaprun, Austria, he moved to the Swiss mountains in 2002 to take up a position at Waldhaus Flims, where he gained a wide range of experience as a commis saucier, chef entremetier, and chef tournant. His career took him from the Gstaad Palace via the fine-dining restaurant at Horizons and Cottages in Bermuda and the Gleneagles Hotel in Scotland to the Colombi Hotel in Freiburg, Germany. Patrick Hetz came to Zurich in September 2010 as the Sous-chef banquet at the Dolder Grand. Since February 2012, he has been instrumental in defining the cuisine served in the Garden Restaurant (14 GaultMillau points) as Chef à la carte.