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Press release

WHEN MICHELIN-STARRED CUISINE MEETS THE ART OF CONFECTIONERY: SPRÜNGLI AND HEIKO NIEDER PRESENT TWO EXCLUSIVE LUXEMBURGERLI

A UNIQUE COLLABORATION TO MARK THE 190TH ANNIVERSARY OF THIS TRADITIONAL SWISS COMPANY

Zurich, 8 September 2026 – To mark Confiserie Sprüngli's 190th anniversary, two Zurich culinary icons have come together: two limited-edition Luxemburgerli creations, Champagne Raspberry Rose and Macadamia Popping Candy, have been created in collaboration with Heiko Nieder, Head of Fine Dining & Culinary Director of the Dolder Grand. These exclusive editions combine the Michelin-starred chef's creative flair with Sprüngli's traditional confectionery, embodying shared values of the highest quality, absolute freshness, innovation and a passion for precise craftsmanship. The two creations are now available in all Sprüngli shops until 5 October 2026.



It's hard to imagine confectionery more closely linked to Zurich than Confiserie Sprüngli's Luxemburgerli. Since its launch in 1957, this light and airy macaron creation has become a true icon. Star chef Heiko Nieder is equally influential in Zurich's culinary landscape. With his unmistakable culinary style and exceptional sense for flavour, he has been one of the most renowned chefs in Europe for years – and, according to Heiko Nieder himself, is a true Luxemburgerli fan.

To mark its 190th anniversary, Confiserie Sprüngli is starting a new chapter with Heiko Nieder: together with Sprüngli, the multi-award-winning chef has developed two new and innovative



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Luxemburgerli creations that combine his creative world of flavours with the traditional craftsmanship of Sprüngli.

'Luxemburgerli are one of the most unique temptations out there. Developing two anniversary creations together with Confiserie Sprüngli was a great honour. What we share is a commitment to quality, precision and creativity down to the smallest details', says Heiko Nieder about the collaboration.

The result is two extraordinary anniversary editions that unite indulgence, innovation and the highest quality in a unique way.



Champagne Raspberry Rose

Luxemburgerli Champagne Raspberry Rose combines a melt-in-the-mouth white chocolate cream with Marc de Champagne and an exquisite raspberry and rose water centre. Nestled between two light and airy macaron shells, the result is an elegant composition that combines fine fruitiness, floral notes and subtle champagne flavours.



Macadamia Popping Candy

Heiko Nieder reveals his playful side with the Luxemburgerli Macadamia Popping Candy. A creamy macadamia filling encompasses a surprising centre of macadamia purée and popping candy, refined with a fine disc of white chocolate.

Popping candy has been one of the defining ingredients in Heiko Nieder's cuisine for many years. His signature praline with popping candy was the inspiration for transforming this special experience into a Luxemburgerli. The star chef uses the crackling effect in selected dishes to give them a surprising additional texture and playful note – as an interplay of taste, texture and sound. Popping candy also creates an unexpected taste sensation in the new Luxemburgerli.



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The 'Sprüngli x Heiko Nieder' Luxemburgerli are now available in all Sprüngli shops until 5 October 2026 at the regular Luxemburgerli price of CHF 17.90 per 100 grams.

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About Confiserie Sprüngli

Confiserie Sprüngli is one of Europe's most renowned confectioners and is a Swiss Haute Chocolaterie pioneer. A Swiss family business founded in 1836 and steeped in tradition, Sprüngli is now in its sixth generation of management, headed by Milan and Tomas Prenosil. This year, Confiserie Sprüngli is celebrating its 190th anniversary with exceptional collaborations, limited-edition anniversary products, special events and insights into the company's fascinating history.

Melt-in-the-mouth pralines and truffles keep company with the legendary Sprüngli Luxemburgerli, loved by all who taste them. As a pioneer of grand cru chocolate in Switzerland, Sprüngli sets out to find the finest cacao beans from the world's best growing regions. Its products, hand-crafted in Sprüngli's own factory in Dietikon according to the traditions of the trade, are sold in 30 Sprüngli



stores across Switzerland. These are located in and around Zurich, and in Baden, Aarau, Basel, Bern, St. Gallen, Winterthur, Lucerne, Zug, Zermatt and Geneva. They are complemented by a total of four gastronomy outlets, ranging from the Café-Bar to the legendary Café & Restaurant on Paradeplatz.

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About Heiko Nieder

Heiko Nieder completed his training as a chef at the Hotel Vier Jahreszeiten in Hamburg. He has also worked at Restaurant Le Canard in Hamburg, Hotel Zur Traube in Grevenbroich and Restaurant Vau in Berlin. Since the Dolder Grand reopened in 2008, he has been shaping the hotel's culinary identity as Head of Fine Dining at The Restaurant, with a cuisine that combines precision, creativity and depth of flavour. Under his leadership, The Restaurant became the most decorated restaurant in Zurich with 19 GaultMillau points and two Michelin stars. In October 2018, GaultMillau named him Chef of the Year 2019. As Culinary Director, he has also been responsible for the culinary direction of the entire hotel since April 2021, including its four restaurants and seasonal pop-ups. With 'The Chef's Table,' he recently created an exclusive dining concept in his kitchen that gives guests a direct insight into his culinary creations. His innovative power extends beyond cuisine and is reflected in successful partnerships with Nespresso and Singapore Airlines, as well as in his cookbooks 'Heiko Nieder – The Restaurant' from 2021 and 'Private Dining' from 2025, where he brings his signature culinary style to home kitchens.

About the Dolder Grand

Opened in 1899, the Dolder Grand has 175 rooms and suites and is located on the Adlisberg hill with views of Zurich, Lake Zurich and the Swiss Alps. The city resort combines history, cuisine, art and wellness and is shaped by Lord Norman Foster's architectural style.

With four permanent restaurants, changing pop-up concepts and the Canvas Bar & Lounge, this five-star superior hotel offers a varied gastronomic experience. This includes The Restaurant with 2 Michelin stars and 19 GaultMillau points, Mikuriya with 17 GaultMillau points, the vegan/vegetarian garden restaurant 'blooms' with 16 GaultMillau points, and Restaurant Saltz with 15 GaultMillau points. GaultMillau named the Dolder Grand Hotel of the Year in 2024.

The Dolder Grand's spa covers around 4,000 square metres and complements the hotel's amenities with an extensive wellness area. The spa also includes treatments and products from the brands La Prairie, MARGY'S Monte Carlo, Team Dr Joseph and Seed to Skin. The museum also houses an art collection with over 100 works by internationally renowned artists. The Dolder Grand has been awarded 2 Michelin Keys and is a member of The Leading Hotels of the World, Swiss Deluxe Hotels and Responsible Hotels of Switzerland.

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