

## SWISS FONDUE MENU

Minimum 2 people  
250g/pers.

*Green salad, roasted seeds, mustard vinaigrette  
Dried meat from the Grisons, pickled cucumbers*

\*\*\*

*Cheese fondue from Gstaad  
Bread & new potatoes*

\*\*\*

*Meringue & double cream from the Gruyère region  
Red fruit marmalade*



CHF 70.-/pers.

*For any food allergy or intolerance,  
please contact our service staff.*



**SHARE YOUR EXPERIENCE:**  
**#lemiradorresortandspa #miradorfondue**  
**#lhwholidays #gstaad\_official #abovetheclouds**

Prices in CHF, VAT included



## SWISS TRUFFLE FONDUE MENU

Minimum 2 people  
250g/pers.

*Green salad, roasted seeds, mustard vinaigrette  
Dried meat from the Grisons, pickled cucumbers*

\*\*\*

*Cheese fondue from Gstaad with truffle  
Bread & new potatoes*

\*\*\*

*Meringue & double cream from the Gruyère region  
Red fruit marmalade*



CHF 80.-/pers.

*For any food allergy or intolerance,  
please contact our service staff.*



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## VEGAN FONDUE MENU

Minimum 2 people  
250g/pers.

*Green salad*  
*Roasted seeds, mustard vinaigrette*

\*\*\*

*Fondue with cashew nuts & saffron from the Jorat region*  
*Bread & new potatoes*

\*\*\*

*Fresh fruits*  
*Hibiscus syrup, lemon sorbet*



CHF 60.-/pers.

*For any food allergy or intolerance,  
please contact our service staff.*



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## SWISS RACLETTE MENU

Minimum 2 people  
250g/pers.

*Green salad, roasted seeds, mustard vinaigrette  
Dried meat from the Grisons, pickled cucumbers*

\*\*\*

*Cheese raclette from Gstaad  
Bread & new potatoes*

\*\*\*

*Meringue & double cream from the Gruyère region  
Red fruit marmalade*



CHF 70.-/pers.

*For any food allergy or intolerance,  
please contact our service staff.*



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## DRINKS

### CHAMPAGNE

|                                  | l dl | l btl |
|----------------------------------|------|-------|
| Laurent-Perrier, La Cuvée, Brut  | 18.- | 98.-  |
| Laurent-Perrier, Cuvée Rosé      | 22.- | 130.- |
| Laurent Perrier, Blanc de Blancs |      | 160.- |

### WHITE WINES

|                                                                                         |      |      |      |
|-----------------------------------------------------------------------------------------|------|------|------|
| Chasselas, Le Fil du soleil AOC Lavaux<br><i>Neyroud Julien, Chardonne, Switzerland</i> | 2024 | 12.- | 70.- |
| Sylvaner « Johannisberg » AOC Lavaux<br><i>Fabrice Ducret, Chardonne, Switzerland</i>   | 2023 | 13.- | 80.- |
| Petite Arvine AOC Valais 75cl<br><i>Cave du Bonheur, Fully, Switzerland</i>             | 2023 | 15.- | 90.- |
| Sauvignon Blanc Pouilly Fumé AOP<br><i>Domaine J. de Villebois, Loire, France</i>       | 2024 |      | 90.- |

### ROSÉS WINES

|                                                                                                              |      |      |      |
|--------------------------------------------------------------------------------------------------------------|------|------|------|
| Côtes de Provence AOC, Whispering Angel<br><i>Le Château d'Esclans, Provence, France</i>                     | 2022 | 12.- | 60.- |
| Garanoir Pinot noir « L'Arpent », Grand Cru AOC Lavaux<br><i>Jean-Paul Forestier, Chardonne, Switzerland</i> | 2023 | 11.- | 55.- |

### RED WINES

|                                                                                                         |      |      |        |
|---------------------------------------------------------------------------------------------------------|------|------|--------|
| Gamaret « Chardonne Grand Cru » AOC Lavaux<br><i>Jean-Paul Forestier, Chardonne, Switzerland</i>        | 2023 | 16.- | 100.-  |
| Pinot noir, Merlot « La Pressée » Epesses AOC Lavaux<br><i>Domaine Louis Bovard, Cully, Switzerland</i> | 2024 | 14.- | 92.50  |
| « Plant Robez » Epesses AOC Lavaux<br><i>Domaine Blaise Duboux, Epesses, Switzerland</i>                | 2023 |      | 139.50 |
| Merlot AOC Saint Emilion Grand Cru<br><i>Château de Pressac, Bordeaux, France</i>                       | 2020 |      | 125.-  |
| Homemade mulled wine                                                                                    |      | 10.- |        |

### BEERS

|                                |            |
|--------------------------------|------------|
| Boxer Old Blonde (30cl/50cl)   | 9.- / 12.- |
| White beer « Alpaca » (4.5%)   | 12.-       |
| Pietra bio, gluten-free (5.5%) | 12.-       |
| Alcohol-free beer (0%)         | 10.-       |
| Red Beer (25cl - 3.5%)         | 10.-       |
| IPA Beer (5.6%)                | 12.-       |



## DRINKS

### DIGESTIFS

|                                     |      |
|-------------------------------------|------|
| Génépi Pères Chartreux (40%), 4dl   | 22.- |
| Chartreuse Verte (55%), 4dl         | 26.- |
| Chartreuse Jaune (43%), 4dl         | 24.- |
| Williamine Morand (43%), 4dl        | 16.- |
| Abricotine Morand (43%), 4dl        | 18.- |
| Kirsch Morand (43%), 4dl            | 16.- |
| Vieille Prune Les 3 rois (40%), 4dl | 16.- |
| Absinthe La Fée (65%), 4dl          | 22.- |
| Amaretto Adriatico (28%), 6dl       | 16.- |
| Limoncello Villa Massa (30%), 6dl   | 16.- |

### SPECIAL DIGESTIFS COCKTAILS

|                                                                  |      |
|------------------------------------------------------------------|------|
| Williamine, Salernum, vanilla sirup,<br>bitter nuts, lemon juice | 19.- |
|------------------------------------------------------------------|------|

### HOT DRINKS

|                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------|------|
| Café/Espresso/Ristretto                                                                                             | 7.-  |
| Cappuccino/Latte                                                                                                    | 9.-  |
| Ronnefeldt Tea<br><i>Earl Grey / green tea / red berries / mint /<br/>camomille / Verbena / Morgentau / Rooibos</i> | 10.- |

### ALCOHOL-FREE DRINKS

|                                                 |      |
|-------------------------------------------------|------|
| Valser natural / Valser sparkling (50cl)        | 8.-  |
| Valser natural / Valser sparkling (75cl)        | 11.- |
| Coca-Cola / Coca-Cola Zéro                      | 8.-  |
| Sprite / Fanta                                  | 8.-  |
| Fuse Tea peach / Fuse Tea lemon                 | 8.-  |
| Rivella Blue / Rivella Red                      | 8.-  |
| Sparkling apple juice Ramseier                  | 8.-  |
| Fruit juices                                    | 8.-  |
| Apple / Abricot / Apple-raspberry               |      |
| Tonic water Le Tribute / Ginger beer Le Tribute | 8.-  |

