



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

ROSÉS WINES

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

RED WINES

Gamaret « Chardonne Grand Cru » AOC Lavaux <i>Jean-Paul Forestier, Chardonne, Switzerland</i>	2023	16.-	100.-
Pinot noir, Merlot « La Pressée » Epesses AOC Lavaux <i>Domaine Louis Bovard, Cully, Switzerland</i>	2024	14.-	92.50
« Plant Robez » Epesses AOC Lavaux <i>Domaine Blaise Duboux, Epesses, Switzerland</i>	2023		139.50
Merlot AOC Saint Emilion Grand Cru <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.-

HOT DRINKS

Café/Espresso/Ristretto	7.-
Cappuccino/Latte	9.-
Ronnefeldt Tea <i>Earl Grey / green tea / red berries / mint / camomille / Verbena / Morgentau / Rooibos</i>	10.-
Alpine herbal grog	
• with alcohol	18.-
• alcohol-free	14.-
Alpine herbal infusions	13.-

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.-



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.

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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.

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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.

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