



LE MIRADOR  
RESORT & SPA



# Festive season

Let yourself be carried away by the magic of the holidays  
in the unique setting of the Mirador Resort & Spa

reservations & information  
+41 21 925 11 11  
[reservations@mirador.ch](mailto:reservations@mirador.ch)



THE LEADING HOTELS  
OF THE WORLD®



SWISS DELUXE HOTELS

# Christmas Eve

Tuesday, December 24, 2024 - Restaurant Le Patio

Grisons salmon tartare  
Guacamole, ginger vinaigrette

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Burgundy farm-raised capon  
Mushroom stuffing, Geneva cardoon, truffle mashed potatoes

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Apple-yuzu freshness

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Yule log trolley

*CHF 120 per person | CHF 60 for children up to 12 years old  
By reservation only*

# Brunch

Wednesday, December 25, 2024 - Restaurant Le Patio

## Starter Buffet

Special fine oysters from the claire beds  
Périgord foie gras, cuchaule with saffron from Jorat  
Beef tartare from Limousin  
Vaud trout rillettes  
Octopus carpaccio, avocado with coconut milk  
Wild shrimp, cocktail sauce  
Tuna tataki with passion fruit  
Roast beef, tartare sauce  
Vitello tonnato, anchovies marinated in olive oil  
Savory waffles, smoked salmon, cream cheese with candied lemon  
Celery remoulade and Granny Smith apples ☆  
Quinoa with citrus  
Assorted salads  
Parsnip soup with licorice  
Antipasti, soft focaccia  
Chouquettes with aged Gruyère  
Cheese cart from our regions, fruit pastes of the moment

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Grilled skewer visible outside  
Serrano ham carving station  
Panini and sweet croissant station

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# Brunch

Wednesday, December 25, 2024 - Restaurant Le Patio

## Main course of your choice

Spit-roasted lamb  
Grison's salmon  
Truffle risotto

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## Dessert Buffet

Chestnut roasted over a brazier  
Clementine Pavlova  
Cinnamon cheesecake  
Chocolate mousse  
Mont-Blanc tartlet  
Orange spice bread  
Yule log

*CHF 140 per person | CHF 70 for children up to 12 years old  
By reservation only*



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# Christmas Lunch

Wednesday, December 25, 2024 - Restaurant Le Trianon



Crispy lobster  
Green papaya, avocado with coconut milk



Truffle soft-boiled egg  
Kadaïf, sorrel, Etivaz mountain cheese



Bergamot freshness  
Meadow cumin



Duck fillet  
Sunchoke mousseline with buttermilk, satay-spiced sauce



Orange charlotte  
Light vanilla mousse, saffron sorbet



*CHF 160 per person | CHF 60 for children up to 12 years old  
By reservation only*



# New Year's Eve

Tuesday, December 31, 2024 - Restaurant Le Patio

Sea bass carpaccio  
Leche de tigre, dill oil, and pomegranate

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Périgord foie gras  
Mango variations, saffron cuchaule

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Apple-yuzu freshness

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Beef Wellington  
Truffle mashed potatoes

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Grape delicacy  
Soft almond cake, rosé champagne sorbet

*CHF 180 per person | CHF 80 for children up to 12 years old  
By reservation only*



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# New Year's Eve Dinner

Tuesday, December 31, 2024 - Restaurant Le Trianon



Scallops  
Green apple remoulade, tangy vinaigrette



Blue lobster ravioli  
Foie gras emulsion, verjus veil



Turbot with caviar  
Sorrel and amaranth fricassée

"Raw Boskoop" freshness



Veal tenderloin  
Rich sauce, truffle mashed potatoes



Dulcey chocolate  
Grapefruit confit, ginger sorbet



*CHF 250 per person | CHF 80 for children up to 12 years old  
By reservation only*



# Brunch

Wednesday, December 25, 2024 - Restaurant Le Patio

## Starter Buffet

Pata Negra ham, sliced  
Oysters  
Périgord foie gras, cuchaule with saffron from Jorat  
Beef tartare from Limousin  
Vaud trout rillettes  
Selection of Breton creuse oysters  
Octopus carpaccio, avocado with coconut milk  
Wild shrimp, cocktail sauce  
Tuna tataki with passion fruit  
Roast beef, tartare sauce  
Vitello tonnato, anchovies marinated in olive oil  
Savory waffles, smoked salmon, cream cheese with candied lemon  
Celery remoulade and Granny Smith apples  
Quinoa with citrus  
Assorted salads  
Parsnip soup with licorice  
Antipasti, soft focaccia  
Chouquettes with aged Gruyère  
Cheese cart from our regions, fruit pastes of the moment

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Grilled skewer visible outside  
Serrano ham carving station  
Profiterole station

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# Brunch

Wednesday, December 25, 2024 - Restaurant Le Patio

## Main course of your choice

Spit-roasted pig  
Poultry  
Grison's salmon  
Truffle risotto

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## Dessert Buffet

Chestnuts on the barbecue  
Orange tiramisu  
Caramel and walnut tartlet  
Chestnut mousse  
Floating islands  
Pavlova with red fruits

*CHF 140 per person | CHF 70 for children up to 12 years old  
By reservation only*