



ONCE UPON

a Christmas



FESTIVE SEASON
CELEBRATIONS

2026





Once upon a time...



As winter casts its enchanting spell over the Swiss Riviera,
Grand Hôtel du Lac takes on a magic all of its own.

Amid twinkling lights, timeless traditions and indulgent delights, every
moment becomes a cherished page in your own story.

This year, we invite you to embrace the wonder of the festive season in
an exceptional setting, where the art of hospitality meets
the spirit of Christmas.

Enchanting stays, exquisite dining experiences, moments of pure
relaxation and precious time with loved ones...

So many beautiful ways to create memories that will last a lifetime.

WHERE BEAUTIFUL MOMENTS BECOME TIMELESS STORIES

Luc Califano & the Grand Hôtel du Lac Team



The Magic

BEGINS HERE



SEASONAL INDULGENCES

FESTIVE DINING

A SIGNATURE STAY

A MOMENT OF SERENITY

THE JOY OF GIVING

RESERVATIONS & CONTACT



CHAPTER I



AROUND THE

Festive

TABLE





A FESTIVE *Indulgence*

CHF 20 per person

A WARMING DELIGHT

Choose from a selection of fine teas, homemade hot chocolate, our traditional mulled wine or freshly brewed coffee.

&

A DELIGHTFUL SWEET TREAT

Our Pastry Chef, Chloé, invites you to discover a new chapter of sweet indulgence. From her dessert trolley, an array of exquisite creations unfolds like little stories waiting to be savoured, each promising a delicious surprise.

Additional CHF 20 for

A SPARKLING TOUCH

LOUIS ROEDERER BRUT CHAMPAGNE

Add a touch of sparkle and elegance to your festive experience.

Available daily from 2 pm to 6 pm.

From 20 November 2026 to 10 January 2027.



FESTIVE CREATIONS



Signature Cocktails

COCKTAIL "FIRESIDE ELEGANCE"

Cognac, hazelnut liqueur, cinnamon syrup, cocoa bitters

CHF 22

MOCKTAIL "WINTER ORCHARD"

Pear juice, white tea, lemon, vanilla syrup, sparkling water

CHF 18

TRADITIONAL MULLED WINE

Our signature winter recipe, crafted with wines from the surrounding vineyards

CHF 12



Festive Apéritifs

A TASTE OF VAUD

Two glasses of Grand Hôtel du Lac Chasselas from Lavaux, paired with our golden, crispy Malakoffs to share (for two people).

CHF 39

CHAMPAGNE & SALMON

Two glasses of Louis Roederer Brut Collection Champagne, accompanied by Norwegian salmon to share (for two people).

CHF 69

Available daily from 5 pm to 7 pm.

From 20 November 2026 to 6 January 2027.





CHRISTMAS EVE DINNER

A BEAUTIFUL ENCOUNTER

Saint-Légier Beef Tartare & Gillardeau Oyster in Perfect Harmony
Delicately smoked condiment

THE MAJESTY OF THE SEA

Lobster à la Cardinale, Belle Époque Style
Fine vegetable macédoine and pink grapefruit

THE CHARM OF TRADITION

Pan-Seared Duck Foie Gras, Grand Duc Style
Pumpkin ravioli with Christmas spices

A CELEBRATION OF CULINARY HERITAGE

Festive Landes Capon Pithivier with Black Truffle
celeriac mousseline and glazed baby vegetables

THE ESSENCE OF SWISS TERROIR

A Selection of Fine Aged Swiss Cheeses
Sweet and sour cranberry relish and toasted Danish rye bread

THE SWEETEST FINALE

Maracaibo Chocolate & Passion Fruit Christmas Fantasy
Grand cru chocolate with delicate exotic notes

CHF 195
per person

*Special Three-course children's menu
(under 12) CHF 95*

*Beverages not included.
VAT and service included.
Served exclusively on Christmas Eve,
24 December.*





CHRISTMAS DAY *Celebration*

A GOURMET SIGNATURE

Half-cooked Alsatian duck foie gras
Apricot chutney and golden brioche

NORDIC DELICACY

Royal Norwegian Smoked Salmon
Light garden herb cream

A TIMELESS FAVOURITE

Beef Wellington, a Festive Classic
Agria potato gratin, roasted squash and rich beef jus

A DECADENT FINALE

Chestnut & Blackcurrant Christmas Yule Log
Tahitian vanilla ice cream

CHF 165 per person

Special Three-course children's menu (under 12) CHF 95

Beverages not included. VAT and service included.

Served exclusively for lunch on 25 December.





New Year

EVE DINNER

TO BEGIN

Duck Foie Gras & Beetroot
Crisp Grand Cru Beef & Prestige Oscietra Caviar

AMUSE-BOUCHE

Gillardeau No. 2 Oyster, Miso & Sake Gratin
Black Truffle Gougère

HAND-DIVED SCALLOPS & PUFFED BUCKWHEAT

Porcini Mushroom Consommé, Sorrel

LINE-CAUGHT JOHN DORY & OONA NO. 103 CAVIAR

Kohlrabi Two Ways,
Louis Roederer Brut Champagne Beurre Blanc

QUINCE & GRUYÈRE CIDER SORBET

Pickled Green Apple

BRESSE GUINEA FOWL & PÉRIGORD BLACK TRUFFLE

Red Wine-Glazed Salsify, Rich Port Jus

A SELECTION OF MATURE CHEESES

Fig Chutney, Rye Bread

A TASTE OF THE TROPICS

Pineapple, Lime & Coconut

CHF 325 per person

*Including a glass of Louis Roederer Brut Champagne served at midnight
Special Three-course children's menu (under 12) CHF 95
Additional beverages not included.*

VAT and service included.

Served exclusively on the evening of 31 December.



CHAPTER II



SOME

Moments

MADE TO SHARE





Christmas

ESCAPE TO MONTREUX

Discover the charm of the Swiss Riviera at its most magical. Wander through Montreux's enchanting Christmas Market, where twinkling lights, charming wooden chalets and the spirit of the season create a truly unforgettable winter setting.

A night in a double room overlooking the town
Festive breakfast buffet
Unlimited access to our Spa

A Little Indulgence at La Véranda
Your choice of warming drink from our winter selection
A sweet treat from our signature dessert trolley

Montreux at your Doorstep
Enjoy complimentary public transport to the Montreux Christmas Market, with buses departing every 10 minutes from directly outside the hotel.

from CHF 370 per night

VAT and service included.

City tax of CHF 5 per person, per night, applies.

Subject to availability.

Valid from 20 November to 21 December 2026.

Christmas TOGETHER

This Christmas, let the magic unfold with those who matter most. From festive treats to precious moments together, enjoy a lakeside escape filled with warmth, wonder and memories the whole family will treasure.

BOOK TWO ROOMS AND ENJOY A COMPLEMENTARY THIRD ROOM FOR THE CHILDREN

Festive breakfast buffet
A special Christmas welcome in your room

TIME TO UNWIND

Unlimited access to our sauna and steam room.

DISCOVER MONTREUX CHRISTMAS MARKET

Explore the festive charm of Montreux with complimentary public transport.
Buses run every 10 minutes, with a stop directly outside the hotel.

Reservations by telephone or email only.

Additional nights available upon request.

VAT and service included.

City tax of CHF 5 per person, per night, applies.

Subject to availability.

Valid from 20 November to 30 December 2026.





Gourmet GETAWAY

Celebrate the festive season with an unforgettable escape by Lake Geneva. From the comfort of your lake-view room to an elegant dining experience and a soothing spa ritual, every detail invites you to slow down and savour the moment.

A NIGHT IN A DELUXE DOUBLE ROOM OVERLOOKING THE LAKE

Festive breakfast buffet
A special festive welcome amenity in your room

A CULINARY EXPERIENCE AT THE VERANDA FOR TWO

Three-course dinner at our chic brasserie
(excluding drinks)

A TOUCH OF WELLBEING

Unlimited access to our sauna and steam room
A 30-minute KOS radiance facial
or
A 30-minute relaxing massage with delicately scented oils
(per person)

from CHF 730 | One night for two guests
Additional nights available upon request.

VAT and service included.
City tax of CHF 5 per person, per night, applies.
Subject to availability.

Valid from 20 November to 30 December 2026,
Offer not available on 24 and 31 December 2026.



CHAPTER III

YOUR
Time
TO UNWIND

A FESTIVE GLOW AT THE SPA

Indulge in a little well-deserved me-time with two beautifully paired treatments, designed to restore your radiance, soothe the senses and leave you feeling wonderfully renewed.

A 30-Minute Glow-Enhancing Facial

A revitalising treatment to refresh the complexion and reveal a naturally luminous glow.

&

A 30-Minute Orange Blossom Massage

A soothing escape with delicate orange blossom extracts, leaving the body relaxed and the senses gently awakened.

The Experience Continues...

A SWEET INTERLUDE AT THE VERANDA

A WARM & COMFORTING DRINK

Choose from a selection of fine teas, homemade hot chocolate, our traditional mulled wine or coffee.

&

A LITTLE SWEET INDULGENCE

Our Pastry Chef, Chloé, invites you to discover a world of tempting creations. Presented on her dessert trolley, each delicate pastry has a delicious story of its own, with a sweet surprise waiting to be savoured.

&

A GLASS OF

LOUIS ROEDERER BRUT CHAMPAGNE

For those wishing to add a little sparkle to the occasion, a glass of Champagne offers the perfect finishing touch.



CHF 185 per person

Add a glass of

Louis Roederer Brut Champagne for CHF 20.

Available Wednesday to Sunday.

From 20 November 2026 to 10 January 2027.

CHAPTER IV

THE *Finest* OF GIFTS





THE GIFT OF *Timeless* MOMENTS

A LITTLE MAGIC FROM THE GRAND HÔTEL DU LAC

The most meaningful gifts are often the moments we share and the memories we make.

This Christmas, surprise someone special with an experience to look forward to and a story to treasure.

Enjoy up to 20% off a selection of our gift vouchers and give your loved ones something truly memorable.



[Explore Our Gift Collection](#)





Reservations

Contact us :

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info@ghdl.ch

ghdl.ch

May our festive creations bring a touch of wonder to your celebrations, filling the season with exquisite flavours and beautiful moments shared with loved ones.

Whether you are planning a special occasion or simply wish to find out more, our team will be delighted to assist you.



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