

'26

New Year's Eve

schweizerhof-lenzerheide.ch

since 1904
Schweizerhof
LENZERHEIDE



«A sparkling new year»!

Welcoming the New Year in Lenzerheide is always a magical experience!

Dear holiday guests,

Once again this year, the Schweizerhof restaurants invite you to celebrate New Year's Eve in style, with an exceptional gala dinner and enchanting entertainment. Our younger guests aged five and over can immerse themselves in the magical world of the circus at our children's New Year's Eve celebration.

At Scalottas Terroir and Bündnerstube Scalottas, Hansjörg Ladurner and his team will treat guests to a six-course menu showcasing cuisine awarded 16 GaultMillau points, in a relaxed atmosphere.

We look forward to welcoming you!

Your hosts,

Nico Züllig, Cara Schreiber, Jo-Anne Meili and Marco Flüeler
and the entire Schweizerhof team

Schweizerhof reservations

Telephone +41 81 385 25 25

fb1@schweizerhof-lenzerheide.ch

Scalottas Terroir reservations

scalottas@schweizerhof-lenzerheide.ch



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Gala Dinner at the Schweizerhof Restaurants

We look forward to welcoming you between 19:00 and 19:30 with a glass of sparkling wine from Graubünden. This year, we will serve the gala dinner at your own pace. The cheese buffet opens at 23:00.

Jerusalem artichoke | Apple | Hazelnut | Baby carrot | Sea buckthorn | Double cream
Toasted caraway | Wholegrain crispbread

Poschiavo beef tartare | Pumpkin | Miso | Pumpkin seeds | Capers
Vegetarian alternative: Vegetable tartare | Pumpkin | Miso | Pumpkin seeds | Capers

Black salsify | Quince chutney | Morteratscher Stein cheese | Pine nuts

Oxtail consommé | Oxtail ravioli | Root vegetables | Chive oil
Vegetarian alternative: Cream of parsnip soup | Roasted coffee | Milk foam

Pan-fried Alpine pike-perch | White bean purée | Crispy bacon | Herb oil
Vegetarian alternative: Porcini roll | White bean purée | Herb oil

Bergamot sorbet | Gin espuma | Cucumber | Lemon verbena

Sous-vide fillet of veal | Baked sweetbreads | Port wine | Duchess potatoes
Beetroot and celeriac
Vegetarian alternative: Potato parcels | Red cabbage | Chestnuts | Brussels sprout leaves | Brown butter

White chocolate | Sour cream ice cream | Riesling × Silvaner pear | Walnut

Cheese buffet featuring a selection from Willi Schmid & Floh Bienert

CHF 290

Includes a welcome glass of sparkling wine from Graubünden and entertainment.

Children's New Year's Eve menu**

Includes participation in the children's New Year's Eve programme.

- Up to age 6: CHF 60 – selection from the children's menu
- Ages 6–11: CHF 95 – children's menu or New Year's Eve menu
- Ages 12–16: CHF 140 – New Year's Eve menu

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New Year's Eve Programme





Scalottas Terroir

and Bündlerstube Scalottas (150 metres from the hotel, towards Lenz)

This evening is devoted to a peaceful dining experience, without entertainment.

Let Hansjörg Ladurner surprise you with his distinctive terroir cuisine, awarded 16 GaultMillau points and a Michelin Green Star for sustainability, and certified by Bio Cuisine.

We look forward to welcoming you at Scalottas between 19:00 and 19:30.
Please allow 20:00–23:00 to enjoy the tasting menu.

Hansjörg Ladurner and the Scalottas team

A selection of terroir specialities

Smoked pike-perch tartare from Lake Maggiore | Citrus foam made with Ticino yuzu
| Fermented red cabbage | Tomato brioche

Vegetarian alternative: Tartare of porcini mushrooms from Lenzerheide | Maienfeld rosemary foam | Fermented red cabbage | Tomato brioche

Black salsify soup | Parsley oil | Spiced quince

Wild spinach | Onsen egg from Petra Hassler | Lucerne truffle

Iva sorbet with tonic

Fillet of Rhaetian Grey beef | Sufers yak ragout | BergAcker potato purée | Brussels sprouts

Vegetarian alternative: Smoked chestnut raviolo | Red cabbage | Brussels sprouts
| Apple from a standard orchard tree | Lingonberry | Juniper foam

Andeer quark soufflé | Raspberries | Raspberry sorbet

CHF 220

Includes a welcome glass of sparkling wine from Graubünden.

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New Year's Eve Programme



Scalottas
terroir



New Year's Eve Entertainment

VoiceThree

Three powerful voices, an acoustic guitar, percussion, plenty of live energy and some of the greatest pop songs of all time. voicethree.ch

Wilhelm Toll und die Eidgenossen – Swiss Rock 'n' Roll

An original band with subtle humour and quirky instruments! wilhelm-toll.ch

Tino Plaz, World Championship Runner-up in Magic

Behind his poker face lies a master magician. Tino Plaz is a charming gambler who wins over his audience faster than Houdini can escape his chains. See him perform and rediscover your sense of wonder. tinoplaz.ch

Jovi Magic, Member of the Swiss Magic Circle

"Those who don't believe in magic will never find it." – Roald Dahl the-jovi.ch

Philippe Chrétien

Philippe Chrétien is renowned for his unmistakable tone and musical sensitivity. Jack Kreisberg of Blue Note, New York, summed it up perfectly: "He's got a killer sound!" saxophonist.ch

Christian Carpino

Melodic Deep House – Lounge & Chillout carpinoguitar.com

DJ at the Café | Bar

Our DJ sets the mood from 15:00 to 18:00, then returns from 23:00 until approximately 02:00 to welcome in 2027 with you

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New Year's Eve Programme





Children's New Year's Eve Celebration

Fun and games for our younger guests!

«CIRCUS – CIRCUS – CIRCUS»

Get ready for surprises from ringmaster and clown Gian Cadonau! Gian will guide the children through an evening of circus games, entertainment and close-up magic. Inspired by the wish "to create circus experiences with people and for people", his one-man venture has grown into a fully fledged small circus. circusballoni.ch

18:30–19:00 – Welcome

The children's New Year's Eve celebration begins with dinner and entertainment. Children aged five and over are welcomed in the Gabar, on the first basement level of the main building.

19:00–20:00 – Children's dinner buffet

For all children aged five and over.

From 20:30 – Interactive show and games

With Gian Cadonau, for children aged five and over.

From 21:30 – Dessert buffet

Children taking part in the celebration can enjoy a special dessert buffet.

From 22:00 – Learn close-up magic

Clown Gian teaches table magic tricks to children aged five and over.

23:30 – End of the children's celebration

Children will be brought back to their parents' tables.

CHF 60

Includes dinner, supervision and the circus programme.

Good to know!

Our team will look after children aged two and over in our kids' club from 20:30 to 23:00, while parents enjoy New Year's Eve in our restaurants.





Opening Hours — 31 December 2026

Restaurants, BergSpa and Andalina Kids' Club

Restaurants

Breakfast

On Thursday, 31 December 2026, enjoy our extensive breakfast buffet until 11:00. On New Year's Day, 1 January 2027, breakfast will be served until 12:00.

Café | Bar

Enjoy delicious specialities from our Slow Food menu between 08:30 and 17:30. In the afternoon, treat yourself to something sweet in the Café | Bar or our Lobby Lounge before the evening's festivities. From 17:30, enjoy drinks and music, with a DJ from 15:00 to 17:00 and again from 23:00 to 02:00.

Lobby-Lounge

Our Lobby Lounge team is here for you all day. From midnight until 02:00, swing into the New Year with music from Philippe Chrétien on saxophone and Christian Carpino on guitar.

BergSpa

BergSpa reception

On 31 December 2026, our team will be delighted to advise you and look after you from 10:00 to 19:00.

Hamam/Sauna

10:00–19:00 at the BergSpa
Advance booking required.

Family pool

07:00–21:00

Andalina Kids' Club

Supervision for children aged two and over

Our team will look after children aged two and over in the kids' club from 09:00 to 17:00 and again from 20:30 to 23:00.

New Year's Eve celebration for children aged five and over

Our team will supervise the children of our New Year's Eve guests from 18:30 to 23:30. Advance registration is required; minimum age five.

From 20:30, all children aged five and over are welcome to join the circus fun and games in the GABAR on the first basement level.



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