



Miirō
THE MANSARD

THE FESTIVE SEASON

24th November - 18th December 2025

WELCOME TO THE MANSARD

Located in the heart of **Gstaad**, The Mansard is the village's newest boutique hotel – designed for stylish gatherings and unforgettable end-of-year celebrations.

Whether it's a festive dinner at **The Mansard Restaurant**, a cocktail reception at Gstaad's only **rooftop bar**, or even an exclusive **full-hotel takeover** for something truly memorable – we have you covered.

With modern interiors, thoughtful design, and curated local art, The Mansard provides a fresh and inspiring backdrop for your holiday event.

Celebrate the season with us in one of Gstaad's most exciting and atmospheric venues.

Address:

Untergstaadstrasse 26,
3780 Gstaad, Switzerland



CELEBRATE AT THE MANSARD

01.



01. The Mansard Restaurant

02. The Mansard Rooftop

02.





THE MANSARD RESTAURANT

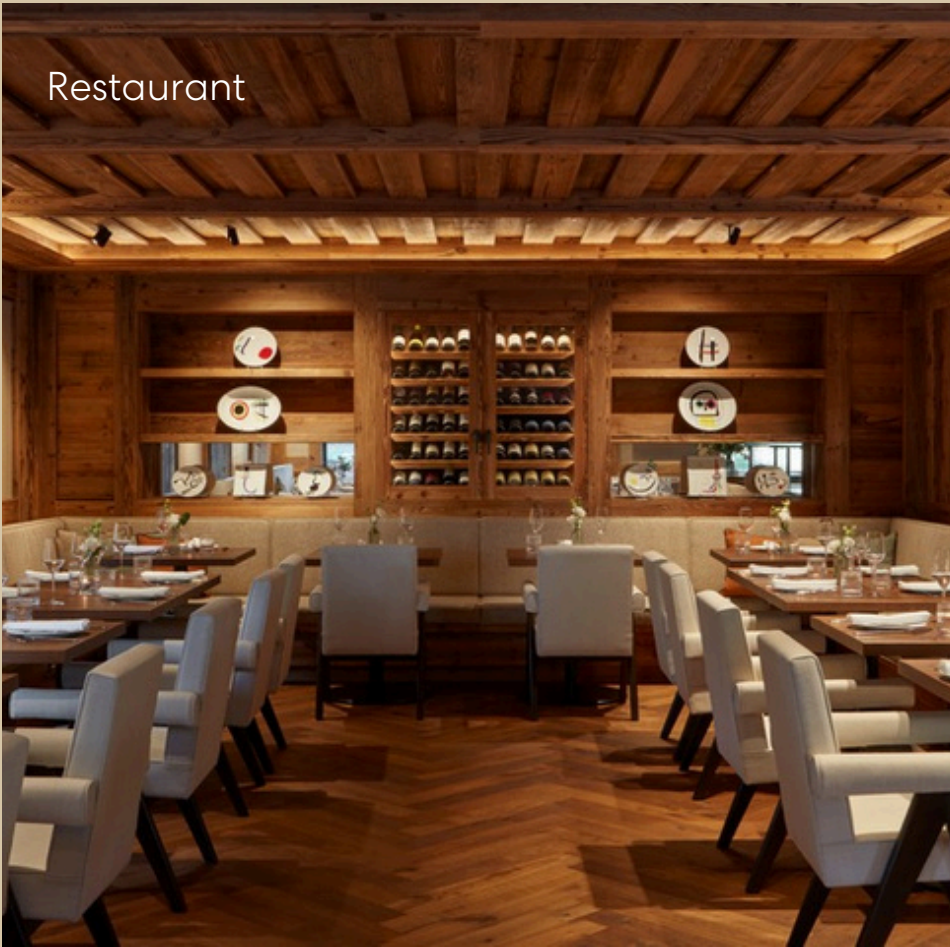
This season, host your festive gathering at The Mansard – where Alpine charm meets contemporary elegance.

Centrally located on the Gstaad Promenade, our restaurant offers a warm and stylish atmosphere for celebrations.

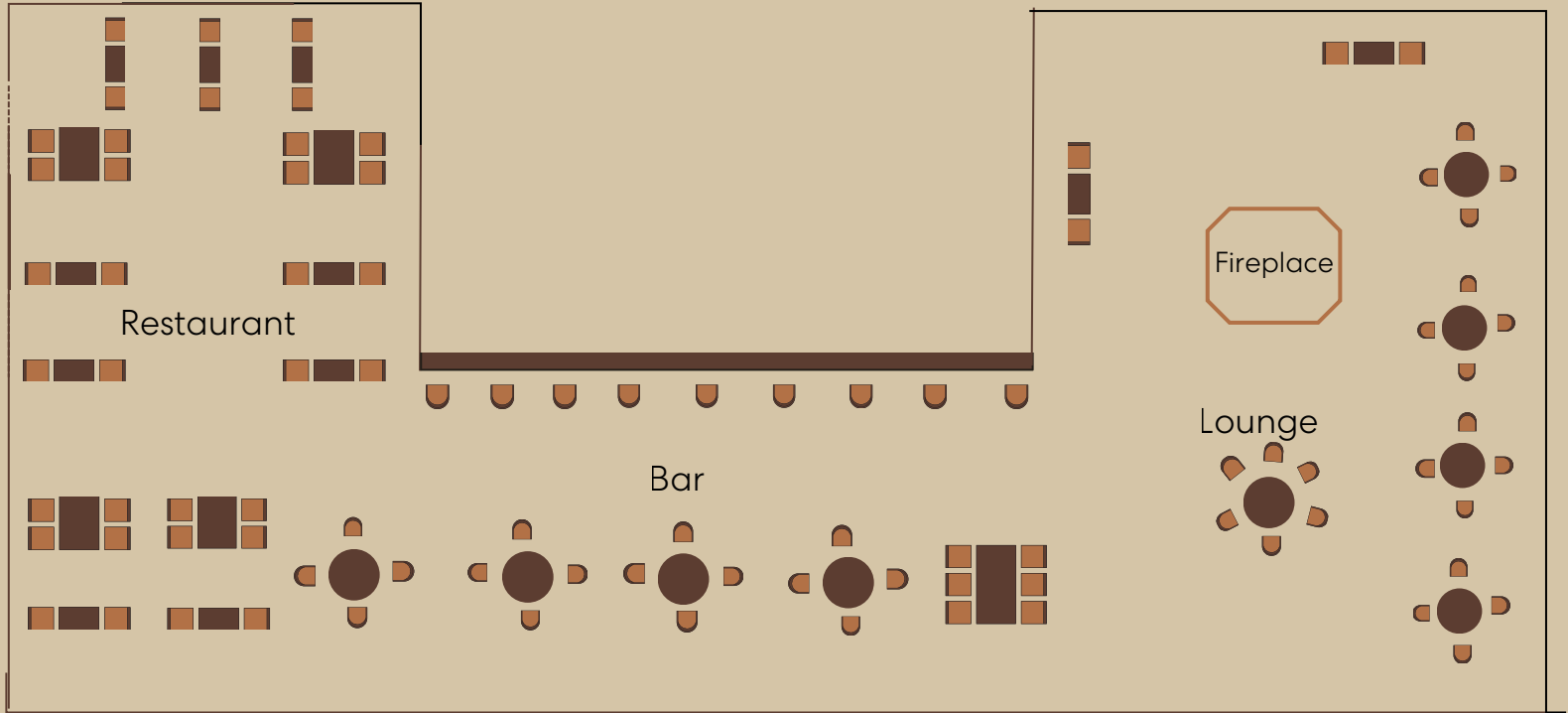
Our group menus are inspired by Swiss culinary tradition, with seasonal dishes made from locally sourced ingredients.

Whether you're planning a relaxed team lunch or a celebratory Christmas dinner, we offer flexible menu options tailored to your group's size and preferences.

Celebrate with us – in the heart of Gstaad.



THE MANSARD RESTAURANT, BAR & LOUNGE





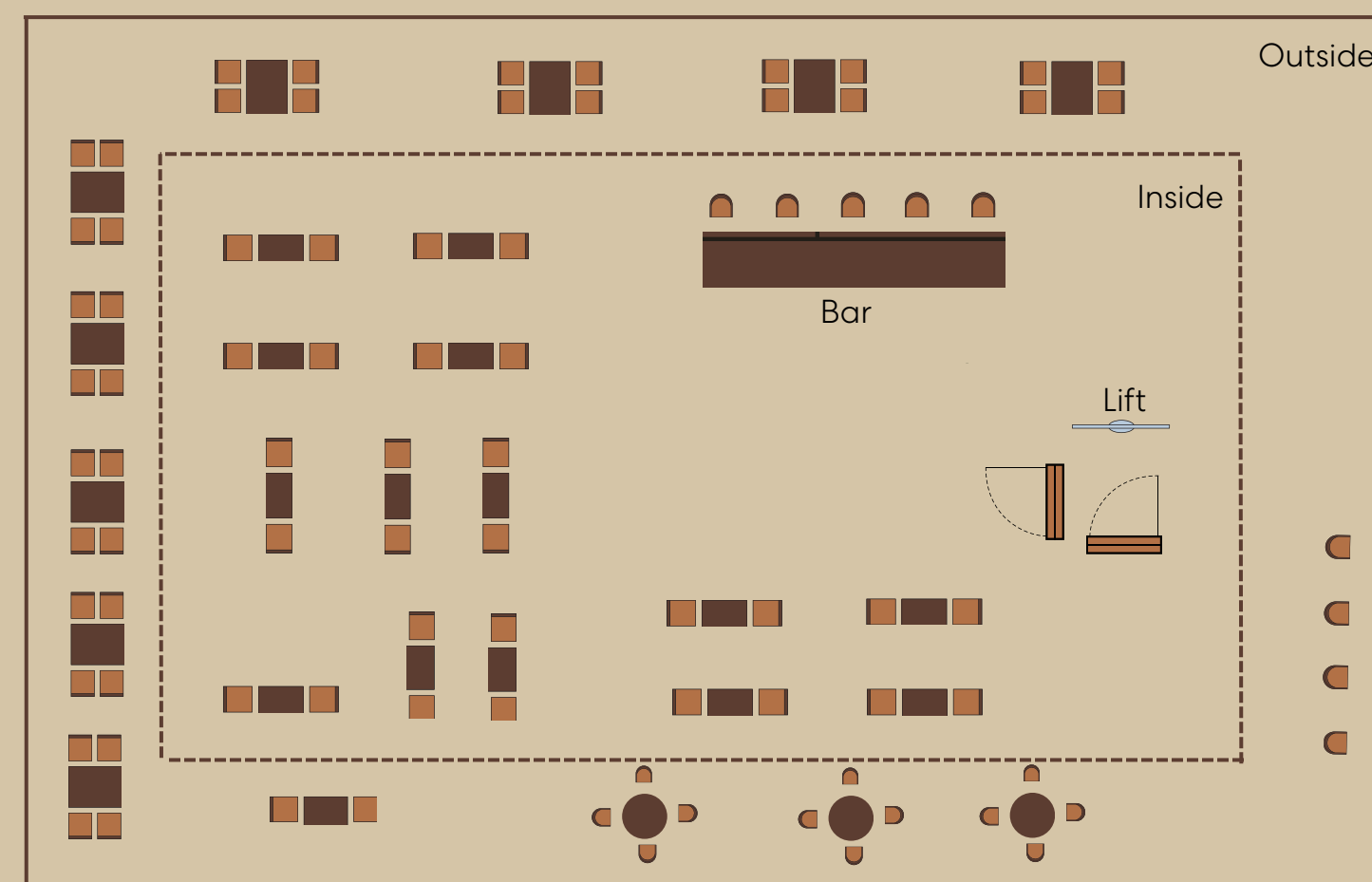
THE MANSARD ROOFTOP

Gstaad's only open-air rooftop bar is yours to rent for private moments in a spectacular setting. Whether you're planning an intimate aperitif or a stylish dinner, enjoy the panoramic views over the mountains and surrounding countryside in total privacy.

Heated in winter and open-air under the stars in summer – the rooftop offers a year-round alpine atmosphere that's both elegant and unforgettable.



THE MANSARD ROOFTOP





MENUS

The Mansard Restaurant stands for modern Swiss cuisine. Under the direction of our Head Chef Tom Walter, menus are crafted around seasonal and local products.

Choose from a tailored selection of seasonal ingredients to suit your team's celebration and budget. Nothing is set in stone we're flexible and open to your ideas.

MENU 1

THE MANSARD
RESTAURANT

STARTER
Pumpkin Salad | Nut Granola

MAIN COURSES
Meat: Beef Ragout | Red Cabbage | Spätzli
Fish: Char | Mashed Potatoes | Baby Spinach
Veggie: Beetroot Risotto

DESSERT
Meringue | Double Cream

Meat Menu – CHF 92 pp
Fish Menu – CHF 82 pp
Veggie Menu – CHF 72 pp

MENU 2

THE MANSARD
RESTAURANT

STARTER
Truffled Chestnut Soup

MAIN COURSES
Meat: Beef Fillet | Red Cabbage | Spätzli
Fish: Scallop | Sweet Potato | Cauliflower
Veggie: Beetroot Steak | Jus | Spätzli | Red Cabbage

DESSERT
Baked Apple Dessert | Gingerbread Spice

Meat Menu – CHF 120 pp
Fish Menu – CHF 100 pp
Veggie Menu – CHF 90 pp

*Sample menu - Menus may vary
*VAT Included



DRINKS PACKAGES

Elevate your event with our curated drinks packages—available for all festive group bookings.

Choose from a tailored selection of wines, cocktails, and spirits to suit your team's celebration and budget.



PACKAGE 1

Water KMO
House wine
Tea and Coffee

CHF 40 PP

PACKAGE 2

Welcome Cocktail
Water KMO
House wine
Tea and Coffee

CHF 60 PP



**WE WOULD LOVE TO CELEBRATE THE FESTIVE SEASON WITH YOU.
FOR OFFERS & MORE INFORMATION, PLEASE CONTACT**

info@the-mansard.ch

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