



Festive Season

Miirō
THE MANSARD



Welcome to **MIIRO THE MANSARD**

Located in the heart of Gstaad, Miiró The Mansard is a 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, Miiró The Mansard provides a fresh and inspiring backdrop for your holiday event.

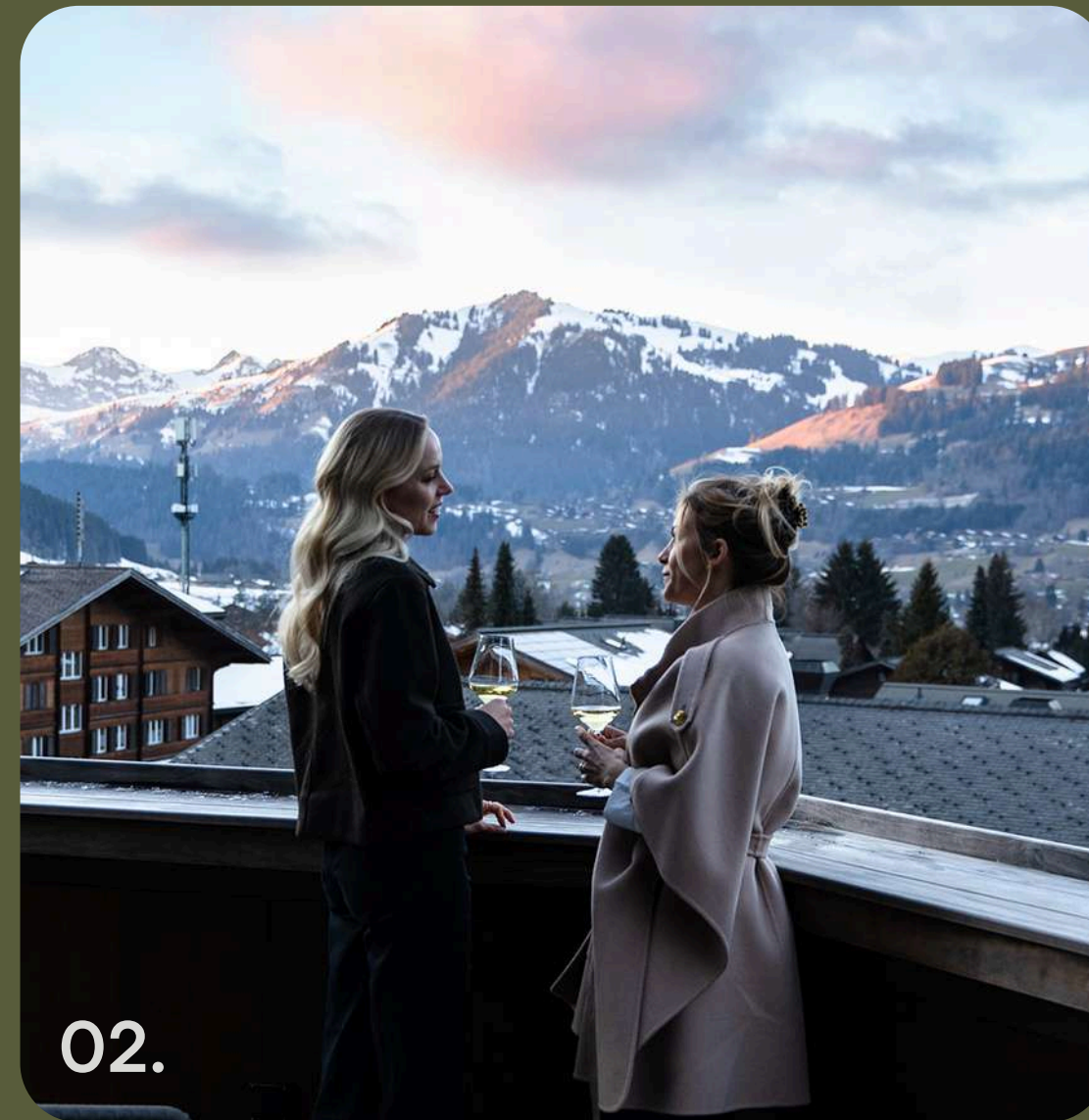
Celebrate the season with us in one of Gstaad's most exciting and atmospheric venues.



PRIVATE SPACES TO HIRE



The Mansard Restaurant



The Mansard Rooftop





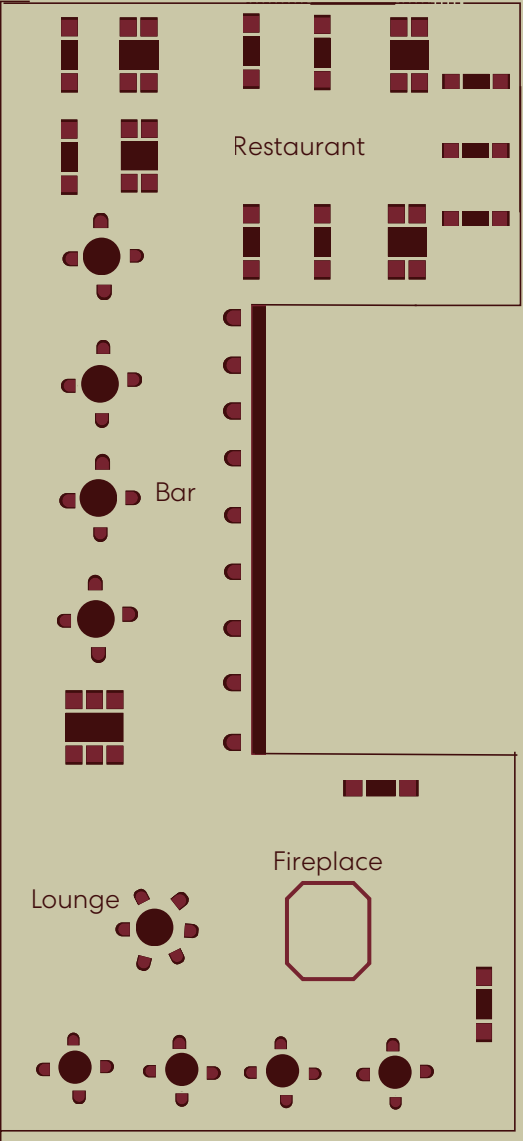
The Mansard Restaurant

This season, host your festive gathering at Miiro 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.



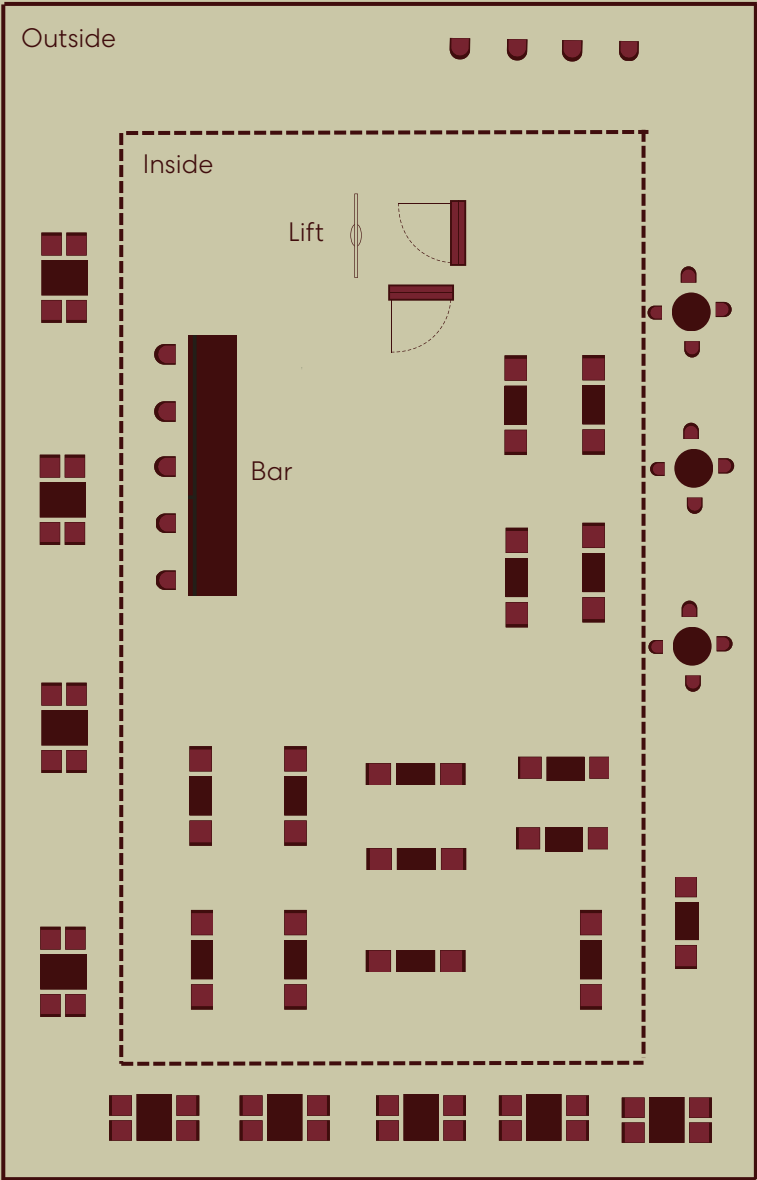
SETUP	SEATED	STANDING
CAPACITY	60	80



The Mansard Rooftop

Gstaad's only open-air rooftop bar is yours to hire 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 throughout the winter months, the rooftop offers a warm and inviting alpine atmosphere, creating a magical backdrop for festive moments with family, friends, or colleagues. While especially enchanting in winter, this unique venue is available for private events throughout the year.



SETUP	SEATED	STANDING
CAPACITY	40	80



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.



THE MANSARD
RESTAURANT

FESTIVE MENU

STARTER

Pumpkin Salad | Nut Granola

MAIN COURSES

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

DESSERTS

Meringue | Double Cream

MEAT MENU – CHF 92 PP
FISH MENU – CHF 82 PP
VEGGIE MENU – CHF 72 PP

THE MANSARD
RESTAURANT

SIGNATURE MENU

STARTER

Truffled Chestnut Soup

MAIN COURSES

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

DESSERTS

Baked Apple Dessert | Gingerbread Spice

MEAT MENU – CHF 120 PP
FISH MENU – CHF 100 PP
VEGGIE MENU – CHF 90 PP



Drinks Packages

Elevate your event with our curated drinks package,
available for all festive group bookings.

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





CLASSIC

Water KMO
House wine
Tea and Coffee

CHF 40 PP



SIGNATURE

Welcome Cocktail
Water KMO
House wine
Tea and Coffee

CHF 60 PP



Miiró
THE MANSARD

FOR MORE INFORMATION,
PLEASE CONTACT

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