BLATTER'S
AROSA
A FAMILY AFFAIR
1916

Christmas Eve

24 December 2026

Dinner starts in the Grand Restaurant from 6.45 pm onwards

Menu

Amuse Bouche

Lostallo Salmon Tatar with Lime and Shallots

Fig Ravioli with Carrot Foam and Pomegranate

Porcini Mushroom Velouté with Wild Herbs and Brioche Croûtons

Crispy Roast Free-Range Goose with Orange Sauce
Potato Knödel with Braised Red Cabbage

Red Cabbage Strudel with Pickled Apple and Potato Knödel

Ceylon Cinnamon Parfait with Winter Plums
Feuillantine and Mascarpone

Evening attire required

Menu Price CHF 100

Children up to 12 years CHF 60

All prices are in Swiss francs and include VAT.

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White Christmas

25 December 2026

Aperitif in the Arvenhalle from 6.30 pm onwards
Operetta Gala Dinner in the Grand Restaurant (table d'hôte) starts at 7.15 pm

Menu

Amuse Bouche

Grass-Fed Beef Fillet Carpaccio
Périgord Truffle, Parmesan and Rocket Salad
Pear Tatar with Two Varieties of Tomato and Rocket Salad

Double Chicken Consommé with Liver Dumpling
Clear Vegetable Broth with "Vegetable Parline"

Langoustine Cannelloni with Sauce Américaine
Citrus-Marinated Fennel with Tarragon Oil
Pommes Pavé with Cream Cheese and Chanterelles

Swiss Veal Fillet with Sauce Montée
Pommes Pavé, Chanterelles and Parsley Root
Winter Beetroot Tortellini
Braised Beetroot, White Wine Foam and Bresse Bleu

Poached Williams Pear
Salted Caramel Mousse and Almond Sablé

Petits Fours

Evening attire required

Menu price CHF 180 incl. Prosecco aperitif in the Arvenhalle
Children up to 12 years CHF 80

All prices are in Swiss francs and include VAT.

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New Years Eve

31 December 2026

Champagne aperitif in the Arvenhalle from 6.45 pm onwards
Gala Dinner in the Grand Restaurant (table d'hôte) starts at 7.30 pm

Menü

Amuse Bouche

Pâté en Croûte
Braised Salsify with Cumberland Sauce
Vegetable Terrine with Braised Salsify and Cumberland Sauce

Lobster Bisque
Pumpkin Soup with Cider Apple and Amaretti

Alpine Pike-Perch with Gnocchi
Garden Peas and White Wine Foam
Gnocchi, Garden Peas, and Sbrinz Espuma

Granny Smith Apple Sorbet with Cucumber and Basil

Grass-Fed Beef Wellington with Bordelaise Sauce
Potato Mousseline and Glazed Baby Vegetables
Vegetable Wellington, Potato Mousseline and Glazed Baby Vegetables

Pistachio Tiramisu with White Chocolate Ganache and Raspberry Crumble

Petits Fours

Evening attire required

Menu Price CHF 240 incl. Champagne Aperitif in the Arvenhalle
(incl. ½ Bottle of Laurent Perrier Champagne for Midnight per 2 Persons)
Children up to 12 years CHF 160
All prices are in Swiss francs and include VAT.