

Summer News 2026

News to make your holiday in Grindelwald even better



HOTEL SINCE 1907

BELVEDERE

GRINDELWALD SWITZERLAND

NEWS IN THE SUMMER 2026

EDITORIAL

Dear Belvedere guests

Since Philip and I took over the helm from our parents at the end of 2023, I have often contemplated the meaning of the term «family» and, in our case, «the Belvedere family». Although it's often used as a cliché in businesses, over time I've become increasingly aware of just how deeply the concept of family is rooted in the Belvedere. Far more than a turn of phrase, it's a feeling that has taken root throughout every area of our hotel.

On the one hand, there are our regular guests who have been visiting us for years and even, in some cases, decades. At informal get-togethers, Philip and I have got to know many of them better - their back stories, their favourite spots in Grindelwald, and their connection to the Belvedere. Heart-warming stories that never fail to fill me with pride and show what previous generations of the Hauser family, as well as past and present staff, have achieved for our guests and what they mean to them.

That brings me directly to our staff. People that come here to work - and stay because they become part of something. The Belvedere family grows with each individual character, each personality and each shared moment. It is precisely this that makes our hotel so lively and welcoming.

And last but not least, there is our own Hauser family. My father used to write updates about our family. Today, it's my turn to write - and I am delighted to share with you what we and our parents are up to. A shift in perspective that shows how everything is evolving yet remains interconnected. And here is a little update on my parents: Currently they are enjoying the warm weather on their 3-month trip through Australia and Sri Lanka. A well-deserved adventure that has been on their wish-list for so many years and has finally become a reality.

The Belvedere family is growing, evolving and thriving thanks to everyone who is part of it. And that's what makes it so special.

Warm regards
Carole Hauser
and the Belvedere Family



Restaurant «1910 • Gourmet by Hausers»

Start of the summer season on 30 May 2026

1910
Gourmet by Hausers

Environmentally focused, lovingly executed

Just imagine: a hotel with views of the Eiger - but the guests are buzzing



In our latest «Hotel Belvedere», bees and other insects check in and inhabit their tiny, thoughtfully designed «rooms» made from natural materials. Our insect hotel in the garden is more than just a pretty detail. It shows how we understand sustainability - holistically, visibly and firmly embedded in everyday life.

Over the past few months, we have been working hard on our ibex fairstay recertification. This involves not only environmental considerations, but also sustainable management, social responsibility, a connection to the local community and sound business practices. For the recertification, we analysed, documented and tested every department in detail. From waste separation and energy consumption to purchasing and supply chains: every detail counts. And once again, it became clear just how much impact the many small decisions we make every day can have.

In operative terms, we focus on concrete measures. We don't just recycle: we think ahead. At our hotel, materials are given a second life, for instance when torn bedsheets are used to make new pillow cases.

A key area in this respect is our kitchen. Most of the products are locally or regionally sourced, in particular from the Bernese Oberland or from elsewhere in Switzerland. Our team constantly works to reduce food waste - through workshops, weighing leftovers, serving smaller portions and finding creative ways to reuse food. At the same time, our range of vegetarian and vegan dishes is continually growing.

Our guests can also play an active part: a voluntary contribution of CHF 2 per night goes toward compensating for CO₂ emissions. And in everyday life, small gestures can make a difference - switching off lights, using towels thoughtfully, or choosing carefully at the buffet.

As our little hotel for insects shows: sustainability starts small, but its impact can be huge.

Helene Werhahn





Photo: Kimo Zurflinden

A summer evening with Swiss organic wines

Sustainable on your plate and in your glass

When the days become longer and the alpine panorama around Grindelwald is bathed in warm evening light, our hotel terrace invites you to enjoy the scene - an ideal spot to discover the wide range of Swiss organic wines.

At the «1910 · Gourmet by Hausers» restaurant we are fully aware of our alpine surroundings, and reflect this ethos in every glass we serve. Join us in discovering the Swiss organic wines that regularly accompany our gourmet menus.

At the «1910», the wines we serve are governed by the same principles regarding sustainability and regional sourcing that apply to milk, meat and vegetables. We give preference to sustainably-managed estates from Switzerland's various wine-growing regions. For us, this represents more than just a label: It reflects an approach characterised by regionality, seasonality and a respectful use of resources.

The diversity of Swiss wine-growing is remarkable: more than 250 grape varieties are cultivated and vinified in this country - increasingly using organic methods. Despite the challenges that organic wine-growing faces in alpine regions, it has long become more than just a niche industry in Switzerland. Nowadays, at least a fifth of vineyards is organically cultivated - and even more than that in individual regions. In this respect, Neuchatel is playing a pioneering role: it is now the first wine-growing region to cultivate more than half of its vineyards organically.

Climate change is setting vintners new challenges: milder winters increase the likelihood of spring frosts, whilst extreme weather events such as droughts and record-breaking rainfall alternate. Added to this there is the emergence of new pests. In this context, organic viticulture requires a particularly keen understanding of natural processes and a great deal of manual labour in the vineyard. In organic viticulture, synthetic chemical herbicides, fungicides and insecticides are not permitted. But the differences are evident not only in the vineyard, but also in the cellar, where the use of oenological additives is greatly reduced.

We maintain close contact with wine growers whose wines we serve. Every wine producer has their own signature and terroir - from the sunny slopes of Lake Geneva to the Valais with its distinctive, traditional grape varieties, to the elegant Pinots from the Bündner Herrschaft in the Grisons. We take pleasure in the wine in our glass - knowing its origins, the work performed in the vineyard, the commitment to biodiversity, and the careful vinification in the cellar.

Discover our Swiss wines both inside and outside the «1910» and enjoy the start of summer in Grindelwald with our organic vintners:

- A Petite Arvine, the typical grape variety from the Valais, from Magliocco Vins, for a characterful aperitif on the terrace.
- A refreshing Sauvignon Blanc from La Devinière of Geneva - ideal for light summer salads or fish dishes.
- A Blanc de Noir from Lake Geneva from the Henry Cruchon family, as an elegant accompaniment for balmy summer evenings.
- Or a lightly chilled Dôle - the typical Valais blend of Pinot Noir and Gamay - from the Cave Caloz, as a full-bodied wine for dinner.

Lilianne Künzler

The Waldhuus Bellary groove

1 year of the Waldhuus, 140 years of the Bellary

The Waldhuus Bellary has had its first winter season - full of good vibes, great encounters and a full-house highlight event. And the next reason to celebrate is just around the corner.

While the first winter at the Waldhuus Bellary was a little on the quiet side, it had exactly the groove we had hoped for. Smiling faces, good music and lots of encounters - that's how a first winter season should kick off.

A real highlight was our «Mexican Night with Caro». The event was fully booked, the atmosphere was lively, and the tacos disappeared almost as quickly as the margaritas. And it was especially gratifying to see so many locals from Grindelwald and the surrounding area there. This is exactly how we had always envisaged the Waldhuus - a place where guests and locals can mingle.

And the next reason to celebrate is not far off: In June we will celebrate «1 Year of the Waldhuus, 140 Years of the Bellary» with an open day, live music, food and refreshing drinks in the garden. A summer party for everyone who's interested, fancies popping in, or simply wants to raise a glass with us.

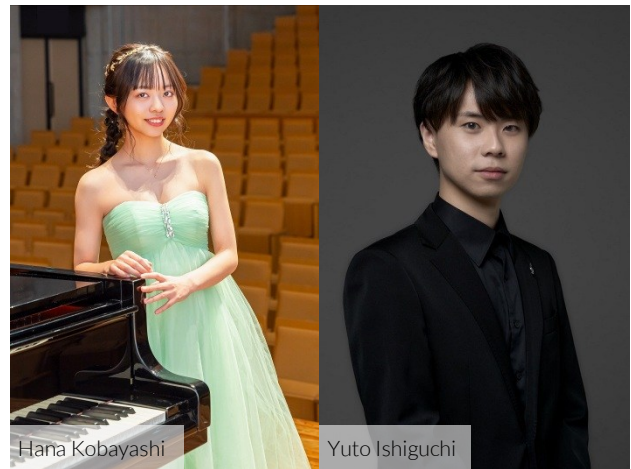
Because one thing is for sure: At the Waldhuus it's not just about staying the night - it's about living, laughing and having a good time.

Carole Hauser



Japan greets Grindelwald on the Piano

Award-winning young talents from Japan, live and exclusively at the Belvedere



On Saturday, 8 August 2026, come and enjoy a very exclusive concert by two talented young Japanese pianists. Michal Sobkowiak himself was our pianist for several seasons. Many of our guests will be sure to remember his father Bogdan, too, who was our resident pianist for many years.

Michal now chairs the jury for the renowned «European International Piano Competition» and is bringing two winners of this competition - Hana Kobayashi and Yuto Ishiguchi - to perform at exclusive concerts in Bern and at our very own Belvedere!

Hana Kobayashi began learning the piano at the tender age of three. Having graduated from the Music Education programme at the Faculty of Education at Shinshu University, she is currently undertaking post-graduate studies at the same university.

Yuto Ishiguchi is a graduate from the Toho Gakuen School of Music and is currently studying for a Masters at the same institute. Both have already participated successfully at various competitions.

The details of the programme on 8 August are still being finalised and will be posted on our website shortly. Whatever the final programme looks like, both pianists will be with us throughout the evening. Booking is required.

Simon Wälti

Goodbye Belvedere Family members

Long-serving staff members are leaving

Saying goodbye to long-standing members of staff is always a bitter-sweet occasion. On the one hand, we are happy for them as they embark on a new chapter of their lives - one that they may have long wished for. On the other hand, we are sad to see them leave.



Annlo und Simon

At the end of 2025, after more than 30 years at the Belvedere, Annlo took her well-deserved retirement. She spent her entire career working in our restaurant and for many years was responsible for wine procurement. The many wine recommendations in our half-board menus were always passionately selected by her. She loved interacting with guests and is still in regular contact with many of our Family Club members on a personal level. We wish her all the best in her new chapter of life, lots of enjoyable and happy moments with her children and grandchildren, and thank her warmly for her loyalty and for everything she has done for and with us.

In July 2026, Simon is also leaving us. However, he is not retiring but is leaving to fulfil his wish to work exclusively in the IT sector. He has been training as a business IT specialist since 2024, and now the right moment has come for him to take the next step. Simon started with us 26 years ago as a receptionist. He worked his way up to Head of Reception before being promoted to Executive Assistant to my father, Urs Hauser (3rd generation). In this position he implemented a wide range of projects in marketing and IT. For example, Simon oversaw the creation of our current website and logos, and built up the complete IT infrastructure, including cybersecurity, Wi-Fi etc. We will miss his calm presence, his extensive know-how, his wit and much more.

Marianne, who for many years was our florist; Christine, former Head of Reception and latterly Executive Assistant; and Franziska, long-serving waitress, have also embarked on new adventures.

We wish them all the very best in their future lives and look forward to meeting up with them again for a drink at the hotel or in the village!

Carole Hauser

A Starry Party Night

The theme for the 2026 New Year's Eve party has now been decided

After three musical themes - Country Style, Latino Night, Greek Gods - we have decided on something completely different for this year's party. We're letting our creativity run wild and look forward to a sparkling night.

To bring in the New Year, the Belvedere will be transformed into a world of stars, art, midnight blue and sparkling gold. Inspired by Van Gogh's famous painting, «A Starry Night», our guests will be immersed in an atmosphere that brings art to life.

Culinary delights, special moments and little surprises will create an atmosphere that enchants and brings the year to a close in a carefree manner.

And this year, once more the focus will be on party beats, dancing and a festive mood. Beneath a sky full of stars we will celebrate, laugh, dance and raise a glass to the year ahead.

A New Year's Eve that combines art, enjoyment and joie de vivre - and lets you ring in the New Year with a sparkle.

Carole Hauser



Culinary highlights in summer

A summer to savour

In summer the spotlight is often on open-air sporting and cultural events. But if you look more closely, you can also uncover some culinary gems. To make sure you don't miss out on them, we present two culinary highlights of Summer 2026:

Top Taste of Grindelwald

Following the success of the second festival in May 2025, the third «Top Taste of Grindelwald Alpine Excellence Food Festival» takes place in Grindelwald from 29 to 31 May 2026: a treat for gourmets, foodies and culinary explorers alike.

On Saturday 30 May, come and enjoy a very special menu at our «1910 · Gourmet by Hausers» restaurant, under the motto «The Art of Time». Let yourself be surprised by Dávid Imre Rózsa's creativity.

Wine & Golf

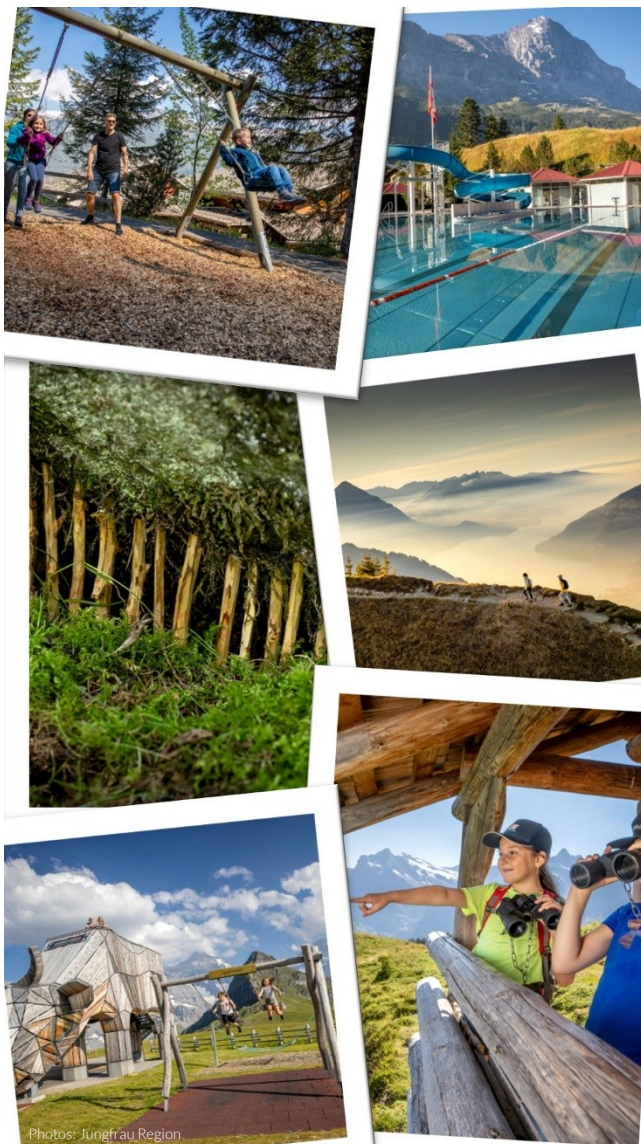
«Wine & Golf» is also now a well-established event being held again this year. On 23 August 2026 (alternate date 30 August), the focus will once more be on the combination of precision golf and fine wine.

All information and tickets for this summer's culinary highlights can be found at www.tasteofgrindelwald.ch.

Simon Wälti



Photo: Jungfrau Region



Photos: Jungfrau Region

Events in summer 2026

Once again this year, the programme of events offers a colourful mix of sporting and cultural occasions. Here is a small selection:

M A Y

29-31 | Top Taste. Alpine Excellence Food Festival

J U N E

8-13 | Landart Festival

21 | Alpine spring festival. Männlichen

J U L Y

1, 8, 15, 22, 29 | Street festival. 20:00-24:00

9, 16, 23, 30 | Summer Sunset Cinema

15-19 | Eiger Ultra Trail

26 | Traditional costume festival. Männlichen

A U G U S T

1 | Swiss National Day

5, 12 | Street festival. 20:00-24:00

6, 13, 20 | Summer Sunset Cinema

8-9 | Eiger Bike-Challenge

9 | Alphorn and flag-waving meeting

30 | Farmer's Sunday

S E P T E M B E R

11-13 | Youth Yodelling Festival

19 | Alpine cheese festival. Grosse Scheidegg

For further information see www.grindelwald.swiss



SPECIAL OFFERS IN AUTUMN

Photos: Jungfrau Region

The best time of the year

Come and visit us during the season of colourful foliage, crystal-clear air and mountains freshly dusted with new snow. Our autumn offers:

One night free - stay longer and enjoy longer

For a stay of three nights or more, we offer one free night including breakfast.

Free dinner

From as little as one night, we offer dinner worth CHF 80 per person free as part of your half-board+ arrangement.

Free breakfast

The special offer for anyone who likes to start the day with a hearty breakfast.

Please note: All offers can only be booked directly with the hotel, are subject to availability and cannot be combined with other special offers.

Further information

www.belvedere-grindelwald.ch/en/summer-holiday



FAMILY HIT KIDS GO FREE

Family offer:

Children up to 11 years of age stay free in their parents' room or in a family room, and receive the same meals as their parents.

Summer fun for the entire family

Family holidays in the mountains are always a great experience. The entire family can look forward to a vacation packed full of exciting experiences.

A few highlights for kids in Grindelwald

- «Hellbach» open-air pool with water slide
- Playgrounds on Bort, Männlichen and Pfingstegg
- Toboggan run and fly line on Pfingstegg
- «Marmot» educational trail on First, «Lieselotte» and «Öpfelchüechli» trail on Männlichen, and interactive «Challifloh» trail on the upper glacier.
- Mini golf in the centre of the village

Validity

Throughout the year

Further information

www.belvedere-grindelwald.ch/en/family



HOTEL SINCE 1907

BELVEDERE

GRINDELWALD SWITZERLAND

Hotel Belvedere Grindelwald

Hauser family and team

Dorfstrasse 53, CH- 3818 Grindelwald

Tel +41 33 888 99 99

Email: hotel@belvedere-grindelwald.ch

