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HOTEL SINCE 1907

BELVEDERE

GRINDELWALD SWITZERLAND

# Winter news 2026

News to make your holiday in Grindelwald even better

Bild: Jungfrau Region

Photo: Jungfrau Region

**Preview**
29 to 31 May 2026
www.tasteofgrindelwald.ch

TOP TASTE
OF GRINDELWALD

NEWS IN WINTER 2026

# EDITORIAL

**Dear Belvedere guests**

It's a well-known fact that a pleasure shared is a pleasured doubled, and this year we had - and still have - lots to celebrate. It was a year full of exciting events and awards that we won't forget soon.

1 July saw the opening of the Waldhuus Bellary - accommodation for smaller budgets, offering fun, colour and a 70s vibe. On 14 October, only a few months later, we received the Hotel Innovation Award from GastroSuisse: an honour that proves to us that courage and creativity pay off.

We also made a number of changes in the «1910 · Gourmet by Hausers» restaurant. In the spirit of sustainability, suppliers, menu choices and décor were consistently rethought. So it was all the more gratifying this year to receive 16 Gault Millau points and retain our Michelin star. Our special thanks and warmest congratulations go to Dávid, Erica and their teams!

Last but not least, another highlight: The Belvedere was listed for the first time in the Andrin Willi hotel rating as one of the 150 best hotels in Switzerland, at No. 23 in the 4-star category: an achievement that makes us proud and at the same time inspires us to keep it up.

What's clear is that all these awards are not only titles, but also testament to the passion, dedication and team spirit of the entire Belvedere family. In my eyes, this is the reason why we were able to welcome many new guests to the Family Member Club this year – a growing family that brings us particular joy and brightens up our everyday lives.

We thank all our loyal and new guests who place their trust in us to help shape their journey.

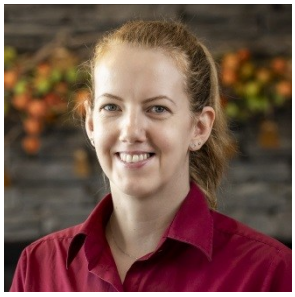
Carole Hauser
and the Belvedere Family

# Our Team Leads

**Heart, humour and bags of ability**

**Behind every gleaming hotel corridor, every perfectly served dish and every beaming smile is a strong team. And in the middle of it all: our Team Leads. Along with our «Head ofs», they are the brains, hearts and sometimes also the fire fighters in the background – always there when it matters. May we introduce them?**

**Fred – Front Office & Reservations (since May 2023)**
Talented linguist and problem solver. Fred juggles languages as other do balls - so effectively that guests often don't notice how fast he can switch between languages. Always on hand with help and advice, and always with a touch of humour.



**Diana - Housekeeping (since October 2022)**
Quiet, calm – and therefore the perfect complement to the energetic Head of Housekeeping. While others are hectic, she remains calm. And that's what makes her special.

**Stan - Kitchen (since September 2023)**
Focused, creative, unflappable, team-oriented. In the kitchen that means: when pots and pans are flying and orders are pouring in, he remains calm and steady as a rock - and conjures up true masterpieces with his team.

**Alina - Restaurant (since December 2009)**
A permanent fixture at the Belvedere for many years. Married with two children - and she found her love match right here in the hotel. All our guests agree: she is charming and professional.

**Erica – Gourmet Restaurant (since August 2020)**
Qualified hotel manager and passionate about her work: «I am proud to be part of this establishment and to be able to contribute daily to making our guests' stay a special experience.» Words she not only speaks but lives by every day.

**João - Maintenance (since November 2006)**
He's already part of the inventory. João not only found work here: he also found the love of his life in Alina. Craftsmanship and warmth in one person, he's always there when you need him.

**Maciek – Construction (since October 2016)**
Our all-rounder: whether it's knocking down walls, tiling new bathrooms or installing ceilings – whatever he tackles, he succeeds. A big man with his heart in the right place, on whom you can always rely.

**Bruno - Porters (since February 2024)**
Bruno came to us directly from Portugal. With his calm personality and sharp eye for detail, he made sure our guests felt welcome right from the first minute. Always flexible and ready to jump in when he's needed.

As different as our Team Leads are, together they make up an unbeatable dream team. With heart, humour, dedication and skills they ensure that our Belvedere is not only a hotel but also a home away from home.

*Susanne Hauser, Simone Stürmer*

Christmas tree in the lounge «Stuba»

# Christmas and New Year's Eve

**The festive season at the end of the year: from traditional to divine**

**During the festive season we hold on to the good old traditions but without losing sight of new ideas. We look forward to celebrating Christmas with a visit from Father Christmas. But our traditions also include having our trainees organise the New Year's Eve celebrations. And this year we can literally promise you that it will be «divine».**

Christmas at the Belvedere is pure magic. On 25 December, we enjoy an atmospheric Christmas aperitif in the garden with our guests - hopefully with lots of snow and a crackling fire - with punch, mulled wine and home-made cookies.

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

And of course the event would not be complete without a special guest: Father Christmas will be visiting young and old. He looks forward to children reciting a poem to him and to presenting everyone with a small gift. On 24 and 25 December we treat you to a special Christmas menu in the Restaurant Belvedere, which is sure to get you right into the festive mood.

New Year's Eve is dedicated to the gods: Under the motto «World of Greek Gods», we celebrate New Year's Eve in the Belvedere Restaurant with a touch of Mount Olympus. A Mediterranean gala dinner, Greek music and surprises promise to make for an unforgettable evening. Those who prefer to bring in the new year in a quieter way can opt for our all-you-can-eat 3-course menu with meat fondue in a separate restaurant - a cosy, relaxed yet still special setting.


On the evenings of 24, 25 and 31 December we are also offering shared tables in the Belvedere Restaurant. Because it's much more fun to celebrate in good company - and no-one should have to spend the evening alone. Whether you are travelling alone, as a couple or with your family, our festively decorated tables are the perfect place to meet new people and enjoy genuine moments of festive cheer.

*Carole Hauser*

# Gourmet Restaurant

**On foodie culture, regionality and responsibility the «1910 · Gourmet by Hausers»**

**My thoughts on the «1910», why we are a member of the Slow Food Chefs' Alliance, why origin is crucial to taste, and how alpine cuisine can be characterised today: regional, seasonal and authentic.**

I started my professional career at the Belvedere – and today, as Team Lead Gourmet at the «1910 · Gourmet by Hausers» restaurant, I am responsible for service culture and hospitality.

What Slow Food means for me? Taking time - to taste, inquire, understand. Slow Food is an international movement that is committed to regional food culture, artisanal tradition and biological diversity. It connects producers, chefs and hosts worldwide - in the firm belief that good food starts at the source.

To me, this attitude fits perfectly with the Alps. Here people have always lived in harmony with the seasons. They use what is available and treat resources with respect. And that's exactly what our cuisine at the «1910» is all about.

Fairness is an integral part of Slow Food - and it shows when you know the people behind the products. We work with producers from our region whose work we know and value. Our vegetables are supplied by BioRiem in Kirchdorf, and our cheese and dairy products come from Eigermilch here in Grindelwald. Fish comes from sustainable farming, while we ourselves forage for mushrooms and berries in Grindelwald. And in the autumn, when game is on the menu, it is supplied by hunters in the Bernese Oberland. We view transparency of origin not as not just a concept but a promise of quality.

For me, sustainability begins not with grand statements, but with small decisions in everyday life. That's

Slow Food im «1910» - alpine cuisine with attitude

why we also work in a resource-efficient manner when it comes to service - from the conscious use of cutlery throughout the evening, to serving Grindelwald mountain water in cooperation with «Wasser für Wasser» (WfW). This way we save on transportation, reduce the use of glassware, and at the same time support projects for access to clean water.

I grew up in Grindelwald but have Portuguese roots. Perhaps that's why I think about flavour so much. It has a homeland - and it connects people. That's exactly what Slow Food means for me. Products with character, respect for nature and handicrafts - and the pleasure of sharing all this with others.

As part of the Slow Food Chefs' Alliance, we are committed to a cuisine with clear values. Our dishes are deliberately minimalist: few ingredients, precisely combined, with room for the original flavour to shine through.

Come and discover the alpine cuisine in the «1910» - I highly recommend a glass of Swiss organic wine with your menu - regional and bursting with character.

*Erica Abrantes*

Cozy lounge and terrace

# Groovy News from the Waldhuus Bellary

**Strong start to the first summer season**

**The opening we had hoped for in spring was delayed until summer - but as the saying goes: «Good things come to those who wait». On 1 July the day finally arrived: the 70s time capsule became a reality. The first few months were incredibly busy, much to the delight of the new local team, but they also brought some challenges.**

The combination of the opening and the summer rush made for intense activity. Full of guests, full of life - and naturally full of surprises. As is the case for new openings, not all systems worked from Day One. Processes had to be adjusted spontaneously, ideas rethought, and processes creatively improvised. Fun fact: When the first guests came through the door we were still busy putting the finishing touches to the Funky Bar - the paint was barely dry when the first orders came in.

The new team in place mastered all of this with commitment, humour and gusto. A huge thank you goes to co-managers Benjamin Schick and Enja Mühlematter, who supported us so enthusiastically at the opening. We wish them both all the best for the future!

At the same time we are delighted to welcome Sabrina Bapst as new manager of the Waldhuus from 1 November. She completed her training around ten years ago at the Belvedere - so it's all the more fitting that she now joins us in this new role. Welcome back to the family!

Sabrina Bapst

And while the walls in the Waldhuus are now dry, the vision continues to grow. The groove, the colours, the funky ideas - this is just the beginning. We look forward to a fun-filled winter full of new stories.

*Carole Hauser*

# Family Member Club

**Exclusive Advantages for regular guests**

**After your fifth stay with us, you will automatically benefit as a member from a variety of exclusive advantages, including culinary highlights.**

As a special highlight, we want to remind you here that you are already invited to an evening meal if you stay three nights.

**From 3 nights**
We will treat you to a fondue party in one of our cosily furnished fondue gondolas.

**From 7 nights**
including half board, we will invite you to an exclusive dinner on a weekday evening at the restaurant «1910 · Gourmet by Hausers», which has been awarded one star in the MICHELIN Guide and 16 Gault Millau points.

**New bonus**
If you visit us with your friends or family, we offer 10% discount on the normal rate. We also offer this discount if you tell us your friends would like to visit us and as us to send them an offer. Alternatively, your friends can get in touch with us directly and tell us they were recommended by you.

Please note that all advantages of the «Family Member Club» are valid only when you book directly with the hotel. To make your reservation as pleasant and simple as possible, you benefit from a personal point of contact, either by e-mail or telephone.

For full details about the Family Member Club and all its advantages, visit our website: www.belvedere-grindelwald.ch/en/offers/family-member-club

We all look forward to welcoming you soon to the «Family Member Club»!

*Simon Wälti*

# What's On in Winter 2025/2026

**As with every winter, this year's programme offers a colourful bouquet of sports and cultural events. Here are just a few:**

DECEMBER
**31** | New Year's Eve celebrations

JANUARY
**10** | Grindelwald Race
**14** | The sun shines through the Martins Hole. The natural phenomenon on the Eiger
**16-18** | International Lauberhorn Races
**19-24** | World Snow Festival
**23-25** | Bull-Trophy Curling
**30-31** | Swiss Snowboard & Freeski Tour

FEBRUARY
**1** | Swiss Snowboard & Freeski Tour
**8** | Velogemel World Championships

MARCH
**6-8** | Bus Stop Festival
**7-8** | VSNZ Winter Festival, Männlichen
**14** | King of the First Hill
**29** | Lauberhorn Run

APRIL
**4** | Lilys Winter Treasure Hunt

For more information, visit www.grindelwald.swiss

Photos: Jungfrau Region


Photos: Jungfrau Region

## Free 2-day Ski pass

or hiking and sledging pass for a few carefree winter days on the nicest slopes in the Jungfrau Region.

**Our offer**

- Three nights including breakfast
- Welcome aperitif on arrival
- Free 2-day ski pass or hiking and sledging pass
- Relaxation in the wellness zone
- From CHF 489 per person in a Classic Double room, Garden

**Validity**

- 28 November to 19 December 2025
- 4 January to 13 February 2026
- 22 February to 26 April 2026
- Only for direct reservations with the hotel
- Limited availability
- Not valid for Standard Queen rooms

**More information**

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


## 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.

**Winter fun for the entire family**

Whether in the Bodmi Arena, the ski school area near the village, on the «Lily Fun Slopes» with fun obstacles in the First and Kleine Scheidegg ski areas, or a rapid downhill sledge on one of the many sledging slopes - there's something for everyone.

One highlight for kids is the «Snowli Party» in the Bodmi ski school arena. Every Wednesday afternoon from the end of January to the beginning of March, Snowli celebrates a party with his friends, and all children are warmly invited .

**Validity**

Throughout the year

**More information**

www.belvedere-grindelwald.ch/en/family

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