



lac salin
SPA & MOUNTAIN RESORT

THE FESTIVE SEASON

WINTER 2026-2027

THE FESTIVE SEASON

NATURE, FLAVOURS, EXPERIENCES AND UNFORGETTABLE MOMENTS

SUNDAY
20
DECEMBER

- 10.00 – SNOWSHOEING IN THE ENCHANTED VALLEY**
A walk through snow-covered forests and breathtaking views that capture the magic of winter.
- 16.00 – SNOW SLEDDING**
A fun-filled experience for guests of all ages.
- 16.30 – ADVENT AFTERNOON TREATS**
Traditional festive sweets in the warm and welcoming atmosphere of our Bar.

MONDAY
21
DECEMBER

- 08.00 – A GENTLE START TO THE DAY WITH ALFREDO**
Gentle movements, breathing exercises and stretching to awaken the body.
- 10.00 – SNOWSHOEING IN THE LIVIGNO VALLEY**
A scenic route immersed in nature and beautiful views that reveal the character of the region.
- 10.00 – SKIING WITH FABIO GIACOMELLI**
Discover some of the most breathtaking spots in the Livigno ski area.
- 15.00 – CREATIVE WORKSHOP: CHRISTMAS CARDS**
Create your own personalised Christmas cards using natural materials, winter textures and details inspired by this magical time of year.

TUESDAY
22
DECEMBER

- 08.00 – A GENTLE START TO THE DAY WITH ALFREDO**
A gentle morning stretching session to awaken and energise the body.
- 10.00 – SNOWSHOEING THROUGH SNOW-COVERED FORESTS**
A peaceful walk through snowy woodlands rediscovering the beauty of winter.
- 15.00 – CHRISTMAS MARKET**
Immerse yourself in the magic of Christmas among twinkling lights, festive aromas and traditions.
- 17.30 – SUNSET YOGA WITH GENNY**
A moment dedicated to well-being, restoring balance and harmony.
- 19.00 – A TASTE OF VALTELLINA**
A culinary journey through the flavours and traditions of Valtellina.

WEDNESDAY
23
DECEMBER

- 10.00 – SNOWSHOEING IN THE ENCHANTED VALLEY**
A walk through snow-covered forests and breathtaking views that capture the magic of winter.
- 15.00 – CHRISTMAS COOKIES WORKSHOP**
Butter, cinnamon and spices come together as we prepare traditional festive treats.
- 17.00 – CRAFT BEER TASTING***
Discover the creations of Birrificio Sociale Pintalpina, a brewery that combines artisanal quality with social inclusion.

THURSDAY
24
DECEMBER

- CHRISTMAS EVE**
 - 08.00 – MORNING YOGA WITH GENNY**
A moment dedicated to well-being, restoring balance and harmony.
 - 10.00 – CHRISTMAS EVE SNOWSHOEING**
A special walk to enjoy the peaceful beauty of the mountains on Christmas Eve.
 - 19.00 – CHRISTMAS EVE APERITIF**
Join us for a festive toast to celebrate the beginning of Christmas, accompanied by a selection of delicious creations from our Chef.
 - 19.45 – CHRISTMAS EVE GALA DINNER**
An elegant evening where the flavours of Christmas meet the creativity of our cuisine.
 - 21.30 – SANTA CLAUS ARRIVES**
A magical moment dedicated to our youngest guests.

FRIDAY
25
DECEMBER

- CHRISTMAS DAY**
 - 10.00 – CHRISTMAS SNOWSHOEING**
Embrace the peaceful silence of the mountains on the most magical day of the year.
 - 16.00 – THE WARMTH OF CHRISTMAS**
Create your own herbal infusion by choosing from Alpine herbs, flowers and spices, and take home a fragrant memory of Lac Salin.

SUNDAY
27
DECEMBER

- 08.00 – A GENTLE START TO THE DAY WITH ALFREDO**
Gentle movements, breathing exercises and stretching to awaken the body and start the day with a smile.
- 10.00 – SNOWSHOEING IN THE LIVIGNO VALLEY**
A scenic route immersed in nature, surrounded by Alpine landscapes and beautiful views.
- 16.00 – SNOW SLEDDING**
A fun-filled experience for guests of all ages.
- 16.30 – FESTIVE HOT CHOCOLATE**
A sweet moment of indulgence by the fireplace.

MONDAY
28
DECEMBER

- 08.00 – A GENTLE START TO THE DAY WITH ALFREDO**
A gentle morning stretching session to awaken the body and prepare for a day in the mountains.
- 09.30 – SKIING WITH FABIO GIACOMELLI**
Discover some of the most breathtaking spots in the Livigno ski area.
- 10.00 – SNOWSHOEING IN THE LIVIGNO VALLEY**
A walk through snow-covered forests, peaceful surroundings and breathtaking views.
- 16.00 – WOODCARVING WORKSHOP**
Discover an ancient Alpine tradition alongside a local craftsman.

TUESDAY
29
DECEMBER

- 10.00 – SNOWSHOEING THROUGH SNOW-COVERED FORESTS**
A peaceful walk through snowy woodlands and tranquil landscapes.
- 17.30 – SUNSET YOGA WITH GENNY**
A moment dedicated to well-being, restoring balance and harmony.
- 19.00 – A TASTE OF VALTELLINA**
A culinary journey through the flavours and traditions of Valtellina.

WEDNESDAY
30
DECEMBER

- 08.00 – A GENTLE START TO THE DAY WITH ALFREDO**
Gentle movements, breathing exercises and stretching to awaken the body and start the day with a smile.
- 10.00 – SNOWSHOEING IN THE ENCHANTED FOREST**
A walk through snow-covered forests, peaceful surroundings and breathtaking views.
- 17.00 – WINE TASTING IN OUR CELLAR***
A tasting journey through prestigious labels and exceptional mountain wines.

THURSDAY
31
DECEMBER

- NEW YEAR'S EVE**
 - 08.00 – YOGA WITH GENNY**
A moment dedicated to well-being, restoring balance and harmony.
 - 10.00 – THE LAST SNOWSHOE WALK OF THE YEAR**
Say goodbye to 2026 surrounded by the beauty of nature.
 - 19.00 – THE ALPINE GOLDEN NIGHT: WHERE THE FINEST MOMENTS SHINE FOREVER.**
Not everything precious shines. Sometimes, it is a moment shared, a snow-covered landscape, a toast or the warmth of a fireplace. This night is dedicated to what truly matters.
 - 19.15 – WELCOME APERITIF IN STUA GRANDA**
 - 20.30 – GALA DINNER & LIVE ENTERTAINMENT**
An elegant evening of music, entertainment and a midnight toast.

FRIDAY
1
JANUARY

- NEW YEAR'S DAY BREAKFAST**
Served until 11.30.
- 10.30 – FIRST SNOWSHOE WALK OF THE NEW YEAR**
A fresh start among the snow-covered landscapes of Livigno.
- 21.00 – SOUND BATH**
A deeply relaxing experience to welcome the new year in harmony.

All the activities are free for our guests except for those marked with the star. You can make your reservation by 8pm the day before. For more information please ask the reception.

CHRISTMAS EVE | 24 DECEMBER 2026

WHERE THE FOREST MEETS *THE MAGIC OF CHRISTMAS*

THE WARM GLOW OF THE LIGHTS, THE SCENTS OF THE MOUNTAINS AND THE SHADES OF FOREST GREEN CREATE AN INTIMATE AND REFINED ATMOSPHERE.

A SETTING INSPIRED BY ALPINE NATURE PROVIDES THE BACKDROP FOR A CULINARY JOURNEY THAT CELEBRATES THE LOCAL AREA AND CREATIVELY REINTERPRETS TRADITION.

A CHRISTMAS CELEBRATION TO EXPERIENCE WITH ALL THE SENSES, THROUGH THOUGHTFUL DETAILS, AUTHENTIC FLAVOURS AND MOMENTS TO SHARE.

- 7:00 PM
WELCOME APERITIF
- 7:45 PM
GALA DINNER
- 9:30 PM
SANTA CLAUS ARRIVES



christmas MENU

Yellowtail amberjack tartare, green apple & dill
Smoked trout, herb -infused sour cream & lemon
Pulled pork croquette, buckwheat & pepper ketchup
Venison tataki, marinated cabbage & brioche
Pumpkin & chestnut velouté, alpine herb oil
Fresh goat cheese sphere, pistachio crust
Beetroot carpaccio, lovage mayonnaise & toasted hazelnuts

Seared scallops, Jerusalem artichoke velouté,
crispy leek & parsley powder

Riserva San Massimo saffron risotto, Gorgonzola cheese & truffle

Capon tortello served with its delicate broth

Stuffed turkey breast with spinach, frrittata & chestnuts,
served with potato purée

Soffio Alpino Sorbet

Milk chocolate mousse, hazelnut biscuit, redcurrant gel, wild
berry sorbet & crisp chocolate garnish

Traditional Panettone served with zabaglione & chocolate sauces

100€ PER PERSON | 65€ FOR CHILDREN (up to age 12)
INCLUDED FOR HOTEL GUESTS ON HALF-BOARD

NEW YEAR'S EVE | 31 DECEMBER 2026

THE ALPINE GOLDEN NIGHT

From the last light of the year to the first light of the new year.

A NIGHT BROUGHT TO LIFE THROUGH LIGHT.

A NIGHT THAT SLOWLY UNFOLDS AMID SOPHISTICATED SHADOWS AND GOLDEN GLIMMERS. THE LIGHT GROWS BRIGHTER, THE MUSIC GATHERS PACE, AND EVERY MOMENT BECOMES PART OF A CRESCENDO CULMINATING IN THE MIDNIGHT TOAST.

A JOURNEY FROM THE LAST LIGHT OF THE YEAR TO THE FIRST GLOW OF THE NEW ONE.



New Years Eve MENU

APERITIF

- Smoked oyster, green apple and aromatic herbs
- Salmon tartare, avocado, lemon and crispy black rice
- Osso buco bonbon, gremolata mayonnaise
- Venison braised taco, lovage mayonnaise
- Buckwheat crisp, mustard and hazelnut beef tartare
- Quail egg, porcini mushrooms and black truffle
- 36-month aged Parmesan pearl, aged balsamic vinegar and gold leaf
- Patatas bravas, yellow pepper sauce
- Charred pumpkin, crispy black chickpeas and herb -infused oil
- Beetroot sphere, dill and black olives

THE LAST LIGHT

- Wagyu beef tataki, Ossetra caviar, milk thistle salad and black rice crisps

THE ALPINE TWILIGHT

- Castelmagno DOP risotto, blueberry reduction, lovage powder and Castelmagno crisps

THE GOLDEN GLOW

- Capers -crusted beef fillet, smoked cauliflower cream and sautéed Swiss chard

THE GOLDEN NIGHT

- Geometric Grand Cru chocolate entremet, mandarin heart, hazelnut praline, black cocoa sablé and 24 - carat gold leaf

230€ PER PERSON | 150€ FOR CHILDREN (up to age 12)
INCLUDED FOR HOTEL GUESTS ON HALF-BOARD

- 7:15 PM
WELCOME APERITIF
- 8:30 PM
GALA DINNER
- 12:00 AM
COUNTDOWN & MUSIC
- 1:00 AM
COTECHINO & LENTILS