

"Classic Chalet Chef"
Winter Menu

This menu is designed to offer a little bit of extra indulgence. Comprised of fine local ingredients when possible, it's lovingly put together by the chef to give you the space to enjoy your holiday.
As always, I set the table and take care of washing up too!

Whats included in the price?

Welcoming canapes

Kir royale to accompany the canapes

3 course meal - 65€
2 course meal - 57 €

extras:
Wine with dinner : 5€ per person
Cheeseboard: 5€ per person

CRISTINA'S KITCHEN
PRIVATE CHEF



Starters

- Creamy leek and caramelized shallot tart with dressed watercress salad.
- Asian flavours beetroot and avocado tartar
- Broccoli and haloumi Okonomiyaki fritters
- Risotto verde or Wild mushroom risotto
- Cheddar, Apple and butternut squash soup
- Roasted beetroot, sweet potato and feta winter salad with mediterranean dessing
- Roasted tomato and harisa Morrocan Soup with crispy chickpeas

Desserts

- Chocolate, Oreo and peanut torte
- Lemon Burned Basque Cheesecake
- Caramelized Pear, oat and coconut crisp with vanilla ice-cream
- Pannetone Trifle
- Classic Tiramisu
- White Chocolate and blackberry cheesecake
- Spiced Chai Pannacotta with berries and honeycomb

Main Course

- Morrocan roasted lamb with chickpeas and aubergine, served with lemon and herb cous cous
- Roasted pork belly served with Italian Ribollita. Butter bean, parmesan and swiss chard stew.
- Lemon grilled chicken breast with a warm pearl barley salad and roasted pumpkin.
- Chicken or pork Tantamen ramen. Soba noodles, soft boiled egg, sesame greens and creamy broth.
- Baked cod with parmentier potatoes, ratatouille and salsa verde
- Beef Massaman curry served with fragrant rice and Thai salad
- Pork Fillet mignon wellington, with cauliflower and sweet potato puree, roasted potatoes, savoie cabbage and Port gravy.

ALL OPTIONS HAVE VEGETARIAN AND VEGAN ALTERNATIVES

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