

"Classic Chalet Chef" Package

This package 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?

5 x cooked and 7 x continental breakfasts - hot cooked options that change daily

5 x afternoon tea setup - Tea, coffee and cake waiting for you when you return from the mountain

5 x 3 course evening meals

Welcoming canapes and bubbles for the first evening

SEE EXAMPLE MENU FOR THE WEEK BELOW

CRISTINA'S KITCHEN
PRIVATE CHEF



Continental Breakfast

Lovingly layed out for you each and every morning

Ready from 8am unless agreed otherwise.

You can expect to find:

A selection of cereals and muesli
Milk and a dairy free milk alternative
Freshly baked baguette with jams and spreads
Toast and butter
Fruit and natural yogurts
Orange juice
Freshly brewed tea and coffee
Croissants and pain aux chocolates
A fruit bowl

CRISTINA'S KITCHEN
PRIVATE CHEF



Cooked Breakfast

In addition to the continental breakfast you will have one of the following cooked options available

Eggs Benedicte/Florentine
Breakfast burritos
Scrambled eggs with mushrooms
Smashed avocado on toast with Poached eggs
Sausages, grilled tomato and hash brown
Garlic roasted cherry tomatoes on toast
omelettes...

CRISTINA'S KITCHEN
PRIVATE CHEF



Afternoon Tea

While you're eating breakfast, we prepare afternoon tea. Upon your return from the mountain, you can expect to find one of the following cakes, or something equaly delicious

Lemon and blueberry drizzle
Banana bread
Brownie
Toffee apple
Olive, herb and cheese muffins
chocolate and almond cookies
... plus a selection of teas and coffee

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Day 1

Starter

Broccoli and halloumi Okonomiyaki fritters

Main Course

Beef Thai Massaman curry served with
fragrant basmati rice and Thai salad topping

Vegetarian Main Course

Tofu Thai Massaman curry served with
fragrant basmati rice and Thai salad topping

Dessert

Spiced Chai Pannacotta with berry compote and
coconut and cardamom tuile



Day 2

Starter

Roasted beetroot, sweet potato, and feta
winter salad with mediterranean dressing

Main Course

Pork Fillet mignon wellington, with cauliflower puree,
roasted potatoes, peas and red wine reduction

Vegetarian Main Course

Mushroom, lentil and chestnut wellington, with
cauliflower puree, roasted potatoes, peas and red wine
reduction

Dessert

Burned Basque Cheesecake

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Day 3

Starter

Cheddar, Apple and butternut squash soup

Main Course

Lemon grilled chicken breast with a warm pearl barley salad and roasted pumpkin.

Vegetarian Main Course

Roasted pepper stuffed with lentil and cashew, served with a warm pearl barley salad and roasted pumpkin

Dessert

Chocolate, Oreo and Peanut torte



Day 4

Starter

Asian flavours beetroot and avocado tartar

Main Course

Chicken Tantamen ramen. Soba noodles, soft boiled egg, sesame greens

Vegetarian Main Course

Plant based chicken Tantamen ramen. Soba noodles, soft boiled egg, sesame greens

Dessert

Caramelized poached pear, oat and coconut crisp with vanilla ice-cream



Day 5

Starter

Creamy leek and caramelized shallot tart with dressed watercress salad

Main Course

Baked cod with parmentier potatoes, ratatouille and salsa verde

Vegetarian Main Course

Cauliflower steak with parmentier potatoes, ratatouille and salsa verde

Dessert

Pannetone Triffle. Spongy pannetone, ricotta and muscat cream, toasted almonds