



"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 - 60€

2 course meal - 55 €

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 dressing
- Roasted tomato and harisa Moroccan Soup with crispy chickpeas

Desserts

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

Main Course

- Moroccan roasted chicken with chickpeas and aubergine, served with lemon and herb cous cous
- Turkey or salmon al Pastor taco bowl
- Lemon grilled chicken breast with a warm pearl barley salad and roasted courgettes.
- Chicken or pork Tantamen ramen
- 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, peas and Port gravy.

ALL OPTIONS HAVE VEGETARIAN AND VEGAN
ALTERNATIVES