

Menu Dents Gourmandes

For a restaurant experience at your chalet on delivery



Up from 6 adults:

Package deal: starter, main & dessert: €43, 50 per person

Package deal: starter & main: €38,50 per person

Please select 1 starter, main course and dessert per group per day.

Only easy reheating needed.

Our starters

Perigourdine salad: dried duck breast, goat cheese mousse and duck rilette served with salad, garnish, toast and a honey-mustard-truffle dressing

~

Homemade smoked trout: pieces of trout, apple and celery tartare, savora cream and garnish

~

Spinache velouté, breaded reblochon, fresh herbs from our garden and acidulated cream

~

Slow cooked and pulled stew from goat meat, with citrus, honey and thyme. Served with Asian bao-bun and thinly sliced raw vegetables

Main courses

Cod "provençal style", slow-cooked in a court-bouillon with tomato and vermouth sauce

~

Rump steak, slow-cooked and grilled, served with a chermoula sauce

~

Chicken saltimbocca (ballotine style) with braising jus

All of our main courses are served with 3 types of fresh vegetables and a starch of your choice.

Desserts

Pavlova, whipped cream, fresh fruits and lemon curd

~

Cherry clafoutis served with vanilla ice cream from proper pods

~

Dark chocolate mousse, yuzu pearls and sorbet