



## Adults' menu Proposal

### **Breakfast**

Continental buffet breakfast.

Fresh baguettes, croissants and pains au chocolat, fruits, juices and milk, jams and honey, various cereals and yoghurts, cheeses, cold cuts and smoked salmon.

Eggs will be available every day on request (poached, boiled, scrambled, fried).

A themed breakfast will be provided every second day (Cooked breakfast, including Bacon, Eggs, Hashbrowns, Tomatoes; Pancakes; Eggs Royale).

### **Afternoon Tea**

Home-made cakes, tarts or biscuits with assorted fruits and chocolates. Coffee, juices, cordials and various teas.

### **Apero**

Local cheese board, nuts and crackers accompanied by house Wine, Beer and / or Prosecco

### **Dinner menu**

#### **Saturday**

Starter:	Roasted red pepper and pumpkin soup
Main Course:	Traditional coq au vin with creamy mashed potatoes & poached green beans
Dessert:	Traditional French tarte tatin with vanilla ice cream
Pairing wine:	Les Sommets Malbec (Red) Les Sommets Marsanne Viognier (White)

#### **Sunday**

Starter:	Spiced chickpea and roasted cauliflower salad
Main Course:	Crispy oven baked salmon with a broccoli slaw
Dessert:	Lemon cheesecake
Pairing wine:	Pure Altitude – Pinot noir (Red) Horgelus Colombard-Sauvignon (White)



## **Monday**

Starter:	Warm goat cheese salad
Main Course:	Magret de Canard (duck breast), with roasted vegetables and a Bordelaise sauce
Dessert:	Crème Brûlée
Pairing wine:	Hornhead Cabernet Sauvignon (Red) Chemin Marquiere Sauvignon Blanc (White)

## **Tuesday**

Starter:	Spiced root vegetable soup
Main Course:	Mediterranean style slow cooked lamb accompanied by a winter tabbouli
Dessert:	Pavlova with red berries
Pairing wine:	Chateau Montfrin Cotes du Rhône (Red) Vendéole Gewurztraminer (White)

## **Wednesday**

Chalet Night Off

## **Thursday**

Starter & Main:	Mexican style fiesta, including slow cooked beef bowl, salads and a variety of Mexican style accompaniments
Dessert:	Caramel flan
Pairing wine:	Grain de Gamay – Beaujolais (Red) De Laumont Chardonnay (White)

## **Friday**

Starter:	Salmon tartare on a bed of avocado
Main Course:	Traditional Savoyard Tartiflette accompanied by local charcuteries (cold cuts)
Dessert:	Spiced Red wine poached Pears accompanied by a mascarpone crème
Pairing wine:	J.F. Maréchal Mondeuse Désir des Ducs (Red) Maréchal Aprémont (White)