

DELICIOUS MOUNTAIN

LUXURY SKI CHALET S

BREAKFAST

Served all seven mornings of your stay, featuring a premium morning spread. Bacon and eggs are prepared daily alongside organic porridge, fresh fruit juices, fine teas, and freshly ground craft coffee.

Full English Breakfast

Roasted tomato, crispy streaky bacon, artisanal English sausages, baked beans, pan-fried mushrooms, and golden hash browns.

Artisan French Toast

Served with crispy streaky bacon and a refined balsamic glazed cherry tomato reduction.

Morning Delicacies

Savoury egg pancakes, sweet crêpes, and fluffy Belgian waffles paired with organic yogurt and a wild berry compote.

EVENING CANAPÉS

Served by the fireside across six evenings of your stay. A curated selection of sophisticated, mouth-watering temptations to commence your dining experience.

Charred Prawn & Pea Blini

Truffle Arancini

Finished with an aromatic truffle glaze and vibrant basil pesto.

Goats Cheese Crostini

Slow-caramelised red onions on crisp artisan crostini.

Mini Nacho Tartlet

Refined black beans, fresh tomato salsa, and crumbled feta.

Creamed Polenta & Tapenade

Traditional Spanokopita

Mini Yorkshire Pudding

Tender roast beef completed with a fiery horseradish cream.

Garlic Stuffed Mushrooms

Bone Marrow Crostini

Rich, savory bone marrow butter over toasted bread.

Asian Tuna Ceviche

Beetroot Tartare

Mini Cocktail Pairings

Elegant mini pours of classic Bloody Marys, rich Espresso Martinis, and Whiskey Sours.

DELICIOUS MOUNTAIN

LUXURY SKI CHALET S

STARTERS

Each evening introduces a unique culinary opening. Dietary adjustments and bespoke alternatives are beautifully curated during your pre-holiday menu consultation.

Cauliflower Polonaise

Brie & Cranberry Spring Rolls

Caesar Salad Croquettes

MAIN COURSES

A rotating showcase of seasonal excellence and refinement served each evening of your stay.

Roasted Chicken Supreme

Rich pumpkin seed butter, celeriac fondant, seasonal garden vegetables, and a delicate garlic aioli.

Traditional Roast Beef

Infused with rosemary, thyme, and garlic. Accompanied by a crisp potato cake, glazed carrots, parsnip purée, leeks, and a classic vol-au-vent.

Pan Fried Sea Bass

Served over a creamy lemon and thyme risotto, fresh seasonal greens, and a crisp Parmesan shard.

Seared Duck Breast

Paired with a vibrant peach purée, roasted savoy cabbage, a rich confit duck bon bon, and a glossy red wine jus.

Honey & Mustard Pork Fillet

Creamed polenta with wilted spinach, roasted orchard apple, tender courgettes, and sweet peppers.

17-Hour Braised Lamb

Complemented by a fresh salsa verde, skin-on potato mash, charred broccoli, and beer-pickled pearl onions.

PALATE CLEANSERS

Gin & Tonic Granita

Vodka Lemon Sorbet

Rosé & Raspberry Sorbet

DELICIOUS MOUNTAIN

LUXURY SKI CHALET S

DESSERTS

Mixed Berry Pavlova

With an elegant Earl Grey infused cream.

Popcorn Panna Cotta

Pistachio sponge cake and rich liquid caramel.

Vanilla Crème Brûlée

Classic caramelized sugar crust with traditional shortbread.

Salted Chocolate Tart

A decadent chocolate ganache in a crisp pastry shard.

Confit Apple Crumble

Warm confit apple, vanilla bean ice cream, and a buttery crumble crumb.

Café Gourmand

A selection of mini desserts served alongside your choice of espresso.

TO FINISH

A curated selection of choice French cheeses, served traditionally with premium reserve port.

OUR PROVENANCE

THE WINE CELLAR

Our wines are lovingly selected to complement every dish we create. We believe the true soul of wine is found directly at the source. To craft our cellar, we travel straight to the growers and producers, visiting passionate winegrowers in person across legendary vineyards. This personal connection ensures that every bottle we pour elevates your dining experience to its absolute peak.

OUR COFFEE PARTNERSHIP

Coffee is an essential ritual of the alpine experience. For this season, we have partnered exclusively with 'Mr Blanchot', an exceptional local speciality coffee roaster based in Montgilbert, Savoie. Gareth meticulously selects beans from small independent producers who passionately champion quality over quantity. Traceability and remarkable depth of flavour are guaranteed in every cup.