

CHALET – MENU

Les Poissons (Fish and Seafood)

1. Morue Glacée à l' A il
Steam-roast fillet of Cod Fish with Garlic Soya Crust
2. Saumon et Kurau sur Bisque d' Ecrevisse
Pan-fried combination of Salmon and Kurau on Green Pea^oMashed Potato with Crayfish Reduction
3. Filet de Kurau Gratiné avec sa Sauce "Maison"
Kurau fillet on Ragout of Artichokes and Young Spinach, gratinated with Mushroom and Pesto Hollandaise
4. Saumon "Bombay Sapphire"
Pan-roasted Norwegian Salmon flamed with Gin, Vegetable Fettucine and grilled Asparagus in Cranberry Cream Sauce
5. Gratin de Fruit de Mer
Scallops, Prawns, Mussels and Kurau Fish baked in Riesling Sauce and gratinated
6. Duo de Crevettes et Coquille Saint Jacques
Sautéed King Prawn and Scallops with Ragout of Savoy Cabbage, Bacon and Onion served with Spring Vegetables
7. Bouillabaisse Méditerranéenne
A classic Marseillais Saffron infused Broth with Seafood, roasted Herb Baquette accompanied with savoury Roasted Garlic Rouille
8. Morue aux C`epes Confit
Layers of spicy Snow Fish on Portobello Mushroom Confit and Asparagus with Champagne Sauce
9. Escalope de Loup Lég`erement Fumée
A delicate white Fish lightly smoked and served with Caviar and Chive Sauce

Les Viandes et Volailles (Meat and Poultry)

10. Emincée de Veau à la Zurichoise
Thinly sliced Veal and Mushrooms in Cream Sauce with Roesti Potatoes
11. Poulette Truffée aux Girolles et Oignons Grelot
Oven-roasted stuffed Chicken Breast with Foie Gras and Herb Butter
12. Napoleon de Boeuf au Foie Gras
Sautéed layers of Beef fillet with Gooseliver on a crisp Potato base, White Wine and Herb Sauce with Vegetable Parcels
13. Caneton à la Presse
Classical Duckling from the press prepared for 2 persons at your tableside (one day advance order)
14. Jarret D'agneau Provençale
Braised Lamb Shank with Provençale Herbs and Cassoulet of Beans

15. Escalope Viennoise
Breaded Veal Escalopes with Garden Green Salad
16. Carré d'Agneau Rôti aux Herbes et à la Moutarde
Roasted Rack of Lamb in a Herb and Mustard Crust with crispy Potato Cake and Garlic Gravy
17. Suprême de Canard et Endives Caramélisées
Roasted Duck Breast with Caramelized Endive and Celery, Mashed Potatoes, Dried Berry and Brandy Sauce
18. Châteaubriand au Poivre
Flamed Tenderloin of Beef with Black Peppercorns and Cognac for 2 persons
19. Filet de Veau sur Soubise Truffée
Pan-fried Veal fillet with Truffle Soubise, Artichoke and Port Wine Jus
20. Boeuf "Louisiana"
Pan-fried Beef Mignons and Portobello Mushrooms flamed in "Southern Comfort" Whiskey with Mixed Peppercorn Sauce, Pumpkin Duchess Potatoes and stir-fried Spinach

Les Hors d'Oeuvres Froids (Cold Starter)

21. Viande de Grison au Melon
Homemade Air-dried Beef with Rock Melon slices
22. Salade de l' Empire Romain
Classical Caesar Salad tossed at your tableside
23. Buffet d' Entrées
Appetizer Starter Buffet and Salad Bar
24. Huîtres Fraîche sur Glace
Fresh Oysters on Ice
25. Caviar Servi avec son Blinis
Beluga Malossol Caviar (50gm) served on Ice with Blinis, Sour Cream, Egg and Shallots
26. Steak Tartare
Ground Beef served raw with Seasoning presented Mild, Medium or Spicy
27. Pâté de Foie de Morue
Cod Liver Pâté served with Mustard Bean Sauce and Ossetra Caviar
28. Saumon Fumé et Condiments
Smoked Salmon with Condiments
29. Carpaccio de Boeuf
Thin slices of Beef Tenderloin marinated in Herbs and Parmesan Cheese
30. Tartare de Saumon Sauvage
Tartare of marinated Wild Salmon with Cucumber Salad and two types of Caviar

Les Potages (Soup)

31. Bisque de Homard à l' Arméricaine
Rich Bisque of Lobster with Garlic Croutons and Dill Cream
32. Soupe à l'Oignon
French Onion Soup flavoured with Thyme under a layer of Emmental Cheese
33. Homard Atlantique "à la Nage"
Boston Lobster cooked in Fish Broth with Julienne of Root Vegetables and Chablis, prepared at your tableside for 2 persons
34. Crème de Champignons des Forêts
Cream of Wild Forest Mushrooms served in a Giant Roll
35. Glace de Tomates et Poivrons Doux Flambé
Soup of Tomatoes and Peppers flamed with Cognac at your tableside
36. Essence de Bœuf et Huîtres Pochées
Wolfberry flavoured Beef Essence with Poached Oyster

Les Hors d'Oeuvres Chauds (Hot Starters)

37. Saumon à la Moutarde
Smoky Norwegian Salmon with Pommery Mustard Cream Sauce
38. Foie Gras "Normandie"
Pan-fried Gooseliver and Caramelized Apple slices, flamed with Calvados Brandy
39. Raclette Valaisanne
Traditional melted Swiss Cheese with Baby Potatoes and Homemade Pickles
40. Escargots
de Bourgogne Burgundy Vineyard Snails baked in a Garlic Herb Butter
41. Coquille Saint Jacques Sautées aux Truffes
Fried Scallops in Filo served with Truffle Lemon Sauce

Les Fondues (Fondue)

42. Fondue Vaudoise
Famous Swiss dish of dipping Bread in melted Cheese enhanced with Kirsch and Wine
43. Fondue Terre de Chine
Cubes of Chicken fillet and Veal Tenderloin in Vegetable Stock flavoured with Allspice
44. Fondue du Pêcheur
Scallops, Prawns, Mussels and Kurau in Fish Broth
45. Fondue Bourguignonne
The classical preparation of Beef Tenderloin in Hot Oil

Les Grillades (From the Grill)

46. Aloyau de Boeuf
Beef Sirloin
47. Entrecôte de Boeuf
Beef Ribeye
48. Filet de Boeuf
Beef Tenderloin
49. Côtelettes d' Agneau
Lamb Cutlets
50. Coquelet
Tender Spring Chicken
51. Homard du Maine
Maine Lobster
52. Sole de la Manche
Dover Sole, whole or fillet
53. Saumon de Norvège
Norwegian Salmon Fillet
54. Crevettes Géantes
Fresh King Prawns