

Grand-mothers menu 2025-2026



Please order only one meal per day per group.

Chicken Tandoori skewer or Indian vegetable skewer €21,50 p.p.

Skewer served with home-made wraps, yogurt garlic sauce, coleslaw, rice and crudites.

Risotto vegetarian €18,70 p.p. or risotto fish €23,50p.p.

Risotto with fresh herb stock and 3 types of fresh vegetables. Served with fennel-cheese biscuits.

Marinated and grilled Spareribs €22,50,- or a chicken skewer €21,50 p.p. or vegetable skewer €20,50 p.p.

Your choice marinated and grilled served with a BBQ sauce, a potato dish and 3 types of fresh vegetables.

Lasagna with mince or a vegetarian lasagna and salad €19,- p.p.

Old school style lasagna served with bechamel, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Lasagna with salmon and salad €20,50 p.p.

Lasagna served with ricotta cheese, salmon, spinach, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Chicken chili and stripped beef chili €23,50 p.p. or vegetarian version €19,50 p.p.

Chicken chili and stripped beef chili served with rice, home-made wraps, sweetcorn-cheese-pancakes, lettuce, guacamole, yogurt-sauce and salsa.

Lamb or chicken or vegetarian curry €19,50 p.p.

The curry of choice served with rice and 3 types of fresh vegetables.

Lamb or chicken curry or vegetarian curry deluxe €23,50 p.p.

The curry of choice served with naans, rice, namak paré, 3 types of fresh vegetables, raita and chutney.

Lambshank €24,50 p.p.

Slowcooked lambshank, mildly spiced tomato olive and caper sauce, a potato dish and 3 types of fresh vegetables.

Tajine with artisanal merguez sausages or vegetarian version €19,- p.p. or fish €22,50 p.p.

The tajine of choice, served with couscous, 3 types of fresh vegetables and herb stock.

Our menus are adaptable for vegans and kids.

The delivery costs will be calculated according to the size of your order.

If you have any questions do not hesitate to contact us.

Ice creams and sorbets 100% homemade

• strawberry sorbet 1 liter	€12,50
• vanilla ice cream 1 liter	€14,-
• cherry sorbet 1 liter	€13,50
• chocolat ice cream 1 liter	€14,50
• mango-passionfruit sorbet fruit 1 liter	€14,50
• vanilla cookie dough ice cream 1 liter	€15,75
• chocolat chip choco ice cream 1 liter	€15,75

Pies and cakes grand-mère €32,50 (28 cm in diameter)

- brownie from dark chocolat, nuts and chili
- carrot cake with speculoos
- tarte tatin from apple
- french cobbler pie with abricot
- cherry crumble
- lemon curd pie with fruits
- dutch butter cake
- tiramisu with coffee, mascarpone and almonds
- cheesecake with red fruit and yoghurt €34,50



Savory pies (28 cm in diameter)

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| • Goat cheese, beetroot and spinach tart served with a green salad and dressing | €32,50 |
| • Classic quiche Lorraine: bacon bits, cheese served with a green salad and dressing | €32,50 |

Home-made apéro

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| • chefs choice noodle springrolls 10 pcs chili sauce (to reheat) | €26,50 |
| • guacamole approx. 175 gr. salsa approx. 350 gr. tortilla chips approx. 400 gr. | €18,50 |
| • marinated olives approx. 360 gr. hummus approx. 360 gr. | |
| • grilled bell pepper spread approx 400 gr. bread | €22,50 |
| • garlic-herb butter approx. 150 gr. bakers bread | € 9,90 |
| • 1 bakers bread | € 2,80 |

Home-made canapes:

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| • 10 canapes mousse of goat cheese nut garnish | €29,50 |
| • 10 canapes salmon rilette capers garnish | €29,50 |
| • 10 canapes smoked duck breast chutney garnish | €29,50 |
| • 10 canapes avocado cream smoked nuts garnish | €29,50 |

Platters: Each platter serves about 10-15 personnes

Mediterranean apéro platter €78,- per platter

To spread: grilled bell pepper spread approx. 400 gr, herb butter approx 150 gr, houmous approx 360 gr. and baba ganoush approx 360 gr.

To munch: marinated fêta cheese approx 250 gr, marinated olives with marinated and dried tomatoes approx 360 gr, sesame sticks and 1 baguette.

Mountain platter €92,- per platter

Charcuterie 100% homemade (Jamaican lomo | peppered lomo | coppa chorizo | dried ham | Dutch lard), Mont d'or de Vacherin, or other baked cheese from the oven. ' 2 baguettes and crudités.

Cheese platter 5 types €85,-

Tomme | reblochon | goatcheese | abondance | blue cheese | bread | chutney | fruit | nuts

Asian platter 100% homemade €93,-

- crispy springrolls 15 pcs
- steamed won-tons 15 pcs
- asian salad 15 pcs
- thai sauce

For typical French menus and Savoyard menus. Have a look at:

Savoyard Menus and French classics 2025-2026



For a restaurant experience in your chalet. Have a look at:

Restaurant quality 3 course menus 2025-2026. Easy to reheat by yourself.

