



Chalet Hotel L'Ecrin Example Dinner Menus

December 2024 – April 2025

Sunday

- Starters:** Tomato and basil soup (V) (VE)
Duck Terrine and wild mushroom pate with toast
Vegetarian tartiflette and rocket salad (V)
- Mains:** Coq au vin, parmentier potatoes and roasted carrots
Fish pie topped with dill mashed potatoes and peas
Tagliatelle arrabiata (V) (VE)
- Desserts:** Fruit crumble with crème anglaise
Selection of ice cream (VE Sorbet)
Plate of French cheeses with crackers & homemade chutney
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Monday

- Starters:** Broccoli and blue cheese soup (V)
Assiette de charcuterie Savoyarde
Avocado Caesar salad (V) (VE)
- Mains:** Beef Bourguignon, steamed vegetables, and mustard mash
Warm tuna steak provençale salad, and baby potatoes
Ricotta and spinach ravioli dressed in a pesto and sundried tomato sauce (V)
- Desserts:** Tarte au citron with raspberry coulis & chantilly cream
Eton mess
Plate of French cheeses with crackers & homemade chutney
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Tuesday

- Starters:** French onion soup topped with a cheese crouton
Moules marinière
Tricolore salad (tomato / mozzarella / avocado) (V) (VE)
- Mains:** Slow roast pork belly, gratin dauphinoise and apple sauce
Cod ballotine with ratatouille, gratin dauphinoise and charred broccoli
Mixed wild mushroom gnocchi, garlic and thyme oil, parmesan and lemon (V)
- Desserts:** Cheesecake with a red fruit coulis
Tarte au chocolate
Plate of French cheeses with crackers & homemade chutney