



# MONTS & MERVEILLES

*cuisine fantôme & éphémère*

Meal delivery 24 - 30 December

Oz en Oisans, Alpe d'Huez, Villard Reculas & Vaujany

175 euros per person/week. Menus subject to change.

Saturday, December 24th

Shrimp tartelette & fish ball with crab

Pheasant vol-au-vent with mushrooms from our mountains & winter salad

Monkfish cheeks & fines claires oysters in a vegetable velouté

Cranberry tiramisu and "vin chaud"

Sunday, December 25th

Verrine with beef tartare and black truffle & tartelette with frog legs

Homemade smoked salmon, pickled vegetable salad and samphire

Farm capon stuffed with foie gras, gravy, squash with bacon and chestnuts, gratin dauphinois potatoes

Christmas log

Monday, December 26th

Zucchini, green pea and basil soup with Ornon sheep milk cheese

Veal medallion, green beans, gratinated ravioli from Royans

White cheese with blueberries

Thursday, December 29th

Beef tataki, horseradish sauce, parmesan, herbs, rocket salad and raw vegetables.

Fresh fish fillet according to arrival, mussel velouté & duchesses potatoes

Cheese and jam from the Oisans

Friday, December 30th

Smoked parsnip soup, pancetta & croutons

Farm pork belly, cooked at low temperature, old-fashioned vegetable mash

Kouglof with prunes, cognac and walnuts

Reservations at [info@oztraiteur.fr](mailto:info@oztraiteur.fr) or 0033 626557500

Monts & Merveilles, Oz en Oisans