

MONTS & MERVEILLES

cuisine fantôme & éphémère

Meal delivery December 31 - January 6 Oz en Oisans, Alpe d'Huez, Villard Reculas & Vaujany

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

Saturday, December 31st

Appetizers

Vol-au vent with small scallops, shrimps & winter salad

Veal medallion with marrow crust, homemade gravy, seasonal vegetables, and gratin dauphinois

New Year's Eve log

Sunday, January 1st

Homemade wild boar terrine, lingonberry jam, winter salad

Free-range chicken, crayfish sauce & vegetable rice

White cheese with blueberries

Monday, January 2nd
Smoked parsnip soup, pancetta & croutons

Beef "Rhône Alpes" braised with beer from Bourg d'Oisans, vegetables & gratinated ravioli from Royans

Kouglof with prunes, cognac, and walnuts from Grenoble

Thursday, January 5th

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

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

Cheese and jam from the Oisans

Friday, January 6th

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

Farmer's pork belly, cooked at low temperature, old-fashioned vegetable mash

Cranberry tiramisu and "mulled" wine

Bookings on info@oztraiteur.fr or 0626557500 Monts & Merveilles, Oz en Oisans