



# MONTS & MERVEILLES

*cuisine fantôme & éphémère*

## Meal delivery winter 2022-2023

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

150 euros per person/week or 33 euros per day. Menus subject to change.

### Saturday

Beef tataki, horseradish sauce, parmesan, herbs, rocket & raw vegetables

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

Cranberry tiramisu made with "vin chaud"

### Sunday

Smoked parsnip soup, pancetta & croutons

Beef "Rhône Alpes" braised with beer from Bourg d'Oisans, season vegetables & gratin Dauphinois

Kouglof with prunes, cognac & walnuts from Grenoble

### Monday

Homemade wild boar terrine, lingonberry jam, winter salad

Free-range chicken, crayfish sauce & vegetable rice

Fromage blanc with blueberries

### Thursday

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

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

Cheese & jam from the Oisans

### Friday

Vercors trout tartare, bulgur, green olives, candied lemon

Veal medallion with mushroom sauce, green beans & gratinated ravioli from Royans

Beignet with star anise, blackberry sauce & chocolate

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

Monts & Merveilles, Oz en Oisans

[www.oztraiteur.fr](http://www.oztraiteur.fr)