



CHALETS TÂMO

Deliveries of Catering Meals

SUGGESTION N ° 1 - THE SKIER'S RACLETTE WITH 4 CHEESES

Price € 28.00 per person

4 Person Minimum

Selection of local Cheeses, Cold Cuts, Condiments, Potatoes, Green Salad

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N ° 2 - THE COMPLETE SAVOYARDE FONDUE

Price € 33.00 per person

4 Person Minimum

*Grated Cheese, Bread, Green Salad, Charcuterie Platter,
Potatoes and Savoy Wine*

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N ° 3 - THE SKIER'S BRASERADE WITH 4 MEATS

Price € 38.00 per person

4 Person Minimum

*Beef, Poultry, Pluma & Duck Breast,
Condiments, Gratin Dauphinois, Green Salad*

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N ° 4 - SAVOYARD SPECIALTIES

Price € 25.00 per person

Reblochon Tartiflette or Croziflette, Green Salad

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N ° 5 - THE PASTA

Price € 23.00 per person

Beef Lasagna or Vegetarian Lasagna or Bolognese Tagliatelle

Extra Starter

Green Salad, Nuts & Cheese (for 2) - € 22.00

Tomato Mozzarella Salad (for 2) - € 25.00

Soup of the Day - € 15.00

Crispy Snail Spring Rolls - € 20.00

Smoked Salmon Cannelloni, Vodka Cream - € 25.00

Homemade Duck Foie Gras & Chutney - € 30.00

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N ° 6 – MUSHROOMS

Price € 23.00 per person

Tagliatelle with Morel Sauce or Cep and Parmesan Risotto

Extra Starter

Green Salad, Nuts & Cheese (for 2) - € 22.00

Tomato Mozzarella Salad (for 2) - € 25.00

Soup of the Day - € 15.00

Crispy Snail Spring Rolls - € 20.00

Smoked Salmon Cannelloni, Vodka Cream - € 25.00

Homemade Duck Foie Gras & Chutney - € 30.00

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N°7 – FISH

Prix € 28,00 par personne

Sea bream fillet, green juice or, salmon steak in foil or,
Sea bass fillet, Saffron sauce – **Extra € 4.00 per person**

TOPPING OF YOUR CHOICE

Gratin Dauphinois / Fried vegetables / Risotto Parmesan / Risotto Truffle (+ 6 €) Mashed Potatoes /
Mashed potatoes (+ 6 €) / Polenta with porcini mushrooms (+ 4 €)

Extra Starter

Green Salad, Nuts & Cheese (for 2) - € 22.00

Tomato Mozzarella Salad (for 2) - € 25.00

Soup of the Day - € 15.00

Crispy Snail Spring Rolls - € 20.00

Smoked Salmon Cannelloni, Vodka Cream - € 25.00

Homemade Duck Foie Gras & Chutney - € 30.00

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N ° 8 – MEAT

Prix € 31,00 par personne

Balsamic Duck Breast or Thai Chicken Supreme or,

Beef Filet with Morels - **Extra € 8.00 per person**

TOPPING OF YOUR CHOICE

Gratin Dauphinois / Fried vegetables / Risotto Parmesan / Risotto Truffle (+ 6 €) Mashed Potatoes /
Mashed potatoes (+ 6 €) / Polenta with porcini mushrooms (+ 4€)

Extra Starter

Green Salad, Nuts & Cheese (for 2) - **€ 22.00**

Tomato Mozzarella Salad (for 2) - **€ 25.00**

Soup of the Day - **€ 15.00**

Crispy Snail Spring Rolls - **€ 20.00**

Smoked Salmon Cannelloni, Vodka Cream - **€ 25.00**

Homemade Duck Foie Gras & Chutney - **€ 30.00**

Dessert – Extra € 9.00 per person

Fruit Tartlet, Soft Chocolate, Chestnut Tiramisu,
Fresh Fruit Salad, Cheese Cake, Cabbage Style Paris Brest

SUGGESTION N ° 9 - BISTROT DISHES

Price per person

Starters

Fresh goat cheese and vegetables, *salad and romesco vinaigrette* - **€ 19,00**

Salmon sashimi - *Soja, pickled vegetables and apple jelly* - **€ 22,00**

Burratina cheese and avocado - *Pesto and little gem lettuce* - **€ 22,00**

Main Courses

Thai Broth with coconut milk, ginger, lemongrass and kaffir lime leaves - € 21,00

Homemade gnocchis, pumpkin, bacon and artichoke cream - € 24,00

Vegetarian possibility ✓

Salmon or Beef Tataki, coriander, raw marinated vegetables, Thai rice and soya sauce - € 28,00

Roast Chicken and Potato in its own juice - € 24,00

Minimum 4 person and reservation 24 hours in advance

Beef cheek Burgundy style and mashed potatoes - € 29,00

Veal Chop, Mashed Apple - € 65.00

For 2 people, Reservation 24h in advance

Rib of Beef, Grenaille potato - € 85,00

For 2 people, Reservation 24h in advance

Desserts

Lemon or Citrus Tart - € 11.00

Chocolate Tart - € 11.00

Praline puffs - € 11.00

SUGGESTION N ° 10 - JAPANESE FLAVORS

Price € 49.00 per person

Exclusive Sushi Platter CHALETS TÂMO

Miso Soup

12 Sushi, 5 Sashimi, 1 Spring roll, 2 Breaded prawns with sesame sauce, 1 Chicken skewer

1 Raspberry matcha tea financier

Possibility of vegetarian platter ✓

Japanese pizza for 2 person - Extra € 8.00