



The Classic Chalet Menu 2026/27

A typical week runs from Saturday to Saturday.

Your chef's days/evenings off will be Tuesday & Friday unless agreed otherwise.

(Please contact KG Cuisine Châtel at kgcuisinechatel@gmail.com for details)

SATURDAY

STARTER

Pickled Fennel + Abondance Salad

citrus vinaigrette

MAIN

Pistachio Crumbed Trout

tuscan cream + parmesan crisp

(Option V) Pistachio Crumbed Aubergine

DESSERT

Cranachan *ginger biscuit*

SUNDAY

STARTER

Chana Chaat

naan bread

MAIN

South Indian Chilli

Chicken Curry

rice + kachumber salad

(Option V) Chilli Chickpea Curry

DESSERT

Coconut Barfi *chai tea*

Please contact kgcuisinechatel@gmail.com for any additional information.

MONDAY

STARTER

Whipped Ricotta Crostinis

roasted beetroot + walnuts

MAIN

Honey Glazed Duck Breast

butternut puree + honey roast vegetables

(Option V) Honey Glazed Feta

DESSERT

Double Chocolate Mousse

oat crumble

TUESDAY

There will be no in-chalet meal service today. Go out and enjoy one of the many delicious local restaurants. Make sure to book in advance so you don't miss out. Ask for recommendations if you don't know where to book. If you are having breakfast service, your continental breakfast will be left out for you the night before.

WEDNESDAY

STARTER

Crispy Vegetable Pancakes

peanut cucumber salad

MAIN

Thai Fish Ramen

noodles + seasonal vegetables

(Option V) Thai Tofu Ramen

DESSERT

Citrus Panna Cotta

pineapple compote

THURSDAY

STARTER

Roasted Carrot + Ginger Soup

rustic croutons

MAIN

Slow cooked Beef Ragu

parmesan potato puree

(Option V) Root Vegetable Stew

DESSERT

Tiramisu Brownie

hot coffee cream

FRIDAY

There will be no in-chalet meal service today. Go out and enjoy one of the many delicious local restaurants. Make sure to book in advance so you don't miss out. Ask for recommendations if you don't know where to book. If you are having breakfast service, your continental breakfast will be left out for you the night before.

EVENINGS ONLY? WOULD YOU LIKE A BREAKFAST HAMPER?

What is included? Your breakfast hamper will be available to you on your first evening and can be topped up throughout the week as required.

Homemade granola, cereals, bread, yogurts, jams/spreads, honey, fresh fruits, fruit juice, milk, tea + coffee.

100€/person continental only

125€/person with bakery delivery on 5 mornings

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