CHALET ROYALP
HÔTEL & SPA

menu

December 24th Buffet

STARTERS

The King
Duck foie gras with vin de paille, fresh figs and brioche

The Timeless Classic
Christmas pâté en croûte with Vaud hazelnuts

The Delicate
Red kuri squash velouté, roasted chestnuts crumble

The heart-warming
Alpine croûte with pasture cheeses and white wine

The Classic
Bellevue-style salmon with yuzu mayonnaise

The Refreshing One
Seafood platter: langoustine, oysters, king prawns, king crab, cocktail sauce

The Exotic One
Sea bream ceviche with passion fruit

The Sensible One
Seasonal crudités

MAIN COURSES

7-hour slow-cooked veal rump, morel and Vin Jaune sauce

Steamed Swiss pike-perch fillet, lime beurre blanc

Poultry from the Gruyère region, creamy-sauce poulette and chestnuts

Dauphinois gratin

Roasted squash glazed with Chalet RoyAlp honey

Steamed broccoli with almonds

DESSERTS

The Timeless Classic
Christmas Yule log in a selection of flavours

The Indulgent One
Paris-Villars with Vaud praline and finger lime

The Light One
Pineapple carpaccio with toasted coconut

The Fresh Touch
Vanilla-infused seasonal fruit salad