

CHRISTMAS AND NEW YEAR MENU

APERITIF AND AMUSES BOUCHES

Verrines

Fried Gambas 5,65€/ 100g

Mini brioche with foie gras and fig jam 4,00€/ pièce

Mini blinis with chive cream and smoked salmon 1,95€/ pièce

Mini blinis with smoked salmon rillettes 1,95€/ pièce

Mini burger 2,20€/ pièce

Mini bruschetta vegetables and mozzarella 1,65€/pièce

Mini quiche 1,40€ / pièce

Mini flamiche 1,40€/pièce

Mini pizza 1,15€ / pièce

Puff pastry sausage roll 1,15€/ pièce

Mini-vol-au-vent 2,05€/ pièce

Mini snail vol-au-vent 2,30€/ pièce

STARTERS

Home-made smoked salmon 9,30€/ 100gr

Home-made foie gras 19,00€/ 100gr

Snails in parsley butter 12€/12 pièces

Shellfish and scallops 7,60€/pièce

Accompagnements

Home-Made blinis 0,80€/pièce

Roasted fig 2,50€/ 100gr

HOMEMADE DISH WITHOUT TRIM

- Stuffed and braised capon with mushrooms 54,40€/kg
- Guinea-fowl with mushrooms stuffing and sauce 37,30€/kg (5/6 people)
- Duck with mushrooms stuffing and sauce 39,85€/ kg (5/6 people)
- Roast capon(poultry) with fig and foie gras 72,30€/kg (for3people)
- Roast capon(poultry) with morel and armagnac 69,00€/ kg (for 6 people)
- Roast turkey with morel stuffing 47,10€/ kg (for 3 people)
- Sauté of capon with porcinini mushrooms 51,75€/kg
- Capon suprême stuffed with mushrooms 59,45€/kg
- Capon suprême stuffed suprême sauce 59,45€/ kg
- Venison stew sauce grand veneur 53,15€/ kg
- Rump steak with pepper sauce 53,15€ / kg
- Veal fillet morel sauce 73,40€/kg
- Lamb shank 42,00 €/kg

FISH

- Ravioli langoustine with a shellfish coulis 15,20€/a portion
- American style Camerons 88,55€/kg
- Salmon cooked in wine, cream and tomatoes 15,00€/ a portion
- Cod fillet with seafood cocktail sauce 14,25€/a portion
- Truffle brandade 41,05€/kg

SEAFOOD PLATTER 45€ / PER PERSON

6 oysters

100gr whelks

½ crab

150gr pink prawns

4 langoustines

1 gambas cameron 150gr extra charge 13,20€/people

RAW MEAT

Capon 32,20€/kg

Cut of beef 71,30€/kg

Sausage 25,30€/kg

Sausage with truffles 39,35€/kg

VEGETABLES

Potatos gratin Dauphonois with ceps 31,60€/kg

Potatos gratin Dauphinois 22,80€/kg

Pasta gratin 22,80€/kg

Pommes dauphines 24,00€ / kg

Mashed potatoes with truffles 35,50€/kg

Mashed potatoes 21,90€/kg

Potato pancake 3,70€/ a portion

Ceps 74,65/kg

Ratatouille 19,00€/kg

Carrot puree 16,50€/kg

Green beans 16,50€/kg

Vegetables flan 2,40€/a portion

DESSERTS

Chocolate fondant 4,50€/ a portion

Creme brulee 5,50€/a portion

Nut pie 3,90€/ a portion

Lemon tart 3,90€/ a portion

CARTE DES FETES DE

FIN D'ANNEE

ALPE TRAITEUR

131 AVENUE DES JEUX

38750 ALPE D'HUEZ

TEL : 04 76 80 45 43

ALPETRAITEUR.COM

DEVEAU.TRAITEUR@ORANGE.FR

ANGLAIS

