

*est.2006*



## SELF-CATERED & SERVICED INFORMATION & EXTRAS

When it comes to our self-catered service we like to offer that little bit more to ensure that we take the hassle factor out of your holiday and bring you the best that Méribel has to offer.

Here is some helpful information on what's in the chalet, what to pack, and our selection of optional F&P Extras.

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## WHAT'S IN THE *chalet?*

We understand packing can be stressful at the best of times and many people would like to know what's in the chalet so they can pack accordingly. We have compiled a list of items that will be in your self-catered apartment for when you arrive.

### **LINEN**

Beds will be made up for your stay. Linen and towels (bath and swimming (if required)) will be provided.

### **DRY STORE**

Clipper teas bags, granulated sugar, locally roasted ground coffee, milk, salt and pepper grinders, and olive oil. If your chalet has a Nespresso machine we will provide a stock of capsules.

### **CLEANING PRODUCTS**

Tea towels, multi surface cleaner, sponges, washing up liquid, dishwasher tablets, bin bags, loo roll, toilet cleaner.

### **THE LITTLE EXTRAS**

These include: toiletries and a lip balm, hairdryers, the F&P Holiday Guide, a selection of local activity guides, logs (if you have a fire), well equipped kitchen and more. Just ask the team for more detail on your particular property and your requirements.

### **DON'T FORGET TO PACK...**

... your swimmers if you have access to a swimming pool, sauna or hot tub!



## F&P EXTRAS

Pre-order in advance from our selection of optional F&P Extras listed below with the team and these will be taken care of by our resort team. Our resort manager will provide you with an invoice for your ordered extras on the last night of your stay. The balance is to be settled before departure in Euros. Please note we require ALL extras to be pre- ordered 2 weeks in advance of your arrival. Prices and menus are subject to slight change and availability.

### **BREAKFAST HAMPER**

€105 based on 6 people. 10€ for each extra person. Hamper includes: free range eggs, streaky bacon, butter, milk, tea, coffee, hot chocolate, jams, ketchup, sliced bread, orange juice, cereals, porridge, yogurts and satsumas.

### **SET-UP SHOP**

Cost price plus a delivery fee of €95 - let us fill your fridge and cupboards for you. Please email your shopping list to the team 2 weeks in advance of your arrival.

### **FRESH BREAD & PASTRY DELIVERY**

Cost price from our lovely local bakery plus €40 delivery charge per week. These will be delivered by 8am. All pasties and bread are from our wonderful local bakery Maison Braissand.

### **OVEN READY MEALS**

Please see the menu overleaf for available meals and pricing. Meals will be delivered by 6pm.

### **WINE & SPIRITS**

Please see our Drinks List which includes spirits, local beer, Fever Tree tonic and wine from €7 per bottle.



## **F&P SUGGESTIONS**

**You will have already had information on what we deem the essential additions to your holiday – ski hire with Slide Candy, ski school and camps with Marmalade, and childcare with Méribel Nanny Services. Here are some of our favourite and most popular extra suggestions to enhance your stay that little bit more. We recommend getting the below booked up in advance of your holiday.**

### **BOOK A CHEF**

Would you like a taster of what our catered guests experience for an evening? We can arrange for one of our recommended chefs to come and cook you a fabulous feast of 3-5 courses with wine and a host if required. Chefs can be available from one night to the full week, subject to availability. Prices are bespoke depending on party size and requests.

### **MASSAGE & BEAUTY**

We can arrange for one of our preferred therapists to come to the chalet to alleviate any aches and re-energise you for the next day's skiing. From 100€ per hour. Mobile beauty therapists offer a wide range of treatments in the chalet from facials to pedicures.

### **BABYSITTING**

If you want a night out without the children then let us know which evening and we can arrange one of our recommended nannies for the evening from 25€ per hour.

### **YOGA & PILATES**

Stretch and strengthening for skiers and non-skiers alike. Book a private yoga or pilates lesson or join in one of the group classes. From 90€ for a private session in the comfort of your chalet, F&P provide yoga mats in all chalets.

### **OTHER ACTIVITIES**

There is so much on offer in Méribel off the slopes. Sledging runs, paragliding, horse riding, aeroplane or hot air balloon excursions, cross country skiing, and snowmobiling and snow bikes are just some of the activities available. Booking advisable in advance especially during peak holiday weeks.

# F & P

## FOOD

We have a variety of meal delivery options for our self-catered guests this winter – choose from oven ready meals prepared by local business Huski and delivered to your chalet, ready to pop in the oven with minimal preparation. All our suppliers use fresh locally sourced ingredients and we are delighted to be supporting local businesses.

### HUSKI OVEN READY MENU

Meals will be delivered to your chalet by 6pm along with cooking instructions. All you will need to do is turn your oven on, lay the table and you're ready to go! We have worked closely with the Huski team to produce a menu based on the most popular dishes from last season, we have also included a few of our favourites.

**Orders MUST be placed 2 weeks before your arrival.**

Prices are in euros and based on serving 2 people unless otherwise stated

(V) Vegetarian (VE) Vegan (DF) Dairy Free (GF) Gluten Free

#### THE CLASSICS

|   |     |
|---|-----|
| Cottage Pie (GF)                        | 30€ |
| Coq au Vin (DF) (GF)                    | 30€ |
| Beef Bourguignon (GF)                   | 30€ |
| Pork Dijon (GF)                         | 30€ |
| Sausage Casserole                       | 30€ |
| Spaghetti Bolognese (DF) (GF available) | 30€ |

#### VEGETARIAN

|  |     |
|--|-----|
| Vegetarian Cottage Pie (V) (VE) (GF)       | 30€ |
| Red Lentil & Bean Casserole (VE) (GF) (DF) | 30€ |
| Mushroom Stroganoff (V) (GF) (VE) (DF)     | 30€ |
| Macaroni Cheese (V)                        | 30€ |
| Beetroot Bourguignon (VE) (DF) (GF)        | 30€ |

#### WITH SOME SPICE

|                                  |     |
|----------------------------------|-----|
| Chicken Tikka Masala (GF) (DF)   | 30€ |
| Red Thai Chicken Curry (DF) (GF) | 30€ |
| Vegetable Tikka Masala (V) (GF)  | 30€ |

#### SIDES

|  |    |
|--|----|
| Buttered Peas (V) (GF)                   | 8€ |
| French Beans (V) (VE) (GF) (DF)          | 8€ |
| Honey Roasted Carrots (V) (VE) (GF) (DF) | 8€ |
| Whole Grain Mustard Leeks (V)            | 8€ |

|                               |       |
|-------------------------------|-------|
| Roast Potatoes (VE) (GF) (DF) | 9.50€ |
| Potato Gratin (V) (GF)        | 9.50€ |
| Jasmine Rice (VE)             | 8€    |
| Basmati Rice (VE)             | 8€    |

#### FROM THE SAVOIE

|                     |     |
|---------------------|-----|
| Tartiflette (GF)    | 30€ |
| Vegiflette (V) (GF) | 30€ |

Cheese Fondue OR Raclette Priced from 20€ per person including the equipment – supplied by our local épicerie in Meribel Village. This will include all the Savoyard sides (charcuterie, potatoes, green salad, cornichons) to perfectly complement your fromage.

#### DESSERTS

|  |     |
|--|-----|
| Apple & Berry Crumble (VE) (GF)            | 15€ |
| Dark Chocolate & Blackberry Mousse (V)     | 15€ |
| Milk Chocolate & Raspberry Cheesecake (V)  | 15€ |
| Myrtille Tart (V)                          | 15€ |
| Sticky Toffee Pudding (V)                  | 15€ |
| White Chocolate & Passionfruit Parfait (V) | 15€ |

#### CAKES & TRAYBAKES

|  |     |
|--|-----|
| Carrot Cake (10 portions)                  | 30€ |
| Gluten Free Chocolate Brownie (6 portions) | 15€ |
| Shortbread (6 portions)                    | 15€ |



## TIPPLES

### *spirits and cocktails*

We have selected a range of well-known spirits available for order and delivered to your chalet or apartment prior to your arrival.

#### **GIN**

- Tanqueray 43 €30
- Hendricks 70cl €40
- Maison Mirabeau Dry Gin €40
- Botanist Gin €45

#### **RUM**

- Duppy Share Spiced Rum €45
- Havana White Rum €40

#### **VODKA**

- Absolut Vodka 70cl €30
- Grey Goose 70cl €55

#### **WHISKY**

- Glenmorangie 10 years €40
- Talisker Port Ruighe 10 years €50
- Bulleit Bourbon €30

#### **MIXERS**

- Fever Tree Tonic Water Case of 24  
20cl bottles €35
- Fever Tree Ginger Beer Case of 24  
20cl bottles €30

#### **G&T KIT**

Have everything you need ready and waiting in your chalet for the perfect G&T – bottle of Maison Mirabeau Dry Gin, a case of Fever Tree, plenty of ice and the best garnishes - €65 for the package (saving of €10)

#### **BEER AND CRAFT ALE**

We work with a local supplier L'Antidote, who create their beer in the local town of Bozel, only 11km away from Méribel – you don't get much more local than that!

- Kronenbourg Lager Case of 12 bottles €20
- L'Antidote – Antisèche – Blonde beer – 33cl - €2.50
- L'Antigel – Antigel – Blanche beer – 33cl - €2.50
- L'Antidote – Antiroille – IPA – 33cl - €2.50

#### **ALCOHOL FREE OPTIONS**

- JNPR – Alcohol free spirit with juniper botanicals and a fresh, floral flavour €35
- ISH – London Botanical Spirit €25
- Vanderstreek – Alcohol Free IPA 33cl €2.25
- Oddbird Spumante – Alcohol free fizz €12
- Coca Cola, Coke Light and Orangina €10 for 24 cans



## WINE LIST

We have a fantastic wine list this year which we believe caters to everyone's palate. We are proud to work with our local wine specialists Le Verre Gourmand to bring you a carefully compiled wine list. We offer a broad range of wines with a variety of grapes and from many different regions and we are proud to offer these excellent wines at guest-friendly prices. Our in-resort team will deliver these to your chalet in advance of your arrival making our wine-list an increasingly popular 'extra' for our self-catered guests.

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### RED

|   |        |
|---|--------|
| Fico Grande Sangiovese                        | 7€     |
| Campet St Marie Pinot Noir                    | 7.50€  |
| Les Sommets Cabernet Syrah                    | 7.50€  |
| Château Montfrin Côtes du Rhône               | 8.50€  |
| Château Laurence Petite Laurence Bordeaux     | 10€    |
| Viña Otano Rioja Crianza                      | 13€    |
| Tonel 14 Malbec                               | 14€    |
| Manoir du Carra Fleurie                       | 14€    |
| Château Montfrin "A la Rêverie" Côte du Rhone | 15.50€ |
| Michelas Crozes-Hermitage                     | 17€    |
| Baies de Bertaneau St Emilion                 | 18€    |
| Bousquet Gran Malbec                          | 18€    |

### ROSE

|                      |        |
|----------------------|--------|
| Maison Mirabeau - X  | 8.50€  |
| Maison Mirabeau Pure | 12.50€ |

### WHITE

|                                      |        |
|--------------------------------------|--------|
| Les Sommets Marsanne Viognier        | 7€     |
| Birgi Tre Veni Grillo                | 7€     |
| Picpoul Cuvée Caroline               | 7.50€  |
| Le Versant Sauvignon Blanc           | 7.50€  |
| La Foule Chardonnay                  | 8€     |
| Château Monfrin "A la Reverie" Blanc | 10.50€ |
| Puerta Santa Albarino                | 12.50€ |
| Nuovo Quadro Gavi di Gavi            | 14€    |
| Christophe Patrice Petit Chablis     | 15€    |
| Buxy Montagny 1er Cru                | 16€    |

### SPARKLING

|                                      |       |
|--------------------------------------|-------|
| Rocca Cerrina Prosecco               | 9.50€ |
| Champagne Beaumont des Crayeres N.M. | 25€   |
| Veuve Cliquot Cuvée NV               | €60   |