

Valet d'Anniviers

Property Management and Concierge Services

Frozen Food Menu



Delicious home cooked frozen meals delivered to your door

www.valetdanniviers.com

Tel: +41 (0)76 712 10 50

Dave and Ali Williams

Starters

Price per person in CHF	1	2	4
Spiced carrot soup (v) - a warming spicy carrot soup	6.00	11.00	20.00
Vichysoïse soup (v) - the traditional leek and potato soup - delicious served hot or cold	7.00	13.00	24.00
Swiss meat platter * - a selection of cured meats, accompanied by cornichons and silverskin onions	12.50	24.00	45.00
Thai fish cakes - Thai style fish cakes accompanied by a sweet chilli sauce	11.00	20.00	38.00
Onion and mushroom tartlets (v) - individual vegetarian quiches	9.00	17.00	32.00
Quiche Lorraine - our version of the traditional bacon and Gruyère tart	9.00	17.00	32.00
Smoked salmon * - thinly sliced smoked salmon with capers	11.00	20.00	38.00

Main Courses

Price per person in CHF	1	2	4
Boeuf bourguignon - classic beef casserole, braised slowly in red wine	19.50	38.00	72.00
Homemade Hungarian meatballs in a tomato sauce - pork and beef meatballs in a rich tomato based sauce	13.00	25.00	48.00
Fillet of pork medallions in a mustard sauce - pork fillet, slow cooked in a cream and mustard sauce	19.50	38.00	72.00
Chicken supreme - chicken breasts in a white wine, lardon, mushroom and cream sauce	17.50	34.00	65.00
Coq au vin - traditional casserole with chicken pieces, lardons, mushrooms and wine	17.00	32.00	60.00
Thai red chicken curry - diced chicken breast in a hot and spicy coconut based sauce	17.00	32.00	60.00
Lasagne - a classic ragu layered with bechamel sauce and lasagne	13.00	25.00	48.00

Price per person in CHF	1	2	4
Cottage pie - minced beef, carrots and peas served in a rich gravy topped with creamy mashed potato	13.00	25.00	48.00
Meatloaf - a combination of minced beef, pork and finely chopped vegetables - great served hot or cold - with a smooth tomato sauce	n/a n/a	n/a n/a	40.00 50.00
Bolognaïse sauce - traditional ragu sauce of minced beef and finely chopped vegetables in a thick tomato based sauce	8.50	16.00	30.00
Tomato sauce - a chunky tomato sauce, great with pasta, fish or chicken	6.00	10.00	18.00
Fish mornay - white fish fillets covered in a creamy cheese sauce	15.00	29.00	55.00
Fish pie - a medley of fish and shellfish topped with mashed potato	19.50	38.00	72.00
Pasta with 4 cheeses (v) - pasta in a rich and creamy cheese sauce (Gruyère, Gorgonzola, parmesan and fontal)	13.00	25.00	48.00
Vegetarian shepherds pie (v) - thick cut vegetables and lentils in a rich sauce topped with mashed potato	11.00	20.00	37.00
Rosti - the favourite Swiss potato dish - with cheese and onions (v) - with cheese, onions and lardons	8.50 11.00	16.00 20.00	30.00 37.00
Indian Curry Selection			
Beef madras curry - tender beef slow cooked in a rich spicy curry sauce	18.00	35.00	65.00
Beef rogan josh - tender pieces of beef in a medium spicy tomato and onion sauce	18.00	35.00	65.00
Chicken korma - chicken pieces in a mild creamy sauce	18.00	35.00	65.00
Raclette / fondue (includes machine hire) Ingredients and bread for cheese fondue Sliced raclette cheese, ready to cook potatoes, onions and gherkins	n/a n/a	30.00 30.00	55.00 55.00

Accompaniments

Price per person in CHF	1	2	+
Mashed potatoes	5.50	10.00	18.00
Rosti	5.50	10.00	18.00
Boulangere potatoes (layers of thinly sliced potatoes and onions slow cooked in stock)	5.50	10.00	18.00
Spaghetti or Penne (500g pack) (provided dried - ready to cook at your convenience)	3.50		
Rice (1kg pack) (provided dried - ready to cook at your convenience)	4.75		
Frozen peas	2.00	3.50	6.50
Winter root mash	5.50	10.00	18.00
Ratatouille	5.50	10.00	18.00
Part baked rolls*	1.00	2.00	4.00
Curry selection* (individual pots of spicy mango chutney; chopped tomato with cucumber and onion; peanuts and sultanas)	n/a	6.00	10.00
Poppadoms* (box of 8)	15.00		
Salads*			
Mixed green leaves	3.50	6.50	12.50
Mixed salad (lettuce, carrots, sweetcorn)	5.50	10.00	18.00
Garden salad (lettuce, cucumber, tomatoes)	5.50	10.00	18.00
Caesar salad - lettuce, croutons, parmesan shavings with an anchovy based dressing	8.00	15.00	26.00
Salad dressing - French or Italian	0.75	1.40	2.50

Childrens Food

All produced without added salt, sugar or preservatives

Price per person in CHF	1	2	+
Tuna pasta gratin - tuna and vegetables mixed with pasta in a tasty cheese sauce.	8.50	16.00	30.00

Price per person in CHF	1	2	+
Kids cottage pie - minced beef and Vegetables topped with mashed potato	8.50	16.00	30.00
Tomato pasta sauce (v) - a smooth version of our classic tomato sauce	4.00	7.00	13.00
Chicken and apple balls - minced chicken breast, onion, apple and herbs, lightly fried	8.00	15.00	28.00
Crispy chicken goujons - chicken breast coated in fresh breadcrumbs and lightly fried	8.00	15.00	28.00
Mini meatballs in a tomato sauce - minced pork and beef mixed with vegetables and cooked in a lovely tomato sauce	8.50	16.00	30.00
Selection of pureed fruit and vegetables	From 5.00		

Desserts

Price per person in CHF	1	2	+
Chocolate apple betty - a twist on the traditional apple betty - cooked with chunks of dark chocolate	n/a	11.00	21.00
Tiramisu - the traditional italian dessert of sponge fingers, coffee, dark chocolate and mascarpone	n/a	12.50	24.00
Apple and sultana crumble - apples and sultanas with a delicious crumble topping	n/a	11.00	21.00
Dark chocolate mousse - rich and smooth dark chocolate mousse	n/a	10.00	19.00
Lemon mousse - a refreshing light citrus mousse	n/a	10.00	19.00
Eton mess - a mixture of pieces of homemade meringue, cream and berries	n/a	11.50	22.00
Tarte au citron - a tangy lemon filling in a crisp pastry case	6.50	12.00	22.00
Cheese platter * - a selection of 4 cheeses (the selection will vary but will normally comprise a blue, goats, soft and hard cheese) - with a packet of savoury biscuits	8.50	16.00	30.00
	4.50		

Cakes and Biscuits

Large cakes (serves 12-16)	
Rich fruit cake	30.00
Lemon drizzle cake	18.00
Banana loaf	18.00
Chocolate cake	22.00
Carrot cake	20.00
Brownies, cookies and other treats (8 in a pack)	
Coconut and oat cookies	10.00
Chocolate chip cookies	10.00
Oat cherry cookies	10.00
Triple chocolate brownies	12.00
Apple Flapjacks	12.00
Fruit Scones	15.00

Delivery Charge - CHF 8 per delivery or free for individual orders over CHF 150

To order any food or to enquire further with any specific dietary requirements, please visit our website :- www.valetdanniviers.com

or email us info@valetdanniviers.com

or call us on +41 (0)76 712 10 50

or UK tel +44 (0)20 7193 9035

or skype us at valet-d-anniviers

We also offer a demi-catered option for a weeks holiday (6 x breakfasts and 3 x freshly prepared 3 course dinners delivered direct to you), in-house catering, party catering, welcome packs, gift hampers and packed lunches.

Take a look at our website for more details, and for further information on our complete range of property management and concierge services.

v = vegetarian

* = delivered fresh