



www.spoonycooks.com
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Private Chef

have confidence in your Chef & Catering team in the perfect Home from Home

Pure Morzine has teamed up with Spoonycooks to offer a unique French inspired menu, using carefully selected local fresh produce & French wine giving you a traditional dining experience in the luxury of your Pure Morzine chalet or apartment.... The perfect accompaniment to your Alpine holiday!

**Please note that a mid-stay clean of the property must be added to your booking with Pure Morzine when using this service.*

Menu de la Semaine

All main courses are served with accompaniments including fresh seasonal vegetables

Arrival Day

Pre Dinner Nibbles

Kia Royals

.....

Mulled Wine Poached Pears with Savory Sorbet & Crispy Italian Coppa Ham

.....

Mondeuse Beef Bourguignon Croustade with Pomme Aligot

.....

Wild Blueberry Crème Brulee

.....

Hand picked French Red & White Wine

To accompany the menu

Day 3

Roasted Spiced Pumpkin with Toasted Mixed Nuts & Seeds

.....

Traditional Savoyard Croziflette served with Mixed Charcuterie

.....

Grand Marnier Chocolate Mousse

.....

Hand picked French Red & White Wine

To accompany the menu

Day 2

Savoyard Style French Onion Soup with Beaufort Cheese Croutons

.....

Chicken Ballotine with Chestnut Purée & Cassis Reduction

.....

Praline Brioche Pudding & Crème Anglaise

.....

Hand picked French Red & White Wine

To accompany the menu

Day 4

Chefs Day Off

Continental Breakfast

Left for you the night before by your Chef

.....

Night Out

A great opportunity to sample some of the fabulous cuisine on offer in one of the excellent local restaurants.



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Day 5

Trio of Cherry Tomato & Thyme Tatin

.....

Confit Duck & Toulouse Sausage Cassoulet

.....

Giant Rose Macaron with Pistachio Ice-cream &
Fresh Strawberries

.....

Hand picked French Red & White Wine

To accompany the menu

Day 7

Abundance Cheese Soufflé

.....

Roasted Guinea Fowl with Wild Mushrooms &
Creamy Polenta

.....

Mont Blanc Dessert with Meringue, Whipped Cream,
Chestnut Cream & Candied Almonds

.....

Selection of Local Alpine Cheeses

.....

Hand picked French Red & White Wine

To accompany the menu

Day 6

Chefs Day Off

Continental Breakfast

Left for you the night before by your Chef

.....

Night Out

A great opportunity to sample some of the fabulous cuisine on offer in one of the excellent local restaurants.

Departure Day

After your final Breakfast...

Your chef will leave the kitchen as clean as they found it... if not cleaner!

Breakfast Menu

Along with a freshly cooked bacon & eggs SpoonyCooks will also provide:

Freshly brewed tea & coffee, which will be waiting ready for when you wake up each morning, along with freshly baked croissants, pain au chocolates, yogurts, fresh fruit & a selection of cereals, juices, preserves & even our home churned butter which goes perfectly with the fresh baguettes we will collect each morning from the wonderful bakeries here in Morzine.

Pricing

**** Minimum booking of 8 adults ****

Full week

as per the menu above

€325 per person



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Single Evenings Only

Inclusive of arrival nibbles & sparkling wine along with house wine with your meal

€55 per person

**** Minimum booking of 8 adults ****

Children's Menu: Available at €160.

*other menus also available direct with Spoonycooks

About the Menu

Spoonycooks has designed this Menu specifically for us here at Pure Morzine as it relates directly to our Savoyard heritage using ingredients and dishes commonly found within the Savoie region & also draws influences from other districts of France. It has a mixture of classic dish's; originating from our ancestors, some transformed favourites & contemporary dishes that showcase some of our local produce in modern day cuisine. The Menu is well-balanced, interesting & varied each day with a determined focus on fresh produce & an emphasis for flavour. Flav

What's more you can rest assured you have a qualified & experienced chef who is not just knowledgeable about all thing's food, but have fantastic knowledge of the area too, with great recommendations about some of the best runs, places to eat & best bars for Après. Like us Spoonycooks are extremely passionate about food, the mountains & people; a perfect partnership dedicated to ensuring you really have a holiday to remember.

Family Focused

Spoonycooks is family focused & understand how important it is for children to eat nutritious foods they are going to enjoy & fill them up after a day in ski school. Equally, appreciating that adults are often in need of some 'me time' whilst on holiday too.

So, Spoonycooks are happy to create a different 2 course menu for children created around their favourite foods & maybe some new ones too. This can be served earlier in the evening, followed by adult's dinner with French wine once the little ones are nicely tucked up in bed, dreaming about snowmen & tomorrows skiing explorations.

Terms & Conditions

A non-refundable 25% deposit is required to secure your chef.



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The remaining balance will then be due 6 weeks before the date of booking. If the booking is required within 6 weeks of the reservation date full payment is needed to secure that date.

If a booking is cancelled within 4 weeks or the date of the reservation the whole balance is then non-refundable.

In the case of any non-refundable amounts for any reason you should contact your holiday insurance SpoonyCooks will provide Invoices for all payments.

Minimum booking requires 8 adults.