

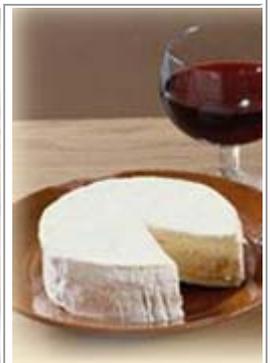
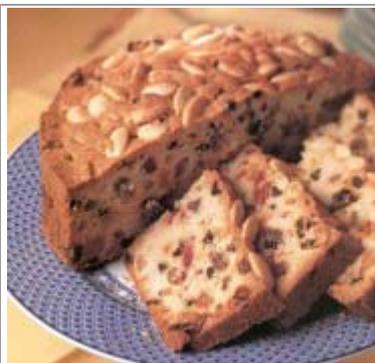
Catering at Chalet Les Cailloux



We believe that food is one of the most important parts of your holiday. A generous breakfast sets you up for a day of activities in the mountains, and what could be better than a mouth-watering hunk of homemade cake waiting for you at the end of a hard day out? After a hot shower and perhaps an aperitif from the bar, a delicious [three-course meal](#) and an after-dinner coffee in front of the fire will round off the day perfectly.



All of our food is home-cooked at the house. We bake croissants fresh every morning and French bread is delivered warm from the bakery. Our evening menu has a French influence, and we use local produce and seasonal fruit and vegetables wherever possible. Most of our meat comes from our neighbour - the Bareges butcher, who is well-known for his quality fresh meats, tasty dry-cured hams and saucissons, and in particular the local Bareges-Gavarnie AOC lamb which is raised in this valley.



Please peruse below for a description of the menu, and some guests comments about our cuisine....

Breakfast
<p>Freshly-baked croissants & french bread with butter & a selection of jams & homemade marmelade.</p> <p style="text-align: center;">Cereals, yoghurts & fresh fruit</p> <p style="text-align: center;">Orange juice, coffee, tea, fruit & herbal teas</p>
Packed Lunch (full board only)
<p style="text-align: center;">Crusty French-bread sandwich and/or slice of pizza or quiche</p> <p style="text-align: center;">Chocolate bar & a cereal bar, biscuit or cake</p> <p style="text-align: center;">Piece of fruit & a bag of crisps</p>
Afternoon tea
<p style="text-align: center;">Home-baked cake (chocolate, lemon drizzle, coffee & walnut, apple, carrot), scones or muffins</p> <p style="text-align: center;">Tea & coffee</p>
Dinner (see below for more details...)
<p style="text-align: center;">3-courses served with fresh bread. Coffee included</p>



Example week's dinner menu

Saturday

Charcuterie selection - specialities of the region

Boeuf bourgignonne with prunes & cashews. Served with baby baked potatoes, carrots & brocolli

Pear & almond rich-shortcrust tart, served with French vanilla icecream

Sunday

Smoked salmon toasts with chive and black-pepper cream cheese, on a bed of lettuce

Pan-fried breast of chicken in a tarragon cream & mushroom sauce. Served with rice and roasted mediterranean vegetables

Rich, dark chocolate mousse with fresh kiwi slices

Monday

Pesto, spinach, pine-nut & feta cheese filo pastry parcels

Pyrenean trout with lemon and fresh parsley. Served with creme fraiche, mixed wild rice, baked tomatoes and green beans

A selection of local and classic French cheeses with melon or grapes, and wild cherry confiture

Tuesday

Spiced pumpkin soup topped with fresh coriander & creme fraiche

Pork chops with apple & calvados. Served with potatoes dauphinois, garlic butter courgettes & spinach with baked shallots.

Summer berry pudding with cream

Wednesday

Evening out to sample one of the excellent local restaurants

Thursday

Green salad with pear, roquefort and walnuts

Roasted Bareges-Gavarnie lamb with garlic & rosemary. Served with roast potatoes, cauliflower cheese & petit pois

Raspberry sabayon "au gratin"

Friday

Warm goats cheese bruschetta with a sweet onion & wild thyme marmelade

Confit de canard with a wild cherry sauce. Served with wholegrain mustard mash, carrots & garlic green beans

Goosey chocolate-orange torte with zesty Cointeau creme fraiche

We are happy to cater for vegetarians, please bear in mind however that we are in a farming community and the specialities of the region are very much centred on meat.