

Fish&Pips

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.

- 1. WHAT'S IN THE CHALET**
- 2. F&P OPTIONAL EXTRAS**
- 3. F&P SUGGESTIONS**
- 4. IN-CHALET MEAL DELIVERIES**
- 5. DRINKS LIST**

Fish&Pips

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, filter 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, and foil.

THE LITTLE EXTRAS

These include: toiletries, hairdryers, the F&P Holiday Guide, logs (if you have a fire), well equipped kitchen and more. Just ask Lucy 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!

Fish&Pips

F&P EXTRAS

Pre-order in advance from our selection of optional F&P Extras listed below with Lucy and these will be taken care of by our resort team. Our resort manager will provide you with an invoice for your ordered extras (apart from the cleaning, which is to be paid for in cash that day) 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

€85 based on 6 people. 5€ 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 10% - let us fill your fridge and cupboards for you. Please email your shopping list to Lucy 2 weeks in advance of your arrival.

DRESSING GOWNS

€10 per guest

FRESH BREAD & PASTRY DELIVERY

Cost price from our lovely local bakery plus €20 delivery charge per week. These will be delivered by 8am. All pasties and bread are from our wonderful Village Bakery.

MID-WEEK CLEAN

From €40 per chalet paid for in cash in resort

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 €8 per bottle.

Fish&Pips

F&P SUGGESTIONS

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 20€ 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 50€ private and 10€ group.

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.

Fish&Pips

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 4 people unless otherwise stated

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

THE CLASSICS

Classic Lasagne	25€
Cottage Pie (GF)	26€
Coq au Vin	26€
Chicken & Leek Pie	25€
Beef Bourguignon (GF)	26€
Pork Dijon (GF)	26€
Chicken Savoyard	26€
(chicken in a tarragon & mustard sauce with a Gruyere crust)	

VEGETARIAN

Roasted Vegetable Lasagne (V) serves one	12€
Red Lentil & Bean Casserole (VE) (GF) (DF)	22€
Mushroom Stroganoff (V) (GF)	22€
Ratatouille (VE) (GF) (DF)	22€
Winter Vegetable Gratin (V)	22€

WITH SOME SPICE

Chicken Korma (GF)	25€
Chicken Tikka Masala (GF)	25€
Green Thai Chicken Curry (DF) (GF)	25€
Red Thai Chicken Curry (DF) (GF)	25€
Vegetable Dahl (V) (GF) - serves one	12€
Gobi Jalfrezi (V) (GF) - serves one	12€

SIDES

Garlic Bread (V)	6€
Plain Naan (V)	6€
Buttered Peas (V)	6€
Cauliflower Cheese (V)	6€
Roast Potatoes (VE) (GF) (DF)	6€
Potato Gratin (V) (GF)	6€
Basmati Rice (VE)	5€

FROM THE SAVOIE

Tartiflette (GF)	26€
Vegiflette (V) (GF)	22€
Cheese Fondue OR Raclette –	
Priced from 12€ per person including the equipment	
For Savoie sides to complement the above (charcuterie, potatoes, green salad, cornichons) we suggest adding these to your set-up shopping list pre-arrival.	

DESSERTS

Sticky Toffee Pudding (V)	12€
Gluten Free Chocolate Brownie serves 6 (V) (GF)	10€
Apple & Berry Crumble (VE) (DF) (GF)	12€
Myrtille Tart (V)	12€
Lemon Tart (V)	12€
White Chocolate & Raspberry Cheesecake (V)	12€
Chocolate Gateau – serves 10 (V)	€20

Fish&Pips

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

Gordon's London Dry 70cl €19.50

Hendricks 70cl €35

C'est Nous 70cl €40

Rock Rose 70cl Gin €45

RUM

Havana Club Spiced 70cl €25

Kraken 70cl €45

VOKDA

Absolut Vodka 70cl €25

MIXERS

Fever Tree Tonic Water Case of 24 20cl bottles €30

Fever Tree Ginger Beer Case of 24 20cl bottles €35

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

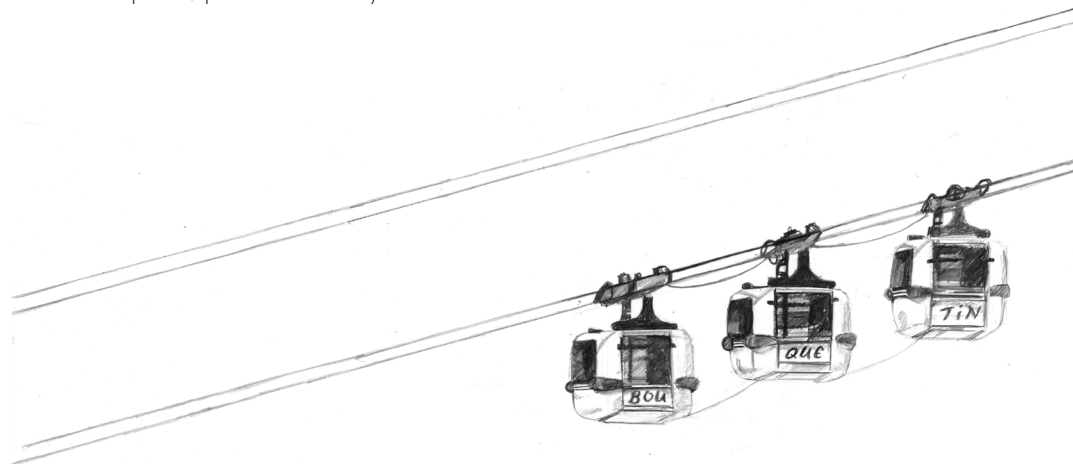
L'Antidote – Antisèche – Blonde beer – 33cl - €2.50

L'Antigel – Antigel – Blanche beer – 33cl - €2.50

L'Antidote – Antiroille – IPA – 33cl - €2.50

ALCOHOL FREE OPTIONS

We have a selection of alcohol free options available from soft drinks to alcohol free beers and spirits, please ask Lucy for more details.



Fish&Pips

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.

WHITE

- Picpoul Caroline – 7€
- Chemin de Marquiere Sauvignon Blanc – 7€
- Cour des Dames Chardonnay – 7.50€
- Versant Viognier – 7.50€
- Puerta Santa Albarino – 10.50€
- Mount Riley Sauvignon Blanc, NZ – 12€
- Nuovo Quadro Gavi di Gavi – 14€
- Christophe Patrice Petit Chablis – 15€
- Quenard Chignin-Bergeron – 15€
- Buxy Montagny 1er Cru – 16€
- Sancerre Paul Thomas – 18€

RED

- Tre Venti Nero d'Avola – 7€
- Campet St Marie Pinot Noir – 7.50€
- Manoir Grignon – 7.50€
- Montfrin Côtes du Rhône – 8.50€
- Croix de Roche Bordeaux Supérieur – 10€
- Azabache Rioja Crianza – 13€
- Buxy Bourgogne Côte Chalonnaise – 14€
- Poggiotondo Chianti – 15.50€
- Beau Vallon St Emilion – 16€
- Michelas Crozes-Hermitage – 17€
- Bousquet Gran Malbec – 18€

ROSE

- Pasquiers Rose – 7€
- Tour Saint Honoré Olivier – 12.50€

SPARKLING

- Barone Montalto – 9.50€
- Bel Star Prosecco – 11€
- Champagne Beaumont des Crayeres N.M. – 25€
- Laurent Perrier Champagne - €45