



L'Aman'dîne

CHEFFE À DOMICILE - PRIVATE CHEF

THE ART OF SERVICE, THE COMFORT OF HOMEMADE

Initiated into the secrets of the Savoyard cuisine, I have cultivated a strong connection with my region, mastering the art of Alpine gastronomy and its authentic flavours.

I offer generous cuisine inspired by the richness of this exceptional terroir and by my heritage of precious recipes passed down through generations.

My meals are carefully prepared using fresh, seasonal products, selected from our local producers, whose expertise and quality I wish to highlight.

Whether you live in the valley, are on vacation or attending a seminar, I can come and cook for you at your home for a dinner, a weekend or a special occasion.

Authentic, convivial and refined cuisine, in the comfort of your own home!



Stay cosy at home and enjoy a premium at-home service !

RESERVATION

Tel. : +33 (0)6.08.90.80.64 - Email : privatechef.amandine@gmail.com
Website : <https://lamandine-privatechef-la-plagne.eatbu.com/>

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Private chef

- MAIN COURSE -

SAVOYARD SPECIALITIES

Prices are indicated per person (minimum of 6 people)

RACLETTE - 38€

Trio of raclette cheeses, charcuterie, potatoes, salad with vinaigrette

FONDUE - 42€

Secret recipe made with three cheeses: Beaufort, Comté, Gruyère and dry white wine, charcuterie, salad with vinaigrette

“DIOTS” IN WHITE WINE & CROZET GRATIN WITH BEAUFORT CHEESE - 38€

“Diots” (Smoked & marinated sausages) in Savoie white wine, crozets (small square shaped pasta typical from Savoie : plain and buckwheat flavoured), Beaufort cheese, crème fraîche

TARTIFLETTE - 34€

Farmhouse Reblochon cheese, potatoes, crème fraîche, crispy bacon bits, onions, salad with vinaigrette

CROZIFLETTE - 36€

Farmhouse Reblochon cheese, crozets (small square shaped pasta typical from Savoie : plain & buckwheat flavoured), country ham, crème fraîche, onions, salad with vinaigrette

Raclette or fondue sets can be provided on request

For organisational reasons, you may only select one dish for all the guests

Additional bread to the one already supplied with the dishes (e.g. fondue) will be charged at € 5,00 per basket

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OTHER SUGGESTIONS

Prices are indicated per person (minimum of 6 people)

ROYAL STONE-GRILLED MEATS - 48€

Selected pieces of beef, turkey and duck, sauces, selection of vegetables to grill & gratin dauphinois

CONFIT DUCK LEG & CREAMY POLENTA - 35€

High quality French duck (Ferme de Borie), polenta (cornmeal) with Comté cheese, crème fraîche, selection of herbs

TRADITIONAL (OR VEGETARIAN) LASAGNA - 28€

Minced beef, tomato sauce, onions, fresh herbs, salad with vinaigrette sauce
(Vegetarian option: selection of vegetables & mozzarella)

THE PEAKS PEARL - 32€

Smoked sausage stew with onions, shallots, garlic, tomatoes, basmati rice, various spices: thyme, mild chili, turmeric and ginger

ITALIAN ORZO DELIGHT - 26€

Orzo (small rice-shaped pasta), red pesto, garlic, red onions, cherry tomatoes, spinach leaves, mascarpone, almonds and Parmesan cheese

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SALTED TREATS TO SHARE !

Prices are indicated per person (minimum of 6 people)

PLATTER TO SHARE - 13€

Charcuterie, cheeses from Savoie, bread, tapenade or hummus, selection of seasonal vegetables, curry sauce, cherry tomatoes, salted biscuits

SEASONAL TERRINE - 6€

Terrine (potted meat - 50 gr/pers.), bread, gherkins, slices of toast

FARMER'S QUICHE WITH CARAMELIZED ONIONS - 10€

Shortcrust pastry, egg and milk mix preparation, onions, bacon bits

RUSTIC POTATO PIE - 10€

Shortcrust pastry with crème fraîche, crispy bacon strips, potatoes, garlic & parsley

SAVOYARD SALAD - 12€

Salad, crispy bacon strips, Tomme de Savoie cheese, walnuts, cherry tomatoes, eggs, croutons, fried onions, vinaigrette sauce

FRESH SALAD - 14€

Salad, smoked trout, grapefruit, avocado, cherry tomatoes, fried onions, cream cheese toast, shallots and fresh herbs with a tangy dill vinaigrette

For children : $\frac{1}{2}$ Portion = $\frac{1}{2}$ Price

(up to 12 years) Please contact me for any specific requests

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SWEET DELIGHTS...

Prices are indicated per person (minimum of 6 people)

FROMAGE BLANC WITH WILD BLUEBERRIES FROM SAVOIE - 9€

CHOCOLATE MOUSSE - 12€

PANNA COTTA WITH RED FRUITS COULIS - 10€

TRADITIONAL COFFEE TIRAMISU - 11€

ORANGES CARPACCIO WITH HONEY & CINNAMON - 10€

BROWNIE WITH WALNUTS & CRANBERRIES - 12€

WINTER FRUIT CAKE - 10€

For organisational reasons, you may select a maximum of two dessert options for all the guests

SWEET SNACK FOR CHILDREN... AND GROWN-UPS - 60€

(Price for 6 people = 1 litre of crêpes or pancakes batter + mini-crêpes & pancakes maker + 2 jams + 1 chocolate spread)

**Order your crêpes or pancakes batter for a comforting
& tasty after-ski session !**

>>> Do not forget to order your drinks! <<<

The "sweet snack" option is only available when you book a meal for a minimum of 6 people on the same day

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WINE LIST

Do not hesitate to ask your private chef for advice

RED WINES (75 CL)

Chautagne Gamay Prestige "Cuvée l'Ingénieur" (Savoie)	27€
Chautagne Pinot Noir Chamfleury Prestige (Savoie)	29€
Luberon "Château La Canorgue" (Vaucluse)	34€
Crozes Hermitage "Cuvée Christophe" (Rhône)	51€
Côte du Rhône "Terrasse à l'Ombre" (Rhône)	42€
Médoc "Château Maucaillou" (Bordeaux)	44€

RED WINES (150 CL)

Saint Joseph "Domaine de Remizières" (Rhône)	83€
Crozes Hermitage "Domaine de Remizières" (Rhône)	75€

WHITE WINES (75 CL)

Chignin Bergeron (Savoie)	30€
Roussette "Altesse" (Savoie)	29€
Marestel "La Favresse" (Savoie)	42€
Tariquet 1ères Grives (Sud-Ouest)	36€
Côte du Rhône "Le Grand Chemin" (Rhône)	34€
Crozes Hermitage "Cuvée Particulière" (Rhône)	35€

ROSÉ WINES (75 CL)

AOC Luberon rosé "Château La Canorgue" (Vaucluse)	31€
Mistral au jardin "Château de Gourdon" (Vaucluse)	22€

It is possible to order some "Grands Crus" (Pauillac, Côte-Rôtie, Vosne-Romanée, Bordeaux, Bourgogne etc.) at least 48 hours in advance

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SPARKLING WHITE WINES (75 CL)

Crémant de Savoie (Savoie - Jongieux)	29€
Pétillant blanc de Savoie - Traditional method of production (Savoie - Chindrieux)	31€
Prosecco Bottega Gold	61€

SPARKLING ROSÉ WINE (75 CL)

Cerdon rosé du Bugey - Traditional method	35€
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CHAMPAGNES (75 CL)

Champagne Moët & Chandon Brut impérial	110€
Champagne Moët & Chandon Ice impérial	130€
(On request, subject to availability)	

AFTER DINNER

Génépi Liqueur "Arpin" (20 cl)	22€
Raspberry Liqueur "Arpin" (35 cl)	35€
(Available in other sizes on request)	

TO GO WITH YOUR SWEET SNACK:

Savoie fruit juices (1 L) (apple / pear / apricot / apple-bluberry / apple-raspberry / apple-redcurrant / grape)	10€
Spiced hot apple juice (1 L)	12€
Cider apple or pear from Savoie (75 cl)	14€

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Terms and conditions

The full Terms and Conditions are available on the website <https://lamandine-privatechef-la-plagne.eatbu.com/>

For organisational and logistical reasons, all orders must be for a minimum of six (6) paying guests.

Services included: purchase of ingredients, preparation and cooking of meals, transport and unloading at the venue, setting up the buffet (in the case of a buffet), table service (excluding sweet delights) or buffet service, tidying and cleaning the kitchen (items used).

Services not included: sweet delights service (sweet delights will be stored in the fridge ready to eat before the chef leaves), wines and other beverage service, complete cleaning of the kitchen and/or guests' crockery, table setting, furniture, crockery, glassware, tablecloths, decoration and other tableware excepted special agreement.

By placing an order, you automatically accept all of the Terms and Conditions.

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Private chef - Catering - Regional products sale

257 rue Saint Jacques - 73210 LA PLAGNE TARENTAISE - France

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SIRET RCS Chambéry 991109091 00017 - APE 5621Z

VAT not applicable (Art. 293 B of the French Tax Code - CGI)