

# Raclette Evening

## Soirée Raclette

Tue 7 February 2023  
 bookings from 5<sup>30</sup> to 6<sup>30</sup>  
 (max 4 diners per table)



£20 per person  
 £10 pp deposit

To book online : Go to 7 February  
 Select time slot (5<sup>00</sup>, 5<sup>30</sup>, 5<sup>45</sup>, 6<sup>00</sup>, 6<sup>15</sup>, 6<sup>30</sup>)  
 Raclette evening will appear as an option if places  
 still available

## Raclette

The name "Raclette" refers to a meal and to a type of cheese with the same name. The traditional dish can be described as melted cheese eaten with steamed potatoes, a selection of cold meats (salami, cured mountain ham etc.) and gherkins.

Just like the well known classic cheese Fondue, Raclette is another way of enjoying simple and delicious cooking incorporating lots of interactivity and of course lots of cheese.

Raclette cheese originated in the French and Swiss Alpine regions. According to the legend,



local herdsmen in set up camp for the night and the cheese that was laying around on stones at meal time melted near the open fire. Some farmers scraped it off the rock, tasted it and thought it tasted divine. The idea quickly caught on amongst the group and this novel idea quickly spread throughout the valley and so the cheese became well known as the most ideal to melt. It was a filling meal and enjoyed for its great simplicity and heartiness, and has become a favorite in ski resorts throughout the French and Swiss Alps.

### suggested wine pairing:

ROUSSETTE DE SAVOIE  
 CRU FRANGY  
 BRUNO LUPIN  
 12.5cl ..... 6.50  
 75cl ..... 30

white wine made from the Altesse grape variety (locally called Roussette)

There are sixteen villages in the Savoie, all of which have higher standards than those of the Vin de Savoie AC and Roussette de Savoie AC and may append their name to either of these appellations if their wines meet these higher criteria. One of the best of these crus is Frangy.

The flavours are reminiscent of pear, gingerbread, spice and honey with a touch of nougat and the mouthfeel is soft, mellow and off dry.

### RACLETTE

#### ASSIETTE DE CHARCUTERIE

#### POMMES DE TERRE NOUVELLES

#### SALADE VERTE

*Selection of cold meats (salami, cured mountain ham etc.)  
 gherkins & olives, steamed potatoes*

*Roasted cheese scraped onto your plate by our waiter (he will return a second time when you are ready for a top up)*

*Bowl of mixed salad leaves*



### TARTE MYRTILLE AMANDE

*Blueberry and almond tartlet -  
 Chartreuse liqueur ice cream  
 (Chartreuse is a herbal liqueur produced in the Alps)*

### EXTRAS

CHARCUTERIE ..... 4.00  
*a bit more of our selection of cold meats*  
 POMMES VAPEUR ..... 2.00  
*steamed potatoes*  
 RACLAGE DE RACLETTE ..... 3.00  
*extra scraping of Raclette*  
 SALADE VERTE ..... 2.00  
*mixed leaves with vinaigrette dressing*

*a 10% discretionary service charge will be added to the bill*