



MENUS

as currently published on this site

are subject to change

and under review.

Menus to update pending new deliveries and re-stocking for the upcoming season.

At present, we are therefore unable to process any advance purchases for items from the Menus.

We regret the inconvenience and ask kindly for your understanding.



IN HOUSE SPA TREATMENTS
by prior arrangement & subject to availability

Domain Toit du Monde (Chalet Himalaya & Chalet Toit du Monde) offers a range of different treatments by qualified therapists.

Please find our full list of treatments devised by our Resident Spa Hostess.

Aromatherapy oils are blended in-house exclusively for guests.

We also use a range of hypoallergenic beauty products.

(Please note: Appointments once booked will be charged for unless cancelled with advance notice of 24 hours or more)

MASSAGE

Each massage is preceded by a Royal Footbath, which includes gentle exfoliation and a warming foot massage to reduce inflammation and to stimulate circulation. After treatment, a warm fruit tea rich with antioxidants is offered to optimise the benefits of the session.

1. SWEDISH MASSAGE

Alleviates tension and eases tight aching muscles with the application of strong gliding strokes to heat the muscles and to mobilise expulsion of toxins.

Focusing on limbs and back, pressure used is adaptable to guest preferences.

Ideal after sport activities.

Standard 60 minutes / 120 €

2. AROMATHERAPY RELAXATION MASSAGE

A customised massage to de-stress from head to toe and to revive the senses.

This massage, soothing or invigorating depending on choice of aromatherapy blended oils, concentrates on the face, neck and shoulders, and back and feet (not the abdomen unless requested).

Standard 60 minutes / 120 €

3. HOT STONE MASSAGE

Mountain stones of different shapes and sizes are used for varying durations on select points of the back which allow heat to penetrate deep tissue and soften muscles. A massage follows

to warm and relax the whole body.

Standard 75 minutes / 150 €

Add-on Option at a special discounted price of 45 € for any one treatment chosen from our Quick Fix or The Rest of You selection.

Please note that discount option does not apply to treatments by external therapists.

THERAPEUTIC SESSIONS

4. PHYSIOTHERAPY

Specialised session with a Certified Practitioner to include physical analysis and customised treatment for the remedy of pains from accident or exhaustion. Recommended for guests with a history of injuries or recent surgery.

60 minutes / 135 €

Please note that we require a minimum of 24 hours notice as we employ the services of an external specialist for this treatment.

5. FACIALS

LUXURY RESTORATIVE FACIAL

Following a consultation, our trained therapist will provide a personalised facial tailored to your specific skin type and concerns. A Hydrating Facial for dry skin and an Anti-ageing Treatment for sun-damaged skin are the most popular for a week in the mountains. Your therapist will combine manual manipulation with a range of hypoallergenic products.

HOUSE SPECIAL “KOBIDO” FACIAL

Kobido is a traditional Japanese technique which was created over 540 years ago. The treatment focuses on a facial massage which is both intensive and gentle at the same time to produce the results of a natural face lift.

Standard or House Special 90 minutes / 150 €

Ultra Luxurious Kobido Combination 120 minutes / 200 €

Add-on Option at a special discounted price of 45 € for any one treatment chosen from our Quick Fix or The Rest of You selection.

Please note that discount option does not apply to treatments by external therapists.

QUICK FIX OPTIONS

(30 minute sessions)

6. RELAXING HEAD MASSAGE

The natural pressure points of the head, face and neck are gently massaged, leaving you feeling refreshed and relaxed. Recommended for relief of mental fatigue.

30 minutes / 65 €

7. TWIST AND TURN

Targeting Neck and Shoulders and designed to loosen stiffness in stubborn muscles, restoring mobility and suppleness.

30 minutes / 65 €

8. BACK ON TRACK

A rejuvenating oriental massage for feet and lower legs to get them ready for another day in ski boots.

30 minutes / 65 €

THE REST OF YOU

9. PAMPERING HANDS

Massage is used first to relax every joint. Dry cells are gently exfoliated before hands are enveloped in paraffin wax and kept warm in heated mittens to allow the skin to soften and replenish lost moisture. Moisturising cream is rubbed in gently to complete the pampering which all delicate hands need in winter.

30 minutes / 65 €

10. MANICURE

The complete treatment (clipping, trimming, filing, exfoliating and polishing)
for beautifully dressed hands.

Please note the In-house Varnish Collection is limited in colour to natural shades.

30 minutes / 65 €

11. HAIR STYLING, BLOW-DRY

subject to availability and by appointment with an external therapist.



WINE LIST

Owners' Private Cave (@ cost price)
(Limited Collection, stock subject to availability)

RED

Château Beau Sejour 1997	85 Euros
Château Ducru Beaucaillon	150 Euros
Château Prieure Lichine 1991	55 Euros
Château Haut Brion 1995	750 Euros
Château Pichon Longueville Baron 1991	190 Euros
Château Margaux 1997	580 Euros
Château Mouton Rothschild 1990.	620 Euros
Château les Forts de Latour 1997	210 Euros
Château Calon Segur 1990	150 Euros
Château Ausone 1992	420 Euros
Château Beau Sejour Becot 1998	95 Euros
Château Aurelius 2001	35 Euros
Château L'ermitage de Chasse Spleen 2000	30 Euros
Château Berliquet 1988	40 Euros
Château Tazinet 2012	35 Euros
Château La Tour St Christophe 2001	50 Euros
Mercrey 1 ^{er} Cru 2008	40 Euros
Beaune de Château 1 ^{er} Cru 2007	35 Euros
Pernand Vergeless Louis latour 2001	60 Euros
Aloxe Corton 1 ^{er} Cru 2011	75 Euros
Aloxe Corton Chapuis 1999	30 Euros
Cote Rotie Loss. 2017	50 Euros
Cote Rotie Francois et fils 2017	75 Euros
Crozes Hermitages 2014	25 Euros
Grande Cavales 2016	30 Euros
Chassagne Montrachet 2017	50 Euros

WHITE

Meursault Aegerter 2018	50 Euros
Chassagne Montrachet 1 ^{er} Cru 1998	80 Euros
Crozes Hermitages 2018	30 Euros
Château Latour Martillac 2013	45 Euros

“D-VINE”: Our unique “wine sommelier” offers the opportunity to enjoy some exceptional wines by the Glass. 10cl in perfect conditions

RED

Château de Bechaud (Saint Emilion) Bordeaux 2016	10 Euros
Château La Rose Figeac (Pomerol) Bordeaux 2018	13 Euros
Domaine La Suffrene (Bandol) Provence 2017	10 Euros
Château Haut Bages Liberal (Pauillac) Bordeaux 2017	12 Euros
Domaine Laurent Habrard (Crozes Hermitage) Rhone 2017	10 Euros
Domaine Arnaud Bailot (Gevrey Chambertrin) Bourgogne 2019	18 Euros
Clos du Moulins aux Moines (Auxy Duresses) Bourgogne 2018	13 Euros

WHITE

Château de Malle (Sauternes) Bordeaux 2012	15 Euros
Château Baret (Pessac-Leognan) Bordeaux 2016	10 Euros
Domaine de la Motte (Petit Chablis) Bourgogne 2018	7 Euros
Château d’Haurets Bordeaux 2020	5 Euros
Château de Pommard (Chassagne Montrachet 1 ^{er} Cru) Bourgogne 2017	20 Euros
Domaine Maillard (Meursault) Bourgogne 2019	15 Euros
Domaine Jean Luc Colombo (Condrieu) Rhone 2018	14 Euros
Le Clos des Saumanes (Cote du Rhone) Rhone 2020	13 Euros

Representative Selection of House Cave Wines (at no charge during stay)

RED

Château Malescasse 2007
Le Clos des Quarterons 2016
Château Jean Faux 2015
Crozes Hermitage 2016
Château Auzines 2016
Les Darons Languedoc 2017
Domaine Ollier Taillefer Reserve 2015
Costieres Nimes (Organic) 2017
etc

WHITE

Chablis Domaine de Vauroux 2019
Rully Closerie des Aliziers 2016
etc

Unlimited House Champagne



ALL HOURS – ROUND THE CLOCK – 24 HOUR – ANYTIME!!

MENU

A choice of popular “comfort food” which has travelled all over the world!

All dishes are prepared in-house to order.

DISHES which use **gluten-free** ingredients are indicated.
Dishes with common Allergens/Meat/Shellfish variously marked with **asterisks.**

Traces of allergens may be present in all dishes.

Allergens: Gluten * Dairy ** Shellfish * Meat ******

Please add a SERVICE CHARGE of €20 per dish for orders placed between 2300 and 0600 hours

Homemade Vegetarian Lasagne (V)*

€30

No one has the answer to the eternal question of whether Marco Polo brought 'pasta' back from, or, to China! While the debate has largely centred around 'noodles' and 'spaghetti', the ribbon pasta used in layers alternating between cheese and sauce to make a perfect lasagne dish is also common in Chinese cuisine in the form of a flat noodle. In Szechuan, famous for its mountains and pandas, the Dan Dan sauce served with the flat noodles is similar in texture to the classic Italian lasagne sauce but uses distinctive preserved vegetables, and Szechuan peppers to replace the tomato mush. The Toit du Monde lasagne avoids the spicy Szechuan peppers and settles for the Italian aromatic tomato-based version.

Gnocchi Bolognese (GF) ****

€30

Gnocchi is a unique, potato-based, delicate and lightly chewy dumpling. While the name 'gnocchi' is Italian, the dumpling is a staple in Russian and Chinese cuisine. In the colder regions of both countries, the dumpling dough tends to be thicker. Our Menu offers gnocchi with a traditional Bolognese sauce made with minced beef and pork. ****

(Option to be served with spaghetti instead)*

Seafood Chowder (GF) ***/**

€30

Commonly associated with North America and a much-loved warming dish for cold days, chowder is believed to have travelled from Europe with French and English immigrants. A long time ago, Shellfish *** was associated with the poor who used it as bait for fishing and for their own meals. Immigrants found Native Americans had similar customs. Milk and cream **, potatoes and vegetables were then added to bulk up the seafood soup into the wholesome rich 'chowder' which we are now familiar with.

*(Topped with crispy lardons **** and served with crunchy croutons* on the side)*

Vegetable Soup (V)(GF)

€25

This is possibly the most versatile and varied soup which can be found in every corner of the globe. In different seasons, the choice of vegetables changes; and in different parts of the world, local agriculture affects every chef creating his or her soup. In the mountains, pulses and winter root vegetables are cooked slowly and long to produce a delicious, hot “smoothie”.

(Topped with crunchy croutons and served with shredded gruyere cheese** on the side)*

Fish Pie***/*

€30

Also fondly referred to as Fisherman’s pie, this is a must-have in every pub and coastal restaurant in Great Britain. While the Brexit battle for fish goes on, the pie continues to exist in spite of political arguments. As its name implies, any number and type of fish (including shellfish***) goes into this classic dish topped with a crispy crust.*

Cheesy Pizza**/*

€30

Arguably the world’s best-known food, the pizza exists in many forms and is fundamentally a flatbread which has been eaten for centuries in China, Egypt, Greece, Italy, Norway, Ethiopia, India, the Middle East, Central and South America! Our house pizza offers not only the obligatory Mozzarella but also roast pepper slivers, olives and a mix of Savoyard cheeses which are scattered to become the melted topping of a typical Pizza Napolitaine.

*(Option to add slices of succulent mountain ham****)*

Red Chicken Curry (GF) **/****

€30

The Himalayas cannot be overlooked in Toit du Monde. In India and Nepal, curry is a national dish using yoghurt as a thickening base to enhance flavours of this 'meat stew'. The yoghurt also serves to temper the 'hotness' of the spices. In South Asia, coconut milk is used for the same purposes in place of yoghurt. Josué, our chef who makes culinary chemistry with inventive mixes, marries the two to offer a mouth-watering individualistic take on this classic dish.

(Served with fluffy white basmati rice)

Ploughman's Platter****

€25

This is not different from the Skier's Platter as served in many mountain restaurants. A customary selection of charcuterie (mix of dried and smoked meats) is accompanied by slices of traditional alpine cheeses to be enjoyed with a hot bread roll*. A light and easy meal which can be supplemented by an extra order of Soup or Chowder for the "very hungry"; or even shared as nibbles for the "not so hungry".

(Option to be served with gluten free crackers instead)