



• 100% HOME-MADE CATERING •

# HALF-BOARD OPTION

*Your fresh, home-cooked  
dinner, ready to enjoy! What  
if this was the real holiday?*

# MENU & HALF-BOARD RATES

SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cream of courgette and basil soup	White cabbage and carrot salad	Green lentil and grated carrot salad with walnut vinaigrette	Carpaccio de betteraves with rocket salad and honey vinaigrette	Beetroot carpaccio with rocket and honey vinaigrette	Mimosa eggs with herbs	Mashed sweet potato, perfect egg & hazelnut
Croziflette, green salad	Poultry with lemon, wild rice and dried fruit	Roast pollock, fennel and steamed potatoes	Tartiflette with potatoes, bacon and onions with green salad	Homemade lasagne with green salad	Salmon filet, vegetables tagliatelles	Diots, steamed potatoes and green salad
Red fruits or caramel panna cotta	Brownies, crème anglaise	Blueberry compote with crunchy crumble	Fresh fruits salad	Lemon tart	Spilt cream	Coffee-speculoos tiramisu
AFTER SKI' SNACKS						
Pancakes and toppings	Fromage blanc with toppings and coulis	Apple fritters	Fruits clafoutis	Waffle and toppings	Marbled yoghurt cake	Mix cookies

DELIVERY: single rate for weekly orders: 25 €

STARTER-MAIN COURSE-DESSERT-SNACK	SPECIALITY OPTION
Adult 39 €	Supp. Fondue or Racelette 5 €
Children <i>aged 4-12</i> 31 €	

*\*Booking conditions on page 3.*



## BOOKING CONDITIONS HALF-BOARD FORMULA :

- Reservation when booking your stay:  
> payment directly on the website.
- Booking by telephone on 04.85.58.25.65 :  
> payment on site or on arrival at the latest.

MINIMUM ORDER :  
> 4 days half-board

MINIMUM NUMBER OF PEOPLE :  
> 2 adults + 1 children or 3 adults

BOOKING DEADLINES :  
> at least 3 days before your arrival

# RÉSIDENCE MANAKA

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