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## STARTERS

|   |     |
|---|-----|
| The genuine onion soup gratinated with beaufort cheese (1,3)              | 10€ |
| Magland snails in Garlic and Parsley Butter, set of 6 (3,5,14)            | 8€  |
| Magland snails in Garlic and Parsley Butter, set of 12 (3,5,14)           | 15€ |
| Gravelax of mountain trout, creamy peas, fresh beans and mint oil (3,4,9) | 13€ |
| Bioriginal garden with aioli and fresh herbs from the Refuge (1,2,3)      | 13€ |
| Pressed old tomato, smoked buratta and basil emulsion (2,3,7)             | 13€ |
| Semi-cooked duck foie gras, rhubarb variation (1,3,11,13)                 | 15€ |

## MAIN DISHES

|   |     |
|---|-----|
| Our Burger du Refuge: raclette and grilled bacon, French fries (1*,3,8,9,11,12) (* = gluten-free bread available)                         | 18€ |
| Our Poke Bowl du Refuge (1,7,8,9,12,14)<br>marinated mountain trout, avocado, quinoa, red cabbage, red onion, cashew nuts and fresh herbs | 18€ |
| Beef tartare knife cut, French fries and mesclun (2,9,12,13)  | 21€ |
| Penne with morels and Parmesan shavings (1,3,9)   | 21€ |
| Farmhouse poultry in a bundle form, shot potato and sage juice (1,3,7,9)  | 21€ |
| Back of saithe, tyran of vegetables and virgin sauce with citrus fruit flavor (4,12,13)   | 23€ |
| Grilled Herdshire entrecote steak, dauphine potatoes and small vegetables (1,2,3,9,13)  | 25€ |
| Grilled Herdshire entrecote steak, dauphine potatoes and small vegetables, morel sauce (1,2,3,9,13)                                       | 30€ |

# DESSERTS

|   |     |
|---|-----|
| <b>Faisselle</b> from Coopérative du Val d'Arly, served plain (3)                           | 5€  |
| <b>Faisselle</b> from Coopérative du Val d'Arly, served with blueberries or heavy cream (3) | 6€  |
| Platter of <b>local cheeses</b> (3)   | 9€  |
| <b>Chocolate fondant</b> with hazelnut praline heart and vanilla ice cream (1,2,3,7)        | 9€  |
| <b>Baba</b> with rum, vanilla and homemade whipped cream (1,2,3,7)                          | 9€  |
| <b>Pana cotta</b> , Chartreuse verte flavoured served with red berries (3)                  | 9€  |
| <b>Coupe Mont Blanc</b> : vanilla ice cream, chestnut cream, meringue, whipped cream (2,3)  | 8€  |
| Vanilla <b>crème brûlée</b> (1,2)   | 8€  |
| Vanilla <b>crème brûlée</b> , served flambéed with <b>Génépi</b> (1,2)                      | 9€  |
| <b>Café du Refuge</b> : coffee, shot of Rum and rum and grape icecream (3)                  | 9€  |
| <b>Café gourmand</b> (1,2,3,7)  | 10€ |

# SAVOYARD SPECIALITES

|   |     |
|---|-----|
| Traditional <b>tartiflette</b> with farmer's bacon and reblochon cheese (3,9,12)<br><i>served with mixed salad</i>  | 18€ |
| <b>Raclette de savoie</b> PGI 10 weeks maturing (medal winner) (3,9,12)<br><i>served with cold cuts, mesclun mix and steamed potato</i>                                     | 21€ |
| <b>Petit fondant du Val d'Arly</b> : cheese made on the same base as a Reblochon, therefore creamy (3,9,12)<br><i>served with cold cuts, mesclun mix and steamed potato</i> | 21€ |
| <b>Savoypad Fondue</b> with 3 cheeses (Beaufort, abondance, meule de savoie) (3,9,12)   | 21€ |
| <b>Savoypad fondue</b> with 3 cheeses and porcini mushrooms (3,9,12)<br><i>served with charcuterie and mesclun mix, minimum 2 persons, price per person</i>                 | 24€ |

# CHILD MENU 12€

**Tartiflette** like the grown-ups, children's version (3,9,12) OU  
Piece of **ground beef** or **chopped steak**, French fries and vegetables (9)

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**Ice cream 2 scoops** (2,3)

## MENU REFUGE 26€

The genuine onion soup gratinated with beaufort cheese (1,3)

or

set of 6 Magland snails in Garlic and Parsley Butter (3,5,7,9)

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Traditional tartiflette with farmer's bacon and reblochon cheese (3,9,12)

or

savoyard fondue with 3 cheeses (min 2 persons), cold meats and green salad (3,9,12)

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Faisselle of the Val d'Arly cooperative with blueberries (3)

or

Coupe Mont Blanc: vanilla ice cream, chestnut cream, meringue, whipped cream (2,3)

## MENU MONT BLANC 36€

Semi cooked Foie gras (1,3,11,13)

or

Gravelax of mountain trout (3,4,9)

or

Ancient tomato press (2,3,7)

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Farmhouse poultry in bundle form (1,3,7,9)

or

Back of saithe (4,12,13)

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Platter of local cheeses (3)

or

Dessert from the menu