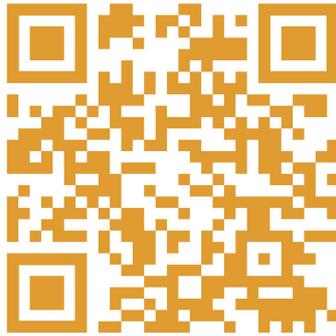


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## STARTERS

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

## MAIN DISHES

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

# DESSERTS

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

# SAVOYARD SPECIALITES

Traditional tartiflette with farmer's bacon and reblochon cheese (3,9,12) served with mixed salad	18€
Raclette de savoie PGI 10 weeks maturing (medal winner) (3,9,12) served with cold cuts, mesclun mix and steamed potato	21€
Petit fondant du Val d'Arly : cheese made on the same base as a Reblochon, therefore creamy (3,9,12) served with cold cuts, mesclun mix and steamed potato	21€
Savoie Fondue with 3 cheeses (Beaufort, abondance, meule de Savoie) (3,9,12)	21€
Savoie fondue with 3 cheeses and porcini mushrooms (3,9,12) served with charcuterie and mesclun mix, minimum 2 persons, price per person	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 (3,4,7)

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)

\*\*\*\*

Platter of local cheeses (3)

or

Dessert from the menu