



STARTERS

FRESH PEAS & MINT VELOUTÉ



VEGAN



VÉGÉTARIEN

BABY PEA LEAVES SALAD

11 €

BEETROOT TARTAR



VÉGÉTARIEN

NUTS, GRANNY SMITH APPLE, DRIED BLUBERRIES AND MASCARPONE CREAM

12 €

ROASTED CARROT



VÉGÉTARIEN

GLAZED WITH ORANGE JUICE, CORIANDER SEEDS, HONEY, GRILLED ALMONDS, GOAT CHEESE MOUSSE, GARLIC AND CHOPPED HERBS

14 €

SNAILS FROM MAGLAND (74)

COOKED WITH GARLIC AND PARSLEY BUTTER, FLAMBÉE WITH GÉNÉPI, 6 OR 12* PIECES

10 € / 18* €

SEA'S CEVICHE

COCONUT MILK, CORIANDER, RED ONIONS, LIME, GINGER

16 €

ASK OUR TEAM FOR OUR CHEF'S DAILY SUGGESTION

** 5 € EXTRA FOR HALF BOARD GUESTS*



MAIN COURSES

CONCHIGLIONNIS FILLED WITH VEGETABLES



TOMATO AND BASIL SAUCE WITH GRATED PARMESAN CHEESE

17 €

REFUGE BURGER

180G OF TASTY MEAT, CANDIED TOMATOES PURÉE, ONION COMPOTE FLAVOURED WITH MONT BLANC RED BEER, MAYONNAISE, WHOLE GRAIN MUSTARD, PICKLES AND BEAUFORT CHEESE

20 €

GLAZED PORK SHANK

LEMONGRASS, CORIANDER AND CREAMY POLENTA

23 €

FISH TAJINE

SHELLFISH JUICE, CANDIED LEMON, ALMONDS AND FRESH HERBS

26 €

ENTRECÔTE STEAK (250G)

HOME-MADE BÉARNAISE SAUCE, SAVOYARD GRATIN AND BABY VEGETABLES

29 €*

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CHEESE SPECIALTIES

TARTIFLETTE

BAKED REBLOCHON CHEESE OVER POTATOES, BACON AND ONIONS, SERVED WITH MIXED SALAD LEAVES

18 €

RACLETTE

(FOR 2 PERSONS, PRICE PER PERSON)

RACLETTE CHEESE FROM SAVOY (PROTECTED GEOGRAPHICAL INDICATION), 10 WEEKS MATURATION, MEDAL WINNER

SERVED WITH COLD MIXED MEATS, BAKED POTATOES AND MIXED SALAD LEAVES

TRADITIONAL OR SMOKED 24 € / PERSON

FONDUE

(FOR 2 PERSONS, PRICE PER PERSON)

BLEND OF 3 CHEESES (BEAUFORT, ABUNDANCE, MILLSTONE OF SAVOIE)

SERVED WITH COLD MIXED MEATS AND MIXED SALAD LEAVES

TRADITIONAL 23€ / PERSON

CEPE MUSHROOMS 26 € / PERSON

ALEXIA'S (WITH SAVOYARD SPARKLING CRÉMANT WINE) 29 € / PERSON

EXTRAS

EXTRA RACLETTE 18 €

EXTRA FONDUE CHEESE 13 €

EXTRA COLD MIXED MEATS 10 €



CHEESE

CHEESE PLATTER

REBLOCHON, BEAUFORT, BLEU DE BRESSE WITH MIXED SALAD LEAVES

11 €

DESSERTS

HOME MADE CHOCOLATE MOUSSE

7 €

4810 ICE CUP

7 €

TIRAMISU

8 €

BLUEBERRIES & OATMEAL CHEESECAKE

8 €



STRAWBERRY – PISTACHIO TARTLET

9 €

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