

Our mountain specialties

* The Shepherds' dish:

The Pela "Made on the Spot" of the Aravis, with Reblochon AOP from our local farmers 28

* Swiss House Fondue (Vacherin Fribourgeois, Gruyère Switzerland)

in 2 versions:

Nature 30

Morels 38

* Plate of Premium local Charcuterie 17

These Montagnard dishes are served with a green salad

Refuge Menu

2 courses formula 25€

Full Menu 3 courses 30€

Served lunch, except week-end

* For Children up to 12 years we can suggest you

High quality Bomlo Salmon or Beef Fillet, a garnish of your choice

18

You love our Opinel Knife !

You can take it away, but do not cut the thread of friendship...
here 20€ will be enough

Our dishes are made from raw ingredients

Fresh bread baked on the spot daily

FALL 2020 - all taxes included