

Our mountain specialties

- * The Shepherds' dish:
The Pela "Made on the Spot" of the Aravis, with Reblochon AOP from our local farmers 29
- * Swiss House Fondue (Vacherin Fribourgeois, Gruyère Switzerland)
in 2 versions:
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| Nature | 32 |
| Morels | 42 |
| Truffles | 44 |
- * Plate of Premium local Charcuterie 18

These Montagnard dishes are served with a green salad

Refuge Menu

2 courses formula 27€

Full Menu 3 courses 32€

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 20

You love our Opinel Knife !

You can take it away, but do not cut the thread of friendship...
here 22€ will be enough

Our dishes are made from raw ingredients

Fresh bread baked on the spot daily

DECEMBER 21 - all taxes included