

# Our Mountains specialities

\* the Shepherds' dish:

The « Péla » *made on the stop of the Aravis « Made on demand »*  
with the unbelievable Reblochon AOP from Hubert Thuët in Grand Bornand, 29  
Elected as the best french reblochon ■ ■

\* Swiss House Fondue (*Fribourgeois Vacherin and Swiss Gruyère*)  
In 2 versions :

Nature	32
With Morels	42

With these mountain specialities we propose you,  
Nice local Charcuterie Board and condiments 18

Our mountain dishes are served with a green salad

* For children up to 12 years old we can offer you Cod fillet or beef fillet and your choice of garnish	20
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Refuge Menu 3 courses 34€  
2 courses Formula 29€  
Full menu on the slate  
served lunch, except week-end

## You love our Opine knife !

You can take it away, but don't cut the thread of friendship...  
The tradition is to give a coin... With us 22€ will be enough

*The home-made products are elaborated on the spot from raw products*

*Bresse Poultry is the only poultry to benefit from the Protected Designation of Origin.  
It comes from the breeding of Cyril Deglulaire, breeder in St Cyr sur Menthon  
and triple winner of the Glorieuses de Bresse in 2017, 2018 and 2019, 2021 in the category "Poulardes".*



**Head Chef : Roméo Garcia assisted by Coline Gillard**  
**Manager : Justine Subit**

Beef origin : France - EU / Allergen information available  
Price including taxes and service - Summer 2022