

# 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:

Nature 32

Morels 42

\* Plate of Premium local Charcuterie 18

*These Montagnard dishes are served with a green salad*

3 courses Refuge Menu 34€

2 courses formula 29€

Full Menu on the slate

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

09/2022 - all taxes included