





MAISON DES DRUS







AN OFFER FOR ALL TASTES



HOMEMADE CUISINE IN OUR ATELIER



18 HIGH-ALTITUDE RESTAURANTS

TAKEAWAY















TABLE SERVICE















SELF DRINKS & PIZZA CORNER FODD



RESTAURANT SELF
CHARAMILLON
BAR & TERRASSE

BREV'BAR







Our restaurant offers a simply breathtaking view of the Mer de Glace, the majestic Drus and the entire Mont-Blanc massif. You will be able to soak up this exceptional view while savoring traditional Savoyard cuisine prepared with care. To fully enjoy this experience, our sunny terrace warmly welcomes you, allowing you to relax while admiring the spectacular landscape before you. A true paradise for lovers of mountains and good cuisine.



Flégère

Accessible for pedestrians, skiers and disabled people



Capacity 80 seats indoors, 120 on the terrace



Interior space and terrace



Open winter and summer

EVENTS
Privatization
Group meals
Birthdays
Marriage

OFFERS
Brunch
Aperitif

Lunch

Evening (dinner, cocktail, dancing)





BRUNCH



SWEET BRUNCH

€20 per person Included water, hot drink in termos Wine barrel option (€5/pers) or a la carte choice

• Wafles, viennoiserie and home-made jam



FULL BRUNCH

€39 per person Included water, hot drink in termos Wine barrel option (€5/pers) or a la carte choice

- Wafles, viennoiserie and home-made jam
 Local cold meat and cheese (or veggie main dishe), soupe, polish croquette with reblochon cheese





LUNCHES



MENUS

Included in the menus, 50cl mineral water and hot drink per person

SAVOYARD MENU

€40 per person

- Reblochon puff pastry
- Blueberry tart

MENU FLEGERE

Starter + Main course + Dessert €50 per person Starter + Main course or Main course + Dessert €42 per person STARTER (of your choice)

- Crispy quinoa fritter with raw and cooked vegetables, acidic carrot juice vinaigrette
 Cream of squash soup, almond milk emulsion and roasted squash seeds
- MAIN (of your choice)
- Fish and chips
- Duck fillet smoked with spruce, blueberry sauce and parsnip puree DESSERT (of your choise)
- Crumble apple/pear and greek yogurt
- Blueberry tart

MENU ADRET

€60 per person SARTER (of your choice)

- Multicolor beetroot, Burrata breaded with herbs, vinaigrette beetroot, blackcurrant
- Soft-boiled egg with mushrooms, mushrooms emulsion and butter crouton MAIN (of your choice)
- Forgotten vegetable crumble, pecan nuts and carrot vinaigrette
- Beef chuck steak with red wine, potato mousseline et pickled red onions DESSERT (of your choise)
- Exotic Pavlova
- Rice pudding and toppings (to share)





THE EVENINGS



MENUS

Included in the menus, kir or mulled wine + water (50cl/pers) + hot drink + génepi

GIANT FRYING PAN

€55 per person

- Diot sausages with white wine and creamy polenta with mushrooms
- Tartiflette

MENU GOURMET

€85 per person

- STARTER (of your choise)
 "Pâté en croûte" Maison des Drus
- Board of fish from our lakes: Gravlax-style trout, accras du Léman, fish rillettes with curry and tarragon

MAIN (of your choise)

- Lamb shoulder, mash, fries or roasted vegetables
 Beef Rib's, mash, fries or roasted vegetables
 Truffle gnocchi, gourmet pan-fried mushrooms

- DESSERT (of your choise)

 Chestnut profiterole choux, chestnut ice cream, chantilly, torches

 Gourmet coffee/tea





COCKTAILS



COCKTAIL DINNERS

€5 Amuse-Bouche per variety (2 pieces)

HOT PIECES

- Mini onion soup

- Reblochon crosmequis
 Beef chuck crosmequis, tarragon mayonnaise
 Focaccia gremolata, onion compote and smoked raclette
 Pesto rosso focaccia, buratta and herb salad

COLD PIECES

- Beet tartare with blackcurrant
- Drus pâté en croute
- Marinated Savoy trout, lemon cream with herbs

SWEET PIECES

- Lemon meringue tartletChocolate caramel and peanut tartlet
- Blueberry TartletCaramel choux
- Praline choux
- Brownie and whipped ganache
 Blueberry financier and pistachio cream Verrine
 Mont Blanc
- Panacotta with seasonal fruits
- Cheesecake





The Restaurant le Refuge de la Flégère is a true haven of delights in the heart of the mountain. Nestled slightly back from the ski slopes, it offers an exceptional setting to enjoy a gourmet lunch.

Our menu highlights the authenticity of local meals, and flavors of the region facing the majestic Mer de Glace.

Enjoy a quality culinary experience in the heart of the Alpine winter.



Flégère Accessible for pedestrians, skiers



Capacity 110 place settings



Interior space and terrace



Open winter and summer

EVENTS

Privatization Group meal Birthday Wedding **OFFERS**

Brunch Aperitif Lunch

Evening (dinner, cocktail, dancing)





THE FORMULAS

SAVOYARD FORMULA

€32 per person

- Savoyard speciality (tartiflette, boite chaude or salad savoyard, polish croquette with reblochon cheese and pickles Extra cold meat (€6)

Blueberry tart

Served at the table included water (50cl/pers) and tea or coffee

GIANT PAN FORMULA

€32 per person

- Tartiflette or Diot sausages with white wine and creamy polenta
 Exotic cheesecake
 Included water (50cl/pers) and tea or coffee





TERMS AND CONDITIONS

These General Terms of Sale shall apply to services provided by Maison des Drus establishmentsand are provided to clients with our quote when making bookings. Bookings made by clients therefore entail their full, unreserved acceptance of these general terms of sale, which shall replace and annul any other documents such as prospectuses, commercial documents...

Article 1: THE GROUP

A group in this sense refers to any group of over 20 individuals or as calculated using the minimum of 20 people. The menu has to be the same for the whole group except specific diatery.

Article 2: BOOKING DEPOSIT

Once a client has been in touch regarding making a booking, the establishment shall make a pre-reservation, known as an option. The option is a limited window booking which gives clients the time needed to duly consider the contract they will be entering into. The option is not legally binding on the client or the establishment. The date the option must be exercised by shall be set by the establishment. The option only becomes a confirmed booking after receipt of payment of 30% of the total estimated amount as a deposit. Confirmation of the booking by the client implies their full, unreserved acceptance of these general terms of sale. Deposits shall be forfeited in the event the client cancels. An alternative solution should be validated by both parties if when confirming another client's option the client in question's option must be cancelled.

Article 3: PAYMENT TERMS

All bills are payable no later than 30 days following the date issued.

Article 4: INSURANCE

The establishment shall not be held liable against the client for any damage - of any kind - suffered by the latter or any losses or theft the client may be the victim of with respect to their personal belongings or materials brought with them for their visit. The organiser shall be held liable for any direct or indirect damage caused by the latter or its guests during their stay.

Article 5: DINING

The number of places required should be confirmed in writing (by letter, e-mail or telephone) no later than 72 hours prior to the date services are to be provided. Except where a specific agreement between the two parties has been concluded stating otherwise, this number shall be used as the minimum for billing purposes. The Group should arrive at the restaurant on time with the agreed number of people in attendance on the date services are to be provided. In the event of a delay the restaurant reserves the right to make the group wait. If this delay is over one hour the booking can no longer be guaranteed. Corkage (champagne or wine): €15 per bottle.

Article 6: CONDITIONS FOR AND CHANGES TO RATES

The current rates provided on the day the booking is made shall be deemed to be firm and final upon payment of the deposit.

Article 7: FULL CANCELLATION

No cancellation penalties will be charged in the event of cancellation at least one week before the date services are to provided. Clients will be billed at 50% for cancellations made less than 72 hours before the date in question. Cancellations made on the day shall incur a penalty in the amount of the whole of the price, inclusive of VAT.

Article 8: PARTIAL CANCELLATION

Where partial cancellation is made at least 72 hours prior to the date of the reservation, services will be billed at 50% the going rate for the individuals who did not attend. For partial cancellations on the day, the whole of the cost of the booking as agreed to shall be owed.

Article 9: FORCE MAJEURE

In the event of harsh weather conditions (snow, wind, etc.) or a force majeure event (technical breakdown, etc.) the Compagnie Du Mont Blanc may have to cancel mechanical lift services on the day of your arrival. As a result the provision of dining services may be cancelled on the morning the event is scheduled. In this case the deposit shall then be returned to the client.

Article 10: LITIGATION

In the event of a dispute and if no agreement reached with the society, you can contact the Consumer Ombudsman: AME, 11 Place Dauphine, 75001 Paris. FRANCE / www.mediationconso-ame.com These General Terms of Sale shall apply to services provided by Maison des Drus establishmentsand are provided to clients with our quote when making bookings. Bookings made by clients therefore entail their full, unreserved acceptance of these general terms of sale, which shall replace and annul any other documents such as prospectuses, commercial documents...

