





MAISON DES DRUS







AN OFFER FOR ALL TASTES



HOMEMADE CUISINE IN OUR ATELIER



RESPECTFUL OF THEIR LAND

18 HIGH-ALTITUDE RESTAURANTS

TAKEAWAY















TABLE SERVICE















SELF **DRINKS & PIZZA** CORNER FODD



RESTAURANT SELF **CHARAMILLON** BAR & TERRASSE

BREV'BAR







On the slopes of the legendary Grands Montets area, in the middle of a larch forest, only skiers can access the restaurant. You can enjoy traditional cuisine with regional influences Seated on the terrace or inside the chalet, your lunch will inevitably be delicious!

The entire menu is made with fresh, quality products. Mountain decor in a chalet with exposed beams, the charm of this larch wood chalet is indisputable.



Grands-Montets
Accessible for skiers and PRMs



Capacity 50 seats indoors, 80 on the terrace



Interior space and terrace



Open winter

EVENTSPrivatization
Group meals
Birthday

Marriage

OFFERS
Aperitif
Lunch
Voucher





LUNCHES



MENUS

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

SAVOYARD MENU

€40 per person

- Tartiflette or Croziflette
- Blueberry tart

MENU GRANDS-MONTETS

Starter + Main course + Dessert €50 per person Starter + Main course or Main course + Dessert €42 per person

- STARTER (of your choice)
 Trout from our lakes, apple with bay leaf oil and white butter cream
 Roasted cauliflower, Grenobloise sauce and roasted hazelnuts MAIN (of your choise)
- Crispy soufflé of glazed lemon trout, crayfish bisque
 Braised vegetables with stout
- Beef chuck steak with Mondeuse grape confit, potatoes mousseline and herbs DESSERT (of your choise)
- Chocolate fondant with a caramel heart
- 'Mont Blanc' Profiterole, chestnut cream

MENU PLAN JORAN

€60 per person

- STARTER (of your choice)

 Cream of artichoke soup, Beaufort mousse, hazelnuts and truffles
- "Pâté en croûte" Maison des Drus

MAIN (of your choise)

- Grilled veal rib, Dauphinois gratin and Antillaise sauce
 Monkfish confit, mussel and chorizo sauce, parsnip puree DESSERT (of your choise)
- Exotic tart, passion fruit caramel
- Tiramisu





Savoyard stand, Italian butcher stand, here, everyone eats what they like, from gourmets in search of refinement to lovers of comfort food. Confit shoulder of lamb, gremolata with herbs or vegetable carbonade with dark beer, polenta fries, everyone will enjoy between two courses.

Our self-service restaurant has everything you need to satisfy your taste buds.



Grands Montets Accessible for pedestrians, skiers



Capacity 180 seats indoors, 210 on the terrace



Interior space and terrace



Open winter and summer

EVENTS
Privatization
Group meal
Birthday

OFFERS Lunch Voucher





THE FORMULAS

FORMULA 1

€32 per person

Pasta or specialty (tartiflette and croziflette) + dessert
 On voucher only
 Coffee or tea included

FORMULA 2

€35 per person
• Starter + main course (excluding grill) + dessert
On voucher only
Coffee or tea included

FORMULA 3

€45 per person

• Starter + main course of your choice + dessert + 1 soft or 25cl beer On voucher only Coffee or tea included

GIANT PAN FORMULA

- €32 per person
 Tartiflette or Diots with white wine and 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...

