



MAISON DES DRUS
CHAMONIX-MONT-BLANC
74400 - FRANCE

MEGEVE

LE REPÈRE
CUISINE DES CIMES



le petit
Repère
SANDWICHERIE
1.891 M

• GROUP OFFER WINTER •

MAISON DES DRUS



18 MOUNTAIN RESTAURANTS



AN OFFER FOR ALL TASTES



HOMEMADE CUISINE IN OUR ATELIER



PASSIONATE EMPLOYEES RESPECTFUL OF THEIR LAND

18 HIGH-ALTITUDE RESTAURANTS

TAKEAWAY

Foehn
SANDWICHERY
1,891 M

3842 Summit
SANDWICHÉRIE
74 400

le Comptoir
SANDWICHÉRIE
2,000 M

le Spot
SANDWICHÉRIE
1,975 M

Chara
SANDWICHÉRIE
1,850 M

le petit Repère
SANDWICHÉRIE
1,891 M

Plan-Jo
SANDWICHÉRIE
1,923 M

TABLE SERVICE

RESTAURANT ALPIN
HAUT PERCHE
3842

l'Adret
• LA BONNE ADRESSE •
ALPINE

REFUGE
DE LA FLÉGÈRE
RESTAURANT & TERRASSE
1877.M
HAUTES
SAVOIES

B
BERGERIE DE PLANPRAZ
RESTAURANT / HAUTE
SAVOIE Alt. 2,000.M

LE REPÈRE
CUISINE DES CIMES
R

CLUB HOUSE
LE CHALET GOURMAND
GOLF DE CHAMONIX

LA TABLE DE PLAN JORAN
RESTAURANT

SELF

PLAN JORAN

RESTAURANT SELF
CHARAMILLON
BAR & TERRASSE

DRINKS & PIZZA

BREV'BAR

CORNER FOOD

LE R CORNER FOOD

LE REPÈRE

CUISINE DES CIMES



Welcome to Le Repère, formerly known as Terrasse Café!

Our establishment is accessible to pedestrians from Megève city center, making it the perfect meeting place for families.

We are proud to offer you quality local cuisine, where a warm welcome is our priority. Our menu is made from fresh products from small local producers, to offer you a friendly and authentic experience.



Megève

Accessible for pedestrians, skiers, and by car



Capacity 120 seats indoors, 200 on the terrace



Interior space and terrace



Open winter

EVENTS

Privatization
Group meals
Birthday
Marriage

OFFERS

Brunch
Aperitif
Lunch
Lunch cocktail



LE REPÈRE
CUISSINE DES CIMES



BRUNCH



BUFFET BRUNCH

€30 per person

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

- Mini onion soup
- Jar of homemade terrine
- Focaccia gremolata, onion compote and smoked raclette
- Marinated Savoy trout, lemon cream with herbs
- Charcuterie and cheese board
- Croque Monsieur with truffle
- Beetroot tartare with blackcurrant

- Blueberry tartlet
- Praline choux
- Brownie and whipped ganache
- Verrine Mont-Blanc
- Panacotta with seasonal fruits
- Cheesecake



LE REPÈRE
CUISINE DES CIMES



LUNCHES



MENUS

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

SAVOYARD MENU

€40 per person

- Tartiflette or Boîte Chaude (melted cheese)
- Blueberry pie

ROCHEBRUNE MENU

Starter + Main course + Dessert €50 per person

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

STARTER (of your choice)

- Savoy Trout Marinated with Herbs
- Cream of the moment, Beaufort cream, roasted almonds

MAIN (of your choice)

- Crispy trout soufflé with candied lemon, crayfish bisque
- Duck Parmentier

DESSERT (of your choice)

- Chocolate fondant, caramel heart
- Big cabbages like a Mont-Blanc

REPERE MENU

€60 per person

STARTER (of your choice)

- Roasted cauliflower, Grenobloise sauce and roasted hazelnuts
- Maison des Drus pâté en croute

MAIN (of your choice)

- Confit monkfish, mussel and chorizo sauce and panaus purée
- Beef chuck confit with Mondeuse, potato mousseline and vegetable herbs

DESSERT (of your choice)

- Mont Blanc
- Exotic tart, passion caramel



LE REPÈRE
CUISINE DES CIMES



AFTER-SKI

€16 per person (4:30 p.m. to 7:00 p.m.) A drink (25 cl beer or glass of wine, mulled or soft wine)

Assortment of cold meats and cheeses

THE EVENINGS



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 tartlet
- Chocolate caramel and peanut tartlet
- Blueberry Tartlet
- Caramel choux
- Praline choux
- Brownie and whipped ganache
- Blueberry financier and pistachio cream
- Verrine Mont-Blanc
- Panacotta with seasonal fruits
- Cheesecake



le petit
Repère
SANDWICHERIE
1.891 M

Welcome to Le Petit Repère snacking for an exceptional winter experience, discover our takeaway service and enjoy quality local cuisine, carefully prepared using fresh products from small local producers. Our varied menu will satisfy all taste buds, allowing you to taste the best of the region, wherever you are on the slopes. Enjoy the warmth of our dishes while exploring the snowy wonders of the mountain.



Megève

Accessible for pedestrians, skiers, and by car



Capacity 50 seats indoors, 80 on the terrace



Interior space and terrace



Open winterOpen winter

EVENTS

Privatization
Group meals
Birthday

OFFERS

Aperitif
Lunch
Voucher



THE FORMULAS

GIANT PAN FORMULA

€32 per person

- Tartiflette or Diots with white wine and polenta
- Exotic cheesecake
- Water (50cl/pers) and tea or coffee

Service on the terrace of Le Repère or at Petit R



TERMS AND CONDITIONS

These General Terms of Sale shall apply to services provided by Maison des Drus establishments and 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 dietary.

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 be 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 establishments and 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...



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MAISON DES DRUS
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744400 - FRANCE

SALES DEPARTMENT
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maisondesdrus.com

