





MAISON DES DRUS



RESTAURANTS



FOR ALL TASTES





18 HIGH-ALTITUDE RESTAURANTS

TAKEAWAY















TABLE SERVICE















SELF DRINKS & PIZZA CORNER FODD



RESTAURANT SELF
CHARAMILLON
BAR & TERRASSE

BREV'BAR







Live the experience of an exceptional mountain restaurant in our magnificent wooded chalet, perched at an altitude of 2000 meters.

Whether you prefer to enjoy your meal on the terrace with a panoramic view or near the cozy fireplace, our cuisine highlights meats cooked over a wood fire, as well as delicious Savoyard specialties.

Come discover a culinary paradise where each dish is a work of art, in an incomparable mountain setting.



Planpraz Brevent

Accessible for pedestrians, skiers and disabled people



Capacity 60 seats Index room, 50 Brévent room, 120 on the terrace



Interior space with fireplace and terrace



Open winter and summer

EVENTS
Privatization
Group meals
Wedding
Birthdays

OFFERS

Brunch Aperitif Lunch

Evening (dinner, cocktail, dancing)





BRUNCH



BUFFET BRUNCH

50€ per person Included water, hot drink in termos Wine barrel option (€5/pers) or a la carte choice

- Pâté en croute or terrine
- Beetroot tartare lentil hummus
- Plate of marinated trout

- Plate of Hamated trout
 Charcuterie and cheese board
 Forgotten vegetable quiche
 Savoyard puff pastry
 Pesto rosso and burrata focaccia
 Focaccia gremolata, onion compote and smoked raclette

Extra giant pan (tartiflette) 9€/pers





LUNCHES

MENUS



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

THE WHOLE GROUP NEED TO HAVE THE SAME MENU Time of services: 12pm or 2pm

SAVOYARD MENU

€40 per person

- Tartiflette or Boîte chaude (melted cheese)
- Blueberry tart

MENU PLANPRAZ

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

STARTER (of your choise)

- Marinated Savoie trout, citrus and spruce oil vinaigrette
 Roasted caulilower, Grenobloise sauce and roasted hazelnuts

MAIN (of your choise)

- Puff pastry reblochon pie to share, charcuterie
- Chicken supreme, mushroom sauce and polenta

DESSERT (of your choise)

- Chocolate fondant with a caramel heart
- Profiterole 'like Mont Blanc'

MENU BERGERIE

€60 per person

STARTER (of your choise)

- Winter minestrone with Sardinian Fregola
- "Terrine" Maison des Drus
- Soft-boiled egg with mushrooms

MAIN (of your choise)

- Beef chuck steak with Mondeuse grape confit, carrots mousseline and fresh herb salad
- Codfish confit, mussel and chorizo sauce, parsnip puree
- Roasted braised butternut, pumpkin puree, yuzu sauce, squash seeds DESSERT (of your choise)
- Mont-Blanc
- Exotic tart, passion fruit caramel
- Tiramisu





THE EVENINGS



MENUS

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

GIANT FRYING PAN

€55 per person

- Diots with white wine and creamy polenta with mushrooms or Tartiflette
 Exotic cheesecake or blueberry tart

MENU PLANPRAZ

€85 per person

- STARTER (of your choise)
 Trout from our lakes, apple in oil and white butter cream
 Pumpkin soup, almond milk emulsion and roasted pumpkin seeds

MAIN (of your choise)

- Spruce-smoked duck fillet, blueberry sauce and parsnip puree
 Confit codfish, mussel and chorizo sauce, parsnip puree

DESSERT (of your choise)
• Exotic Pavlova

- French toast and vanilla ice cream or blueberry tart





COCKTAILS



COCKTAIL DINNERS €5 Amuse-Bouche per variety (2 pieces)

HOT PIECES

- Mini onion soupReblochon crosmequisTruffle Croque Monsieur

- Marinated Savoy trout, lemon cream with herbs
 Focaccia gremolata, onion compote and smoked raclette

COLD PIECES

- Jar of homemade terrine
- Beet tartare with blackcurrant
- 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 Comptoir Sandwicherie menu offers a variety of hot and cold dishes, from sandwiches to delicious soups, to enjoy on site or to take away, all with a breathtaking view of the majestic massif.

On site, choose between our beautiful sunny terrace or the warm interior space to warm up. Our cuisine, simple but made from high quality products, offers you regressive dishes revisited in haute cuisine. A gourmet experience that is sure to awaken your taste buds!



Planpraz Brevent Accessible for pedestrians, skiers and disabled people





Interior space and terrace



Open winter and summer

EVENTSGroup meal
Birthday

OFFERS
Aperitif
Giant frying pan
Voucher





THE FORMULAS

APERITIF FORMULA

€28 per person

- A glass of wine or a 33cl or soft beer
 Assortiment of cold meats and cheeses and current focaccia At the Comptoir or at the Brev'bar depending on the weather Buffet or voucher

COMPTOIR FORMULA

€32 per person

• Main course + dessert + soft Choose from the Voucher suggestions

GIANT PAN FORMULA

- €32 per person

 Tartiflette or Diots with white wine and polenta

 Exotic cheesecake

 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...

