



MAISON DES DRUS
CHAMONIX-MONT-BLANC
74400 - FRANCE

• GROUP OFFER SUMMER • 2024

FLEGERE DOMAIN

l'Adret
• LA BONNE ADRESSE •
ALPINE

Föehn
SANDWICHERIE
1.891 M

MAISON DES DRUS



18 ALTITUDE
RESTAURANT



AN OFFER
FOR ALL TASTES



HOMEMADE CUISINE
IN OUR WORKSHOP



PASSIONATE EMPLOYEES
RESPECTFUL OF THEIR LAND

18 HIGH-ALTITUDE RESTAURANTS

TAKE AWAY

Foehn
SANDWICHES
1.891 M

3842
Summit
SANDWICHES
74 400

le
Comptoir
SANDWICHES
2.000 M

le Spot
SANDWICHES
1.975 M

Chara
SANDWICHES
1.850 M

le petit
Repère
SANDWICHES
1.891 M

Plan-Jo
SANDWICHES
1.923 M

RESTAURANT

RESTAURANT ALPIN
HAUT PERCHE
3842

l'Adret
• LA BONNE ADRESSE •
ALPINE

REFUGE
DE LA FLÈGÈRE
RESTAURANT & TERRASSE
1877 M
HAUTE SAVOIE

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

LE REPÈRE
CUISINE DES CIMES
®

CLUB HOUSE
LE CHALET
BAR RESTAURANT

LA TABLE DE
PLAN JORAN
RESTAURANT

SELF RESTAURANT

PLAN
JORAN

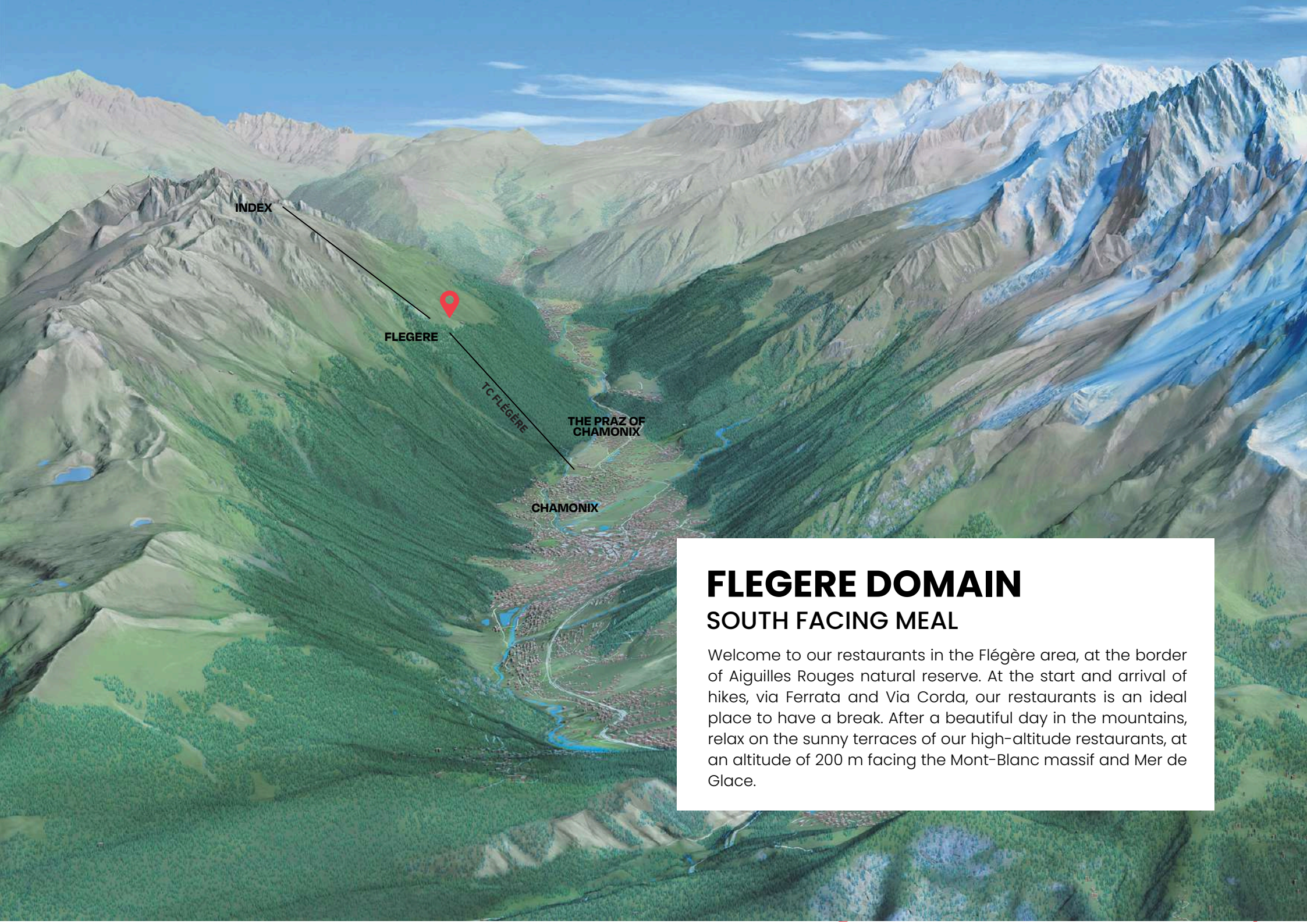
RESTAURANT SELF
CHARAMILLON
BAR & TERRASSE

DRINKS & PIZZA

BREV'BAR

TAKE AWAY

LE R CORNER
FOOD



FLEGERE DOMAIN

SOUTH FACING MEAL

Welcome to our restaurants in the Flégère area, at the border of Aiguilles Rouges natural reserve. At the start and arrival of hikes, via Ferrata and Via Corda, our restaurants is an ideal place to have a break. After a beautiful day in the mountains, relax on the sunny terraces of our high-altitude restaurants, at an altitude of 200 m facing the Mont-Blanc massif and Mer de Glace.

SPACES



l'Adret

• LA BONNE ADRESSE •
ALPINE

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.



Domaine de Flégère

Accessible for pedestrians and disabled people



Capacity 80 seats indoors, 120 on the terrace



Interior space and terrace



Open winter and summer

THE EVENTS

Privatization
Group meal
Birthday
Wedding

OFFERS

Brunch
Aperitif
Lunch
Evening (dinner, cocktail, dance evening)



BRUNCHES



BUFFET BRUNCH **During the day only**

Included water, hot drink in termos

Option of barrel wine (5€/pers) or choice à la carte

SWEET BRUNCH

25 € per person

- Viennoiserie, Sweet Cakes, Chouquette, Bread, Brioche and Homemade Spread (salted butter caramel, spread, jam)

SALTY BRUNCH

30 € per person

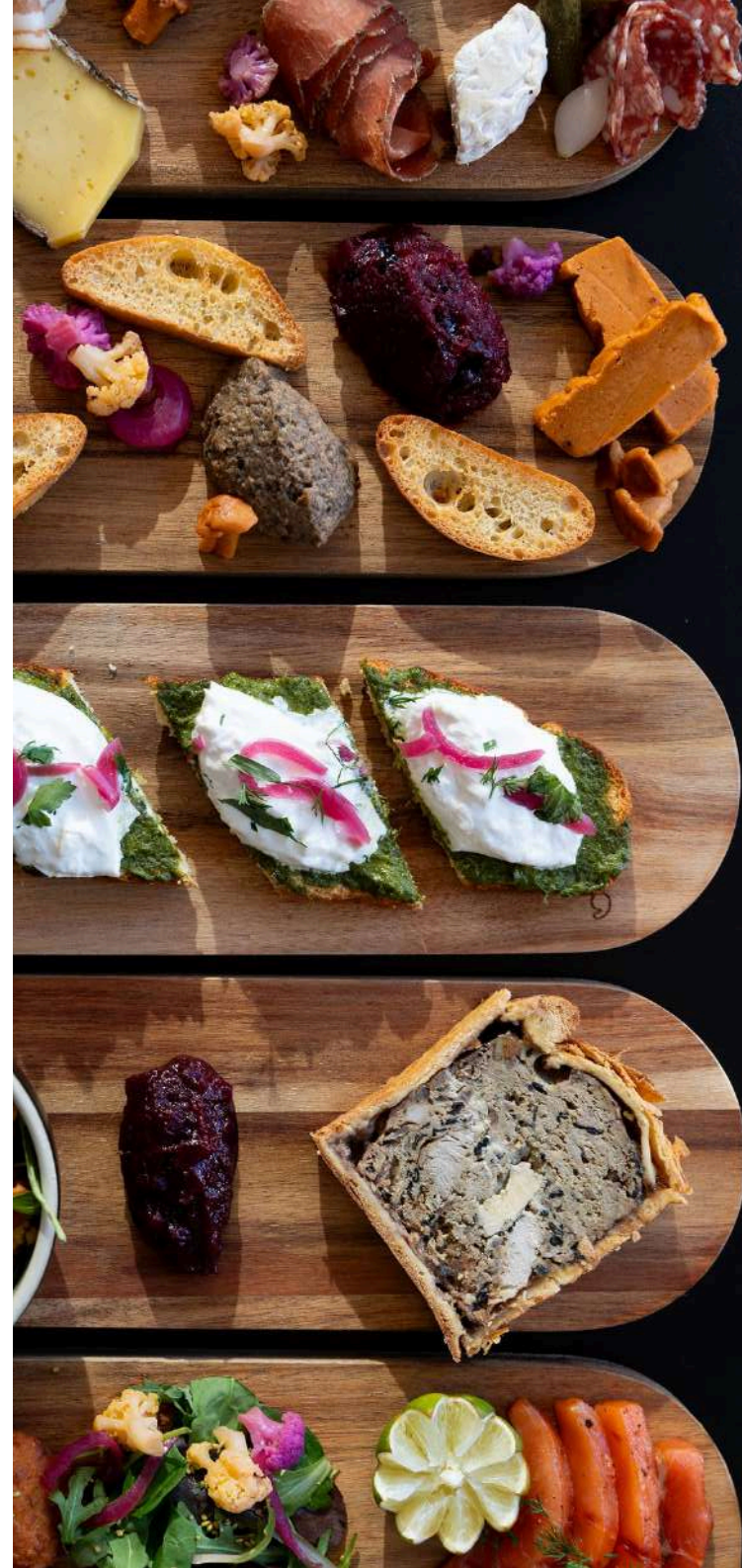
- Cold meats, Cheese, Scrambled eggs, Marinated pink trout
- Vegan spread (mushroom duxelles / chickpea hummus)
- Quiche

COMPLETELY

(sweet with tart and not pastries + savory)

48€ per person supplement for hot dish of your choice (10€ served as a buffet)

- Confited pork belly with BBQ potato sauce
- Beef chuck with red wine sauce and puree



LUNCHES



MENUS

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

THE MENU MUST BE COMMON TO THE WHOLE GROUP

Hours of service: 12 p.m. or 2 p.m.

SAVOYARD MENU

40€ per person

- Tartiflette or croziflette or Savoyard poultry fillet, fried mushrooms and mashed potatoes
- Blueberry pie

FLEGERE MENU

Starter + Main course + Dessert 50€ per person

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

STRATER (of your choice)

- Grilled zucchini, goat cheese with herbs
- Gazpacho of the moment coconut and arugula emulsion (vegan)

MAIN (of your choice)

- Lamb shank, summer vegetable and thyme-infused juice, roasted vegetables and fries
- Eggplant crumble with rosemary and hazelnut (vegan)

DESSERT (of your choice)

- Blueberry Pie
- Revisited strawberry cake

(vanilla espuma, red fruit coulis, madeleine biscuit and strawberries)

ADRET MENU

60€ per person

STRATER (of your choice)

- Creamy Burrata with virgin sauce (red onion, red currant, zucchini, and dried tomatoes)

MAIN (of your choice)

- Lean Mediterranean vegetable Tian, grilled pepper coulis
- Confit pork belly with Sarladaise potato BBQ sauce

DESSERT (of your choice)

- Praline chocolate dessert

Chocolate sheet, pralick, crumble with whipped ganache and creamy chocolate praline



EVENINGS



MENUS

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

GIANT FRYING PAN

55€ per person (entrance buffet option at 8€/person)

MAIN (of your choice)

- Tartiflette
- Diot with white wine, creamy polenta with porcini mushrooms
- Chicken in sauce and seasonal vegetables
- Lamb shank, summer vegetables and thyme-infused juice

DESSERT (of your choice)

- Blueberry tart
- Assorted sweet treats

MENU GOURMET

85€ per person

STARTER (of your choice)

- Char tartare
- Creamy Burrata with virgin sauce

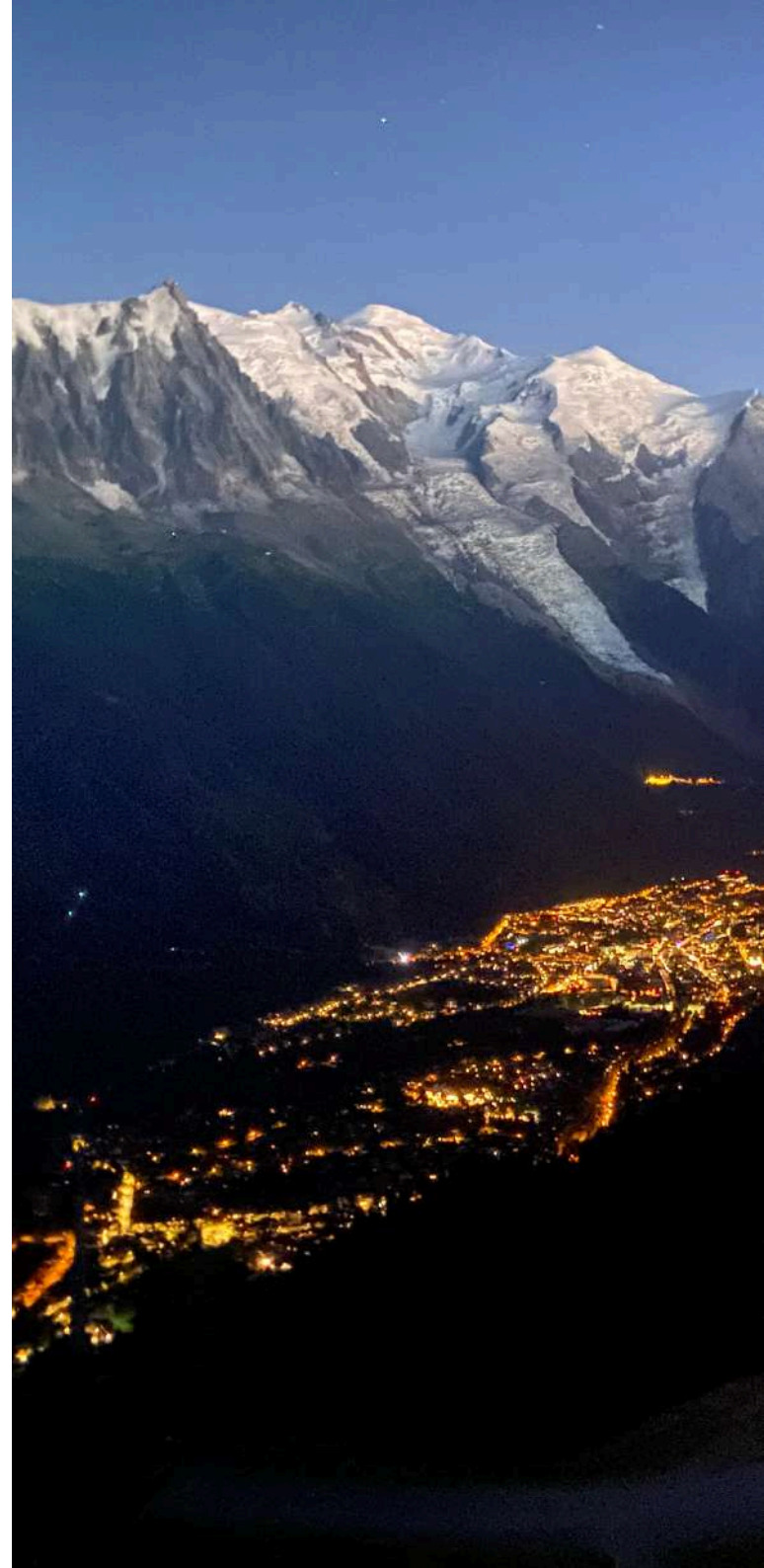
(red onion, red currant, zucchini, and dried tomatoes)

MAIN (of your choice)

- Grilled lamb chop, cherry tomato sauce, mashed potatoes infused with garlic and thyme
- Beef chuck with red wine sauce and roasted vegetables and salardaise potatoes

MAIN (of your choice)

- Fraisier (strawberry cake)
- Mont Blanc



COCKTAILS



COCKTAIL DINNERS

5€ Amuse-Bouche per variety (2 pieces)

SALTED

- Mini Buns
- Verrine of artichokes, Piedmont hazelnuts, lemon and tarragon
- Skewer of marinated and grilled vegetables
- Tomato gaspacho, siphon mozzarella
- Pink trout tartare in a glass.
- Fool leaves it there lacquered with ginger and lime soy sauce
- Marinated eggplant, barbecue sauce
- Quesadillas, pesto rosso, candied tomatoes and Comté
- Reblochon cromesquis
- Cromesquis of paleron
- Focaccia, Gremolata, burrata
- Focaccia with red pesto and cup
- Cow serac focaccia and condiments
- Gougère
- Pissaladière
- Tomato foccacia

SWEET

- Chocolate ganache brownie
- Praline cabbage
- Caramel chocolate dessert
- Lemon tartlet
- Fruit tartlet
- Raspberry pistachio financier
- Red fruit soup
- Raspberry speculoos tiramisu
- Breton shortbread mousseline verbena
- Walnut tartlet
- Pink praline tartlet



Foehn

SANDWICHES
1.891 M

The Foehn sandwich shop at the arrival of the Flégère cable car was completely renovated in the fall of 2023 to offer you a quality indoor space for hosting your events. We offer you the possibility of welcoming you for a quick quality lunch around a giant frying pan or our voucher packages.

In the heart of the Aiguilles Rouges massif, our sandwich shop is located at the start of many hikes, via ferrata and via corda. The ideal place to eat before or after your mountain activities.



Domaine de Flégère
Accessible for pedestrians



Capacity 80 indoor place settings



Interior space



Open winter and summer

THE EVENTS

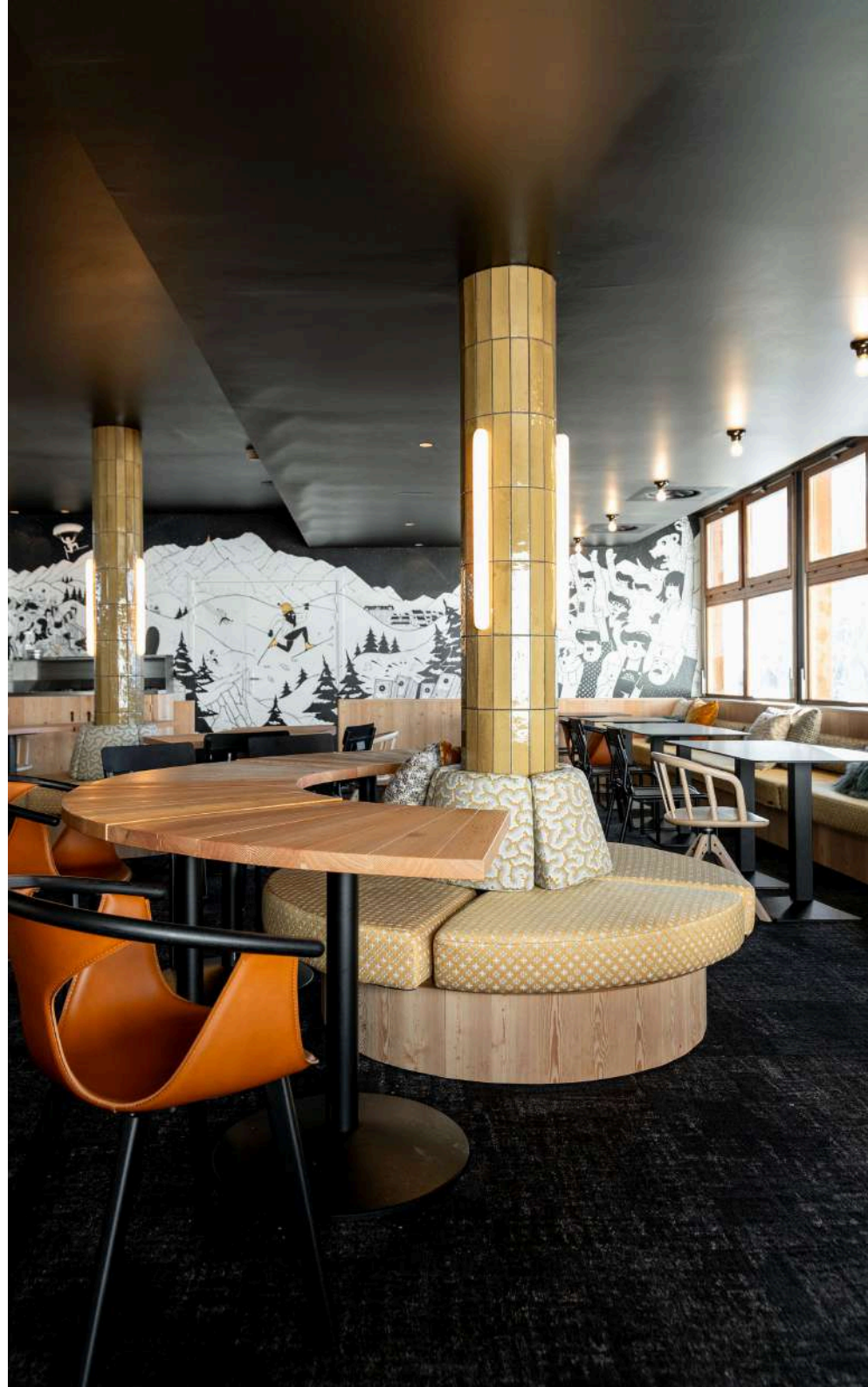
Privatization
Group meal
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SPACES



Foehn

SANDWICHES

1.891 M

FORMULAS

GIANT PAN FORMULA

32€ per person (starter buffet option at 8€/person)

MAIN (of your choice)

- Tartiflette
- Dîot with white wine, creamy polenta with porcini mushrooms
- Chicken in sauce and seasonal vegetables
- Lamb shank, summer vegetables and thyme-infused juice

STARTER (of your choice)

- Blueberry tart
- Assorted sweet treats
- Water (50cl/pers) and tea or coffee

VOUCHER FORMULA

For more flexibility and freedom

Offer the members of your group vouchers

These will be personalized according to your needs

Contact us



CONDITIONS GENERALES

These General Conditions of Sale are sent to the customer at the same time as the quote, to enable them to make their reservation. Any reservation therefore implies full and unreserved acceptance by the customer of these conditions, to the exclusion of any other document such as prospectus, commercial documents, etc.

Article 1: GROUP

Any entity of more than 20 people or calculated on the minimum basis of 20 people is considered a group. The chosen menu must be common to the entire group unless there is a specific diet.

Article 2: BOOKING GUARANTEE

When the customer makes a first request, the establishment makes a pre-reservation called an option. The option is a limited-time booking which gives customers time to think about committing to the contract. The option binds neither the client nor the establishment. The date for exercising the option is set by the establishment. The option only becomes reservation after payment of a deposit corresponding to 30% of the total estimated amount. The customer's confirmation of reservation implies his unreserved acceptance of these general conditions of sale. Any payment as a deposit will remain forfeited in the event of cancellation by the customer. A replacement solution must be validated between the two parties if in the meantime a confirmation cancels the option.

Article 3: PAYMENT TERMS

All invoices are payable either: by full pre-payment before the group's arrival, or upon receipt and at the latest within 30 days following their date of issue.

Article 4 : ASSURANCES

The establishment declines all responsibility for damage suffered, of whatever nature, loss or theft concerning effects or materials brought by the customer during their visit. The organizer is responsible for any direct or indirect damage that he or his guests may cause during the event.

Article 5: RESTORATION

The number of place settings must be confirmed in writing (mail, email or telephone) no later than 72 hours before the date of the service.

Unless specifically agreed between the two parties, this number will be used as the minimum billing basis. On the day of the service, the group must arrive at the restaurant at the agreed time and with the number of people. In the event of a delay, the restaurant reserves the right to make the group wait. If this delay is more than 1 hour the reservation will no longer be guaranteed.

Corkage fee (champagne or wine): €15 per bottle.

Article 6: CONDITIONS AND CHANGES IN PRICES

The rates in effect on the date of reservation are firm and final from payment of the deposit.

Article 7: TOTAL CANCELLATION

In the event of withdrawal 2 weeks or more before the date of the service, no penalty will be charged.

Less than a week before the scheduled date will be invoiced at 50%. The full price including tax will be required in the event of cancellation on the same day.

Article 8: PARTIAL CANCELLATION

If the partial cancellation occurs less than 72 hours before the scheduled date, the service will be billed at 50% for the missing people. If the partial cancellation takes place on the same day, all reservations initially planned are due.

Article 9: CASE OF FORCE MAJEURE

Depending on weather conditions (snow, wind, etc.) or other force majeure (technical breakdown, etc.), Compagnie Du Mont Blanc may be required to cancel the ski lift service on the day of your arrival. As a result, the catering service may be canceled the same morning. The deposit will therefore be refunded to the customer.

Article 10: DISPUTE

In the event of a dispute and without an agreement reached with the establishment, you can call on the consumer mediator: AME, 11 Place Dauphine, 75001 Paris.
www.mediationconso-ame.com



MAISON DES DRUS
CHAMONIX-MONT-BLANC
74400 - FRANCE

HOUSE OF DRUS
CHAMONIX-MONT-BLANC
744400 - FRANCE

COMMERCIAL CONTACT
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