



LE REFUGE

DU MATIN AU SOIR

BREAKFAST

MONDAY TO FRIDAY 8:00–11:30 AM. SATURDAY, SUNDAY AND HOLIDAYS 9:00 AM–3:00 PM

FORMULES

MARMOTTE PASTRY OR BAGUETTE, BUTTER, AND HOMEMADE JAM HOT DRINK AND APPLE OR ORANGE JUICE (1,2,3)	10.00
SAINT-BERNARD SCRAMBLED OR FRIED EGGS, WITH OR WITHOUT BACON, SLICE OF CHEESE OR BONE-IN HAM. BREAD, HOT DRINK AND APPLE OR ORANGE JUICE (1,2,3)	15.90
HEIDI HOMEMADE GRANOLA WITH YOGURT OR CHIA BOWL WITH COCONUT MILK AND MANGO CREAM OR HIKER'S PORRIDGE (OAT FLAKES, SEEDS, ALMOND MILK, CINNAMON) HOT DRINK AND APPLE OR ORANGE JUICE (1,2,3)	15.90

A LA CARTE

CROISSANT OR PAIN AU CHOCOLAT (1,3)	2.90
BAGUETTE, BUTTER, AND HOMEMADE JAM (1,3)	4.00
CHIA BOWL CHIA SOAKED IN COCONUT MILK, MANGO CREAM, CASHEWS, AND FRUIT (4)	8.50
HOMEMADE GRANOLA, GRANOLA WITH YOGURT AND FRUIT (1,3,4)	8.50
HIKER'S PORRIDGE, OAT FLAKES, SEEDS, ALMOND MILK, CINNAMON (vegan) (1,4)	8.50
FRIED OR SCRAMBLED EGGS (2,3)	8.00
+ BACON (2 SLICES)	+2.00
SOFT-BOILED EGG WITH "MOUILLETES" (TOAST STICKS) (1,2,4)	3.90
+ SLICES OF SHEEP'S CHEESE (3)	4.00
+ SLICE OF BONE-IN HAM	4.00
HOMEMADE SCONE, SERVED WARM WITH JAM AND FRESH CREAM (1,3)	1pc/2pc 5.00/9.00
NILO'S APPLE CAKE, LOTS OF APPLES AND SALTED BUTTER CARAMEL (1,2,3)	9.00

BRUNCH

SATURDAY, SUNDAY & HOLIDAYS 9:00 AM – 3:00 PM

MEDITERRANEAN EGGS 2 FRIED EGGS, FETA, BLACK OLIVES, ONIONS, BELL PEPPERS (2,3)	12.00
SMOKED SALMON TOASTS, SCRAMBLED EGGS, SCOTTISH SMOKED SALMON, AND AVOCADO (1,2,3,4,6,9,12)	17.00
GUACAMOLE TOASTS (vegan) (1,4,6,9)	14.90
HOMEMADE PANCAKES, WITH MAPLE SYRUP (4 PIECES) (1,2,3)	10.50
HUMMUS OF THE DAY, WITH BREAD AND RAW VEGETABLES (vegan) (4,6,7)	small/large 9.00/15.00
BURRATA, WITH HERB PESTO AND SUN-DRIED TOMATOES (vegetarian) (3,4)	12.00

FROM 12:00 PM TO 3:00 PM

CROQUE-MONSIEUR, RACLETTE CHEESE, BONE-IN HAM, PICKLES, KETCHUP (1,3,6,9)	11.00
SHRIMP CROQUETTES, FROM DIRCK'S, (1,2,3,6,9,13)	1pc/2pc 8.50/17.00
CHEESE CROQUETTES, WITH AGED BRUGGE CHEESE, SERVED WITH SALAD (1,6,9,3)	1pc/2pc 7.00/14.00
DUO OF CROQUETTES (1,2,3,6,9,13)	2pc 15.50
REFUGE BURGER, RACLETTE CHEESE, CARAMELIZED ONIONS, MAYO, FRIES (1,2,3,9)	19.50
FRIES, WITH TARRAGON MAYONNAISE (2,6,9)	5.80
SWEET POTATO FRIES, WITH TARRAGON MAYONNAISE (2,6,9)	6.90

ALLERGEN INDEX

1 GLUTEN AND DERIVATIVES 2 EGGS 3 MILK AND DAIRY PRODUCTS 4 TREE NUTS 5 PEANUTS 6 SOY 7 SESAME SEED
8 CELERY 9 MUSTARD 10 LUPIN 11 SULPHUR DIOXIDE AND SULPHITES 12 FISH 13 CRUSTACEANS 14 MOLLUSKS

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LUNCH

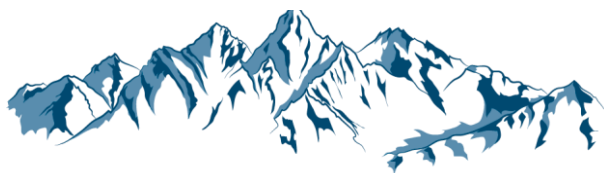
MONDAY TO FRIDAY – NOON TO 3:00 PM

LUNCH OF THE DAY, MEAT/ VÉGGIE/ TARTINE/ SOUP (FISH THURSDAY & FRIDAY)	VOIR TABLEAU
SHRIMP CROQUETTES, FROM DIRCK'S (1,3,6,9,13)	1pc/2pc 8.50/17.00
CHEESE CROQUETTES, WITH AGED BRUGGE CHEESE, SERVED WITH SALAD (1,3,6,9)	1pc/2pc 7.00/14.00
REFUGE BURGER, RACLETTE CHEESE, CARAMELIZED ONIONS, MAYO, FRIES (1,2,3,9)	19.50
LEILA BURGER, THE REFUGE BURGER WITHOUT BUN OR FRIES, BUT WITH EXTRA SALAD (2,3,6,9)	16.00
CROQUE-MONSIEUR, FROMAGE À RACLETTE, JAMBON A LOS, CORNICHONS, KETCHUP, SALADE (1,3,6,9)	11.00
HUMMUS OF THE DAY, WITH BREAD AND RAW VEGETABLES (vegan) (4,7)	small/large 9.00/15.00
BURRATA, WITH HERB PESTO AND SUN-DRIED TOMATOES (vegetarian) (3,4)	12.00
FRIES, WITH TARRAGON MAYONNAISE (2,6,9)	5.80
SWEET POTATO FRIES, WITH TARRAGON MAYONNAISE (2,6,9)	6.90
SMALL SPAGHETTI BOLOGNESE, FOR KIDS (3)	8.00

DESSERTS & AFTERNOON TREATS

NOON – 10:30 PM

NILO'S APPLE CAKE, LOTS OF APPLES AND SALTED BUTTER CARAMEL (1,2,3)	9.00
CHOCOLATE FONDANT, SERVED WARM (1,2,3)	9.00
+ SCOOP OF ICE CREAM	2.90
SPECULOOS TIRAMISU (1,2,3,6)	9.00
CRÈME BRÛLÉE, VANILLA WITH ORANGE ZEST (2,3)	9.00
LEMON CRUMBLE, LEMON CURD, CRUMBLE, MERINGUE (GLUTEN-FREE) (2,3)	9.00
HOMEMADE SCONES, SERVED WARM WITH JAM AND FRESH CREAM (1,3)	1pc/2pc 5.00/9.00
ARTISANAL ICE CREAM, SEE FLAVOR BOARD (2,3)	1scoop/2scoop 3.50/6.00
CUPCAKE FROM LILICUP, SEE FLAVOR BOARD (1,2,3,4)	6.00



☎ CAFE LE REFUGE 🗝 Marmotte

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EVENING

LIGHT BITES FROM 3:00 PM TO 10:00 PM

PADRÓN PEPPERS.....	9.00
FETA AND PISTACHIO CREAM, WITH TOASTS (1,2,3).....	12.00
BLACK OLIVES.....	3.00
AUVERGNE DRY SAUSAGE.....	half/full 6.00 /11.00
HUMMUS OF THE DAY, WITH BREAD AND RAW VEGETABLES (vegan) (4,7)	small / large 9.00/15.00
BURRATA, WITH HERB PESTO AND SUN-DRIED TOMATOES (vegetarian) (3,4)	12.00
CHEESE PLATTER, FROM JULIEN HAZARD (3)	15.50
MIXED PLATTER, CHEESE AND CHARCUTERIE (3)	17.50
GRISONS DRIED BEEF PLATE	12.00
CROQUE-MONSIEUR, FROMAGE À RACLETTE, JAMBON A LOS, CORNICHONS, KETCHUP, SALADE (1,3,6,9)	11.00
FRIED BABY CALAMARI, WITH HOMEMADE TARTAR SAUCE (3)	14.00
SHRIMP CROQUETTES, FROM DIRCK'S (1,3,6,9,13)	1pc/2pc 8.50/17.00
CHEESE CROQUETTES, WITH AGED BRUGGE CHEESE, SERVED WITH SALAD (1,3,6,9)	1pc/2pc 7.00/14.00
DUO OF CROQUETTES (1,3,6,9,13)	2pc 15.50
SWEET POTATO FRIES, WITH TARRAGON MAYONNAISE (1,2,6,9)	6.90
FRIES, WITH TARRAGON MAYONNAISE (2,6,9)	5.80

FROM 6:00 PM TO 10:00 PM (FRIDAY & SATURDAY UNTIL 10:30 PM)

SPECIAL OF THE DAY	See board
REFUGE BURGER, RACLETTE CHEESE, CARAMELIZED ONIONS, MAYO, FRIES (1,2,3,6,7,9)	22.00
VEGGIE BURGER, RED BEAN PATTY, PICKLED ONIONS, VEGAN MAYO, FRIES (6,7,9)	21.00
CRISPY CHICKEN BURGER, CHEDDAR, AVOCADO-MAYO, PICKLES, FRIES, SALAD (1,2,3,6,7,9)	22.00
LEILA BURGER, THE REFUGE BURGER WITHOUT BUN OR FRIES, BUT WITH EXTRA SALAD (2,3,6,9)	18.00
PARMIGIANA, WITH SMOKED SCAMORZA, TOMATO, BASIL (vegetarian) (3)	21.00
GREEK SALAD, (3,9)	16.00
SEARED SALMON, WITH HERB PESTO, BLACK RICE, SEASONAL VEGETABLES (1,3,4,12)	25.00
FILET PUR, 220G IRISH BEEF TENDERLOIN, FRIES, SALAD, PEPPER SAUCE (2,6,9)	31.50
ITALIAN-STYLE BEEF TARTARE, WITH SUN-DRIED TOMATOES, CAPERS, PARMESAN, BASIL, FRIES (2,3,4,9)	24.00
MEZZE, PADRÓN PEPPERS, HUMMUS, FETA CREAM, OLIVES, SALAD (vegetarian) (1,3,4,6,7)	19.00
SPAGHETTI BOLOGNESE PORK AND BEEF (1,3)	12.00
VEGETABLE MILLE-FEUILLE, WITH TURMERIC SAUCE (vegan) (4,7)	18.00
ROASTED VEGETABLES, WITH TAHINI SAUCE (vegan) (7)	9.00
SEASONAL SALAD (vegan)	7.00

POUR LES ENFANTS

SPAGHETTI BOLOGNESE PORK AND BEEF AND GRATED CHEESE (1,3)	8.00
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DRINKS

COFFEE

LONG BLACK	2.90
ESPRESSO.....	2.90
ESPRESSO MACCHIATO.....	3.30
CORTADO	4.00
MACCHIATONE.....	4.00
CAPPUCCINO.....	4.10
LATTE	4.30
FLAT WHITE	4.50
ICED FRAPPÉ.....	4.80

EXTRA SHOT	+0.50
VANILLA OR HAZELNUT SYRUP.....	+0.50
SOY, ALMOND, OAT, OR COCONUT MILK.....	+0.50
DECAF	+0.30

TEAS & INFUSIONS

TEAPOT	5.00
BLACK TEAS: EARL GREY, BREAKFAST	
GREEN TEAS: GENMAÏCHA, SENCHA, JASMINE, MINT, CHERRY JASMINE	
HERBAL INFUSIONS: ROOIBOS, MINT-VERBENA, CHAMOMILE, VERBENA	

HOT DRINKS

CHAI LATTE	4.80
HOT APPLE JUICE, WITH CINNAMON AND GINGER	4.80
HOT CHOCOLATE	4.80

COLD DRINKS

HOMEMADE LEMONADE	4.60
HOMEMADE ICED TEA	4.60
HOMEMADE HIBISCUS-BASIL ICED TEA	4.60
FRESH ORANGE JUICE	4.60
FRESH LEMON JUICE	4.60
LEMON GRENADINE	4.60
ORGANIC APPLE JUICE	4.20
SPARKLING APPLE JUICE	4.10
APPLE-CHERRY JUICE PAJOTTENLANDER.....	3.60
HOMEMADE MOCKTAIL	7.80
GINGER BEER, APPLE JUICE, LEMON JUICE	
FRITZ KOLA	3.70
FRITZ KOLA ZERO	3.70
FRITZ ORANGE	3.70
TONIC FEVER TREE	4.10
GINGER BEER FEVER TREE	4.80
KOMBUCHA MANI – HIBISCUS RASPBERRY.....	5.00

STILL WATER	50CL/1L 2.90/4.60
SPARKLING WATER	50CL/1L 2.90/4.60

DRAFT BEERS

JUPILER 5,2°	0,33CL/0.5L 3.50/5.00
ZINNEBIR 5,8°	0.25/0,33CL 4.10/4.60
JAMBE DE BOIS 8°	0.25/0,33CL 4.30/4.80

BOTTLED BEERS

SILLY BLANCHE 5°.....	4.80
JUNGLE JOY 5,9°	5.70
DELTA IPA 6°.....	5.70
TRIPLE WESTMALLE 9,5°.....	5.70
TRIPLE KARMELIET 8,4°	5.70
CHOUFFE 8°	5.70
PAIX DIEUX 10°	5.70
CHIMAY BLEUE 9°	5.70
ORVAL 6,2°.....	6.30
DUVEL 8,5°.....	5.70
KRIEK BOON (37,5CL) 4°.....	7.40
LANTERNE 5°	6.30
THEOREME DE L'EMPEREUR 5,4°	6.30
TROTTINETTE 0,4°	5.70

APERITIFS & SPIRITS

SPRITZ (APEROL OR CAMPARI)	8.40
HUGO SPRITZ, ELDERFLOWER, CAVA	10.00
LILLET TONIC	8.40
CIDER GALIPETTE	5.80
RICARD.....	6.00
GIN TONIC BELGIN	11.00
MULE (MOSCOW, LONDON OR JAMAÏCAN).....	12.00
RUM-COLA PLANTATION	12.00
VODKA&SOFT PARTISAN	12.00
NEGRONI	12.70
WHITE RUM PLANTATION	9.00
DARK RUM PLANTATION.....	9.00
BOURBON BULLEIT	9.00
LAGAVULIN	13.20
TALISKER.....	11.60
LAPHROAG.....	12.60
BELGIAN OWL	13.70
NIKKA - BLENDED.....	9.00
IRISH AND ITALIAN COFFEE	12.00

DIGESTIFS & LIQUEURS

AMARETTO	6.30
COINTREAU	6.30
POIRE WILLIAM - CAZOTTE	12.60
REINE CLAUDE - CAZOTTE	12.60
ELIXIR DES MOINES.....	7.40
GENEPI DES ALPES	6.40
GRAPPA	8.50
CALVADOS VSOP 6 YEARS.....	8.7

OUR WINES

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WHITE



TETE BLANCHE 5€ / 18€ / -
Sauvignon, Chenin / Touraine, Loire - Aromatic, fruity, and easy to drink — the perfect wine to kick off your apéritif!

LES CHENES.....6€ / 22€ / 28€
Sauvignon / Touraine, Loire - A lovely dry Loire white, sharp and saline.

LES CHASSIEUX..... 6.5€ / 24€ / 30€
Viognier, Marsanne / Côtes Du Rhône - Round, fruity, and indulgent

BOURGOGNE GALERNE 8€ / 30€ / 42€
Chardonnay / Bourgogne, Vezelay – A mineral and floral wine with a nice roundness. Always served with an ice cube for Leila.

SANCERRE BLANC..... 58€
Sauvignon / Sancerre – Purity and elegance. A refined gastronomic white, full of minerality with a hint of citrus.

ROSÉ

LA SURPRISE 6€ / 22€ / 28€
Grolleau, Gamay / Loire - A light, fruity rosé with beautiful freshness — the star of the terraces!

ORANGE

GIANDON 7€ / 26€ / 34€
Malvasia / Emilie Romagne - White grapes macerated on their skins — that makes orange wine! Jules' favorite.

SPARKLING

TETE NAT'..... 7€ / - / 34
Sémillon, Sauvignon / Vouvray, Loire - A jubilant sparkling wine, delicately fruity and floral. Perfect for celebrating any occasion.

CHAMPAGNE GRAINS DE « CELLES » 65€
Chardonnay, Pinot Blanc, Pinot Noir / Champagne - Elegant and full-bodied — a true grower's champagne.

RED



TETE RED..... 5€ / 18€ / -
Merlot, Grolleau / Touraine, Loire – The light little red for apéritif time — perfect for generous gulps!

CUISINE DE MA MERE..... 6.5€ / 24€ / 30€
Merlot, Syrah, Braucol et Duras / Sud-Ouest – An everyday red! Fruity and balanced, it pleases every palate.

CHATEAU CAMBON 7€ / 26€ / 34€
Gamay / Beaujolais – A light, juicy, and fresh wine — pure fruit in a glass!

LES MOLIÈRES..... 7€ / 26€ / 34€
Syrah, Grenache - Côtes Du Rhône – A powerful, tannic wine with dominant red fruits and spices.

GABARE 8.5€ / 32€ / 45€
Cabernet franc / Chinon - A smooth, suave, and charming Chinon. Just delightful!

BOURGOGNE GARANCE..... 9€ / 34€ / 48€
Pinot Noir / Bourgogne - An elegant red with a velvety texture and crisp red berries.

HAUT-MEDOC JAUGEYRON 58€
Cabernet sauvignon, Merlot, Petit Verdot / Haut Medoc – A fine, structured wine with firm tannins and concentrated dark fruit and forest berries.

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