



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 10.00
HOT DRINK AND APPLE **OR** ORANGE JUICE (1,2,3)

SAINT-BERNARD SCRAMBLED **OR** FRIED EGGS, WITH **OR** WITHOUT BACON, SLICE OF CHEESE **OR** BONE-IN HAM. 15.90
BREAD, HOT DRINK AND APPLE **OR** ORANGE JUICE (1,2,3)

HEIDI HOMEMADE GRANOLA WITH YOGURT **OR** CHIA BOWL WITH COCONUT MILK AND MANGO CREAM 15.90
OR HIKER'S PORRIDGE (OAT FLAKES, SEEDS, ALMOND MILK, CINNAMON)
HOT DRINK AND APPLE **OR** ORANGE JUICE (1,2,3)

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

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8 CELERY 9 MUSTARD 10 LUPIN 11 SULPHUR DIOXIDE AND SULPHITES 12 FISH 13 CRUSTACEANS 14 MOLLUSKS

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LUNCH

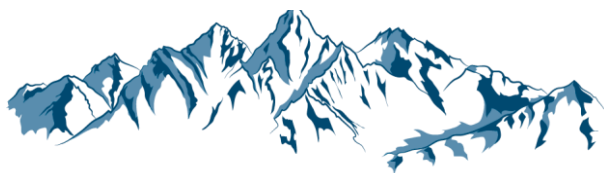
MONDAY TO FRIDAY – NOON TO 3:00 PM

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
WHITE COULIS, WHITE CHEESE, RED BERRY COULIS, CRUNCHY MERINGUE (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

DUCK RILLETTES, WITH TOASTS AND PICKLES (1,9)	9.00
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 L'OS, 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
SCAMPI, IN SPICY TOMATO SAUCE WITH PESTO (6 PIECES) (3,4,12)	14.00

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
SAVOYARD BURGER, BEEF, REBLOCHON CHEESE, BACON, CARAMELIZED ONIONS, PICKLES (1,2,3,7,9)	23.00
LEILA BURGER, THE REFUGE BURGER WITHOUT BUN OR FRIES, BUT WITH EXTRA SALAD (2,3,6,9)	18.00
SWISS FONDUE, GRUYÈRE AND VACHERIN CHEESE FROM JULIEN HAZARD (3)	min. 2 people. 21.00/pers
+ ASSIETTE DE VIANDE DES GRISONS	12.00
PARMIGIANA, WITH SMOKED SCAMORZA, TOMATO, BASIL (vegetarian) (3)	19.00
TARTIFLETTE, REBLOCHON CHEESE, BACON, COLESLAW (3)	21.00
STOEMP & SAUSAGE, (1 OR 2 SAUSAGES) (1,3)	1pc/2pc/ 16.00/19.00
HOLSTEIN ENTRECÔTE 300G, WITH HOUSE-MADE PEPPER OR BÉARNAISE SAUCE, FRIES, SALAD (1,2,3,9) ..	29.00
SPINACH GRATIN, WITH GROUND BEEF (1,2,3,7,9)	20.00
WARM GOAT CHEESE SALAD, CROTTIN DE CHAVIGNOL IN BRICK PASTRY, FIG, WALNUTS (3,4,9)	18.00
SPAGHETTI BOLOGNESE PORK AND BEEF (1,3)	12.00
SEASONAL VEGETABLE MILLE-FEUILLE, WITH TURMERIC SAUCE, ROASTED CHICKPEAS (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
DÉCAF	+0.30

TEAS & INFUSIONS

TEAPOT	5.00
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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

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ELIXIR DES MOINES..... 7.40
GENEPI DES ALPES 6.40

GRAPPA 8.50
CALVADOS VSOP 6 YEARS..... 8.7

OUR WINES

WHITE



TÊTE 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



TÊTE 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.

CHÂTEAU 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-MÉDOC 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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