



BERGERIE DE PLANPRAZ Restaurant / Haute Savoie Alt. 2 000.M Comptoir SANDWICHERIE 2.000 M

BREV'BAR

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



PLANPRAZ BRÉVENT

CHAMONIX

PRAZ OF CHAMONIX

PLANPRAZ DOMAIN FACING MONT BLANC

Discover the Planpraz site, in Brévent-Flégère, at an altitude of 2000 meters and facing the majestic Mont-Blanc massif, a true paradise for mountain lovers. At the arrival of the gondola of the same name, you will find here something to satisfy both sports enthusiasts and contemplatives. For a break at the start or finish of a hike or simply to enjoy the landscape, our high-altitude restaurants offer you a breathtaking view of the Mont-Blanc massif.

B

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

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.

Domaine de Planpraz Brevent

Accessible for pedestrians and disabled people

Capacity 50 seats Index room, 55 Brévent room, 120 on the terrace



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Interior space with fireplace and terrace

Dpe Ope

Open winter and summer

THE EVENTS

Privatization Group meals Wedding Birthday OFFERS Brunch Aperitif Lunch Evening (dinner, cocktail, dance evening)



B Bergerie de planpraz Restaurant / Haute Savoie Alt. 2 000.M



BRÉVENT ROOM



INDEX ROOM



SOUTH FACING TERRACE

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

BRUNCHES



BUFFET BRUNCH

During the day only Included water, hot drink in termos Option of barrel wine $(5 \in /pers)$ or choice à la carte

SWEET BRUNCH

25 € per person

• Pastries, Sweet Cakes, Chouquettes, Bread, Brioches and Homemade Spreads (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

COMPLETE (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 sauceBeef chuck with red wine sauce and puree





LUNCHES



THE 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 MAIN (of your choice)

Savoyard toast and salad

(slice of wholemeal bread scraped with garlic, Savoie ham, Beaufort, tomato and chanterelle cream sauce)

Savoyard salad

(mesclun, reblochon cromesquis, ham, cherry tomato)

Blueberry pie

PLANPRAZ MENU

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 vinaigrette
- Savoyard salad

MAIN (of your choice)

- Roasted round zucchini, fresh goat's cheese cream, arugula and basil juice
- Poultry supreme with tarragon and seasonal vegetables

DESSERT (of your choise)

• Fruit tart

• Dessert chocolat/blackcurrant Chocolate sheet, pralicrack, crumble with whipped ganache and chocolate/blackcurrant cream

BERGERIE MENU

60€ per person

STARTER (of your choise)

- Heirloom tomatoes salad, Burratta and raspberry vinaigrette
- Marinated Savoy trout, citrus vinaigrette
 and vegetable tian

MAIN (of your choice)

- Glazed pork belly and summer vegetables
- Conchiglioni with porcini mushrooms and Abondance cheese

DESSERT (of your choise)

• Dessert chocolat/blackcurrant Chocolate sheet, pralicrack, crumble with whipped ganache and chocolate/blackcurrant cream

• Framboisier





EVENINGS

MENUS

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

GIANT FRYING PAN

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

MAIN (of your choise) • 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 choise) • Blueberry tart

- Assorted sweet treats

MENU PLAN

85€ per person

STARTER (of your choise)

- Burrata, pesto, herb salads and condiments
- Beef tataki

MAIN (of your choise)

- Confitted Savoy trout, virgin sauce and colored zucchini spaghetti
 Fireplace lamb chop, thyme-mint infused juice and seasonal vegetables
 Almost veal and seasonal vegetables

DESSERT (of your choise)

- Vacherin vanilla raspberries
 Hazelnut chocolate dessert





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 mozzarellaPink 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





In addition to the restaurant, our sandwich area is available as soon as you arrive at the Planpraz gondola.

At Le Comptoir, discover a varied menu of hot and cold dishes, from sandwiches to delicious soups, to enjoy on site or to take away, all accompanied by a breathtaking view of the majestic massif.

Take advantage of our beautiful sunny terrace or the warm interior space to relax. Our cuisine, simple but made from high-quality products, offers you comforting dishes revisited with a touch of haute cuisine. A culinary experience that is sure to delight your taste buds!

Domaine de Planpraz Brevent Accessible for pedestrians and disabled people



Capacity: 60 seats, 80 on the terrace



Interior space and terrace



Open winter and summer

THE EVENTS

Birthday Group Meal

OFFERS Aperitif

Giant frying pan Meal voucher





SPACES

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FORMULAS

APERITIF FORMULA

28€ per person

A glass of wine or a 33cl or soft beer
Assortment of cold meats and cheeses and current focaccias Buffet or voucher

COMPTOIR FORMULA 32€ per person

• Plat + dessert + soft Dish: Gratined dish Choose from the Voucher suggestions

GIANT PAN FORMULA 32€ per person (starter buffet option at €8/person) Included, water (50cl/pers) and tea or coffee

MAIN (of your choise) • 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 choise) • Blueberry tart

- Assorted sweet treats



BREV'BAR

Discover our bar and its magnificent south-facing terrace, just outside the Planpraz gondola. Live an experience of absolute relaxation at altitude. Treat yourself to a welldeserved rest on our terrace and immerse yourself in the majesty of the view of Mont Blanc, dominating the Chamonix valley.

The Brev'Bar is the perfect place to enjoy a drink, enjoy a pizza and admire an exceptional panoramic view of the mountains. Let yourself be captivated by this enchanting landscape and treat yourself to a welcome break in an incomparable mountain setting.

Domaine de Planpraz Brevent Accessible for pedestrians, skiers and disabled people



Capacity: 80 on terrace



Exterior only



Open winter and summer

THE EVENTS

Birthday Group meal

OFFERS

Aperitif Giant frying pan Meal voucher



BREV'BAR SPACES **(**m 17

BREV'BAR

FORMULAS

APERITIF FORMULA

28€ per person

A glass of wine or a 33cl or soft beer
Assortment of cold meats and cheeses and current focaccias Buffet or voucher

BREV'BAR FORMULA 32€ per person

• Plat + dessert + soft Plat : Pizzas Choose from the Voucher suggestions

GIANT PAN FORMULA 32€ per person (starter buffet option at 8€/person) Included, water (50cl/pers) and tea or coffee

MAIN (of your choise) • 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 choise)

- Blueberry tart
- Assorted sweet treats





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



CHAMONIX-MONT-BLANC 74400 - FRANCE

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COMMERCIAL CONTACT fanny.depigny@maisondesdrus.com 04 50 47 62 65 maisondesdrus.com

