

Jimmy and his close friends used to go touring in Courchevel at the end of a long season of working as Chefs, Chalet hosts, Boot Fitting, you name it... and at the end of the season, a celebration would be to head to the Refuge hut after the last lifts, and enjoy an evening under the stars, drinking whiskey and eating fondue before skiing down the back of the run, les avals at Sun Rise.

The cosy Refuge restaurant is a homage to the huts and sharing with friends, which is why we serve a delicious set menu of winter favourites to start, followed by a traditional fondue or stone steak followed by dessert.



SAMPLE MENU

STARTERS

The Lodge Home Cured salmon, pickled beets, beetroot puree, horseradish yoghurt, chive oil

'Double Duck' Smoked Duck breast, Confit Leg, Endive, Pickled Walnut, SW London Honey and Clementine Dressing

French Mountain Onion soup, Garlic and gruyere crouton, Crusty Bread

SHARING COURSE

All served with new potatoes & mixed leaf salad

Traditional Alpine Fondue

mixed charcuterie (lovingly imported by Papa G himself) - sourdough baguette

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Steak Sharer

600g British flat iron steak - confit garlic mayonnaise - chimichurri - peppercorn sauce

800g Rib Eye (£12pp supplement)

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Ultimate Winter Feast

whole baked Mont d'Or - 400g British flat iron steak - venison and red wine sausages - sourdough baguette (£12pp supplement)

DESSERT

Mulled wine spiced Poached pear, Hot chocolate sauce, Shortbread, Crème Fraiche

If you have an allergy or intolerance please inform a member of staff