

After a hard day of skiing what better way to relax and truly appreciate your surroundings than to enjoy a fantastic dinner at an authentic mountain chalet restaurant set up on the side of the Etale Mountain, overlooking the valley of La Clusaz in all it's winter glory?

The food and drink is of a high quality and the view and setting is hard to beat with the stunning snowy Aravis Mountains providing the back drop from the large terrace. The restaurant can be yours exclusively and can feature live music, discos and use of the hot tub if required!



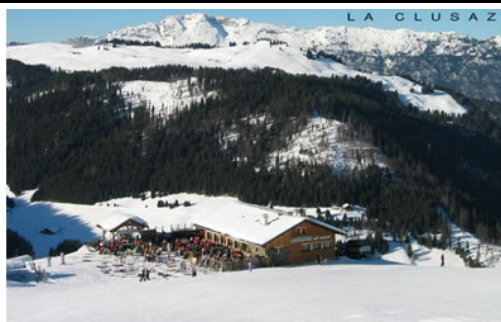
We use coaches or our minibuses to transport you to the meeting point where you then transfer to the snow-cat for the exhilarating trip up to the restaurant. For those feeling fitter you can snow-shoe walk up a scenic mountain track (roughly 30 mins walk)

However you arrive, there will be a roaring log fire and a cool aperitif waiting for you and a chance to take in the stunning view of dusk across the Aravis mountains. Set at an altitude of 1,600 metres the restaurant's large snowy terrace is perfect for a pre-dinner drink looking out over the breathtaking panorama.



Your hosts JoJo and Nicolas know how to throw a party and create a fun and relaxed atmosphere with funky music, plenty of candles and free-flowing drinks to help set the mood.

Dinner is served buffet style on a central table which is piled high with home-made local specialities such as diots (sausages in white wine sauce), tartiflette (potato and cheese bake), polenta, salads, cooked meats, cheese and a wide range of side dishes based on seasonal produce – a generous amount of red and white wine is also included with the meal. Please see the full menu below. A home-made dessert is served to your table and then the buffet is cleared away to make room for the dance floor!



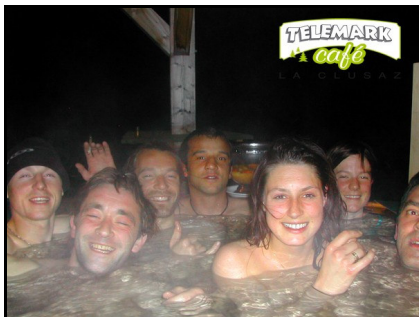
The evening party will then continue in full swing and usually features some great dancing with the music designed to get everyone up and moving. Groups appreciate the space and relaxed nature that comes from a remote and secluded venue and the terrace offers stunning views as night falls over the mountains.

The hot tub is usually ready to go and a few brave bathers may take to the warm waters to soak away any aching muscles, before we transfer you back off the mountain in the snow-cat.



Groups typically have 2 return times and our minibuses can then either return you to the lodge or for those really keen to party the village nightclubs are open until 5am!

Mountain Restaurant Evening Option – The Menu



Menu Savoyarde

Featuring the finest local ingredients – cooked in traditional ways to produce some of the best regional specialities.

Apéritif

Kir Abyrne de Savoie (Crème de mûre, Cassis, Framboise)
(Blackberry, Raspberry or Blackcurrant Kir)

Salade verte

Echalottes, Fines herbes
(Green Salad with herbs)

Le Pojéu de salade

Choux rouge et Blanc, Lardons, Fromages et Croûtons
(Red and white cabbage salad with bacon, cheese and croutons)

Salade Alpage

Tomme blanche, Crème fouettée, Ail et Herbes
(Local young firm and soft cheeses with garlic and herbs)

Assortiment de charcuterie

Saucissons secs et fumés, Pavé au poivre, Noix de jambon fumé
(Assortment of local smoked and cured meats)

Assortiment de Diots

Fumés, Au Beaufort, Nature
(Local speciality sausages in a white wine sauce)

Papillotes de Parmentier au chou et Lard

(Braised cabbage with bacon)

Les garniture chaude

Polenta au reblochon, Gratin de choux frisés à la tomme de savoie, Petits marrons au baufort, Crozets à la savoyarde
(Polenta, Leafy salads, Roast chestnuts, Local buckwheat pasta)

Tartiflette géante

Pommes de terre, Oignons, Lardons, Reblochon FERMIER
Cuisinée devant vous dans une poêle géante
(Gratin of potatoes, herbs, bacon, white wine and reblochon cheese)

Buffet de fromages de Savoie

Tomme de Savoie, Beaufort d'Alpages, Reblochon Fermier de l'Étalle
(Local cheese board)

Le dessert du jour...