

The logo for Terrasse Café Restaurant is centered on a dark grey rectangular background. At the top, there is a stylized mountain range with a blue sun or moon rising behind the peaks. Below this, the word "TERRASSE" is written in a large, white, blocky, sans-serif font. Underneath "TERRASSE", the word "Café" is written in a smaller, blue, cursive script font. Two horizontal blue lines extend from the left and right sides of the "Café" text. At the bottom of the logo, the word "RESTAURANT" is written in a white, blocky, sans-serif font, similar to "TERRASSE".

TERRASSE
Café
RESTAURANT

GROUPS OFFERS

RESTAURANT ON SLOPES - COSY AND MODERN

**Idealy located on Megève ski area, Rochebrune.
Easy access for pedestrain and skiers : at the arrival of
Chamois and Rocharbois lifts.**



OUR RESTAURANT

A restaurant room and a nice terrace next to slopes.

The whole group must choose the same menu, unless there are specific dietary requirements.



©Boris Molnier

150 seatings



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Terrace
200 seatings



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Awarded the Maître
Restaurateur in 2019,



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



Le Terrasse Café
restaurant offers
homemade dishes
based on fresh, local
produce.

A good way to discover
our region!



LUNCHES

Max. 80 people or 140 in two services.

29 € / pers
incl. taxes

MENU SAVOYARD

Jura's cheese warmed in oven served, boiled potatoes & cured meat.
or Farcement, cured meat & salad

Crème brûlée with Saint-Genix toasted pink pralines

Coffee / tea

Take
away
FORMULE
VOUCHERS

For more freedom
and flexibility

Offer vouchers for
member of your
group.

41 € / pers
incl. taxes

starter + main course 35 €
main course + dessert 32 €

MENU TERRASSE CAFE

Salted scallop in meat juice, celeriac risotto

or

Poultry liver terrine and truffles

Lamb shank cooked in duck grease, porcini mushroom and potatoes puree with Morel mushrooms sauce.

or

Steam cod fish, potatoes and smoked Scamorza emulsion, Gnocchi alla Romana and herring eggs

Traditionnal blueberries tart

or

Crunchy Dacquoise, creamy pistachio, fresh raspberries

Coffee / tea



PRIVATE EVENT

Organize your event: buffet, dining, ceremony...

BRUNCH

27 € / pers
incl. taxes

Salted cakes
(olives, bacon, cheese)

Cold meats from Savoy (coppa, dry sausage, raw ham, terrine)

Pie (lorraine, spinach, goat cheese...)

Salads (piémontaise, coleslaw, endives, greek...)

Cheese from our region
(Reblochons, tomme de Savoie, Beaufort)

Assortment of desserts

Hot drinks, wine, juice and waters



APERTIF

4.30PM TO 7PM

Minimum 20 persons

14 € TTC
par pers.

1 drink (beer, glass of wine, hot wine or soft)
Winter board to share (Beaufort Reblochon, heart of smoked ham, coppa, homemade country terrine, duck breast smoked and Farcement : Mashed potatoes with eggs and herbs, crusted in the oven)

DINING IN THE MOUNTAIN !

MENU ROCHEBRUNE

Appetisers + Kir of Savoy

Jerusalem artichoke soup with reblochon and black truffle foam

Jura's cheese warmed in oven served, boiled potatoes & cured meat
or Farcement cured meat & salad

Crème brûlée with Saint-Genix toasted pink pralines

Génépi

47 € / pers
incl. taxes

Minimum 30 people. Contact us for more details.
Customizables formulas available on request.

GENERAL TERMS OF SALE - FOR GROUPS

These General Terms of Sale shall apply to services provided by SERAC establishments and are provided to clients with our quote when making bookings.

Bookings made by clients therefore entail their full, unreserved acceptance of these general terms of sale, which shall replace and annul any other documents such as prospectuses, commercial documents...

Article 1: THE GROUP

A group in this sense refers to any group of over 20 individuals or as calculated using the minimum of 20 people. The menu has to be the same for the whole group except specific dietary.

Article 2: BOOKING DEPOSIT

Once a client has been in touch regarding making a booking, the establishment shall make a pre-reservation, known as an option. The option is a limited window booking which gives clients the time needed to duly consider the contract they will be entering into. The option is not legally binding on the client or the establishment. The date the option must be exercised by shall be set by the establishment. The option only becomes a confirmed booking after receipt of payment of 30% of the total estimated amount as a deposit. Confirmation of the booking by the client implies their full, unreserved acceptance of these general terms of sale. Deposits shall be forfeited in the event the client cancels. An alternative solution should be validated by both parties if when confirming another client's option the client in question's option must be cancelled.

Article 3: PAYMENT TERMS

All bills are payable either: by prepayment in full prior to the arrival of the Group upon receipt and no later than 30 days following the date issued.

Article 4: INSURANCE

The establishment shall not be held liable against the client for any damage - of any kind - suffered by the latter or any losses or theft the client may be the victim of with respect to their personal belongings or materials brought with them for their visit. The organiser shall be held liable for any direct or indirect damage caused by the latter or its guests during their stay.

Article 5: DINING

The number of places required should be confirmed in writing (by letter, e-mail or telephone) no later than 72 hours prior to the date services are to be provided. Except where a specific agreement between the two parties has been concluded stating otherwise, this number shall be used as the minimum for billing purposes. The Group should arrive at the restaurant on time with the agreed number of people in attendance on the date services are to be provided. In the event of a delay the restaurant reserves the right to make the group wait. If this delay is over one hour the booking can no longer be guaranteed. Corkage (champagne or wine): €12 per bottle.

Article 6: CONDITIONS FOR AND CHANGES TO RATES

The current rates provided on the day the booking is made shall be deemed to be firm and final upon payment of the deposit.

Article 7: FULL CANCELLATION

No cancellation penalties will be charged in the event of cancellation at least one week before the date services are to be provided. Clients will be billed at 50% for cancellations made less than 72 hours before the date in question. Cancellations made on the day shall incur a penalty in the amount of the whole of the price, inclusive of VAT.

Article 8: PARTIAL CANCELLATION

Where partial cancellation is made at least 72 hours prior to the date of the reservation, services will be billed at 50% the going rate for the individuals who did not attend. For partial cancellations on the day, the whole of the cost of the booking as agreed to shall be owed.

Article 9: FORCE MAJEURE

In the event of harsh weather conditions (snow, wind, etc.) or a force majeure event (technical breakdown, etc.) the Compagnie Du Mont Blanc may have to cancel mechanical lift services on the day of your arrival. As a result the provision of dining services may be cancelled on the morning the event is scheduled. In this case the deposit shall then be returned to the client.

Article 10 : LITIGATION

In the event of a dispute and if no agreement reached with the society, you can contact the Consumer Ombudsman :
AME, 11 Place Dauphine, 75001 Paris. FRANCE / www.mediationconso-ame.com

We will do everything to welcome you with the best conditions. However please note that we may change our offer according to specific rules concerning coronavirus.

Thank you for your understanding.

Our sales department is at your disposal for all request or booking

**Contact : Fanny Depigny
sales.serac@serac.biz
+ 33 (0)4 50 47 62 65**



Restaurants d'Altitude de Chamonix

EVENTS

groupes
séminaires
incentive

CHAMONIX-MONT-BLANC

Aiguille du Midi - Brévent - Flégère - Grands-Montets - Le Tour



MEGÈVE



www.terrasse-cafe.com
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