




Restaurant
AU VIEUX CHALET

If you had a good time with us,
it should not remain a secret !

Don't hesitate to share it on social medias :

 Facebook : Au Vieux Chalet - Restaurant

 Instagram : auvieuxchalet

 Google : Restaurant Thyez - Au Vieux Chalet

We do have 2 electric car charging station located on our car park .

Methods of payment allowed :
credit card (Mastercard, Visa, American Express),
cash, cheques, restaurant voucher.

Our establishment is accessible to people with reduced mobility.

Everything we do is home made by a qualified personal.
We do work in short circuit with local producers selected with care for their quality products.

Our achievements:

- Fishes are cut and unboned on spot
- All of the preparation with fish bases are prepared by our care: smoking, marinating, bisques...
- Our terrines, foie gras, terrine de campagne, beef terrine or fish are made on spot
- Our grenailles fries are homemade
- Our fresh vegetables are worked on spot
- Our pastries and deserts on plate are homemade

We work with seasonal and fresh products with the following suppliers :

Haute-Savoie



Charcuterie : la maison Baud in Annecy

Vegetable : La Ferme des 4 saisons in Reigner

Dairy products : Coopérative du Val d'Arly

Meats : Montagnes Saveurs in Aime-la-Plagne (Savoie)

Fishes : Du Lac à l'Océan in Evian

Ice cream and sorbets : Glaces des Alpes in Annecy



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Starters

Andalousian Gazpacho	16€
Served with corn bread toast, creamy burrata, basil oil and eggplants caviar	
Salmon backs from Scotland	18€
Slow cooked, with citrus, dill spicy cream and confit spinach crumble	
Beef chuck "Rossini"	19€
Braised and pressed beef chuck, pan-fried duck foie gras Rougié escalope, spicy salad, mild curry carrot condiment	
Prawn wok	20€
Marinated Asia, julienne vegetables and fresh linguines	

Our Vegetarian Corner

Green salad and raw vegetables	7€
To start with	
Poke bowl	15€
Salad, seasonal vegetable, cereals, fruits, local cheeses	

VAT and service charge are included.



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Meats

Beef Tartare (raw meat)	28€
Grenaille potatoes, green salad	
Charolais beef filet	31€
Slowly cooked, Reblochon cheese sauce, crushed potatoes in persillade, seasonal vegetables	
Pork Pluma	27€
Marinated India, oyster mushrooms juice, small organic Beluga lentils (Caviar lentils), seasonal vegetables	

Fishes

Hake steak	27€
Steamed with parsley, saffron and caper butter, crushed potatoes in persillade, seasonal vegetables	
The Perche	30€
Pan-fried meunière <u>or</u> dill cream, salad and grenaille potatoes	
Trout fillet from Savoie	28€
Pan-fried on skin, mussels velouté, small organic Beluga lentils (Caviar lentils), seasonal vegetables	



Burgers

The "Au Vieux Chalet Burger"

28€

Worked burger bun made with dry tomatoes, Charolais minced beef (180 grams), bacon, fondue cheese, tomatoes, gherkins, salad, peanuts sauce, grenaille potatoes, raw vegetables

The Veggie burger

23€

Worked burger bun made with dry tomatoes, potatoes galette, fondue cheese, mix vegetables, tomatoes, salad, peanuts sauce, grenaille potatoes

Cheese

Traditional cheese plate

8€

Mix of cheese from La Coopérative du Val d'Arly
Tomme, Reblochon, Chèvre, Beaufort, Abondance



Desserts

Pavlova with organic lemon mousse French Meringue, citrus marmelade, orange sorbet	10€
The Peach and the Nectarine Pistachio crunch, soup, confit, jelly, coconuts whipped cream	11€
Au Vieux Chalet chocolate dessert Organic charcoal biscuit, black organic chocolate 64% Weiss, in an emulsified ganache, berries salad, warm chocolate caramel salted butter sauce, Nuty icecream : peanuts and Caribbean chocolate (Valrhona)	12€
Gourmet Coffee or Tea Sample of desserts served with coffee or tea	12€
Gourmet Champagne Sample of desserts served with a glass of Champagne	21€

Icecreams and Sorbets

from Glaces des Alpes in Annecy

Icecreams :

Chocolate, Vanilla, Salted Butter Caramel, Chocolate Hazelnut

Sorbets :

Strawberry, Raspberry, Lemon, Mango, Orange, Vine Peach

1 scoop : 3€
2 scoops : 5€
3 scoops : 7€

Save the Earth : it's the only planet with chocolate

VAT and service charge are included.



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The best way to discover our food...

Andalousian Gazpacho

Served with corn bread toast, creamy burrata, basil oil and eggplants caviar

or

Salmon backs from Scotland

Slow cooked, with citrus, dill spicy cream and confit spinach crumble

Pork Pluma

Marinated India, oyster mushrooms juice,
small organic Beluga lentils (Caviar lentils)

or

Hake steak

Steamed with parsley, saffron and caper butter,
crushed potatoes in persillade, seasonal vegetables

The Peach and the Nectarine

Pistachio crunch, soup, confit, jelly, coconuts whipped cream

or

Pavlova with organic lemon mousse

French Meringue, citrus marmelade, orange sorbet

or

Gourmet coffee or tea

(3€ supplement)

or

Gourmet Champagne

(13€ supplement)

48€

VAT and service charge are included.



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Our Pairing Food and Wine Menu...

Beef chuck "Rossini"

Braised and pressed beef chuck,
pan-fried duck foie gras Rougié escalope, spicy salad,
mild curry carrot condiment

Trout fillet from Savoie

Pan-fried on skin, creamy dill,
small organic Beluga lentils (Caviar lentils), seasonal vegetables

Charolais beef filet

Slowly cooked, Reblochon cheese sauce,
crushed potatoes in persillade, seasonal vegetables

Traditional cheese plate

Mix of cheese from La Coopérative du Val d'Arly

or

Au Vieux chalet chocolate dessert

Organic charcoal biscuit, black organic chocolate 64% Weiss,
in an emulsified ganache, berries salad,
warm chocolate caramel salted butter sauce,
Nuty icecream : peanuts and Caribbean chocolate (Valrhona)

or

Gourmet coffee or tea

(3€ supplement)

or

Gourmet Champagne

(13€ supplement)

79€ including 3 glasses of wine

VAT and service charge are included.



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Kids menu

Syrup with water

Half portion of one of :

Beef burger

or

The Trout fillet

Served with a seasonal garnish

A scoop of ice cream

15€

(For children up to 10 years old)



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Our team wish you a
Bon Appetit!



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