

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

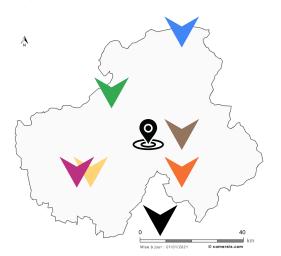
- Our grenailles fries are homemade

- 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:

Houte-Souvoie



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) Fishs : Du Lac à l'Océan in Evian Ice cream and sorbets : Glaces des Alpes in Annecy



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

Starlers

Our Vegetarian Corner

Green salad and raw vegetables	7€
To start with	

Poke bowl

Salad, seasonal vegetable, cereals, fruits, local cheeses



15€

Ments

Beef Tartare (raw meat)
Grenaille potatoes, green salad28€Charolais beef filet
Slowly cooked, Reblochon cheese sauce, crushed potatoes in
persillade, seasonal vegetables31€Pork Pluma
Marinated India, oyster mushrooms juice, small organic Beluga
lentils (Caviar lentils), seasonal vegetables27€



Hake steak	27€
Steamed with parsley, saffron and caper butter,	270
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

Pan-fried on skin, mussels velouté, small organic Beluga lentils (Caviar lentils), seasonal vegetables



28€

Eurgers

The "Au Vieux Chalet Burger" Worked burger bun made with dry tomatoes, Charolais minced beef (180 grams), bacon, fondue cheese, tomatos, gherkins, salad, peanuts sauce, grenaille potatoes, raw vegetables

The Veggie burger

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

Cheese

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



VAT and service charge are included.

28€

8€

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]]€
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€

AU VIEUX CHALET

Save the Earth: it's the only planet with chocolate VAT and service charge are included.

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)

<u>or</u>

Gourmet Champagne

(13€ supplement)

48€



VAT and service charge are included.

Our Pairing Food and Dine 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

<u>or</u>

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)

<u>or</u>

Gourmet coffee or tea

(3€ supplement)

<u>or</u>

Gourmet Champagne

(13€ supplement)

79€ including 3 glasses of wine



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Syrup with water

Half portion of one of : Beef burger <u>Or</u> The Trout fillet

Served with a seasonal garnish

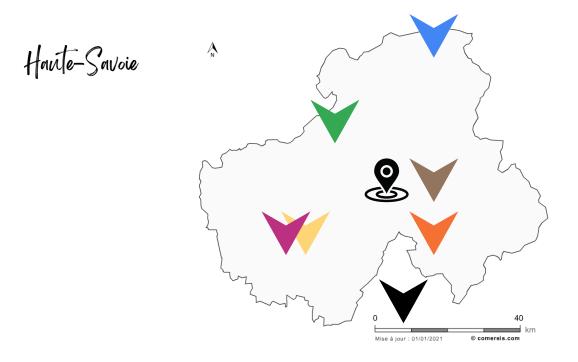
A scoop of ice cream

15€



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Our team wish you a Bon Appelit!

