




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.

Starters

Green asparagus, ham nut from our region Cucumber tagliatelles, lemon oil marinated peppers	16€
Creamy zucchini, home-made smoked trout fillet Creamy lime, charcoal bread and mango pearl	17€
Beef chuck "Rossini" Braised and pressed beef chuck, pan-fried duck foie gras Rougié escalope, spicy salad, mild curry carrot condiment	19€
Snails casserole from Magland Seasonal fresh mushrooms from our region	20€

Our Vegetarian Corner

Green salad and raw vegetables To start with	7€
Risotto "Carnaroli" and fondue cheese Cooked with spinach soup and seasonal vegetables	15€



Meats

Beef Tartare (raw meat)	28€
Grenaille potatoes, green salad	
Lamb shoulder confit for 4 hours	26€
Juice, mash potatoes, seasonal vegetables	
Slow roasted veal chop	30€
Mousserons mushroom sauce, einkorn cooked like a Pilaf rice, seasonal vegetables	

Fishes

Hake steak	27€
Steamed with parsley, saffron and caper butter, mash potatoes and seasonal vegetables	
The Perche	30€
Pan-fried meunière <u>or</u> dill cream, salad and grenaille potatoes	
Artic char fillet from Savoie	28€
Pan-fried on skin, risotto with spinach, seasonal vegetable	



Burgers

The "Au Vieux Chalet Burger" 28€

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

The Veggie burger 23€

Worked burger bun made with spelt flour, potatoes galette, fondue cheese, mix vegetables, tomatoes, salad, tartare 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 Strawberry and the Raspberry Creamy mascarpone and basil, strawberry soup, fresh fruits, salted caramel crumble, fresh mint and Sengana strawberry sorbet	11€
La Ferme du Lac chocolate dessert Crispy cylinder, crunchy pink praline, dolce mousse, organic cocoa cake, mango and pineapple marmelade, Milk Jivara chocolate ice-cream from Valrhona	11€
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€

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...

Creamy zucchini, home-made smoked trout fillet

Creamy lime, charcoal bread and mango pearl

or

Green asparagus, ham nut from our region

Cucumber tagliatelles, lemon oil marinated peppers

Lamb shoulder confit for 4 hours

Juice, mash potatoes, seasonal vegetables

or

Hake steak

Steamed with parsley, saffron and caper butter,
mash potatoes and seasonal vegetables

The Strawberry and the Raspberry

Creamy mascarpone and basil, strawberry soup, fresh fruits,
salted caramel crumble, fresh mint and Sengana strawberry sorbet

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

Artic char fillet from Savoie

Pan-fried on skin, risotto with spinach, seasonal vegetable

Slow roasted veal chop

Mousserons mushroom sauce, einkorn cooked like a Pilaf rice,
seasonal vegetables

Traditional cheese plate

Mix of cheese from La Coopérative du Val d'Arly
or

La Ferme du Lac chocolate dessert

Crispy cylinder, crunchy pink praline, dolce mousse, organic cocoa cake,
mango and pineapple marmelade,
Milk Jivara chocolate ice-cream from 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 :

Chicken burger

or

The Perche

Served with Grenaille potatoes

A scoop of ice cream

15€

(For children up to 10 years old)



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

Haute-Savoie



Charcuterie : le refuge de Marie Louise in Les Gets

Snails : from Mr Pomel in Magland - Hélix du Mont-Blanc

Maulet Primeurs : Saint-Pierre en Faucigny

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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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



Our team wish you a
Bon Appetit!



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