

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

Don't hesitate to share it on social medias:

f Facebook : Au Vieux Chalet - Restaurant

O 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€



# Ments

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

## Fishes

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



# **Eurgers**

## The "Au Vieux Chalet Burger"

28€

Worked burger bun made with spelt flour, Charolais minced beef (180 grams), bacon, fondue cheese, tomatos, 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€

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



# 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

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## 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€



# 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

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#### Artic char fillet from Savoie

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

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### Slow roasted veal chop

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

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### 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





Syrup with water

Half portion of one of:
Chicken burger
or
The Perche

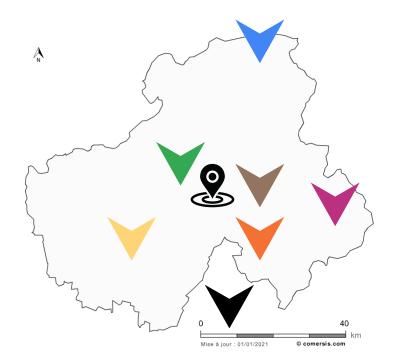
Served with Grenaille potatoes

A scoop of ice cream

15€

# We work with sensonal 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)

Fishs: Du Lac à l'Océan in Evian

Ice cream and sorbets : Glaces des Alpes in Annecy



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 Appetil!

