




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.

**We are proud to let you know that our team received the title :
“Maitre Restaurateur”
on September, 02nd 2024**

**This title is awarded to kitchen team who cooks home-made,
with fresh products, and using direct distribution.**

Guarantee of quality and know-how.

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



Starters

Dubarry Velouté, Pulled confit duck, cauliflower, croutons garlic oil	15€
Combava marinated Shrimps, Zucchini panna cotta, mango vinaigrette, crunchy vegetables	14€
Beef Carpaccio, Spicy pickles, sucrine leafs, Abondance cheese shavings, old-fashioned mustard foam	16€

Our Vegetarian Corner

Green salad and raw vegetables To start with	6€
Poke Bowl Salad, seasonal vegetable, cereals, fruits	13€
Dubarry Velouté, Crispy green chickpea spring roll, cauliflower, croutons garlic oil	14€
The Veggie Burger Worked burger bun made with corn, potatoes galette, mix vegetables, tomatoes, salad, confit onions, green pepper sauce, grenaille potatoes	22€

VAT and service charge are included.



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Meats

Beef Tartare (raw meat) Grenaille potatoes, green salad	26€
Braised Pork Pluma, Port cooking juice, fresh tagliatelles, seasonal vegetable	25€
Chicken Supreme from our valley Cooked low temperature, poultry juice, melting potatoes, seasonal vegetables	26€
The "Au Vieux Chalet Burger" Worked burger bun made with corn, Charolais minced beef (180 grams), bacon, tomatoes, gherkins, salad, confit onion, green pepper sauce, grenaille potatoes, raw vegetables	26€

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Fishes

The Perche	26€
From UE, pan-fried meunière <u>or</u> shallots sauce, salad and grenaille potatoes	
Steamed Sea Bass fillet with dill	25€
Fresh tagliatelles, seasonal vegetable	
Ardèche Trout Back	24€
Pan-fried on skin, citrus butter, melting potatoes, seasonal vegetables	

Cheese

Traditional cheese plate	8€
Mix of cheese from La Coopérative du Val d'Arly Tomme, Reblochon, Chèvre, Beaufort, Abondance	



Desserts

Brioche Perdue	10€
With caramel and exotic flavors, mango chutney, red hibiscus, passion fruits and banana sorbet	
Chocolate Financier	13€
Ganache dark chocolate 64% and Weiss tonka beans white chocolate, crunchy praline, vanilla, coconuts and almonds ice-cream	
The Citrus and the French Meringue	10€
Organic lemon foam, orange chantilly cream, citron zeste confit, lemon meringue pie sorbet	
Gourmet Coffee or Tea	12€
Sample of desserts served with coffee or tea	
Gourmet Champagne	21€
Sample of desserts served with a glass of Champagne	

Icecreams and Sorbets

from Glaces des Alpes in Annecy

Icecreams :

Chocolate, Vanilla, Salted Butter Caramel, Vanilla-Almond

Sorbets :

Strawberry, Raspberry, Lemon, Hibiscus

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...

Dubarry Velouté,

Pulled confit duck, cauliflower, croutons garlic oil

or

Combava marinated Shrimps,

Zucchini panna cotta, mango vinaigrette, crunchy vegetables

Chicken Supreme from our valley

Cooked low temperature, poultry juice, melting potatoes,
seasonal vegetables

or

Ardèche Trout Back

Pan-fried on skin, citrus butter, melting potatoes,
seasonal vegetables

Brioche Perdue

with caramel and exotic flavors, mango chutney, red hibiscus,
passion fruits and banana sorbet

or

Gourmet coffee or tea

(3€ supplement)

or

Gourmet Champagne

(13€ supplement)

49€

VAT and service charge are included.



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Kids menu

Syrup with water

Half portion of one of :

Chicken supreme

or

The Perch fillet

Served with a seasonal garnish

A scoop of ice cream

15€

(For children up to 10 years old)

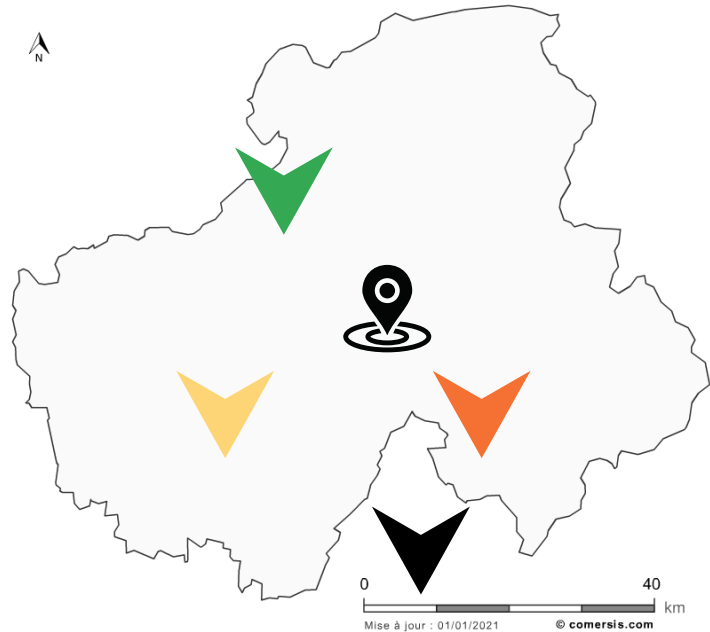


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We work with seasonal and fresh products
with the following suppliers :

Haute-Savoie



Vegetable : Maulet Primeur in Saint Pierre en Faucigny

Dairy products : Coopérative du Val d'Arly

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

Fishes : from Savoie, Atlantique and Méditerranéen sea

Ice cream and sorbets : Glaces des Alpes in Annecy



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Our team wish you a
Bon Appetit!



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