



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](https://www.instagram.com/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

Génépi infused Trout gravlax,
Pomegranate pearls, light cream with Alpine herbs

Parsnip and hazelnut velouté,
Smoked bacon shavings and hazelnut oil

 Cocotte egg with Portobellos,
Fresh spinach, white truffle oil

Main courses

Slow-braised Lamb shank,
Potato mousseline, roasted vegetables, rich honey-and-thyme juice

Pollock fillet,
Einkorn wheat risotto, vegetable brunoise, beurre blanc

Red wine-glazed Beef cheek,
Creamy polenta with Tomme de Savoie, glazed carrots

 Parsnip and Hazelnut velouté,
Crispy fried onions and hazelnut oil

I don't like the products that travel more than I do !

Nos prix sont TTC, service compris.

Cheeses

Selection of Regional Cheeses

Desserts

Warm Chocolate fondant,
Caramel molten center, crème Anglaise, chouchou ice cream

Blueberry Tartlet,
Yogurt Ice Cream

Pink Praline and Génépi Crème Brûlée

Rates

Starter + Main Course + Cheese or Dessert à la Carte	49€
Starter + Main Course à la carte	42€
Main Course + Cheese or Dessert à la Carte	37€
Starter à la carte	14€
Main Course à la carte	28€
Dessert à la carte	9€

Earth is the only planet with chocolate. let's protect it!

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Cheese specialties

Served only for dinner

Cheese fondue (minimum 2 people)	24€ per person
Porcini Mushroom Fondue (minimum 2 people)	26€ per person
Tartiflette	21€
Fondant du Val d'Arly	24€
Charcuterie Supplement to Accompany Your Dishes	5€ per person

If you would like to order a starter before your Savoyard specialty, an additional charge of 14€ will apply.

For a dessert, the additional charge is 9€.

Le Menu of the day

You'll find our daily-changing menu on the blackboard, available for both lunch and dinner.

Rates

Starter + Main course + Dessert of the day	29€
Starter + Main course of the day	27€
Main course + Dessert of the day	25€
Main course of the day	19€

Kids menu

Syrup with water

Pollock fish
or
Chicken tenders

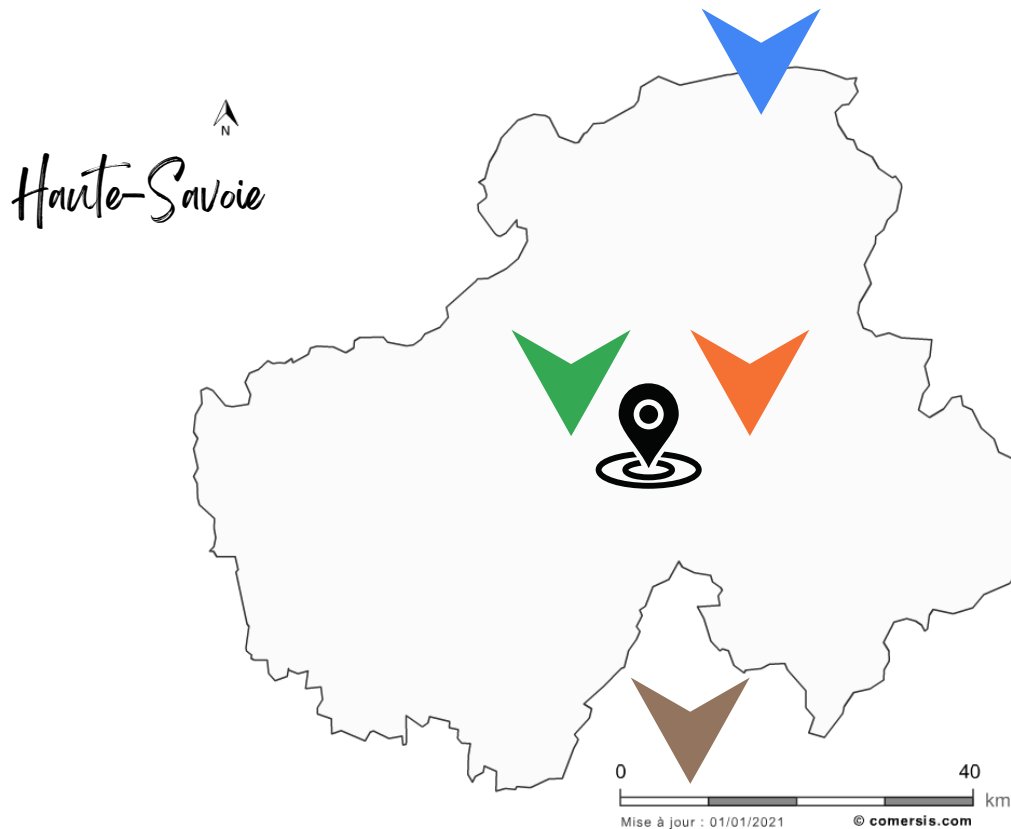
Served with potatoes mousseline
and roasted vegetable

A scoop of ice cream

15€

(Pour les enfants jusqu'à 10 ans)

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



Viandes et charcuterie : Montagnes Saveurs à Aime-la-Plagne en Savoie

Poissons : Du Léman à l'Océan à Maxilly-sur-Léman

Fromages : Coopérative fruitière du Val d'Arly à Cluses

Primeurs : Maulet Primeurs à Saint-Pierre en Faucigny