# AU VIEUX CHALET

### Thyez

| <u>STARTERS</u>  |        |
|--|--------|
| <b>Beef Tartare</b> Raw smoked, marinated garlic stems with soy and julienne of nashi (Japanese pears)                                     | 14.00€ |
| Bouchot Mussels  Cooked in white wine and green curry sauce (aromatic sauce made with coconut milk, lemongrass, kaffir lime and coriander) | 13,00€ |
| Green bean, Dandan way  As a salad, sesame paste-based sauce and soy sauce,  XO (seafood condiment, chopped and fried garlic and shallots) | 12,00€ |
| MAIN COURSES Farm-raised Guinea Fowl Prince des Dombes   | 28.00€ |
| Roasted fillet on the chest and boneless thigh, butter-glazed sweetcorn and poultry juice with prik pao                                    |        |
| Revisited Perch Fillets Tempura-fried, new potato salad (served cold) and horseradish tartar sauce   | 27,00€ |
| Pork Belly Confit with crispy skin, sauteed pointed cabbage leaves and kimchi sauce  | 26,00€ |
| <b>The Vegetarian plate</b> Follow the Chef inspiration  | 20,00€ |
| CHEESES AND DESSERTS   |        |
| <b>Our Cheese plate</b> Tomme à l'Ail des Ours, Reblochon, Saint-Maure, comté from la fromagerie Lalliard                                  | 8.00€  |
| Crunchy craquelin, fresh strawberries with lime, and tonka bean chantilly  | 11,00€ |
| Rhubarb Tartlet Almond cream, poached rhubarb and rhubarb compote, yogourt ice-cream   | 11,00€ |
| <b>Tiramisu</b> Coffee biscuit, mascarpone foam and cocoa powder   | 10,00€ |

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### KIDS MENU

Syrup with water

Half portion of one of : farm-raised Guinea Fowl or The Perch fillets

Served with a seasonal garnish

A scoop of ice cream

(For children up to 10 years old)

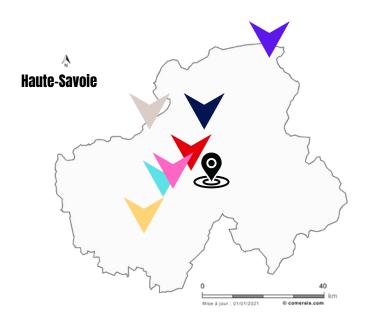
### **OUR PRODUCTS COME FROM:**

Le Champ des Possibles Du Léman à l'Océan Maison Baud Angkor Store

Chatelain Volailles

Les Volailles Miéral dans l'Ain

Fromagerie Lalliard Maulet Primeur



Please ask us for the allergens list.

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

Methods of payment allowed:

credit card (Mastercard, Visa, American Express),

cash, cheques, restaurant voucher.

We do have 2 electric car charging station located on our car park.

Our establishment is accessible to people with reduced mobility.