



Restaurant  
AU VIEUX CHALET

If you enjoyed the moment you spend with us,  
do not hesitate to share your experience on our social networks :

 Facebook : Au Vieux Chalet - Restaurant

 Instagram : [auvieuxchalet](https://www.instagram.com/auvieuxchalet)

 Google : [Restaurant Thyez - Au Vieux Chalet](https://www.google.com/search?q=Restaurant+Thyez+-+Au+Vieux+Chalet)

Everything we do, is home made by a qualified personal.  
We 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

# Menu Little One

Syrup and water

Half-portion of the main course  
*(Except beef fillet)*

Ice cream scoop

15 €

*(for your children up to 10 y.o)*



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# Gourmet Surprise Menu

Be guided by our Chef...

Starter, two main courses, desert

56 €

## Wine pairing menu

Starter, two main courses, desert...

...each course is accompanied by a glass of wine

76 €



# Starters

Green salad To start	6€
The Bowl Depending the vegetables and fruits of the season	13€
The Vegetarian Bowl Depending the vegetables and fruits of the season	13€
The Duck Foie Gras IGP du Sud-Ouest Half-cooked with Cognac, 3 peppers, quince and ginger	19.50€
The Goat Cheese from La Pierre à Laya Ravioles, cresson, Matcha tea foam, chestnuts pieces, herbs and flowers	18€
The Artichoke Velouté, truffle, smoked lavaret fish	13€



# Meats

## The Beef

Beef tartare (raw meat), grenaille potatoes, green salad

27.50€

Another version, just fried a few seconds each way

27.50€

*Bio* beef filet, just panned, carotte juice,  
potatoes Pont-Neuf with bacon and rosemary, seasonal vegetables

36€

## The Lamb

Confit lamb shoulder, cumin and confit lemon juice,  
Truffle mashed potatoes, vegetables of the moment

31€

## The Guinea Fowl

Guinea fowl supreme stuffed with fruits, mustard and honey sauce,  
Beaufort potatoes flowers, vegetables of the moment

28€



# Burgers

## Au Vieux Chalet Burger

27.50€

Homemade carrot and cumin bread, Charolais minced steak, reblochon cheese, bacon, tartare sauce, tomatoes, gherkins, cucumber, salad

## The Veggie-Burger

26.50€

Homemade carrot and cumin bread, vegetarian steak, brie cheese, gherkins, tomatoes, cucumber, salad

# Fishes

## Chinese Noodles

20€

Vegetables, sweet and sour sauce, king prawns

## The Perche

25€

Filet cooked « meunière » with basilic cream

or

à la grenobloise

Grenaille potatoes, green salad

## The Sea Bass

30€

Seared fillet, shellfish juice, vegetables brunoise, coral lentils finger

# The Vegetarian corner

Chinese Noodles	18€
Vegetables, sweet and sour sauce	
The Artichoke	20€
Velouté, truffle, egg parfait	
The Vegetarian Bowl	24€
Depending the vegetables and fruits of the season	
The Risotto	22€
Coral lentils, brie cheese, basil pesto, crunchy tile	
The Veggie-Burger	26.50€
Homemade carrot and cumin bread, vegetarian steak, brie cheese, gherkins, tomatoes, cucumber, salad	

## Cheeses

from la coopérative du Val d'Arly

Our Cheese plate	7.50€
Mix of cheeses from the Alps, green salad	

## Ice creams & Sorbets

Mix of ice creams and sorbets	8.50€
Homemade and artisanal	



# Desserts

The Lemon	9.50€
Charcoal sweet dough, yuzu, lime, bergamot, iced mojito	
The Mirabelle Plum	9.50€
Millefeuille, mirabelle plum, white peach, rosemary ganache, iced mirabelle plum <i>(to be ordered at your arrival)</i>	
The Red-Fruit	9.50€
Baba, tarragon cream, Beaujolais, iced lime	
The Chocolate	9.50€
Our Délice Gourmand, according to the chef's inspiration	
Tea or Coffee Gourmand	10.50€
Surprise sample of our desserts with a cup of tea or coffee	
Champagne Gourmand	19.50€
Surprise sample of our desserts with a glass of Champagne	



# The best way to discover our food...

Goat cheese ravioles, cresson, Matcha tea, chestnuts pieces, herbs and flowers

*or*

Artichoke velouté, truffle, smoked lavaret fish

Confit lamb shoulder, cumin juice and confit lemon,  
polenta, vegetable of the moment

*or*

Panned sea bass fillet, shellfishes juice,  
vegetables brunoise, coral lentils finger

Mirabelle plum mille-feuille, peach,  
rosemary ganache, iced mirabelle plum

*or*

Our Délice Gourmand, according to the chef's inspiration

*or*

Surprise sample of our desserts with a cup of tea or coffee (extra cost : + 2€)

39€



# Allergens

Do not hesitate to ask us for our dishes allergens register.

# Our Suppliers

- Saveurs de nos montagnes - Megève
- La Fermette - Annecy
- Le Porc de A à Z - Saint-Pierre-en-Faucigny
- Pineau - Saucisson de Magland
- Au Coin du Four - Marnaz
- L'escargot d'Arno - Mieussy
- La chèvrerie Pierre à Laya - Arâches-la-Frasse

- Coopérative fruitière en Val d'Arly
- La bergerie d'Ayze
- Les Marmottes - Brison
- Philippe Grisard - Cruet
- Girard-Madoux Samuel et Fabien - Chignin
- Domaine Belluard - Ayze
- Domaine G&G Bouvet - Fréterive

Merci pour votre visite...