



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

Today, even more than before, we strive to work local products from short chain.

We take care to select producers in our region to ensure quality and freshness in the worked products.

Our Achievements

- The fish are cut and boned on site
- All the preparations with fish are prepared by us : smoking, marinade, bisque
- Our terrines, foie gras, country terrine, beef or fish terrines are made on site
- Our grenaille potatoes and burger bread are homemade
- Our vegetables are fresh and worked on site
- Our pastries and desserts on a plate are homemade
- One part of ice-cream and sorbets are homemade



Kids menu

Sirup with water

Half portion of one of our main course
(Beside specialities and beef filet)

Ice cream

15€

(For children up to 10 years old)



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Starters

Green salad	6€
Green salad with winter pickles	
The Pumpkin and the Butternut	14€
In a velouté and in a confit, double cream foam and smoked trout fish	
The Foie Gras and Braised Beef	18€
Braised beef cheek, half-cooked foie-gras, sweet potatoes with pickles, truffle beading	

Our Vegetarian Corner

The Vegetarian Bowl	22€
Green salad, seasonal vegetables, Indian grains, cheeses from our region	
The Pumpkin and Butternut	14€
In a velouté and in a confit, double cream foam and vegetable stew	
The Veggie-Burger	23€
Artisanal bread with mild curry, potato rösti, cucumber, salad, reblochon cheese, dried tomato sauce	



Meats

Beef Tartare (raw meat)

Grenaille potatoes, green salad

27.50€

Pork Pluma

Marinated pluma Asia, mashed potatoes with truffles, sour beetroot

28€

Free-range Chicken Supreme

Cooked low temperature, roasted on the skin, beaufort cheese risotto, seasonal vegetables

27€

Fishes

The John Dory fish

In dill steam, mashed potatoes with truffles

29€

The Perche

Pan-fried meunière or creamy capers and parsley, green salad and grenaille potatoes

27.50€



The cheese specialities of Au Vieux Chalet

From la cooperative du Val d'Arly

The fondue*	23€
Abondance cheese, Beaufort cheese, meule de Savoie cheese	
Charcuterie plate from our region	27€
The fondue* of Au Vieux Chalet	35€
Abondance cheese, Beaufort cheese, meule de Savoie cheese, black truffle Charcuterie plate from our region	
Our fondue is only served from 2 people - rate per person.	
Fondant from la cooperative du Val d'Arly	26€
With potatoes, green salad and charcuterie	
Tartiflette of Crozets pasta	20€
Crozets with porcini mushroom, onions, bacon, cream, reblochon cheese, salad	
Charcuterie plate from our region	24€



Cheese

Traditional cheese plate

Mix of cheese from la coopérative du Val d'Arly

7€

Desserts

Valrhona Chocolate

"Breton" shortbread, chocolate sphere 70%, dolce foam, pistachio ganache, chocolate ice cream

9€

The Pear

Pear poached in verbena syrup, chestnut cream, salted butter caramel

9€

The Lemon

Lemon foam, speculos, confit citrus, lemon ice cream

9€

Gourmet Coffee or Tea

Sample of desserts served with coffee or tea

10€

Gourmet Champagne

Sample of desserts served with a glass of Champagne

19€



The best way to discover our food...

Marinated Salmon

"Red label" yuzu cream cheese, winter vegetable pickles, fruits beading
or

The Pumpkin and the Butternut

In a velouté and confit, double cream foam and smoked trout fish

Pork Pluma

Marinated pluma Asia, mashed potatoes with truffles, sour beetroot
or

The Saint-Pierre Fish

In dill steam, beaufort cheese risotto, seasonal vegetables

The Pear

Pear poached in verbena syrup, chestnut cream, salted butter caramel
or

The Lemon

Lemon foam, speculos, citrus confit, lemon ice cream
or

Gourmet coffee or tea (2€ supplement)

or

Gourmet Champagne (11€ supplement)

45€



Allergens

Do not hesitate to ask us for the list of allergens contained in our dishes.

Thank you for your visit...



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