

Hot starters

Mushrooms terrine	20,00 €
Ham and mashed potatoes, Boeuf ham and truffle mashed potatoe	32,00 €
O's à Moëlle	15,00 €

Cold starters

Tuna tartare	20,00 €
Scallop tartare	20,00 €
Carpaccio of aged beef and smoked, without anything	23,00 €
Foie gras «des Landes» Smoked at The Vieux Chalet	25,00 €
Trout smoked at Le Vieux Chalet, Fish Farm Petit in Saint-Germain-de-Joux	19,00 €
<u>6 oysters</u> , Pousse en Conche N°3, Ostra regal Raised in Ireland, Family Boutrais	26,00 €
<u>6 oysters</u> , La Go's N°4, Oliver Gazeau, Marennes	26,00 €
<u>6 oysters</u> , Spéciales N°3 Perles de l'Impératrice Joël Dupuch au Cap Ferret	26,00 €

**Continuous service 12h - 22h.
We are open every evening**

Salad

The Caesar salad
Without any comment... 26,00 €

Pasta

Lobster pasta without the lobster 26,00 €
Alla milanese pasta without the milanese 26,00 €

Fish

Lobster Pasta
Grilled on barbecue, 1 kg about **for 2 pers.** 189,00 €

Grilled Red Tuna Steak, vierge sauce
home made mashed potatoes 40,00 €

Pavé de Skrei, mashed potatoes and vegetable
The king of Cabillaud, caught in the Lofoten Island
From the 15 January to the 15 March 40,00 €

Skate wing with capers, home made mashed potatoes 35,00 €

Sole fish, white butter sauce
Fishing in France, about 500 gr 79,00 €

The Casserole of Marylou

Chicory tartiflette
Cooked chicory, bacon bits, melted Reblochon 35,00 €

Beef cheek stew and marrow's bone 35,00 €

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Meats

Veal Escalope breaded, with bone, alla milanese Linguine with basil, olive oil & parmesan, 300 gr. about	64,00 €
Shoulder of milk-fed lamb Enough for 2 pers. Price for two pers.	91,00 €

Rôtisserie on wood fire

Slice of tuna, grilled with vierge sauce, home made mashed potatoes	38,00 €
Lobster Pasta grilled on barbecue, 1 kg about for 2 pers.	189,00 €
Butcher's piece Origin french, about 300 gr, home made french chips, salad	38,00 €
Black Angus Aiguillette, (picanha) about 250 gr, tartare sauce, home made french chips, salad	41,00 €
Hanger steak Black Angus, about 230 gr, shallots, home made mashed potatoes	41,00 €
French prime rib of beef for 2 pers, home made french chips, salad about 1 kg, Price per pers.	53,00 €
Grilled whole veal kidney, gratin savoyard	41,00 €
Andouillette from Brailon Mustard sauce and home made mashed potatoes or french chips	38,00 €

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Fondue

Swiss fondue, 200 per pers,
Gruyère and Vacherin Fribourgeois
Manu Piller at Semsales - Canton de Fribourg 37,00 €

The same... with truffle 55,00 €

2 pers. minimum / price per pers.

(At diner time, these two fondues are only served outside)

Fondue Vigneronne
Veal finely sliced, to cook in a broth of vegetables with white wine 45,00 €

2 pers. minimum / price per pers.

You wish to modify your side dishes...

Crispy vegetables salad, sucrine,
Mashed sweet potatoes, Beans, Fondue of leeks
Gratin savoyard, Home made french fries, Home made mashed potatoes

Additionnal side dishes 9,00 €

Truffle mashed potatoes 27,00 €

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BOYS AND GIRLS

Home made dishes

Freshly chopped steack home made french fries	18,50 €
Cordon bleu escalope (with ham and cheese) mashed potatoes	22,00 €
Nuggets, home made french fries	18,50 €
Fried fish, home made french fries	18,50 €
Lasagna	18,50 €
Tartiflette with farmer's Reblochon	18,50 €

Children's dessert

2 scoops of ice cream, strawberry, raspberry, lemon, pear, chocolate, vanilla, caramel, coffee	9,00 €
Tablerone mousse	11,00 €

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Desserts

Cottage cheese from Donzel's farm, just with cream and sugar	16,00 €
Lemon Pie not meringue	16,00 €
Eggy bread like grandpa's (grandma's was already taken)	16,00 €
Egg custard, from Mina Clothilde, price per person	11,00 €
Fresh Victoria pineapple with or without home made whipped fresh cream	16,00 €
Profiterole	16,00 €
Vanilla ice cream drowned in coffee and grounded coffee	12,00 €
The Vieux Chalet mystery au Grand Marnier	16,00 €
Poached pear with ice cream and chocolate sauce	16,00 €
Fontainebleau salted butter caramel and chestnut cream	16,00 €
Mousse toblerone	16,00 €

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Pancakes

Butter and sugar	8,00 €
Butter, sugar and lemon	8,00 €
Butter, sugar and whipped fresh cream	9,00 €
Salted butter caramel	8,00 €
Nutella	9,50 €
Jam (orange, quince, blueberry)	9,00 €
Home made apple compote	9,00 €
Chocolate sauce	9,50 €
Suzette (Waiting 15 minutes)	16,00 €

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