



Hot starters

Mushrooms terrine	20,00 €
Ham and mashed potatoes, Boeuf ham and truffle mashed potatoe	32,00 €
Os à Moëlle	18,00 €
Sea Razor Clam Parsley	15,00 €
Chicory Soup	15,00 €
Thin Vegetable Tart	19,00 €

Cold starters

Tuna tartare	20,00 €
Scallop tartare	20,00 €
Carpacio of aged beef and smoked, without anything	23,00 €
Foie gras «des Landes» Smoked at The Vieux Chalet	27,00 €
Trout smoked at Le Vieux Chalet, Fish Farm Petit in Saint-Germain-de-Joux	19,00 €

6 oysters, Pousse en Conche N°3, Ostra regal
Raised in Ireland, Family Boutrais 33,00 €

6 oysters, La Go's N°4,
Oliver Gazeau, Marennes 26,00 €

6 oysters, Spéciales N°3 Perles de l'Impératrice
Joël Dupuch au Cap Ferret 31,00 €

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



Salad

The Ceasar salad

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.**

200,00 €

Grilled Tuna Steak, vierge sauce

home made mashed potatoes

39,00 €

Pavé de Skrei, mashed potatoes and vegetable

The king of Cabillaud, caught in the Lofoten Island

From the 15 January to the 15 March

41,00 €

Skate wing with capers, home made mashed potatoes

35,00 €

Sole fish, white butter sauce

Fishing in France, about 500 gr

89,00 €

The Casserole of Marylou

Chicory tartiflette

Cooked chicory, bacon bits, melted Reblochon

35,00 €

Beef cheek stew and marrow's bone

37,00 €

Naf-Naf with lentils

35,00 €

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Meats

Veal Escalope breaded, with bone, alla milanese Linguine with basil, olive oil & parmesan, 300 gr. about	70,00 €
Shoulder of milk-fed lamb Enough for 2 pers. Price for two pers.	95,00 €

Rôtisserie on wood fire

Slice of tuna, grilled with vierge sauce, home made mashed potatoes	39,00 €
Lobster Pasta grilled on barbecue, 1 kg about for 2 pers.	200,00 €
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, Simmental race, for 2 pers, home made french chips, salad about 1 kg,	105,00 €
Grilled whole veal kidney, gratin savoyard	41,00 €
Andouillette from Braillon Mustard sauce and home made mashed potatoes or french chips	38,00 €

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Fondue

Swiss fondue,

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 dinner time, these two fondues are only served outside)

Suggestion to serve with your fondue :

Beef board dried, alone or to share.

18,50 €

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,

Pan fried vegetable,

Gratin savoyard,

Home made french fries,

Home made mashed potatoes

Additional side dishes

9,00 €

Truffle mashed potatoes

27,00 €

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BOYS AND GIRLS

Home made dishes

Butcher's skewer, french fries	22,00 €
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 €
Toblerone mousse	11,00 €

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Desserts

Cottage cheese from Donzel's farm, just with cream and sugar	11,00 €
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 €
Suzette (waiting 15 min)	16,00 €
Rum Baba	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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