

Cold starters

Italian salad, Salad, olive oil, old Parmesan, grilled zucchini	14,00 €
Tuna tartare	17,00 €
Scallop tartare	17,00 €
Carpaccio of aged beef and smoked, without anything	20,00 €
Dried beef meat, by yourself or to share	15,00 €
Foie gras «des Landes» Smoked at The Vieux Chalet	21,00 €
Trout smoked at Le Vieux Chalet, Fish Farm Petit in Saint-Germain-de-Joux	15,00 €
<u>6 oysters</u> , Spéciales N°4 Perles de l'Impératrice Joël Dupuch au Cap Ferret	22,00 €
<u>6 oysters</u> , Spéciales N°3 Perles de l'Impératrice Joël Dupuch au Cap Ferret	22,00 €
<u>6 oysters</u> , Spéciales N°3, Ostra Régal Marennes, élevées en Irlande, Famille Boutrais	26,00 €
<u>6 oysters</u> , Spéciales N°2, Pousse en claire Pascal Breuil à Marennes	32,00 €

Hot starters

My grandmother's vegetables broth	14,00 €
Mushrooms terrine	17,00 €
Ham and mashed potatoes, Boeuf ham and truffle mashed potatoe	24,00 €
Sweetbread lightly breaded	20,00 €
Lamb Brain in chopped parsley and garlic, Served with little ratte	20,00 €

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

Pasta

Lobster pasta without the lobster	22,00 €
Carbonara spaghetti, The real, without cream	22,00 €

Meats

Filet of beef tartare home made french chips, salad	32,00 €
Filet of beef tartare minced and cooked in frying pan, home made french chips	32,00 €
Slice of Rumsteak rolled in sweet spices, Crispy vegetables	32,00 €
Veal Escalope breaded, with bone, alla milanese Linguine with basil, olive oil & parmesan, 300 gr. about	55,00 €
Shoulder of milk-fed lamb, 7 hours, candied Vegetables Enough for 2 persons. Price for two persons.	79,00 €

Fish

Lobster Pasta Grilled on barbecue, 1 kg about for 2 persons.	152,00 €
Grilled Red Tuna Steak, vierge sauce home made mashed potatoes	35,00 €
Pavé de Skrei, mashed potatoes and vegetable Le roi du Cabillaud, pêché dans les îles Lofoten du 15 Janvier au 15 Mars environ	35,00 €
Little Perches filets, french, Sologne home made french chips	35,00 €
Sole fish with white butter sauce Fishing in France 400 / 500 gr about	63,00 €

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

The Casserole of Marylou

Chicory tartiflette Cooked chicory, bacon bits, oignons, melted Reblochon	29,00 €
Lamb in shepherd's pie, sucrine lettuce	29,00 €
Tête de veau sauce gribiche	29,00 €
Beef cheek stew and marrow's bone	29,00 €
Ham hock with lentils	29,00 €
Bresse Chicken in casserole dish with cream, vegetables, with or without Savagnin from Jean François Ganevat	29,00 €

Fondue

The Cheese fondue, the swiss way* Gruyère and Vacherin Fribourgeois Manu Piller à Semsale - Canton de Fribourg	28,00 €
--	---------

Truffle Fondue*	38,00 €
-----------------	---------

***2 pers. minimum / prix par personne.**

Only served at lunch time (and for the diner outside)

Our suggestion for your fondue :

Dried beef meat, by yourself or to share.	15,00 €
---	---------

Fondue Vigneronne Veal finely sliced, to cook in a broth of vegetables with white wine	38,00 €
---	---------

2 pers. minimum / prix par personne.

Served at all times

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

Rôtisserie on wood fire

Slice of tuna , grilled with vierge sauce, home made mashed potatoes	35,00 €
Lobster Pasta grilled on barbecue, 1 kg about for 2 people.	152,00 €
Butcher's piece Charolais, about 300 gr, pepper sauce, home made french chips, salad	32,00 €
Black Angus Aiguillette, (picanha) about 250 gr, tartare sauce, home made french chips, salad	35,00 €
Hanger steak Black Angus, around 230 gr, shallots, home made mashed potatoes	35,00 €
Charolais prime rib of beef for 2 pers, home made french chips, salad 1 kg about Price / person.	45,00 €
Rognon de veau entier grillé, gratin savoyard	35,00 €
Andouillette from Braillon Mustard sauce and home made mashed potatoes or french chips	32,00 €
Calf's liver thick Parsley and home made mashed potatoes	35,00 €

You wish to modify your side dishes...

Crispy vegetables salad, swiss chard casserole,
Mixed fried vegetables, Green beans, Rice,
Gratin savoyard, Home made french fries, home made mashed potatoes
Désirée, Spunta, Charlotte, Aliénor de chez Mr Panisset à St Féreol

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

BOYS AND GIRLS

Home made dishes

Freshly chopped steack home made french fries or mashed potatoes	16,00 €
Cordon bleu escalope (with ham and cheese) vegetables	19,00 €
Nuggets, home made french fries	16,00 €
Fried fish, home made french fries	16,00 €
Lasagna	16,00 €
Tartiflette with farmer's Reblochon	16,00 €

Children's dessert

Yoghurt, natural, raspberry, strawberry or blueberry	6,00 €
2 scoops of ice cream, Strawberry, lemon, pear, chocolate, vanilla, caramel, coffee	8,00 €
Toblerone mousse	9,00 €

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

Desserts

Cottage cheese from Donzel's farm, just with cream and sugar	10,00 €
Fontainebleau, salted butter caramel and crème de marrons	15,00 €
Blueberry Pie*	15,00 €
Lemon Pie not meringue	15,00 €
Millefeuille	15,00 €
Eggy bread like grandpa's (grandma's was already taken)	15,00 €
Baba with old rum, home made whipped fresh cream	15,00 €
Egg custard, from Mina Clothilde, price per person	15,00 €
Fresh Victoria pineapple with or without home made whipped fresh cream	15,00 €
Chocolate coulant (waiting 15 minutes)	15,00 €
Toblerone Mousse in a crispy pancake	15,00 €
Vanilla ice cream drowned in coffee and grounded coffee	12,00 €
The Vieux Chalet mystery au Grand Marnier	15,00 €
Pancake Suzette (Waiting 15 minutes)	15,00 €
Poached pear with ice cream and chocolate sauce	15,00 €

* Frozen blueberries from the Alps

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

Pancakes

Butter and sugar	7,00 €
Butter, sugar and lemon	7,00 €
Butter, sugar and whipped fresh cream	8,00 €
Salted butter caramel	8,00 €
Nutella	8,50 €
Jam (apricot, raspberry, prune, quince, blueberry, cherry)	8,00 €
Home made apple compote	8,00 €
Morning Fruit medley compote	8,50 €
Chocolate sauce	8,50 €
Suzette (Waiting 15 minutes)	15,00 €

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