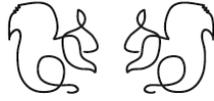


LE VIEUX CHALET



DAILY MENU

(served at lunchtime only - Monday to Friday)

Starter - Main dish - Dessert	30.-
Starter and Main dish or Main dish and dessert	26.-
Main dish.	20.-

A LA CARTE MENU

(served during weekday evenings and at the weekend)

STARTERS

Coconut milk clam Soup flavoured with turmeric, galangal and chorizo	19.-
Ravioli with a squash and goats cheese filling served with a hazelnut sauce and drizzled with sauge oil.	16.-
Salmon beetroot gravlax with curried blinis, avocado, Granny Smith apples and wasabi	19.-
Velouté of mushrooms served with truffle oil, a 62o poached egg and toasted hazelnuts	14.-
Roquette salad with pears, parmesan, pecan nuts and truffle oil	12.-

MAIN DISHES

Sesame encrusted lightly cooked tuna with a coriander and pistachio pesto and served with wok cooked green vegetables	40.-
Pigeon, roasted on the bone and its jus, spelt-Risotto and creamy peas mash	38.-
Filet of beef cooked slowly at low temperature, soja and ginger butter served with a rendang crunchy croquette	49.-
Ravioli with a squash and goats cheese filling served with a hazelnut sauce , sage oil	30.-
A Vegetable plate consisting of a variety of cooked vegetables of various colours and forms served with cereals or pulses (depending on the vegetables this can vary)	28.-

CHEESE AND DESSERTS

A selection of Swiss cheeses, seasonal chutney and nuts	12.-
Cleo's melting chocolate sphere, fresh mandarin salad, pralines	16.-
A selection of creations based around pistachio and chocolate	16.-
Pumpkin tartelette, coconut milk, yuzu and a speculoos ice cream	14.-
Gourmand tea or coffee (a selection of small deserts served with your choice of tea or coffee)	16.-

LE
VIEUX CHALET



Menu Découverte

a three course menu with cheese and/or dessert

Salmon beetroot gravlax with curried blinis, avocado, Granny Smith apples and wasabi

Filet of beef cooked slowly at low temperature, soy and ginger butter
Parsnip mousse and a rendang crunchy croquette

Pumpkin, coconut milk and Yuzu tartelette, speculoos ice cream
and/or

Assortment of Swiss cheeses (+7.-)

75.-

A selection of wines to pair with the dishes, 3 glasses

21.-

Any changes on the menu could result in an extra charge.

For the little ones (until 12 years old)

The tuna or beef on the menu but served as a half portion	20/25.-
Crunchy filet of chicken, chips and vegetables	15.-
+1 sirup et 1 ball of ice cream	19.-

Opening Time :

Lunch : 12h-14h30

Dinner : 19h-24h00

(Kitchen closes 21h45)

Close Tuesday and Wednesday
School Holiday: close only on Tuesday

 +41 27 288 20 10
info@levieuxchalet.ch
www.levieuxchalet.ch

N'hésitez pas à nous faire part de vos remarques, de vos intolérances, et laissez vous guider....

LE
VIEUX CHALET



Le dîner du Réveillon de Noël
24 Décembre 2018

Welcome cocktail

Pan fried and smoked escalope of foie gras, fig chutney on a ginger loaf toast

Velouté of mushrooms served with truffle oil, perfect poached egg and toasted hazelnuts

Pan fried scallops, creamy Granny Smith and celeriac purée, safran sauce, vegetables

or

Duck breast cooked at low temperature with a rich cherry sauce, butternut fondant,
cocoa crumble, sauteed mushrooms

A Christmas bubble with sweet chestnut and pear

90.-

Dîner de la Saint-Sylvestre
31 Décembre 2018

a Champagne creation of Charles

Lobster tempura with a wasabi emulsion

Parsnip espuma with truffle oil, Vittelote chips

Crayfish with peas, orange, pineapple and coconut condiment

Tender Venison with a cocoa & redcurrant juice
Jerusalem artichoke puree
Vegetables and shiitakes mushrooms

Our mountains
a chocolate and caramel mousse with an orange soft center

110.-