



ONCE UPON A TIME

Under the leafy mango trees of Savassi in 1979, there was a little chalet. This charismatic chalet began its journey to success as a very tiny, but charming gift shop. Every day customers were greeted with open arms and treated like family. This family started to grow. The chalet expanded to a new location, began to sell furniture and later added a piano bar for an even more pleasant shopping experience.

The Little Chalet was truly loved by all. We continued expanding, eventually moved to a larger house and became a much beloved restaurant. Day after day, The Little Chalet was gaining many more fans, and growing famous for introducing the flavors and magic of Swiss fondues to Brazil. Everyone loved this entirely new dining experience and our welcoming and cozy environment.

The Little Chalet began to open in new locations throughout Brazil, and although it was constantly evolving one thing always remained the same. Our guests were always treated to a warm, welcoming atmosphere and offered a unique experience during each and every special visit. Big dreams are achieved by taking little steps one at a time, consistently believing in one's vision.

Now we are thrilled to open our doors here in Boca Raton, Florida, beginning a new chapter in this fairytale story. The Little Chalet brings the same warmth, hospitality and aromatic rich flavors, as well as the magical sounds of live piano music that began so many years ago in Brazil.

Discover our "happily ever after" as you begin your own story with us at The Little Chalet.

WINES BY THE GLASS

WHITE WINES

Chardonnay, Newton, Red Label , Napa/Sonoma.....	12
Chardonnay Chalk Hill, Sonoma Coast.....	13
Pinot Grigio, Bollini, D.O Trentino.....	10
Pinot Grigio, Santa Margherita, Alto-Adige.....	15
Sauvignon Blanc, Kim Crawford, New Zealand.....	11
Riesling, Cht. Ste. Michelle, WA.....	10
Rose, Listel, Tete de Cuvee, Carmague.....	10

BUBBLY

J.P.Chenet, Brut, France.....(split)	10
Prosecco, Mionetto, Rosé, Italy.....(split)	11
Moet & Chandon, Brut Imperial, France.....(split)	22

RED WINES

Pinot Noir, Meiomi, California.....	12
Pinot Noir, Smoke Tree, Sonoma.....	13
Malbec Reserva, Terrazas de los Andes, Mendoza, Argentina.....	12
Merlot, Benzinger, Sonoma County.....	11
Cabemet Sauvignon, J.Lohr, Seven Oaks, California.....	11
Cabemet Sauvignon, Newton, Red Label, Napa/Sonoma	15



Happy Hour

Everyday 5-7pm - Half off drinks and wines.
Available at the bar only

CONNECT WITH US

thelittlechalet.com | contactus@thelittlechalet.com

thelittlechalet thelittlechalet

TLC_Boca



CRAB CAKE 15

Fresh crab meat served with spicy remoulade

SCALLOPS 23

Pan seared scallops served with corn, edamame, pancetta in lemon butter sauce

SKILLET CORNBREAD 11

Stuffed with shredded short ribs and topped whipped ricotta, brown butter

BRUSSELS SPROUT 10

Served with chorizo sausage, beets, parmesan cheese, sweet pepper coulis

MUSHROOM TOAST 11

Crostini, ricotta, mushroom, garlic infused extra virgin olive oil

LETTUCE WRAPS 17

Shrimp & crab, chopped veggies, sriracha mayo

TUNA TARTAR 16

Tuna, avocado, egg yolk, sriracha mayo, smoked salt, chives

BRAISED TACOS 12

Pita, short rib or pulled pork, pickled red onions, creamy goat cheese, cilantro

BEEF CARPACCIO 19

Topped with shaved parmesan, pickled red onion and capers served with crostini

RISOTTO BALLS 11

Parmesan risotto lightly fried, served with our homemade marinara sauce



CAESAR SALAD 10

Romaine lettuce, croutons, parmesan, anchovies, Caesar dressing

SPINACH SALAD 11

Spinach, cranberry, walnuts, feta cheese, cherry balsamic

ARUGULA SALAD 11

Arugula, cherry tomatoes, crispy wine onions, lemon vinaigrette

BLUE CHEESE WEDGE SALAD 11

Iceberg wedge topped with blue cheese dressing, blue cheese crumbles, diced bacon and egg, topped with crispy onions and tomatoes

VERY FRENCH ONION SOUP 13

Caramelized onions, croutons, gruyere cheese



CHALET BURGER 19

Brioche bun, manchego, caramelized onions, veggie demi, banana ketchup

STUFFED CHICKEN BREAST 26

Stuffed with gouda, catupiry cheese, bacon and caramelized onions served over sautéed spinach

SHORT RIBS 33

Braised short ribs served with mashed potatoes & gravy

CARBONARA 19

Bucatini, pancetta, egg yolk, parmesan cheese

PAPPARDELLE 21

Short rib, spinach, tomato, parmesan

SQUID INK PASTA 33

Spaghetti, scallops, shrimp, langoustine, uni butter

Promotions cannot be combined

- For parties of 6 or more a 18% Gratuity is added to your check for your convenience.

- Happy Hour is available only at the bar. Consumption of happy hour items is not allowed at the table.

- Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. Our Caesar dressing contains raw eggs.

Land & Sea



LAMB CHOPS 39

Served with cheesy polenta

NEW YORK STRIP 16OZ 38

USDA PRIME FILET MIGNON 8OZ 46

DRY AGED BONE IN RIBEYE 18OZ 53

All steaks come with two sides of your choice.

CHALET SWISS FILET 46

Prime filet mignon filled with prosciutto and catupiry cheese, beef béchamel

FAROE ISLAND SALMON 27

Asparagus, wild rice, apples, beets, goat cheese crema, snipped dill

FLOUNDER FRANCAISE 29

Pan fried flounder, lemon white wine sauce, capers, roasted potato and asparagus

SEABASS 39

Mushrooms, artichokes, leeks, celeriac puree & and bordelaise

OCTOPUS 27

Grilled octopus, pesto, roasted potato



6

FENNEL INFUSED CREAMED CORN

FRENCH FRIES & TRUFFLE OIL

JOSIE'S MASHED POTATOES

SAUTEED MUSHROOMS WITH GARLIC

STEAMED BROCCOLI

POTATO GRATIN

GRILLED ASPARAGUS (ADD 3)

PECAN CRUST SWEET POTATO (ADD3)



10

BREAD PUDDING

CRÈME BRULEE

FRENCH TOAST & ICE CREAM

DESSERT FONDUE

PETITE 22 | LARGE 28

fresh fruits, pound cake, nutty brownie, rice crispy treats, cookies

CHOOSE FROM:

*milk chocolate | dark chocolate | white chocolate
s'mores | cookies & cream*

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SERVED WITH BREAD AND ONE ACCOMPANIMENT OF YOUR CHOICE

THE SWISS ALPS ORIGINAL 38

Emmental, comté and gruyere cheeses melted in dry white wine with a hint of kirsch, making it the favorite in the Alps

QUATTRO FORMAGGI 38

Emmental, grand cru, parmesan and blue cheese combined to create a balanced robust flavor

CRÈME DE LA CRÈME 38

Emmental, comté and gruyere combined to create a light and mild flavor

Accompaniments 6

STEAMED MIXED VEGETABLES

Broccoli, cauliflower and mushroom

NOISETTE POTATO

SMOKEY SAUSAGE AND POTATOES

Fondue Entrées

Our fondue entrées are braised in our signature red wine consommé, which gives them an unparalleled and unique flavor. We also offer our roasted garlic consommé. Serves two.

THE SURF & TURF 69

Our house combination of filet mignon and gulf shrimp

FILET MIGNON 80

16oz of our tender filet mignon

EXTRA MEAT FOR FONDUE ENTRÉE 35

(120z)

Fondue Experience

**THREE-COURSE 99
EXTRAVAGANZA FOR TWO**

*choice of one cheese fondue
+ the surf & turf entrée fondue
for USDA filet mignon only, add 11
+ choice of one petite dessert fondue*

Caution: fondues are made in high temperatures. Avoid touching the fondue pot. Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness. Please let us know if you have allergies.