



# 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



## Appetizers

### 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*



## Salads & Soups

### 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*



## Entrees

### 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*

*Accompagniments 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*

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*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.*