



Le Petit Chalet

Brunch Menu

Small Plates

Hot Beignets: New Orleans Style, Berry and Nutella Dipping Sauces <i>(fresh! Allow extra cooking time!)</i>	10000
Macaroni Gratin: Baked In Sharp Irish Cheddar Sauce	14000
Calamari: Breaded & Flash Fried, Garlic & Herbs, Lemon Aioli	23000
Goats Cheese Salad: Salad of Chèvre, Blueberries, Orange, Candied Walnut, Mixed Lettuces	17000
Smoked Salmon Baguette: Chèvre, Pickled Onion, Capers, Lemon Zest, Herbs, Petit Salad	24000
Assorted Imported Cheese: Grilled Baguette, Berries, Preserves, Grapes, Apples, Candied Walnut	26000

Brunch Favorites

Vegetable Omelet: Sautéed Peppers, Onions, Herbs, Whipped Eggs, Potatoes, Fruit	21000
Avocado Toast: Multigrain Bread, Avocado, Radish, Herbs, Tomato, Potatoes, Fruit Salad	18000
Blueberry Pancakes: Fresh Plump Berries, Syrup, Fruit Salad	18000
Boujie Breakfast: 2 Eggs Any Style, 2 Pancakes, Roasted Tomato, Potatoes, Bacon, Fruit Salad	24000
Eggs Benedict: Smoked Salmon, Croissant, Poached Eggs, Hollandaise, Potatoes, Fruit Salad	25000
Steak & Eggs: Grilled Ribeye, 2 Eggs Any Style, Plantains, Chimmichurri, Potatoes, Fruit Salad	36000
Chorizo & Egg Hash: Spicy Spanish Chorizo, Potato, 2 Eggs Any Style, Pico De Gallo, Fruit Salad	24000
Grilled Salmon: Saffron Orzo Pasta, Tomato Coulis, Spinach, Parmesan	47000
Steak Frites: Fillet Mignon, Green Peppercorn Sauce, Parmesan Potato Wedges, Haricots Vert	38000
Chicken Paillard: Breaded & Pan Fried Chicken Breast With Lemon Caper Beurre Blanc, Salad of Gourmet Greens, Parmesan Cheese. *** Also Available As "Simply Grilled" ask server for details	29000

Dessert

Trio Of Creme Brûlée: Vanilla, Saffron, Orange	16000
Lemon Tart: Cream Cheese & Lemon Tart, Strawberry Sauce, Berries	16000
Sticky Date Pudding: Moist Date Cake, Hot Amarula Caramel, Vanilla Bean Ice Cream	16000
Hot Fudge Sundae: Our Premium Caramel & Vanilla Ice Cream, Hot Fudge, Whipped Cream	16000
Chocolate Bundt Cake: Moist Swiss Cocoa Cake, Crème Anglaise, Berries	16000
Affogatto: Premium Rwandan Espresso with Homemade Vanilla Bean Ice Cream	10000

Brunch Beverage Favorites

Mimosa. Prosecco, Fresh Orange Juice	16000
White Sangria. Absolute Citron, Chardonnay, Fruit	15000
Chalet's Sangria. Cabernet, Brandy, Fruit	15000
Fresh Orange or Mango Juice	12000
Fresh Tree Tomato Juice, Pineapple Juice	8000





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Whites

	Bottle	Glass	Glass & A half
Moulin de Gassac Chardonnay France, 2021	54000	14000	21000
Château Pierrousselle Sauvignon Blanc France, 2022	58000	15000	22500
Domaine Pélaquié Côtes du Rhône Rose France, 2020	70000	18000	27000
Château Poulvère Côtes de Bergerac (Sweet) France, 2022	70000	18000	27000
Virto Edizione Gourmet. Vino Bianco Italia	65000		
Elysis Anjou Chenin Blanc France, 2022	65000		
Bruce Jack Lifestyle Blush: Sauvignon Blanc & Shiraz. South Africa 2024	70000		
Vernacoli Pinot Grigio Italia	78000		
Tormaresca Chardonnay IGT Puglia, Italia, 2022	95000		
Vacher & Fils Sancerre Sauvignon Blanc France 2021	145000		
Louis Jadot Chablis France, 2019	160000		
Champagne & Sparkling	Bottle		
Luigi Bosca 5 Stars Prosecco Italia	64000	16000	
Château de Mauny Crémant De Loire. France	78000		
Sensi Prosecco, Extra Dry. Italia	92000		
V&G Dupont Nuage De Blancs. France	180000		
Veuve Cliquot. France	265000		

Mocktails

Elder Gentleman.	
-Vitello, Smashed Blueberry, Lime, Elderflower	9000
Frozen Hibiscus Fizz	9000
Mint Lemonade	9000
Ginger Lemongrass Lemonade	9000
Detox. Beetroot, Pineapple, Ginger	9000
Watermelon, Strawberry, Basil Breeze	9000
Sweet Sunrise. Grenadine, Orange Juice, Vitelo	9000
Fro-Co Limeade. Coconut Milk lime Juice, Ice	9000
Mango Pineapple Slushie	9000

Italian Sodas

Polara Arancia Rossa Green Mandarin, Cola, Blood Orange, Rhubarb	9000
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Reds

	Bottle	Glass	Glass & A half
Le Petit Balthazar Merlot France 2022	54000	14000	21000
Jean Des Valanges, Pinot Noir France, 2020	64000	16000	24000
Moulin de Gassac Cabernet Sauvignon France, 2021	54000	14000	21000
Château Bellevue Bordeaux Supérieur France 2020	65000		
Le Bio Balthazar Organic Menervois. (Grenache & Syrah) France 2018	65000		
Calmel & Joseph Syrah. France 2022	65000		
Château de Monstere Bordeaux (Merlot & Cabernet) Graves, France. 2018	85000		
Bosman Generation 8 Shiraz South Africa 2023	105000		
Kleine Zalze Cabernet Sauvignon South Africa 2022	110000		
Paul Clover Pinot Noir Village South Africa, 2023	125000		
Luigi Bosca Barbaresco DOCG Italia, 2019	153000		
Clarendelle Bordeaux Rouge France, 2017	150000		
Antinori Pèppoli Chianti Classico DOCG Italia, 2021	150000		
Luigi Bosca Barolo DOCG Italia, 2019	180000		

Crafted Cocktails (our shots are 45 ml, American Style)

Hari Kari. Kari Rwandan Vodka, Cointreu, Passionfruit, Lemon	17000
White Sangria. Vodka, Chardonnay, Fruit	15000
Chalet's Sangria. Cabernet, Brandy, Fruit	15000
Smoked Manhattan. Jack Daniels, Vermouth, Bitters	18000
Grand Margherita: Grand Marnier, Olmeca Gold, Lime, Salt	22000
Aperol Spritz. Prosecco, Aperol, Soda Water	17000
Mojito. Bacardi Rum, Mint, Lime, Soda Water	17000
Raspberry Beret. Chambord, Absolute Vodka, Pineapple	18000
Bubbly Pink Punch. Prosecco, Cointreau, Vodka, Grenadine	17000
Mai Tai. Bacardi, Captain Morgans Black, Cointreau, Lemon	17000
French 75. Gordons Gin, Lemon, Prosecco	17000
Ginger Mule. Gordons Gin, Ginger Beer, Lime & Ginger	16000
Negroni. Gordons Gin, Campari, Cinzano, Orange	16000
Sidecar. Cognac, Grand Marnier, Lemon Juice	20000
Le Petit Prince. Tequila, Cointreau, Ginger, Mint, Lemon	18000
Espresso Martini. Absolut Vodka, Kahlua	17000
Frozen Pina Colada. Malibu & Bacardi, Pineapple, Coconut	16000





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Menu

Small Plates & Salads

Classic French Onion Soup: Carmalized Onions, Beef Broth, Melted Gruyere, Garlic Crouton	16000
Tree Tomato Salad: Beet, Avocado, Orange, Arugula, Gooseberries, Orange Rosemary Vinaigrette	12000
Goats Cheese Salad: Salad of Chèvre, Blueberries, Orange, Candied Walnut, Mixed Lettuces	17000
Macaroni & Cheese: Baked In Sharp Irish Cheddar Sauce	14000
Calamari: Breaded & Flash Fried, Garlic & Herbs, Lemon Aioli	23000
Smoked Salmon Baguette: Chèvre, Pickled Onion, Caper, Smoked Salmon, Petit Salad	24000
Assorted Imported Cheese: Grilled Baguette, Berries, Preserves, Grapes, Apples, Candied Walnut	26000

Main Course

Steak Frites: Fillet Mignon, Green Peppercorn Sauce, Parmesan Potato Wedges, Haricots Vert	38000
Braised Lamb Shank: Fork Tender Lamb Shank In Rich Red Wine Sauce, Carrot Parisienne, Peas -Parmesan, Polenta	36000
Pan Seared Tilapia "Meunière": Sautéed Spinach, Chalet Potato, Tomato Provençale, Brown -Butter & Caper Sauce	29000
Blackened Chicken Fettuccini: Blackened Chicken, Parmesan Cream Sauce, Homemade Fettuccini -Herbs, Oven Dried Tomato	29000
Chicken Paillard: Breaded & Pan Fried Chicken Breast With Lemon Caper Beurre Blanc, Salad of -Gourmet Greens, Parmesan Cheese. *** Also Available As "Simply Grilled" ask server for details	29000
Vegetable Risotto: Cheesy Arborio Rice with Carrots, Zucchini, Parmesan, Carrot Puree	23000
Mixed Grill: Grilled Petit Fillet Mignon, Australian Lamb chop, Grilled Chicken Breast With Sweet Onion Sauce. Chalet Potato, Vegetable Du Jour	47000
Grilled Italian Fillet Mignon. 250gm, Port Wine Reduction, Chalet Potato, Haricots Vert	72000
Grilled Brazilian Ribeye. 300gm, Truffled Butter, Natural Jus, Chalet Potato, Vegetable Du Jour	65000
Grilled Salmon: Saffron Orzo Pasta, Tomato Coulis, Garlic Spinach, Parmesan	47000

Dessert

Trio Of Creme Brûlée: Vanilla, Saffron, Orange	16000
Lemon Tart: Cream Cheese & Lemon Tart, Strawberry Sauce, Berries	16000
Sticky Date Pudding: Moist Date Cake, Hot Amarula Caramel, Vanilla Bean Ice Cream	16000
Hot Fudge Sundae: Premium Caramel & Vanilla Ice Cream, Hot Fudge Sauce, Whipped Cream	16000
Chocolate Bundt Cake: Moist Swiss Cocoa Cake, Crème Anglaise, Berries	16000
Affogatto: Premium Rwandan Espresso with Homemade Vanilla Bean Ice Cream	10000

