



# LE CHALET

## Fondue and Crepes

*Not Just For Special Occasions*

By Lori Romano

In today's world of carbon copy chain restaurants, it's like striking gold when you stumble upon a unique culinary spot that serves up beautiful plates of mouthwatering food. Combine that with reasonable prices and you've probably just discovered your new favorite restaurant. Visit Le Chalet just once, and you are guaranteed to keep coming back for more.

Co-owners Anthony Ferre and Alain Keller seamlessly combined their French and Swiss backgrounds as they built Le Chalet from the ground up. "The owners had a dream, and worked together to create a unique restaurant that you usually don't see in the U.S.," says Florence Solves, general manager. "They wanted to create a new concept, and they built everything and designed everything themselves."

Unwilling to compromise on even the smallest of details, Ferre and Keller

painstakingly designed every inch of Le Chalet to resemble an authentic mountain cottage in the Alps. And what better way to complement the beautiful décor, than with delicious, authentic food made from scratch right before your eyes? With an open kitchen and two closed circuit TVs hanging in the bar area, the chefs at Le Chalet dazzle customers with their creativity and technique.

"What you find at Le Chalet is the best food in Europe," Solves says. "In France and Switzerland, you find crepes and fondue in the most popular places. It is very common, inexpensive, and healthy. You have a good time, and you get full."

Begin your meal with a Traditional Flammenkuchen—an oven-toasted tart with sour cream, bacon, seared onions, and Swiss cheese. Or try the freshly-sliced Prosciutto Board served with cornichons, pearl onions, and toasted French baguette

bread. For those who love fondue, you will find none finer than Le Chalet. Share a traditional Swiss Cheese Fondue, with Gruyere cheese, white wine, Kirschwasser, and French baguette croutons. Or, if you're feeling carnivorous, you certainly won't be disappointed with La Potence, nicknamed "The Hanging Man." One of Le Chalet's signature dishes, La Potence is 10 ounces of beef tenderloin, cut into chunks hanging above a skillet of wild rice and Beurre Maitre d'Hotel flambéed tableside and served by Chef Ferre.



Le Chalet's menu also features a variety of savory and sweet crepes. Large enough to share, and served with a small side salad of mixed greens, diced tomatoes, and onions tossed with a grain mustard vinaigrette, Le Chalet's selection of savory crepes has something to satisfy every appetite. Try the Bergere, a buckwheat crepe folded delicately around a homemade ratatouille made from onions, zucchini, eggplant, tomato, green bell pepper, garlic and tomato sauce topped with mozzarella and a thick slice of roasted goat cheese.

Make sure to save room for dessert! Keep it simple with a sugar crepe for just \$2.50. Or, try one of the Specialty Sweet crepes like the Crepe Flambee Grand Marnier with candied orange rinds, vanilla ice cream, and whipped cream for just \$6.75.

"When people think fondue...they think expensive," explains Solves. "People assume Le Chalet is only for special occasions, but our food is very healthy, made from scratch, and very inexpensive. Our lunch specials are just \$6—you can't beat that! We want to stay authentic and unique, not expensive and fancy."

*Photos by Lori Romano*



Le Chalet  
5626 W. Bell Road, Glendale  
602.337.8760  
lechalet-llc.com