

– THE BEGININGS –

**Heirloom tomato**

Onion crumble, ginger, ponzu

**Abbaye “pâté en croute”**

Herbs salad

**Marinated fera from lake Annecy**

Radish, quinoa

**Smoked tuna**

Yuzu and miso dressing, baby spinach

**French green bean**

Soft-boiled egg, summer truffle, sesame vinaigrette

– TO FOLLOW –

**Slow cooked cod fish**

Green curry, lemon balm, coral lentil

**Confited trout**

Smoked mousseline, zucchini

**Grilled rib steak**

Geranium cooking stock, herbs from our garden, grenaille potato

**Free-range chicken**

Green peas mousseline, teriyaki flavoured broccoli, poultry stock

**Vegetal sensation**

Grilled zucchini, herbs sauce, quinoa

– CHEESE & DESSERT –

**Our cheese selection from Savoie**

Matured by Alain Michel

**The tiramisu**

Classic with vanilla Bresse cream

**The clafoutis**

Cherry flavour and its sorbet

**The apricot**

In meringue, rosemary, olive oil

**L'Abbaye**

Blueberry and génépi ice cream, blueberry coulis, chantilly

**Dame Blanche**

Vanilla ice cream, homemade chantilly, caramelized almond,  
hazelnut praliné, warm 72% chocolate sauce

– COFFEE, TEA & INFUSION –

**Espresso coffee « Perle Noire »**

4 €

Arabica - suave and fragant, balanced and subtle

**Tea or infusion**

6 €

– MINERALES WATER –

Badoit 100 cl

6 €

Evian 100 cl

6 €


STARTER & MAIN/MAIN&DESSERT/STARTER&DESSERT 53 €

STARTER, MAIN & DESSERT 59 €

STARTER, MAIN, CHEESE & DESSERT 69 €

## — THE APERITIFS —

By Glass

Rosé Savoie, Jean François Quénard  **11 €**

Blanc Fiefs Vendéens, Pissotte Domaine Coirier **11 €**

Rouge Côtes Catalanes « La Rétro Lafage » **11 €**

Champagne Brut **20 €**

Champagne Rosé **20 €**

Ricard, Pernod 2 cl **5,5 €**

Suze, Campari, Aperol, Martini 6 cl **8 €**

Porto rouge 10 ans Quinta Corte 10 cl **16 €**

Beers

Brasserie Artisanal BIO Funambules – La Croix-de-la-Rochette (73)

Blonde, Amber, IPA 33 cl **8€**

Micro-Brasserie Alchimie – Faverges (74)

Blanche 33 cl **8€**

Stout 33 cl **9€**

## — CHAMPAGNE —

Brun de Neuville Blanc de Blancs Brut 75 cl **70 €**

Bollinger Cuvée Spéciale Brut **119 €**

Jacquesson Cuvée 746 Extra-Brut **119 €**

Billecart-Salmon Rosé Brut **110 €**

Billecart-Salmon Brut Sous-Bois **120 €**

## —NO ALCOOL DRINK—

Fruits juice 25 cl **4 €**

Orange, pineapple, apple, apricot, cranberry, tomato

Soda **5 €**

Maison Unaju

Yuzu cucumber, Strawberry basil, Apricot thyme 25 cl **8 €**


## —ROSÉ WINE —

	75 cl	50 cl
<b>2023</b> Côtes de Provence AOC, Saint-Victoire, Mas de Cadenet	<b>48 €</b>	<b>30 €</b>
<b>2023</b> Les Baux de Provence AOC, Domaine de Lauzières	<b>48 €</b>	
<b>2023</b> Bandol AOC, Domaine du Gros Noré	<b>60 €</b>	
<b>2023</b> Savoie AOC, Anne Sophie-Jean François Quénard 🇨🇭	<b>48 €</b>	
<b>2023</b> Côte de Toul AOC, Domaine Claude Vosgien		<b>39 €</b>
<b>2022</b> Côtes de Provence AOC, Château de Brigançon	<b>48 €</b>	<b>30 €</b>

## — WHITE WINE —

	75 cl	50 cl	37,5 cl
<b>2023</b> Fiefs-Vendéens Pissotte AOC, Domaine Coirier	<b>39 €</b>		
<b>2022</b> Crozes Hermitage AOC, Domaine Melody	<b>50 €</b>		
<b>2023</b> Savoie AOC Apremont, Domaine Blard 🇨🇭	<b>50 €</b>		
<b>2023</b> Savoie AOC Chignin Bergeron, « Pied des Tours », Anne Sophie J-F. Quénard 🇨🇭	<b>53 €</b>	<b>41 €</b>	
<b>2022</b> Cassis AOC, Domaine du Paternel	<b>66 €</b>	<b>46 €</b>	
<b>2020</b> Pouilly-Fumé AOC, Domaine Masson-Blondelet	<b>55 €</b>		<b>30 €</b>
<b>2019</b> Condrieu AOC, « Petite Côte », Yves Cuilleron	<b>110 €</b>		
<b>2021</b> Chablis 1 <sup>er</sup> cru AOC, Jean Marc Brocard	<b>88 €</b>		
<b>2020</b> Puligny-Montrachet AOC, Domaine Vincent Girardin	<b>150 €</b>		<b>75 €</b>

— RED WINE —

	75 cl	50 cl	37,5 cl
<b>2022</b> Côtes d’Auvergne Chateaugay AOC, Benoit Montel	<b>40 €</b>		
<b>2021</b> Savoie AOC Pinot Noir, Anne Sophie et J.F Quénard 	<b>52 €</b>	<b>32 €</b>	
<b>2020</b> Terrasses du Larzac AOC, « Les Garigoles », Domaine Coston	<b>60 €</b>		
<b>2019</b> Corbières AOC, « Les Terrassettes », Clos d’Anthel	<b>42 €</b>	<b>36 €</b>	
<b>2018</b> Morey Saint-Denis AOC, Aux Charmes 1 <sup>er</sup> Cru, Michel Magnien	<b>129 €</b>		
<b>2019</b> Margaux AOC, Baron de Brane	<b>99 €</b>		
<b>2018</b> Volnay AOC, Vieilles Vignes, Domaine Génot-Bou langer	<b>88 €</b>		
<b>2022</b> Saumur-Champigny AOC, Domaine Thierry Germain	<b>55 €</b>		
<b>2018</b> Graves AOC « Cuvée Amélie », Château Doms	<b>55 €</b>		
<b>2017</b> Côtes de Provence Saint-Victoire AOC, Mas de Cadenet	<b>49 €</b>	<b>32 €</b>	
<b>2015</b> Les Baux de Provence AOC, « Équinoxe», Domaine de Lauzières	<b>62 €</b>		

## INFORMATIONS ABOUT OURS PRODUCT



### OUR DISHES

Are prepared in house according to our recipes from high quality products selected with care. The Abbey of Talloires has for many years the title of « **Maître Restaurateur** » which is attributed only to the restaurants that are practicing homemade cuisine by confirmed professionals.

### OUR MEATS

All our dishes on this menu, based or proposed with beef are guaranteed of European origin exclusively.

### ALLERGIES

All of our dishes can contain gluten, traces of peanut and lactose. This is the list of the 14 substances that must be indicated, even if they appear in small quantity :

**Cereals** contening gluten: wheat, rye, spelt, kamut, and products from cereals.

**Crustacean** and products made from crustacean.

**Eggs** and products made from egg.

**Fishes** and products made from fish.

**Peanut** and products made from peanut.

**Milk** and products made from milk.

**Soya** and products made from soya.

**Nuts**: almond, hazelnut, cashew nut, pecan nut, Brazil nut, pistachio, macadamia nut and product made from these fruits.

**Celery** and products made from celery. Mustard and products made from mustard.

**Sesame seeds** and products made from sesame (Gomasio : grilled sesame et fleur de sel).

**Sulphure dioxide** and **sulfites** in concentration higher than 10mg/kg or mg/l indicated in SO2. Present in wine, mustard, lupin and shellfishes.