

– THE BEGININGS –

Heirloom tomato

Onion crumble, ginger, ponzu

Abbaye “pâté en croûte”

Herbs salad

Trout from Ain in gravlax

Daikon dressing, mustard leave

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

Pan-fried lake Annecy fera

Smoked mousseline, zucchini

Grilled matured sirloin

Geranium cooking stock, herbs from our garden, grenaille potato

Free-range chicken

Green peas mousseline, teriyaki flavoured broccoli, poultry stock

Vegetal sensation

Grilled zucchini, lacto-fermented tomato jus, quinoa

– CHEESE & DESSERT –

Our cheese selection from Savoie

Matured by Alain Michel

The tiramisu

Hazelnut praline

The raspberry

In vacherin, vanilla Bresse cream

The fig

In crunchy tartlet

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 –

Ricard, Pernod	2 cl	5,5 €
Suze, Campari, Aperol, Martini	6 cl	8 €
Porto rouge 10 ans Quinta Corte	10 cl	16 €
Champagne Brut		20 €
Champagne Rosé		20 €

– WINE By GLASS –

	12 cl	
<u>Rosé</u>		
Savoie, Jean-François Quénard 		11 €
<u>White</u>		
Savoie Chignin-Bergeron, Pied des Tours 		11 €
Pouilly-fumé, Masson Blondelet		11 €
Condrieu, André Perret		25 €
<u>Red</u>		
Savoie Arbin, Domaine Idylle 		11 €
Côtes Catalanes « La Rétro Lafage »		11 €
Margaux, Baron de Brane		25 €

– CHAMPAGNE –

	75 cl	
Brun de Neuville Blanc de Blancs Brut		70 €
Bollinger Cuvée Spéciale Brut		119 €
Jacquesson Cuvée 746 Extra-Brut		119 €
Billecart-Salmon Rosé Brut		110 €
Billecart-Salmon Brut Sous-Bois		120 €

– BEER –

Brasserie Artisanal BIO Funambules – La Croix-de-la-Rochette (73)		
Blonde, Ambré, IPA	33 cl	8€
Micro-Brasserie Alchimie – Faverges (74)		
Blanche	33 cl	8€
Stout	33 cl	9€

–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
2023 Côtes de Provence AOC, Saint-Victoire, Mas de Cadenet	48 €	30 €
2023 Bandol AOC, Domaine du Gros Noré	60 €	
2023 Savoie AOC, Anne Sophie-Jean François Quénard 🇨🇭	48 €	
2023 Côte de Toul AOC, Domaine Claude Vosgien		39 €

— WHITE WINE —

	75 cl	50 cl	37,5 cl
2022 Crozes Hermitage AOC, Domaine Combiér	59 €		
2023 Savoie AOC Chignin Bergeron, « Pied des Tours », Anne Sophie J-F. Quénard 🇨🇭	53 €	41 €	
2022 Cassis AOC, Domaine du Paternel	66 €	46 €	
2020 Pouilly-Fumé AOC, Domaine Masson-Blondelet	55 €		30 €
2019 Condrieu AOC, « Petite Côte », Yves Cuilleron	110 €		
2021 Chablis 1 ^{er} cru AOC, Jean Marc Brocard	88 €		
2020 Puligny-Montrachet AOC, Domaine Vincent Girardin	150 €		75 €

— RED WINE —

	75 cl	50 cl	37,5 cl
2022 Côtes d’Auvergne Chateaugay AOC, Benoit Montel	40 €		
2020 Terrasses du Larzac AOC, « Les Garigoles », Domaine Coston	60 €		
2019 Corbières AOC, « Les Terrassettes », Clos d’Anthel	42 €		
2018 Morey Saint-Denis AOC, Aux Charmes 1 ^{er} Cru, Michel Magnien	129 €		
2019 Margaux AOC, Baron de Brane	99 €		
2018 Volnay AOC, Vieilles Vignes, Domaine Génot-Bou langer	88 €		
2022 Saumur-Champigny AOC, Domaine Thierry Germain	55 €		
2018 Graves AOC « Cuvée Amélie », Château Doms	55 €		
2017 Côtes de Provence Saint-Victoire AOC, Mas de Cadenet	49 €	32 €	
2015 Les Baux de Provence AOC, « Équinoxe», Domaine de Lauzières	62 €		

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.