

The Abbey of Talloires, has over a thousand years of history,  
and a thousand stories to tell...

Which story to retell first?

One thousand years ago, there was a king who commissioned this beautiful abbey in honour of the love he had for his queen?

Or the one of the famous American writer, Mark Twain, who was lost for words to describe the beauty of this place?

Paul Cézanne, whom even in sickness, found inspiration to paint his magnificent “Lake Annecy” whilst staying at the Abbey.

Did you know, the famous French film actor, Jean Reno fell in love with this site and became its shareholder...?

Our Head Chef, **Yohei Hosaka**, writes his story by transfusing his most beautiful memories through his cooking, a little thought from each place he had visited all along his long professional journey.

For our Pastry Chef **Isabelle Mottier** this profession was evident since he was a kid. Rigor, structure and taste are elegantly transcribed on his plates.

**Charly**, our Head Sommelier, has been sharing for years, his passion for the wine and the little stories bound to each bottle of our historical wine cellar.

There are always others but, we prefer the stories of our everyday guests:  
Welcome to the Abbey to write yours!

*Mrs. Isabelle Chauvris*  
*General Manager*



## MENU

### LES RACINES DE NOS TERROIRS\*

79 EUROS

#### **Lake Annecy fera gravlax**

White asparagus, smoked yogurt, red orange reduction

#### **Veal "pavé"**

Carrot wilts, grilled vegetables purée, geranium jus

#### **Cheeses from our region (supplement of 18€)**

Matured by Alain Michel and Pochat

#### **The "Poco a Poco" 73% melting chocolate**

Cocoa nibs and its streusel, chocolate crunchy biscuit

## MENU

### L'INSPIRATION VÉGÉTALE\*

79 EUROS

#### **Grilled endive salad**

Apple, buckwheat, candied kumquat

#### **Roasted green asparagus and carrot wilts**

Spiced carrot compote, wild garlic, spelt risotto

#### **Cheeses from our region (supplement of 18€)**

Matured by Alain Michel and Pochat

#### **Apple-Fennel**

Lactofermented apple, marigold, fennel sauce, apple-lemon emulsion

# MENU COULEURS DE CÉZANNE

118 EUROS

Compose your menu in 6 impressions  
according to your inspirations\*\*

## **Lake Annecy fera gravlax**

White asparagus, smoked yogurt, red orange reduction

OR

## **Poached oyster**

Kiwi condiment, sorrel

## **Pike-perch quenelle**

Lake Annecy crayfish, spiced sesame oil

OR

## **Green asparagus**

Sweet garden peas, wild garlic, morel cream

## **“The Grolle” revisited by the Abbey**

### **Yellow pollack fillet**

Smoked coffee flavored celery, “celerycrouste”, plum sabayon

OR

### **Veal “pavé”**

Carrot wilts, grilled vegetables purée, geranium jus

## **Cheeses from our region**

Matured by Alain Michel and Pochat

## **Pre-dessert**

### **The “Poco a Poco” 73% melting chocolate**

Cocoa nibs and streusel, chocolate crunchy biscuit

OR

### **The Jerusalem artichoke**

Hazelnut, Jerusalem artichoke caramel

OR

### **The fennel and the apple**

Meringue fine tile, fennel-verjuice sorbet, apple-fennel cream

\*\*Kindly select two starters, one main and one dessert

VAT 10% - Service included

# DEGUSTATION MENU EXCELLENCE\*\*\*

149 EUROS

Let our chefs Yohei Hosaka and Isabelle Mottier exhilarated and surprised you by the flavors of their cuisine

## **Poached oyster**

Kiwi condiment, sorrel

## **Lake Annecy fera gravlax**

White asparagus, smoked yogurt, red orange reduction

## **Pike-perch quenelle**

Lake Annecy ecrevisse, spiced sesame oil

## **Yellow pollack fillet**

Smoked coffee flavored celery, "celerycrouste", plum sabayon

## **The Grolle revisited by the Abbey**

### **Matured beef fillet**

Smoked beetroot purée, sage jus

or

### **Butcher's choice cut from our market**

Seasonal garnish

## **Cheeses from our region**

Matured by Alain Michel and Pochat

## **Pre-dessert**

### **The "Poco a Poco" 73% melting chocolate**

Cocoa nibs and streusel, chocolate crunchy biscuit

or

### **The Jerusalem artichoke**

Hazelnut, Jerusalem artichoke caramel

or

### **The fennel and the apple**

Meringue fine tile, fennel-verjuice sorbet, apple-fennel cream

\*\*\*This menu is only served for the entire table and can be ordered until 1pm for lunch and 8:30 pm for dinner

VAT 10% - Service included

Our sommeliers can recommend you a wine pairing	
Service in 7 glasses	90€
Service in 5 glasses	65€

Non-Alcoholic Pairing	
Service in 7 glasses	60€
Service in 5 glasses	40€

## THE APERITIFS\*

Terroir sweet wine glass	15€
Terroir white or red wine glass	12€
Champagne Brut glass	20€
Champagne Rosé glass	20€

## COFFEE, TEA & INFUSION

Espresso coffee « Perle Noire »	4€
Arabica - suave and scented, balanced and subtle	
Tea or infusion	6€

## MINERAL WATER

Thonon	75 cl	8€
Châteldon	75 cl	9€

## THE DIGESTIFS\*



Pastis, Distillerie Saint-Esprit	4 cl	7.5€
Liqueur Bio, Granier	4 cl	14€
Gin, Distillerie Saint-Esprit	4 cl	14€
Malt Fleur de Bière, Distillerie St-Esprit	4 cl	16€
Eau de Vie de Poire, Distillerie St-Esprit	4 cl	22€

\* Please ask our Sommelier for the wine menu

## INFORMATION ABOUT OURS PRODUCT

### OUR DISHES

All 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 held 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 and poultry are guaranteed exclusively of French origin.

### OUR GARDEN

The legacy of the monks, the Abbey herb garden is still cultivated with love and a lot of care and produces – according to the seasons – all the herbs for our menu dishes

### ALLERGIES

A list of allergens present in our menus is available upon request at the restaurant entrance.

# ACKNOWLEDGEMENTS

## TO OUR PRODUCERS

### THE MEATS

Alp'viandes  
JA Gastronomie Savoie Mont-Blanc

### THE FISHES

Terrazur  
Our fisherman, Florent Capretti at Saint-Jorioz

### THE FRUITS & VEGETABLES

From the local markets  
Fraise & Basilic at Faverges  
Côté Frais

### THE CHEESES

The lake creamery Alain MICHEL  
The creamery POCHAT

### THE BREAD

Bakery « Pan et Gâto » of Mickaël RISPE at Annecy-le-Vieux

### HAUTE-SAVOIE ARTISANAL SALTING

Maison BAUD in Villaz

Our restaurant is accessible to people with reduced mobility  
Means of payment accepted: cash, Visa, Mastercard, American Express