

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 **Nathan Pannetier** 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

**Trout from Ain region in gravlax**

Tangerine dressing, radish red meat

**Roasted duck breast from the Dombes**

Smoked mousseline, blueberry, corn

**Cheeses from our region (supplement of 12€)**

Matured by Alain Michel and Pochat

**The "Poco a Poco" chocolate**

Cocoa mucilage

## MENU

### L'INSPIRATION VÉGÉTALE\*

79 EUROS

**« Sous-bois » mushrooms fricassee**

Aioli, hazelnut

**Roasted sweet potato**

Pistachio puree, Burgundy truffle

**Cheeses from our region (supplement of 12€)**

Matured by Alain Michel and Pochat

**The ravioli**

Pear from Savoie, verjus and olive oil

# MENU COULEURS DE CÉZANNE

118 EUROS

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

## **Scallop carpaccio**

“Sauce vierge” in our way, scallop fringe foam

OR

## **Annecy lake gravlax fera**

Lacto-fermented grapes, smoked yogurt, marigold

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## **Pike-perch quenelle**

Lake Annecy ecrevisse, spiced sesame oil

OR

## **Pan-fried foie gras**

Brown shrimp stock, yuzu kosho

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

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## **Ain artic char fillet**

Creamy sour cabbage with Yamato soya

OR

## **Roasted duck breast from the Dombes**

Smoked mousseline, blueberry, corn

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## **Cheeses from our region**

Matured by Alain Michel and Pochat

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## **Pre-dessert**

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## **The “Poco a Poco” chocolate**

Cocoa mucilage

OR

## **The pumpkin**

Chestnut, tangerine

OR

## **The pear from Savoie**

Poached with Sarawak pepper, verjus and vanilla

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

VAT 10% - Service included

# MENU EXCELLENCE\*\*\*

149 EUROS

Let our chefs Yohei Hosaka and Nathan Pannetier exhilarated and surprised you by the flavors of their cuisine

## **Scallop carpaccio**

“Sauce vierge” in our way, scallop fringe foam

## **Annecy lake gravlax fera**

Lacto-fermented grapes, smoked yogurt, marigold

## **Pike-perch quenelle**

Lake Annecy ecrevisse, spiced sesame oil

## **Ain artic char fillet**

Creamy sour cabbage with Yamato soya

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

## **Matured beef fillet**

Smoked beetroot puree, “sous-bois” mushrooms

OR

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

Seasonal garnish

## **Cheeses from our region**

Matured by Alain Michel and Pochat

## **Pre-dessert**

## **The pear from Savoie**

Poached with Sarawak pepper, verjus and vanilla

## **The pumpkin**

Chestnut, tangerine

\*\*\*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	60€

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

## THE APERITIFS\*

Terroir sweet wine glass	14€
Terroir white or red wine glass	11€
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	7€
Châteldon	75 cl	8€

## 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