

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

Zucchini, sesame and raspberry condiment

Meagre fillet

Leak fondue, yuzu kosho, smoked eel, "marinière oignon"

Cheeses from our region (supplement of 12€)

Matured by Alain Michel and Pochat

The "Poco a Poco" chocolate

El Savador origin 86%, honey from our region

MENU

L'INSPIRATION VÉGÉTALE*

79 EUROS

Cherry tomato "bonbon"

Kiwi, melissa from our garden

Roasted eggplant in miso

Cresson pesto, quinoa

Cheeses from our region (supplement of 12€)

Matured by Alain Michel and Pochat

The apricot

Rosted and raw, almond rice pudding and its sorbet

MENU COULEURS DE CÉZANNE

118 EUROS

Compose your menu in 6 impressions
according to your inspirations*

Oyster with tomato

Caviar lemon

OR

Annecy lake marinated fera

Smoked yogurt, fig vinaigrette

Langoustine

Carrot, geranium

OR

Red mullet fillet

Fish bone jus, confited fennel, pineapple sage, common rue

“The Grolle” revisited by the Abbey

Meagre fillet

Leak fondue, yuzu kosho, smoked eel, “marinière oignon”

OR

Veal loin

Annecy lake ecrevisse, courgette flower

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The “Poco a Poco” chocolate

El Salvador origin 86%, honey from our region

OR

The cucumber

Cooked in meringue, lemon, tarragon, tonic emulsion

OR

The apricot

Rosted and in sorbet, focaccia rosemary siphon, crunchy Arlette

*Kindly select two starters, one main and one dessert

MENU EXCELLENCE*

149 EUROS

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

Oyster with tomato

Caviar lemon

Annecy lake marinated fera

Smoked yogurt, fig vinaigrette

Langoustine

Carrot, geranium

Artic char slow cooked

Swiss chard, watercress, caviar

The Grolle revisited by the Abbey

Matured beef fillet

Smoked beetroot purée, chanterelle pickles, summer truffle

Cheeses from our region

Matured by Alain Michel and Pochat

Pre-dessert

The cucumber

Cooked in meringue, lemon, tarragon, tonic emulsion

The apricot

Rosted and in sorbet, focaccia rosemary siphon, crunchy Arlette

*This menu is only served for the entire table and can be ordered until 1:00pm for lunch and at 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, veal 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